



fuego

wood-fired ovens

 Redefining how you cook on a wood fired pizza oven...



Ancient secrets of the Spanish fire clay oven

Few people know that every Fuego wood-fired oven is made from a unique Spanish fire clay, known since Roman times for its incredible refractory qualities.

It's this fire clay that makes any Fuego oven stand apart from every other wood-fired oven, as they are able to reach optimal cooking temperature in only 30 minutes. They can also remain hot for longer, using less fuel. Made from a secret mix of Spanish white and red clays, each clay oven we manufacture has a unique hand-made fire clay dome. This provides the refractory quality known since ancient times which was first documented as early as 1429.



Centuries old artisan craftsmanship

The dome of every Fuego pizza oven is shaped entirely by hand in the traditional way.

It takes a team of artisan Spanish craftsmen around 45 days to create just one Fuego oven dome. During its manufacture, the clay oven dome is built, entirely by hand, in up to 12 individual steps. The clay oven domes are then left to dry for over a month before being baked in a kiln at 1200°C for 24 hours. This gives each wood-fired oven its incredible refractory properties and also prevents the shell from cracking during the cooking process. This is why each Fuego clay oven is inherently heatproof.



Entirely Bespoke, Absolutely Artisan

Every Fuego wood fired oven is hand-made by craftsmen and is highly personal to its owner.

If you're dreaming of a garden pizza oven or need a commercial wood fired pizza oven, you can specify everything from its size to its finish and even the type of door you prefer.

After placing your order, traditional artisan craftsmen in the Castile region of Spain set to work hand-forming your Fuego oven using high-refractory fire clay that is unique to the area. Built on a solid concrete re-enforced base with not one, but five layers of insulation, they shape the clay dome by hand and then insulate it again to strict levels.

Next you select the outer finish which complements your personality and style. Choose from a traditional white or terracotta render, brick or stone. We also offer a choice of three coloured mosaic tiles finishes - Atlántico, Mediterraneo or Volcanico.

Finally, you decide what type of oven door you require and also select the chimney, chimney cap and cover. We also offer a wide range of cooking accessories too including oven tools, pizza peel and clay earthenware.

Decisions, decisions. The best things come to those who wait. Artisan hand-craftsmanship takes time, so please allow around 30 days from placing your order and taking delivery of your Fuego wood fired pizza oven.



The Facts



Fast and Easy to Light

Every other outdoor oven can take over 1 hour to reach cooking temperature. A Fuego wood-fired oven can reach optimal cooking temperature in just 30 minutes. If you want an economical home pizza oven or a super-efficient commercial pizza oven, Fuego ovens need very little wood to light up. In fact, just 6 to 8 pieces of kindling and 2 to 3 medium size logs of hardwood will be enough to get the clay oven fire roaring. The main purpose of the fire is to create a live flame that heats the outdoor pizza oven dome. Our clay oven domes can reach up to 400°C in just 40 minutes - that's half the time of any other outdoor pizza oven.

Built for people who love being in control

You control the temperature of your clay oven by adjusting the air vent on the top or by opening the cast iron door. The high-quality temperature gauge provides precise readings up to 500°C. Watch as the thermometer moves to the desired temperature as you make adjustments. Open the vent and door of the home pizza oven to allow more oxygen to reach the fire and increase your temperature. Simply close the vent and door to reduce the airflow and stabilise the temperature of your Fuego clay oven.



60% less fuel, 100% more fun

A Fuego outdoor oven is significantly more entertaining and fuel-efficient to use than any other pizza oven. The precise regulation of airflow and insulated clay means you can enjoy fuel savings of up to 60%. Thanks to the incredible refractory qualities of our fire clay, a Fuego wood fired pizza oven uses less wood to reach cooking temperature in less time than other clay ovens. They can return to temperature very quickly between uses by adding a surprisingly small amount of wood. A Fuego outdoor pizza oven can also hold its heat for longer. One stoking of wood will keep a Fuego oven hot for several hours after use, as opposed to a few hours for any other wood burning oven. Being economical has never been so much fun.

