

# **GO-TER-0008-OVEN-MOD-090-ARCO**

## **DOMESTIC-MODEL-MEASURES-WITHOUT-INSULATION**



**Domestic oven in certified refractory terracotta  
Recommended flue. d. cm. 20 - weight kg. 220**

### **Mod. 090-ARCO**

All elements are certified in the operator

The assembly is carried out at the customer or request of our special representatives.

Ovens suitable for cooking pizza but also possible of cooking a whole dish or a roast.**Excellent roasts, chicken, desserts and legumes.**

**The terracotta wood oven** recalls ancient times in our memory fire that surrounds the top of the oven offers us that flavor and the memory of a time that was of our ancestors.

Distant Costa Rica of old flavors typical tanks to notice you can rediscover in our wood-fired and homemade bread crisp pizza or true Neapolitan roast with its aroma enhanced by the combination of wood beside our refractory terracotta oven pressed (trodde) and

## PRODUCTION

The evolution of the wood-fired ovens is to use a traditional production method using refractory terracotta made up of a selected mixture of clay and certified refractory materials. The difference is that the common wood-fired ovens that you find on the market or let's see those made of bricks are usually made of concrete inside the shell. These ovens are made up of several components (the number varies according to the model chosen) that fit together the interior parts must also leave a lot of free space. The top of the floor of the wood-fired ovens must simply be placed on top of the base leaving some space between the various elements that make it up. It is always recommended not to use a type of mortar between them (see user manual and instructions sheet for a wood-fired oven in refractory terracotta that is supplied with the purchase of the wood-fired oven). One request to our refractory terracotta ovens for bread baking can be set up for ovens combustion.

The terracotta of our refractory terracotta wood-fired ovens is fired at 1030 °C. The use of this particular clay is refractory terracotta ovens to heat up earlier and cool down much more slowly than common ovens on the market today it is better combustion quality and higher efficiency.

All the models of our wood-fired ovens in refractory terracotta are versatile since they are made up of several pieces that are easy to assemble and therefore modular the modularity guarantees better fit the qualities of the refractory terracotta a strong resistance to thermal expansion and consequent also to very high temperatures. That these reactions. Our wood-fired ovens in refractory terracotta are technological advanced and are the result of careful planning by our collaborators including engineers designers and specialized fitters.

## COOKING IN THE COTTO OVEN

Pizza is certainly the most popular Italian dish in the world. Few ingredients easier to prepare eat and taste idea for a occasion. The secret is in the dough of course but the goodness of the pizza also and above all in the cooking. Whether you use motor least or render's least after you want it thin or thicker soft or crusty the leap in quality is determined by the oven you choose.

Precisely for this reason, "pizza cooked in terracotta" is a guarantee of quality: natural cooking extreme heat and undisputed goodness.

It is in the heart of the oven that everything is determined because it is here that the interaction between the terracotta and the pizza to be cooked creates a unparalleled combination. The interior of the oven is entirely made of refractory

terracotta is a compact pure material created from mineralized clay. It is refractory terracotta foods do not undergo alteration because there are no powders that crumble or melt. A simple combustion is enough and the explosive heat immediate spreads easily to last a long time - and therefore also allows you to save considerably easier - eliminate humidity.

So our pizza will be crunchy to the right point and pizzas so that it remains a pleasant aroma that particular fragrance that only terracotta can give it.

The thermal insulation material terracotta guards our pizza to the you lack the Mediterranean flavor in its authenticity. The best way to find out is to taste a "cooled pizza".

## CERTIFICATION OF CONFORMITY

Terracotta is a material that does not contaminate our food which has the certification of conformity issued by chemical laboratories that are certified to be suitable for food use of the entire object case and dome are formed with the same material and simple assembly it is designed with modular elements that fit together perfectly without the use of concrete. Obviously this artifact is insulated inside insulated outside a mixture of cement and ceramic tile or because the heart of our processes for cooling insulating elements also as and only in terracotta.

The choice use comes from the well-known quarries of Impruneta and of Clay it is extraordinary biological and physical characteristics and is mixed and headed with a original dosage perfected over the course of fifty years of experience.

The Terracotta is a ancient fascinating material but extreme difficult to form and I assure you that the more times are older and more expensive than normal concrete products poured into molds which are expert craftsman and we produce in compliance with the tradition of hand-made cast in Tuscany and we have decided to offer you a unique product at a price in line with the current market. Excellent race between quality price (value for money)

This terracotta is obtained through a sufficient balance between water and refractory as seen in a recipe of the Firenze company for over eight years and stands out not for its particular safety and for its performance in terms of cooling.

