



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 60 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 36 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.

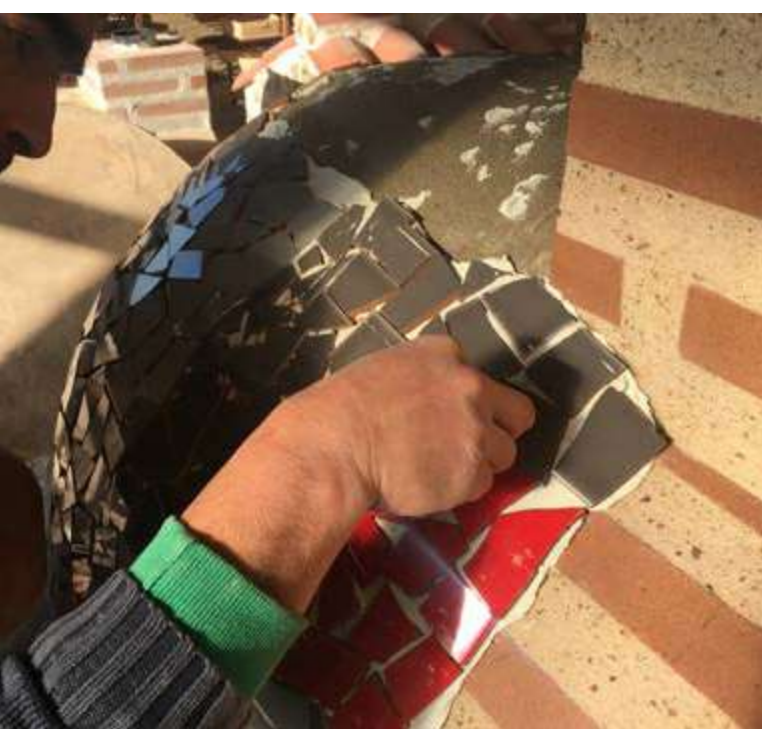
If you're dreaming of a garden pizza oven or need a commercial wood fired pizza oven, you can specify everything from its size to its finish and even the type of door you prefer.

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 coloured mosaic tile finishes or our contemporary Black stone mosaic ovens.

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 a minimum of 8 weeks 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.

🔥 Does the oven include delivery and installation?

No, all our oven deliveries are kerbside and do not include installation. Before you purchase, please be aware that our delivery service covers getting the oven delivered to your front drive. Where the drive is tarmac or concrete, the oven can be set down wherever you want on this 'hard' flat surface. However, if you have a shingle / gravel drive, the unloading pallet truck cannot operate on these surfaces - so the oven will have to be set down on the nearest hardstanding instead.

🔥 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 stable, levelled surface with a stand structure that can take a weight between 450Kg and 1750Kg (depending on the oven you choose) 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 (available from our website) 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.

🔥 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.

PLEASE NOTE The recommended stand height to sit your Fuego oven is 840mm to which you add the height of the oven base (60mm) 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 60mm thickness, with steel eye bolts set over each corner of the oven for ease of lifting and positioning. Fuego ovens are a heavy piece of kit, typically weighing between 450Kg and 1750Kg. As such, it is extremely important that you give careful consideration to how you are then going to lift, transport and install the oven in its final required position. Without doubt you will need some kind of 'mechanised lifting device' for this and we strongly recommend you contact one of our 'recommended installers' who have the correct lifting machinery to be able to handle the weight and size of our ovens.

⚠️ WARNING Fuego ovens are a heavy piece of kit and can weigh between 450Kg and 1750Kg. We recommend that you consult with a professional installer, landscaper or builder before you begin to build your stand or attempt to lift the oven into position. **THE OVEN MUST NEVER BE TILTED ON ITS SIDE OR ANGLE LIFTED DURING TRANSPORTATION OR INSTALLATION, AS THE OVEN MAY SLIDE OFF THE BASE AND CAUSE PROPERTY DAMAGE, PERSONAL INJURY OR EVEN DEATH.**



Third-Party Installation Guidelines

We recommend that you hire a professional lifting company with appropriate machinery to install your oven, it is very heavy and if handled incorrectly could lead to damage to the oven and your property, serious injury or even death. However, if you decide to install it yourself or use a third-party company not recommended by Fuego Wood-Fired Ovens, please read the following installation guidelines before doing so:

a) Lifting Frame / Spreader Beam

Your oven will be fitted with a 'lifting eye' in each corner. To ensure correct 'vertical loading' on this lifting eye, the oven MUST be lifted using a suitable 4-point 'lifting frame' system - which will ensure the chains / strops are close to vertical during the lift. As an example, the below image shows the lifting frame used by one of our approved installers' compact crane to lift ovens with an 'as near as possible to the vertical' loading on each corner.