DEFRA Certified Ovens

Under the Clean Air Act 1993 local authorities may declare the whole, or part, of the district of the authority to be a smoke control area. It is an offence to emit smoke from a chimney of a building, from a furnace or from any fixed boiler if located in a designated smoke control area. Any solid fuel combustion appliance burning a non-authorised fuel requires exemption before use in UK smoke control areas. Fuego, who retail domestic and commercial wood fired pizza ovens in the UK, possess the certification to enable wood to be burnt in their ovens throughout the UK and have been classified as "exempt" for use in smoke control areas when burning a non-authorised fuel or fuels.





INSTALLATION GUIDELINES

Do I need to assemble the oven?

No, all Fuego ovens come ready built with no need for any type of assembly.

Do I need to do some building work prior to installation of the oven?

It all depends what type of garden, patio or BBQ area design you are intending to achieve and where are you planning to fit the oven. Fuego ovens are designed for outdoor use and do require some building work, so you are able to sit the oven on a stand and complete the installation. You can build your oven stand out of materials that match your oven finish such as brick, stone or even painted concrete blocks. Make sure you take the measurement from the base of the oven before you start to build your stand. We recommend that you consult with a professional landscaper or builder before you carry out any building work.

PLEASE NOTE

The recommended stand height to sit your Fuego oven is 830mm to which you add the height of the oven base (70mm) to achieve a total height of 900mm.

How do I lift the oven?



All our ovens are set over a steel reinforced concrete base of 70mm thickness, with steel eye bolts set over each corner of the oven for ease of lifting and positioning. You will need to strap some heavy-duty webbing slings through each eye bolt in order to lift the oven securely.

If you are using a builder or landscaper to carry out the building work, he/she will be able to hire or organise for a crane to lift the oven into position. Otherwise, you can also hire a crane mounted truck from your local building merchant to carry out the job.

If you have access restrictions for a crane or crane mounted truck to reach your oven, you can also hire a stacking pallet truck to lift the oven and help you get it into position.

WARNING ⚠

Fuego ovens are a heavy piece of kit and can weigh between 600Kg and 1000Kg. We recommend that you consult with a professional landscaper or builder before you begin to build your stand or attempt to lift the oven into position.

Need a hassle-free solution?

If you prefer a hassle free option and do not want to carry out any type of building work or landscape design, you can also purchase one of our black steel table stands from our online shop as a 'ready to go option' that does not require any type of building work.

There's no better way to bring family and friends together than alfresco dining.

Dining Fuego Style

A Fuego wood fired oven creates a wonderful focal point that makes you and your patio or garden the envy of your friends.

It's on a totally different level to a barbecue. A Fuego outdoor pizza oven is a contemporary artisan classic that is 100% authentic. It's a unique, bespoke and highly flexible cooking facility that expands your cooking repertoire. One that adds real drama to entertaining and genuine value to your property. When you own, and have cooked with a Fuego oven, you can never imagine being without one.

Multiple Cooking Methods

Cooking with a Fuego wood fired-oven provides you with a wide variety of cooking methods and techniques that no other pizza oven or barbecue in the market can offer. From authentic pizza baking, to roasting your favourite joint of meat, to barbecuing some steaks, baking fresh bread, to slow cooking a casserole dish, to pan cooking some mussels or making your own smoked salmon, the possibilities are endless.



PIZZA

There is nothing better than the taste of a freshly baked pizza cooked in a wood-fired oven. In order to cook the perfect wood-fired pizza, the oven temperature needs to be at its highest temperature which is between 400 to 450°C. This way your pizza is cooked from the bottom up by the oven floor and from the top down by the oven's internal temperature, making your dough go crispy whilst your toppings get nicely charred.

BARBECUE & GRILLING

This technique is ideal for cooking small items such as steaks, burgers, sausages, fresh prawns, fish fillets, skewers etc whilst ensuring that your foods get the special charcoal flavour. Spread the embers across the oven floor and sit a steel rack on top to make your own oven barbecue or use a cast iron grill to achieve some restaurant style 'scorch marks' on your steaks.