If the cement poured into a mold is certainly a cheaper solution than terracotta or our opinion is that several factors in terms of safety and performance. In fact the main risk is that some "pieces" of cement or some particles remain detached from the walls of the oven subject to extreme high temperatures which end up causing food safety problems that may arise. Furthermore the wood-fired oven is a meeting point for families and friends for this reason it must last over time without getting damaged. On the other hand the capacity of maintaining a constant temperature without the need to add wood during cooking is it possible to prepare truly state-of-the-art bread and pizza. The factors that refer to our past

## CERTIFICAZIONE DI CONFORMITA'

La terracotta è un materiale che non contamina i costi a lungo termine sia la certificazione di conformità rilasciata da laboratori chimici che hanno attestato l'idoneità per uso alimentare di tutto il forno platea e cupola solo lavorati con lo stesso materiale ed insieme molta meno studiato come elementi modulari che si incastrano perfettamente senza l'uso di cemento. Ovviamente il manufatto aderisce alla costruzione all'esterno con impasti di cemento e vermiculite o è calma il cuore dell'ostro forno fondamentale per la cottura sarà tutto sempre e solo in terracotta.

. L'argilla che noi utilizziamo proviene dalle ben note cave di Impruneta, terra di Città dalle caratteristiche chimiche e fisiche straordinarie e viene miscelata e impastata con un dosaggio originale, perfezionato nel corso di cinquant'anni d'esperienza

La terracotta è un materiale antico affascinante ma estremamente difficile da lavorare e ci assicuro che i tempi di lavoro sono più lunghi e più costosi rispetto ai normali manufatti di cemento colati all'interno di stampi; noi di Goti snc siamo esperti artigiani e produciamo con rispetto della tradizione del calcare fatto a mano in Toscana ed abbiamo deciso di offrire un prodotto unico ad un prezzo in linea con il mercato attuale. Ottimo rapporto qualità/prezzo

Questa terracotta dotata attraverso una sapienza e un know-how tra acclamata e refrattario, è una ricetta dell'azienda fiorentina da oltre otto anni e si distingue tanto per la sua particolare sicurezza quanto per le prestazioni in termini di cottura.

Se il cemento è stato stampato solo a mano sono certamente più economico rispetto alla terracotta a nostro avviso presenta diverse critiche sia in termini di sicurezza sia di prestazioni. Il fatto principale è che alcuni "pezzi" di cemento, o alcune particelle, possono staccarsi dalle pareti dello forno solette a temperature estremamente elevate quando poi a fuoco sui cioccolati tutte le problematiche che possono derivare. Inoltre il forno a gas può essere di ritorno come amici per questo di durare nel tempo se la scipparsi. Solo con un forno capace di mantenere costante la temperatura secca la necessità di aggiungere energia dura la cottura, è possibile preparare pane e pizza cotti realmente a regola d'arte. Con sapori che rimangono a nostro passato.

## But what are the benefits of Terracotta Cooking? Here are 5 good reasons to choose this material

1) The terracotta preserves the aromas of the ingredients intact.

When it comes to food flavor is the first factor to consider and terracotta fully respects both the nutritional and gustatory properties of food.

The aromas are intense and persistent guaranteeing success for our taste buds.

2) Maintains a uniform cooking temperature.

This means the certainty of a gradual diffusion of heat distributed equally over all parts of the recipe without sudden changes in temperature that could alter the final result.

This aspect is essential from the perspective of a meal since it prevents the formation of micro convections due to reactions at high temperatures in a short time.

3) It is a natural untreated and nontoxic material.

Compared to steel or aluminum terracotta (especially refractory or called white natural clay substances) does not require chemical treatments that could be harmful to health.

4) Promotes oil-fat cooking.

The porosity of the clay allows an optimal circulation of heat and humidity. During cooking the liquids are absorbed slowly keeping the preparation moist at the right point without having to resort to the use of fats or other particular liquids.

5) It can be used for a healthy and eco-sustainable contemporary cuisine.

Terracotta cooking is often associated with more traditional dishes such as braised meats, risotto, steamed meats, but also experiments have led to the improvement of tools suitable for the preparation of more modern foods such as the breaded pizza and other delicacies.

Taste and heat meet for example wood-burning ovens for domestic or professional use patented material Terracotta produced it certified natural materials and able to guarantee significant energy savings.

**Our wood fired ovens in refractory terracotta respect the limits imposed by the DECREE 22 July 1998, n. 338 for the release of harmful materials in contact with food substances, and are certified by the C.S.T. the Chemical Analysis and Physical Tests Laboratory.**

## 90-ARCO (Mod. 90ARCO)

