

Product Features

Stainless Steel

304 Grade Most environments

316 Grade Coastal /High Chloride

areas

<u>Advantages</u>

Stylish and functional

Personalized Handmade

Less maintenance 0 curating

Will not succumb to natural elements

Greater mobility

Massive savings on wood usage

Heats up quickly and stays warmer for longer

Dishes unmatched in flavor - 5star Chef approved

<u>Usage</u>

Wood fired Reaches temp of 600 deg

Pizza in 60 seconds Cook and bake anything

Residential - Home Commercial / Business

<u>Setups</u>

Indoor or Outdoor

Mobile or fixed - can stand on any surface

Chimney extensions and alterations available

and designed according to spec - no

discoloration in chimneys / double wall/fully

insulated

Restaurants and Homes - worldwide

Options and Finishes

<u>Overall</u>

Available in Gloss or a Matt Satin Finish - Hand painted

Foot pieces in black only as a standard / can be replaced at cost with a stainless-steel brushed foot piece

<u>Options - Domes</u>

Brushed

Matt look only

Flat tint – flat colour – no metallics or fairy dust Elite – metallics and fairy dust finish – high gloss

Custom – logos/intense artwork in the forms of patterns/images - the more detailed the higher the cost.

<u>Trolleys</u>

Stainless Steel finish

Black matt finish

extra cost

<u>Chimneys</u>

Stainless steel finish

Black matt finish

extra cost

Residential VS Commercial

A Residential Unit

A residential unit is a unit that can be used daily. Every afternoon/every night if you wish. However, a residential unit is not manufactured to operate 247/365.

A Commercial Unit

A commercial unit is the hardest worker of the range - a unit that can be used daily – none stop. 247/365. AVIN is a cook and bake anything appliance, many chefs have replaced all their equipment with an AVIN. The commercial range, like the above residential range, also has a "fully welded AVIN chamber", that is still manufactured with high quality/high grade stainless steel, twice the thickness. The commercial range, has a similar stainless included in the design. One that is specifically used in furnaces, burners, kilns, gas turbines etc. Above the fire you are also looking at a second skin (replaceable fire protection plate) of the same material for extra protection of the AVIN chamber – where the direct heat is located.

304 VS 316 Grade Stainless Steel

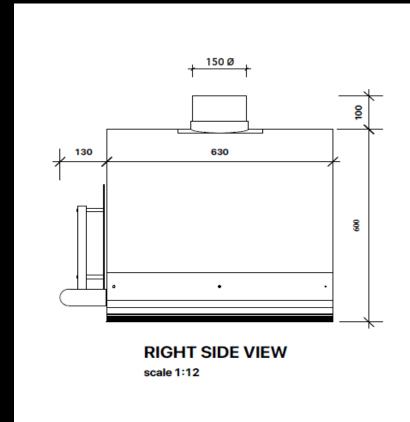
It goes without saying that the corrosion (rust) question is often a major concern for customers.

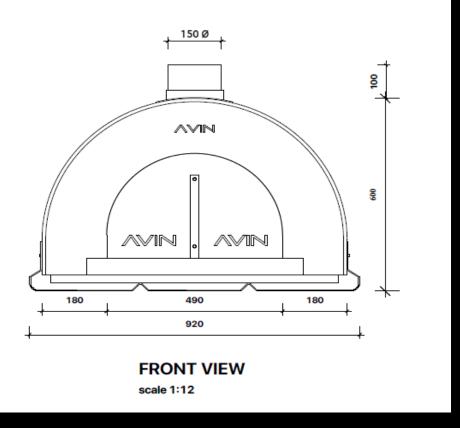
Our Standard manufactured range (304 grade stainless reference), are of an incredible quality itself. We use thick materials, high grade and the best quality. With love and care and following all guidelines, nothing will hurt the product, not even the coast.