SLOW COOKING

Slow cooking over hot embers in an outdoor clay oven must be one of the most satisfying ways any foodie can cook for family and friends. Have a go at your favourite stew, curry, tagine or casserole dish. Why not try some spicy meatballs, slowly cooked in a rich tomato sauce, subtly flavoured by the wood smoke. The flavour your slow cooked food will gain from the wood fired oven will not be able to rival any other type of slow cooker.



ROASTING

Similar to the capabilities of a conventional oven, roasting in a wood-fired oven is far more authentic and provides a distinctive flavour to all your foods. After the lighting up process, you can sear or brown your meats, vegetables or fish at a high temperature to begin the caramelisation process, something conventional ovens cannot replicate.



PAN COOKING

Pan cooking is an easy way of preparing your favourite foods in a wood-fired oven. From steamed mussels in white wine, to seared scallops with peas and pancetta, to freshly fried eggs for breakfast or even baking an apple tarte tatin, pan cooking over charcoal is an easy cooking method that you will master in a wood-fired oven in no time.



BAKING

Baking in a wood-fired oven makes the most delicious pies, cakes, desserts and pasta dishes you have ever tried. Baking bread is the ideal cooking method after you have used the oven for a meal, once the oven is cooling down. You can also add steam to the baking process to achieve a crispy breadcrumb by spraying some water towards the inner centre of the dome or by placing 2 or 3 ice cubes in a separate oven proof dish, the ice cubes will melt and will begin to release steam.



SMOKING

Smoking different meats, vegetables, seafood or fish is a great way of cooking in your wood-fired oven. There is nothing better than some melt in the mouth smoked ribs, lacquered in BBQ sauce with some crisp salad and an ice-cold beer! Although perfect smoking in a wood-fired oven requires many years of expertise, patience and practice will soon allow you to reap the benefits of delicious wood-smoked food. We recommend hot smoking in our Fuego wood-fired ovens, thanks to the heat retention that our special fire-clay and insulation materials give you every time.

Clasico Range

- Get the Mediterranean look in your patio or garden
- Choice of two different finishes: white or terracotta render
- Ready to cook in just 30 minutes

Give your garden or patio a makeover and enjoy the art of wood-fired cooking at home. The Mediterranean design and artisan style of our Clasico range will instantly create a special feature for your home, turning your dinner parties and family gatherings into real occasions. Choose between the classic terracotta finish or the white render finish and make your BBQ area the envy of all your friends and family.

What's Included

- Pre-cast Fuego Oven (x1)
- Cast Iron Door and Handle (x1)
- Thermometer Dial 30cm/Heats Up to 500°C (x1)
- Internal Steel Flue \varnothing 125mm (x1)
- Manual including instructions for curing and lighting fires (x1)
- Kerbside Delivery