b) Oven Transport

The oven's lifting eyes are designed specifically for lifting the oven in a smooth and controlled movement onto a transport dolly or when placing the oven on its stand. They are NOT designed to support the oven whilst it is being transported over uneven ground 'suspended' from a tractor, digger or tele-handler type of machine. The inevitable 'bouncing' effect on the oven of this type of transport risks overloading the eyelet fixings and could result in their catastrophic failure. Therefore, please ensure your oven is properly supported underneath during the 'transport phase' of your installation. See the below image showing the oven being transported with proper flat-bed support under its base.

c) Installation by Engine Hoist

Whilst we have heard of ovens being installed using engine hoists, they will be right on the limit of their Safe Working Load (SWL) when lifting our ovens and have no provision to 'extend' their boom forwards to enable placement of the oven onto its base. Whilst they have wheels so can, in theory, be rolled forward to move the oven over the base for installation, the design / build up of the base often prevents this being possible. We therefore strongly recommend the use of a machine with a hydraulic extending boom similar to the below image - that allows the oven to be installed with the machine positioned 'remotely' in front of the base.

d) Installation by Lorry Crane

Assuming there is not enough access room to get your oven into position down an alleyway, OR by removing a fence panel in your back garden and coming in via a neighbour's property, if you choose to lift the oven into your garden using a lorry crane (or similar) instead please stipulate that the oven MUST be supported underneath the base when lifting over yours or your neighbour's property. You should also stipulate that it MUST have a cargo safety-net system attached below the oven so that, in the unlikely event of a lifting eye failure, the broken parts of the oven will be 'caught' by the net underneath, avoiding further damage.

⚠️ WARNING Fuego Wood-Fired Ovens will not be held responsible for any type of damage or injury caused should you choose to install your oven yourself or by a third-party company not recommended by Fuego Wood-Fired Ovens.



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.



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

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.



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.



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.

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.



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.



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 woodfired oven in no time.



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.



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

- Get the Mediterranean look in your patio or garden
- Choice of three different finishes: white, terracotta or grey concrete
- 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, white render or grey concrete effect 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 35cm/Heats Up to 500°C (x1)
- Internal Steel Flue \varnothing 150mm (x1)
- Manual including instructions for curing and lighting fires (x1)
- Kerbside Delivery

