

# GO-TER-0010-OVEN-MOD-070-ARCO DOMESTIC-MODEL-MEASURES-WITHOUT- INSULATION



**Domestic oven in certified refractory terracotta**  
**Recommended flue. d. cm. 20 - weight kg. 150**

## **Mod. 070-ARCO**

All elements are certified in the laboratory.

The assembly is carried out by the customer or, on request, by one of our specialized representatives.

Ovens suitable for cooking pizza, but not only, possibility of cooking any oven dish in a healthy way: **Excellent roasts, chicken, desserts and legumes.**

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

Distant nostalgia of old flavors, which thanks to Goti you can rediscover in your wood-fired and homemade bread, crispy pizza or true Neapolitan style, roast with an aroma enhanced by the combustion of wood, inside our refractory terracotta oven, pressed (trodden) by hand.

## **PRODUCTION**

The evolution of the wood-fired oven is to use an artisanal production method using refractory terracotta, made up of a selected mixture of clay and certified refractory material. The difference with the common wood-burning oven that you find on the market or between those made of bricks, lies in having abolished the concrete inside the shell. The ovens are made up of several components (the number varies according to the model chosen) that fit together, the internal joints must absolutely not be filled with cement. The top, the floor of the wood-fired (gas) oven, 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 any type of mortar internally. (\* see user manual and instruction booklet for a wood-fired oven in refractory terracotta that is supplied with the purchase of the wood-fired oven). On request, all our refractory terracotta ovens for bread / pizza can be set up for gas combustion.

The terracotta of our refractory terracotta wood-fired ovens is fired at high temperatures (1030 ° C). The use of this particular clay allows refractory terracotta ovens to heat up earlier and cool down much more slowly than the common ovens on the market today, with better combustion quality and higher energy 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, together with the qualities of the refractory terracotta, a strong resistance to thermal expansion and consequently also to very high temperatures. that these reach. Our wood fired ovens in refractory terracotta are technologically 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, easy to prepare, healthy and tasty, ideal for any occasion. The secret is in the dough, of course, but the goodness of the pizza also and above all lies in the cooking. Whether you use mother yeast, or brewer's yeast, whether you want it thin or higher, soft or crunchy, the leap in quality will be determined by the oven you choose.

Precisely for this reason, “pizza cooked in terracotta” is a guarantee of quality: natural cooking, extremely healthy, 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 an unparalleled combination. The interior of the oven is entirely made of refractory

terracotta: a compact, pure material created by mixing uncontaminated clays. With refractory terracotta, foods do not undergo alterations, there are no powders that crumble on them. A single combustion is enough and the enveloping heat immediately spreads evenly to last a long time - and therefore also allowing you to save considerable energy - by eliminating humidity.

So your pizza will be crunchy to the right point and will absorb that unmistakable aroma, that particular fragrance that only terracotta can give it.

Thermal and insulating material, terracotta will guard your pizza to give you back the Mediterranean flavor in its authenticity. The best way to find out is to try, taste a "cooked pizza".

## **CERTIFICATION OF CONFORMITY**

Terracotta is a material that does not contaminate your food: Goti snc has the certification of conformity issued by chemical laboratories that have certified the suitability for food use of the entire oven: the base and dome are worked with the same material and simple assembly it is designed with modular elements that fit together perfectly without the use of concrete. Obviously, the artifact will be insulated, then insulated on the outside with a mixture of cement and vermiculite or leca, but the heart of your oven, essential for cooking, will be everything, always and only in terracotta.

The clay we use comes from the well-known quarries of Impruneta, a land of Chianti with extraordinary biological and physical characteristics, and is mixed and kneaded with an original dosage, perfected over the course of fifty years of experience.

The Terracotta is an ancient, fascinating material, but extremely difficult to work with and I assure you that the working times are longer and more expensive than normal concrete products poured into molds; we at Goti snc are expert craftsmen 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, obtained through a skillful balance between water, clay and refractory, has been a recipe of the Florentine company for over eight years, and stands out both for its particular safety and for its performance in terms of cooking.

«If the cement, poured into a mold, is certainly a cheaper solution than terracotta, in our opinion it has several drawbacks both in terms of safety and performance. In fact, the main risk is that some "pieces" of cement, or some particles, may detach from the walls of the oven subject to extremely high temperatures, then ending up on the food, with all the problems that may arise. Furthermore, the wood-burning oven is a meeting point, which unites diners and friends, for this reason it must last over time, without getting damaged. Only with an oven capable 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. With flavors that refer to our past ».

## **CERTIFICAZIONE DI CONFORMITA'**

La terracotta è un materiale che non contamina i vostri alimenti: Goti snc ha la certificazione di conformità rilasciata da laboratori chimici che hanno attestato l'idoneità per uso alimentare di tutto il forno: platea e cupola sono lavorati con lo stesso materiale ed il semplice montaggio è studiato con elementi modulari che si incastrano perfettamente senza l'uso di cemento. Ovviamente il manufatto andrà isolato, coibentato quindi all'esterno con impasti di cemento e vermiculite o leca, ma il cuore del vostro 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 Chianti dalle caratteristiche biologiche 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 vi 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 nel rispetto della tradizione del calco fatto a mano in Toscana ed abbiamo deciso di offrirvi un prodotto unico ad un prezzo in linea con il mercato attuale. Ottimo rapporto qualità/prezzo!

Questa terracotta, ottenuta attraverso un sapiente equilibrio tra acqua, argilla 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, colato in uno stampo, è una soluzione certamente più economica rispetto alla terracotta a nostro avviso presenta diverse controindicazioni sia in termini di sicurezza, sia di prestazioni. Infatti, il rischio principale è che alcuni “pezzi” di cemento, o alcune particelle, possano staccarsi dalle pareti del forno soggette a temperature estremamente elevate, andando poi a finire sui cibi, con tutte le problematiche che ne possono derivare. Inoltre, il forno a legna è un punto di ritrovo, che unisce commensali e amici, per questo deve durare nel tempo, senza sciuparsi. Solo con un forno capace di mantenere costante la temperatura, senza la necessità di aggiungere legna durante la cottura, è possibile preparare pane e pizza cotti realmente a regola d’arte. Con sapori che rimandano al 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 good 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, a guaranteed 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 in the perspective of a healthy kitchen, as it prevents the formation of micro carbonizations due to reaching high temperatures in a short time.

3) It is a natural, untreated and non-toxic material.

Compared to steel or aluminum, terracotta (especially refractory or glazed with natural alkaline substances) does not require chemical treatments that could be harmful to health.

4) Promotes low-fat cooking.

The porosity of the clay allows an optimal exchange 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, ragu, risotto, stewed meats, but new experiments have led to the improvement of tools suitable for the preparation of more modern foods, such as the beloved pizza and other delicacies.

Taste and health meet, for example, in **wood-burning ovens for domestic or professional** use patented by Goti Terrecotte, produced with certified natural material 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.**

# 70-ARCO (Mod. 70ARCO)

Apertura diametro 200 mm  
per uscita fumi