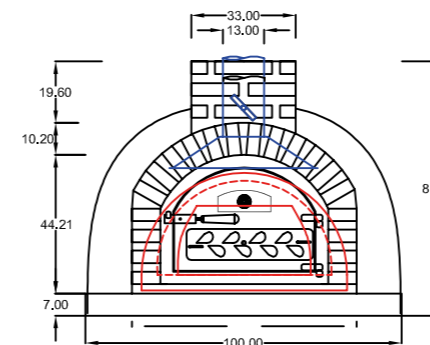
Not Included

- Installation
- Oven extras or accessories
- Lighting or fuel materials

Clasico 65

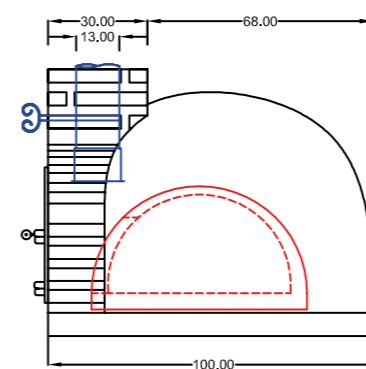
FOR001

Front View



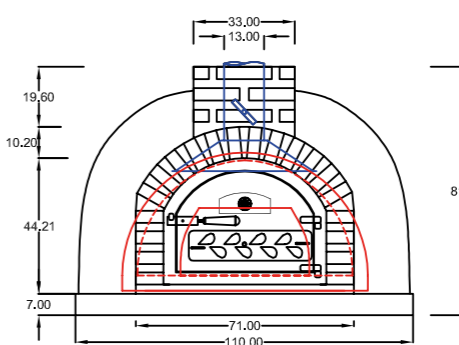
600Kg

Side View

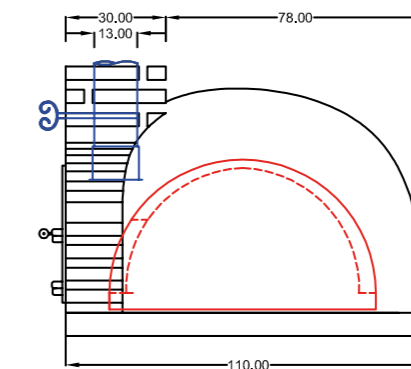


Clasico 80

FOR005

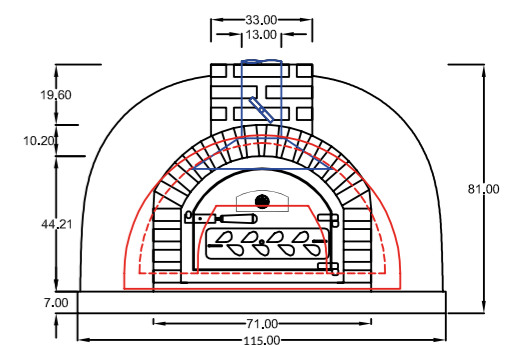


700Kg

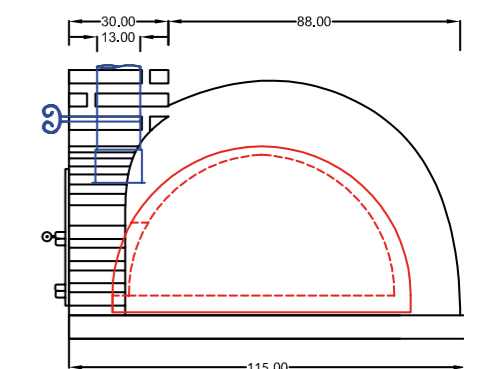


Clasico 90

FOR009



900Kg



Serves: 8-10 people



Serves: 14-16 people



Serves: 25-28 people

Brick Range

- Traditional terracotta brick finish
- Make a feature of your patio or garden
- Ancient fire clay domed brick oven

Imagine the aroma of wood smoke mingled with freshly baked pizza wafting across your alfresco dining area. It sounds idyllic, doesn't it? with our Fuego Brick range, it's a dream that almost everyone can now live. With its compact oven floor and handsome terracotta brick outer dome, our brick-built pizza oven range with a fire clay inner dome is entirely hand-made and perfect for any type of garden or patio. Ideal for impromptu smaller gatherings and family get-togethers, our Fuego Brick oven will generate lots of conversation, from admiring glances to envious stares.

What's Included

- Pre-cast Fuego Oven (x1)
- Cast Iron Door and Handle (x1)
- Thermometer Dial 30cm/Heats Up to 500°C (x1)
- Internal Steel Flue \varnothing 125mm (x1)
- Manual including instructions for curing and lighting fires (x1)
- Kerbside Delivery