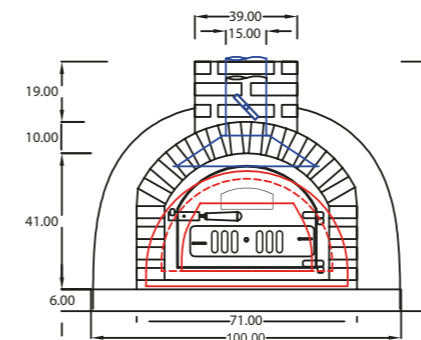
Not Included

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

Clasico 70

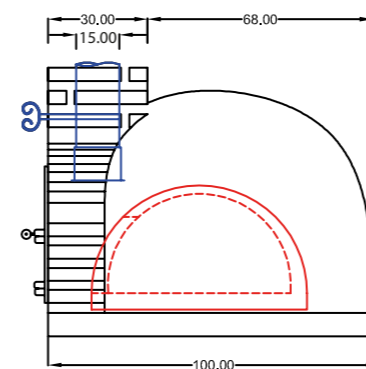
FOR001/2/3-70

Front View



450Kg

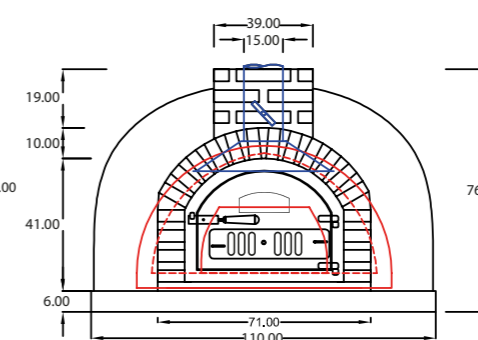
Side View



Clasico 80

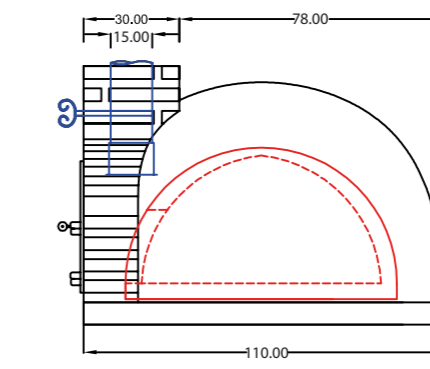
FOR001/2/3-80

Front View



550Kg

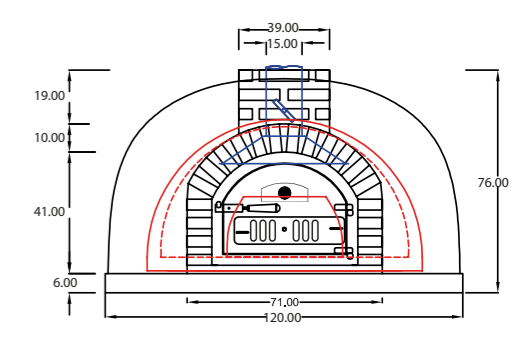
Side View



Clasico 90

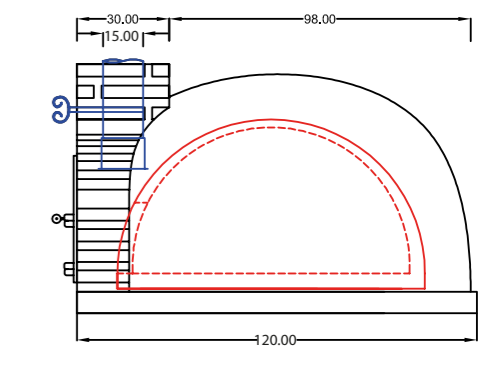
FOR001/2/3-90

Front View



650Kg

Side View



x1 x1 x4

Serves: 8-10 people

x2 x2 x6

Serves: 14-16 people

x4 x3 x8

Serves: 25-28 people

Terracotta

Grey Concrete

Stone

- Our rustic range of outdoor wood-fired ovens
- Hand-made to order from ancient fire clay
- Brown and grey stone cladded 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 35cm/Heats Up to 500°C (x1)
- Internal Steel Flue \varnothing 150mm (x1)
- Manual including instructions for curing and lighting fires (x1)
- Kerbside Delivery