The only thing we do find with certain coastal areas, is that there always seems to be that little sandy-salt-layer than tends to form on just about anything you have outside, because of the area, sand, see, wind etc. So, for the coastal areas, we do a FULL 316 stainless steel, for that extra piece of mind and upon request. Grade 316 is specifically meant for areas such as this. It is very important to know thought, that should you go with the standard manufactured options that we have, its merely a case of taking care of the Oven. Indoors in a coastal area is 100% as well.

AVIN follows a strict production process and quality control. Materials are tested constantly ensuring we provide the customer with nothing but the best. This is really a case of getting exactly what you pay for. Keeping the condition of your AVIN is achieved with love, care and regular cleaning as per our instructions, do this and we guarantee that there will be no alteration in appearance.

Standard AVIN Specs





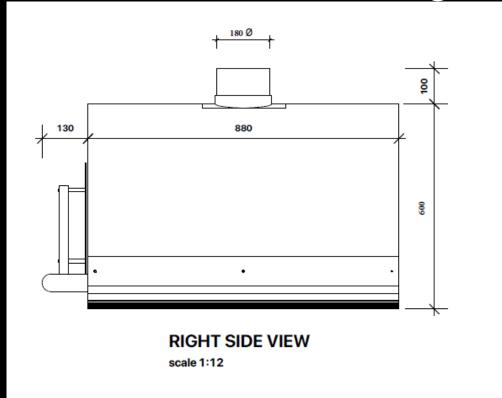
- Outside dimensions 920mm W x 630mm L
- Inside Dimensions 700mm x 465mm
- Door opening: 260mm x 400mm
- Fits 2 standard large (30cm) pizzas/2 x baking trays
- 120.5 kgs

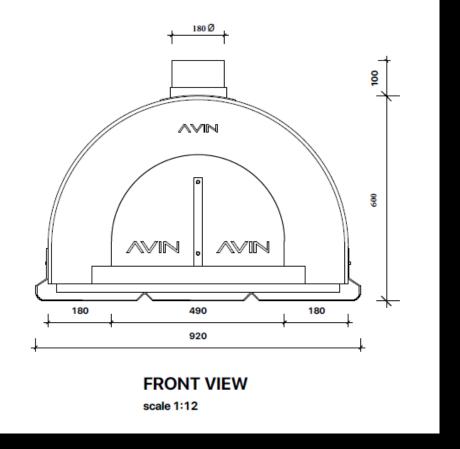
Standard AVIN Flue extension specs for installation

| • | Inside diameter | 100mm |
|---|-----------------------|-------|
| • | Outside diameter | 150mm |
| • | Ceiling/wall cut size | 180mm |

• Chimney exit/flue connection located in centre of AVIN: 630/2 = 315

Large AVIN Specs





- Outside dimensions 920mm W x 880mm L
- Inside Dimensions 700mm x 700mm
- Door opening: 260mm x 400mm
- Fits 4 standard large (30cm) pizzas/4 x baking trays
- 150 kg res commercial at 166kg

Large AVIN Flue extension specs for installation

| • | Inside diameter | 130mm |
|---|-----------------------|-------|
| • | Outside diameter | 180mm |
| • | Ceiling/wall cut size | 200mm |

• Chimney exit/flue connection located in centre of AVIN: 880/2 = 440

Accessories



Trolleys Standard or Large/optional Black

STD: 720mm (W) 1m (L) 1.5m (H) 36 kilos

LRG: 920mm (W) 1m (L) 1.5m (H) - 43 kilos

Wooden side table included in specs / removable slide slot system



Covers

Weatherproof

Available in BLACK/GREY/OLIVE GEEN/SAND

Ripstop material/ Valcro/draw string/ double stitched



Boards/Cutters/Gloves

Branded

Kalahari Black wood

Stainless steel

Silicone Rubber



Glass Doors

Robax Certified

Engineered with a superior margin of safety

Extremely heat resistant, functional robust and tough

Elegant slots created for sufficient air intake