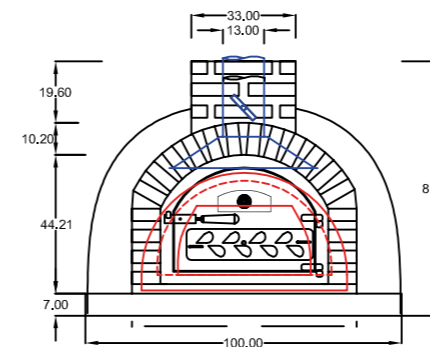
Not Included

- Installation
- Oven extras or accessories
- Lighting or fuel materials

Brick 65

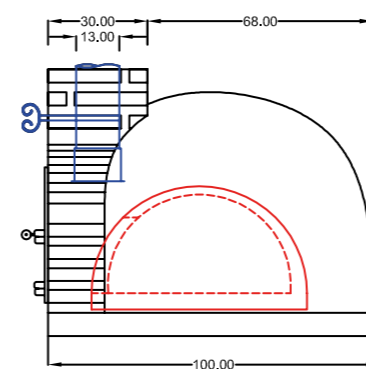
FOR003

Front View



700Kg

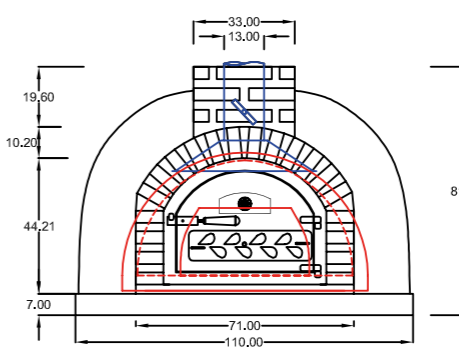
Side View



Brick 80

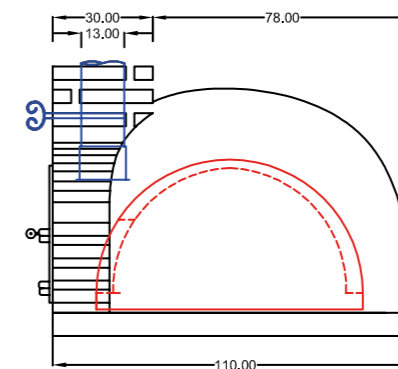
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Front View



850Kg

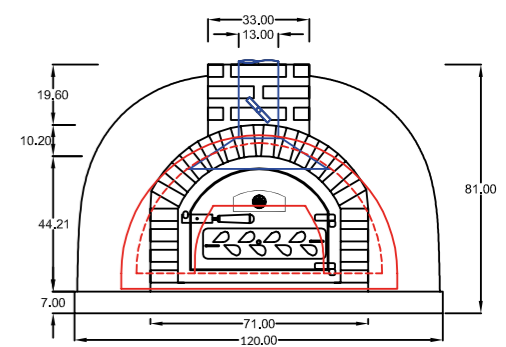
Side View



Brick 90

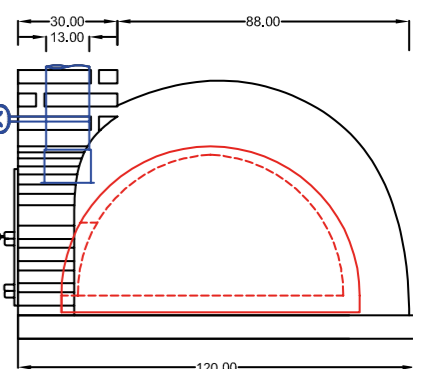
FOR011

Front View



1000Kg

Side View



Serves: 8-10 people



Serves: 14-16 people



Serves: 25-28 people



Stone Range

- Our rustic range of outdoor wood-fired ovens
- Hand-made to order from ancient fire clay
- Brown and grey stone clad dome

If you've always coveted a stone baked pizza oven for your home, the Fuego Stone range is the perfect introduction to wood-fired alfresco entertaining. With its compact base, even the smallest of urban gardens can easily accommodate and be enhanced by this hand-made garden pizza oven. The outer dome is finished with random cut local stone set in the traditional rustic Spanish style. This brings a real taste of the Mediterranean to any dinner party, informal get together or special occasion and is guaranteed to draw admiring glances from your friends and family and suit most exterior garden designs.

What's Included

- Pre-cast Fuego Oven (x1)
- Cast Iron Door and Handle (x1)
- Thermometer Dial 30cm/Heats Up to 500°C (x1)
- Internal Steel Flue \varnothing 125mm (x1)
- Manual including instructions for curing and lighting fires (x1)
- Kerbside Delivery

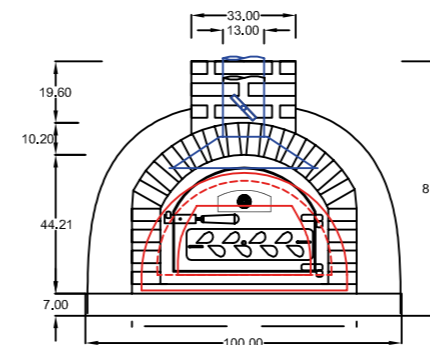
Not Included

- Installation
- Oven extras or accessories
- Lighting or fuel materials

Stone 65

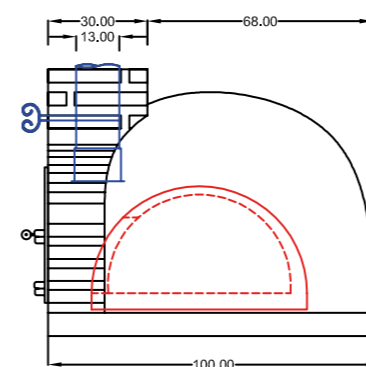
FOR002

Front View



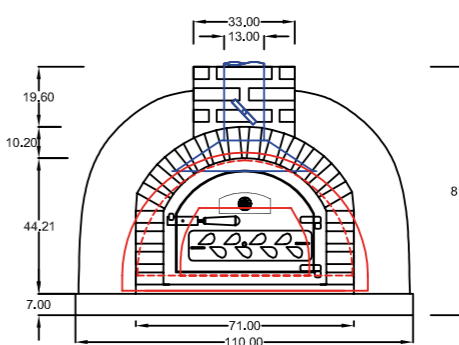
650Kg

Side View

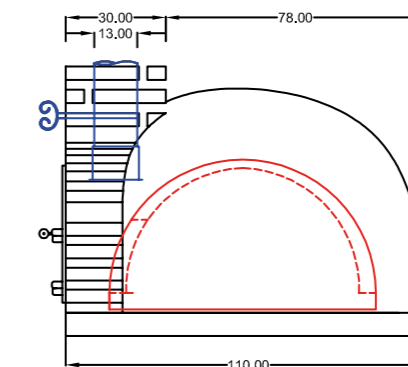


Stone 80

FOR006

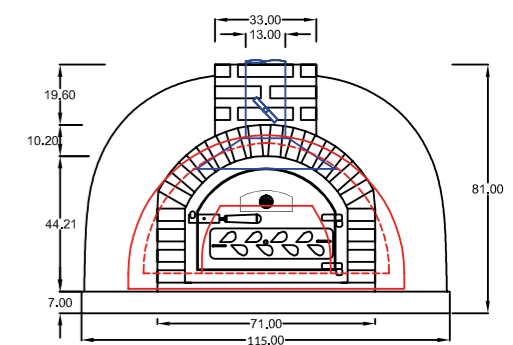


800Kg

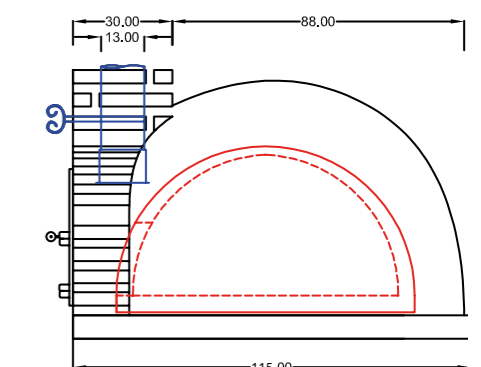


Stone 90

FOR010



950Kg



Serves: 8-10 people



Serves: 14-16 people



Serves: 25-28 people



Mosaic Range

- Our Gaudi inspired oven range
- Hand-built to your personal specifications
- Choose between 3 different coloured mosaic finishes

Want to add a flash of colour and passion to your alfresco cooking? The Mosaic outdoor pizza oven range gives you all the superb cooking qualities of a Fuego wood oven, but with the ability to personalise it with one of three bold coloured Spanish glazed mosaic tiles. With a choice of 3 different sizes, entertaining will never be the same again. Its intricate yet rustic mosaic dome will make it the talking point of any small get together with family and friends. And when they taste the slightly smoky, chargrilled flavours of the delicious food it will produce, words will fail them.

What's Included

- Pre-cast Fuego Oven (x1)
- Cast Iron Door and Handle (x1)
- Thermometer Dial 30cm/Heats Up to 500°C (x1)
- Internal Steel Flue \varnothing 125mm (x1)
- Manual including instructions for curing and lighting fires (x1)
- Kerbside Delivery

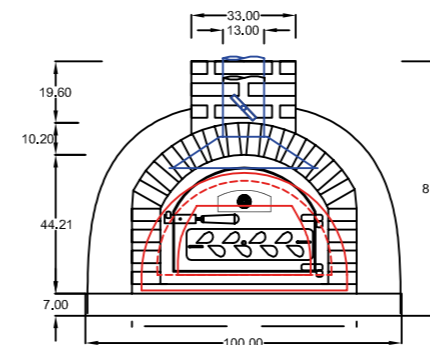
Not Included

- Installation
- Oven extras or accessories
- Lighting or fuel materials

Mosaic 65

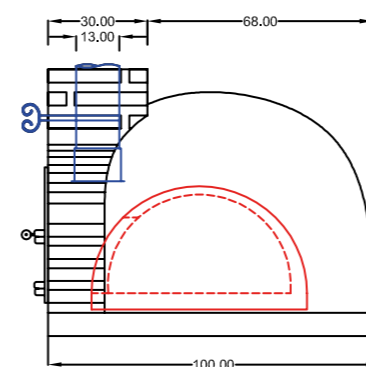
FOR004

Front View



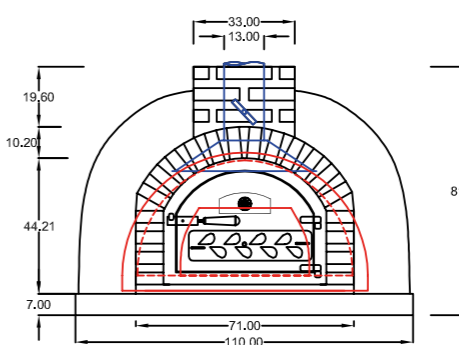
700Kg

Side View

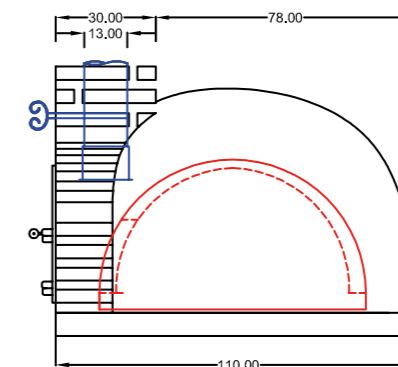


Mosaic 80

FOR008

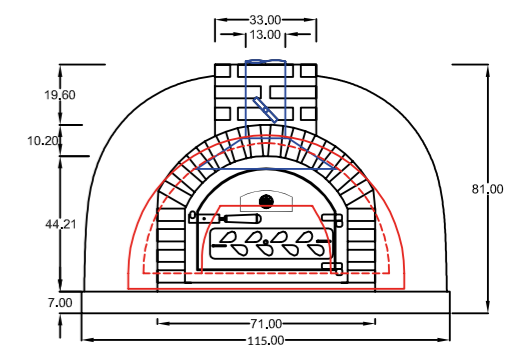


800Kg

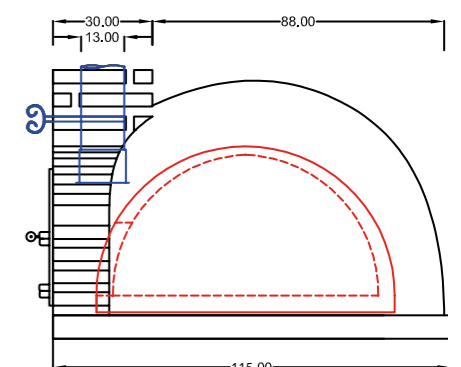


Mosaic 90

FOR012



900Kg



Serves: 8-10 people



Serves: 14-16 people



Serves: 25-28 people

OVEN ACCESSORIES

1. Cast Iron Pizza Oven Door

WITH GLASS WINDOW

- Optional upgrade for all Fuego ovens
- Provides a great visual feature when lighting the oven
- Visually check your fire and cooking without opening the door

1.



2. Fuego Pizza Oven Cover

SIZES 65, 80, 90

- Protect your Fuego wood fired oven from the elements
- Made from quality outdoor waterproof polyester fabric
- Finished with sealed seams, eyelets and draw cords on each corner

2.



3. Fuego Pizza Oven Stand

SIZES 65, 80, 90

- Ready to go oven table stand
- Install any Fuego oven in your patio or garden without any building work
- Made from 3mm thick black powder coated steel for durability and security

3.



4. Small Black Chimney Tube

FOR FLUE CONNECTION

- Finishing touch to your Fuego wood fired oven
- Ensures smoke flows freely upwards
- Manufactured from highly durable black steel

4.



5. Large Black Chimney Tube

FOR FLUE CONNECTION

- Complete the look of your Fuego wood fired oven
- Keeps smoke flowing upwards during lighting and cooking
- Manufactured from black steel for durability

5.



6. Pizza Oven Chimney Cap

SMOKE DIFFUSING CHIMNEY CAP

- Diffuses smoke flowing upwards during lighting and cooking
- Easy to fit, tube slides into the internal flue opening
- Made from black steel for quality and durability

6.



7. Wood Fired Pizza Oven Tool Set

PROFESSIONAL WOODEN OVEN TOOLS

- Handy set of cast iron wood fired oven accessories
- Set includes oven hook, slider, spade and pizza peel
- Essential pizza oven tools to manage fire and cook foods

7.



8. Wooden Pizza Peel

TRADITIONAL WOODEN PIZZA PADDLE

- Become a pizza maestro with this authentic wooden pizza peel
- Handy pizza paddle for sliding and picking out your pizzas
- Made from quality 100% solid hardwood

8.



COOKING ACCESSORIES

1.



2.



3.



4.



5.



6.



7.



8.



9.



10.



1. Deep Roasting Dish - 15cm

OUR MOST POPULAR TAPAS DISH

- Made from the same fire clay as a Fuego pizza oven
- Artisan pottery created entirely by hand
- Ideal tapas dish to serve all type of foods

2. Deep Roasting Dish - 30cm

LARGE CAZUELA DISH IDEAL FOR ROASTING AND BAKING

- Made from a mixture of red and grey fire clay
- Hand-made cazuela that withstands high oven temperatures
- Ideal dish to roast or bake all type of foods

3. Shallow Roasting Dish - 30cm

EARTHENWARE DISH SUITABLE FOR ALL TYPES OF COOKING

- Hand-made by artisans in the Castile region of Spain
- Authentic cazuela for any wood burning oven
- Withstands and retains extreme heat of a pizza oven

4. Oval Roasting Dish - 40cm

OVAL TERRACOTTA DISH IDEAL FOR ROASTING MEAT JOINTS

- Hand-made oval roasting dish, perfect for whole meat joints
- Made from unique fire clay used since Roman times
- Exceptionally high refractory qualities

5. Stew Pot - 25cm

LARGE POT IDEAL FOR SLOW COOKING FOODS

- Made using the same fire clay as a Fuego pizza oven
- Generously proportioned for hearty stews
- Hand-made in the region of Castile, Spain

6. Chicken Roasting Dish - 30cm

THE PERFECT CHICKEN ROASTING DISH

- Roasts chicken upright in a Fuego oven
- The dish collects the roasting juices for basting
- Artisan pottery that withstands heat of a pizza oven

7. Round Plate - 30cm

TERRACOTTA PLATE SUITABLE FOR WOOD-FIRED COOKING

- Authentic wood burning oven plate
- Ready to cook any meat, fish or vegetable
- High refractory qualities under extreme heat

8. Oval Plate - 30cm

THE ULTIMATE SIZZLING STEAK PLATE

- Superbly proportioned oven proof oval plate
- Hand-moulded by artisan Castile craftsmen
- Ideal plate to serve sizzling steaks

9. Kiln Dried Holm Oak Logs 25Kg

- Made from kiln dried logs with less than 15% moisture
- Makes the most solid 'pure white' coals and embers
- Dense and aromatic, it burns 15-20% longer than other wood

10. Kiln Dried Vine Prunings 3Kg

- Made from kiln dried vine prunings from Ribera del Duero
- Gives distinct grape vine flavour
- Simply scatter on hot embers before cooking



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