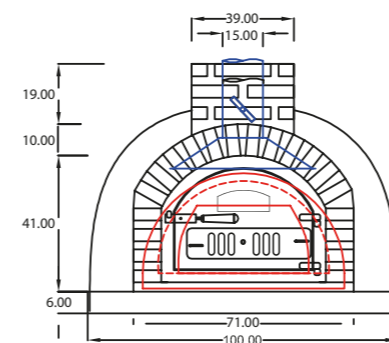
Not Included

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

Stone 70

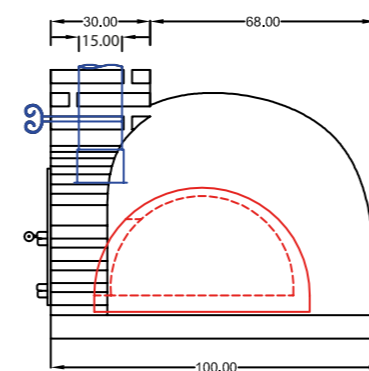
FOR004-70

Front View



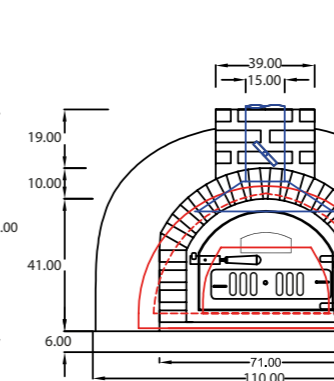
600Kg

Side View

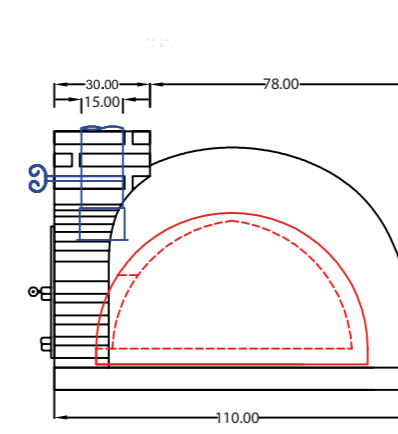


Stone 80

FOR004-80

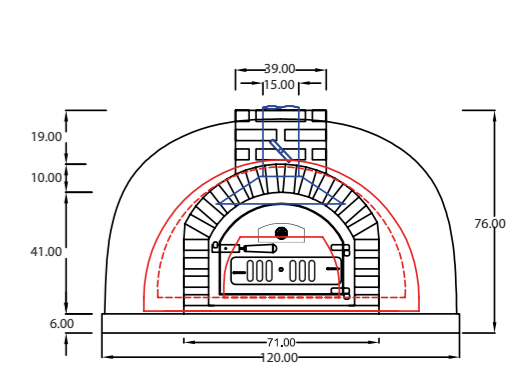


650Kg

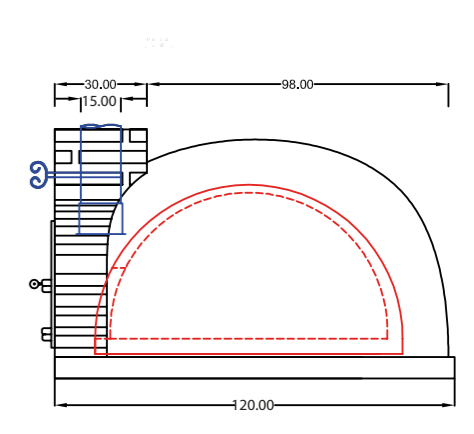


Stone 90

FOR004-90



750Kg



x1 x1 x4

Serves: 8-10 people

x2 x2 x6

Serves: 14-16 people

x4 x3 x8

Serves: 25-28 people



Brick

- Traditional terracotta brick finish
- Ancient fire clay domed brick oven
- Available in outdoor or indoor brick treated finish

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 35cm/Heats Up to 500°C (x1)
- Internal Steel Flue \varnothing 150mm (x1)
- Manual including instructions for curing and lighting fires (x1)
- Kerbside Delivery

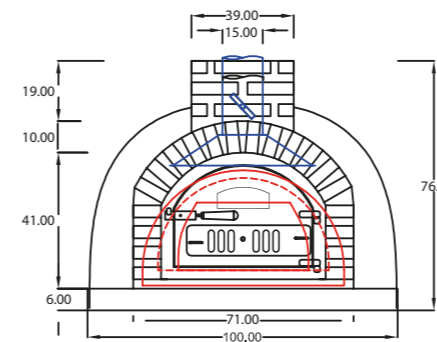
Not Included

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

Brick 70

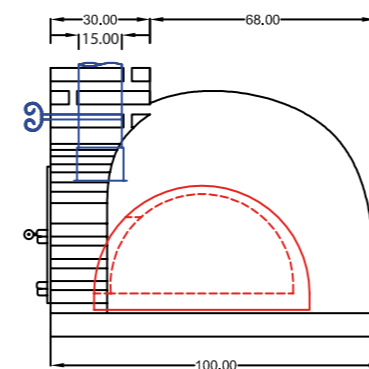
FOR005/6-70

Front View



675Kg

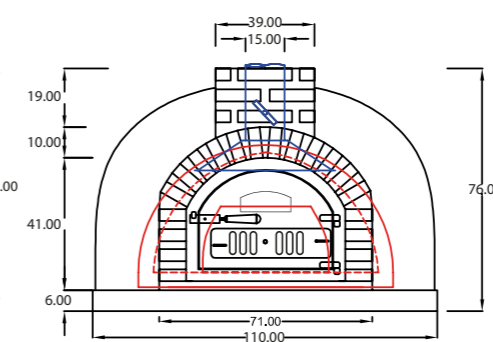
Side View



Brick 80

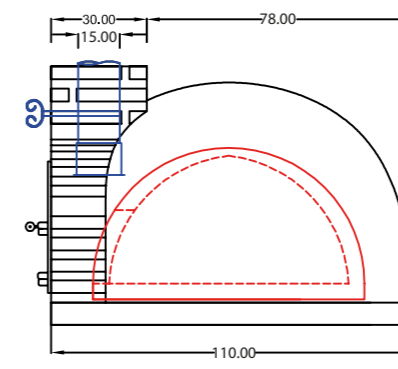
FOR005/6-80

Front View



750Kg

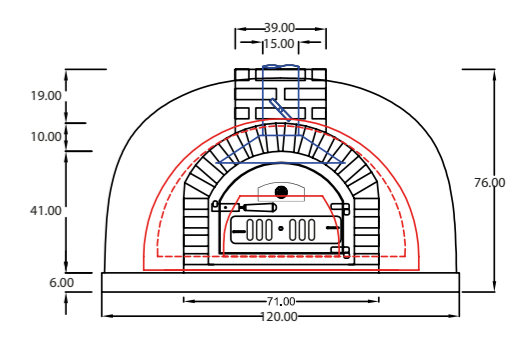
Side View



Brick 90

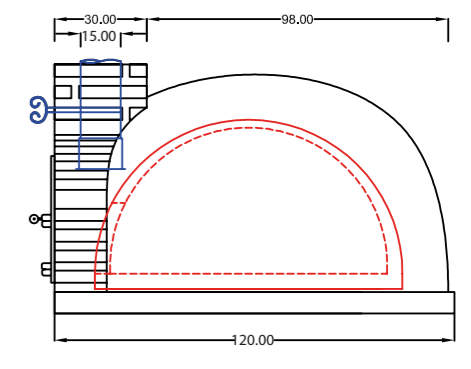
FOR005/6-90

Front View



950Kg

Side View



x1 x1 x4

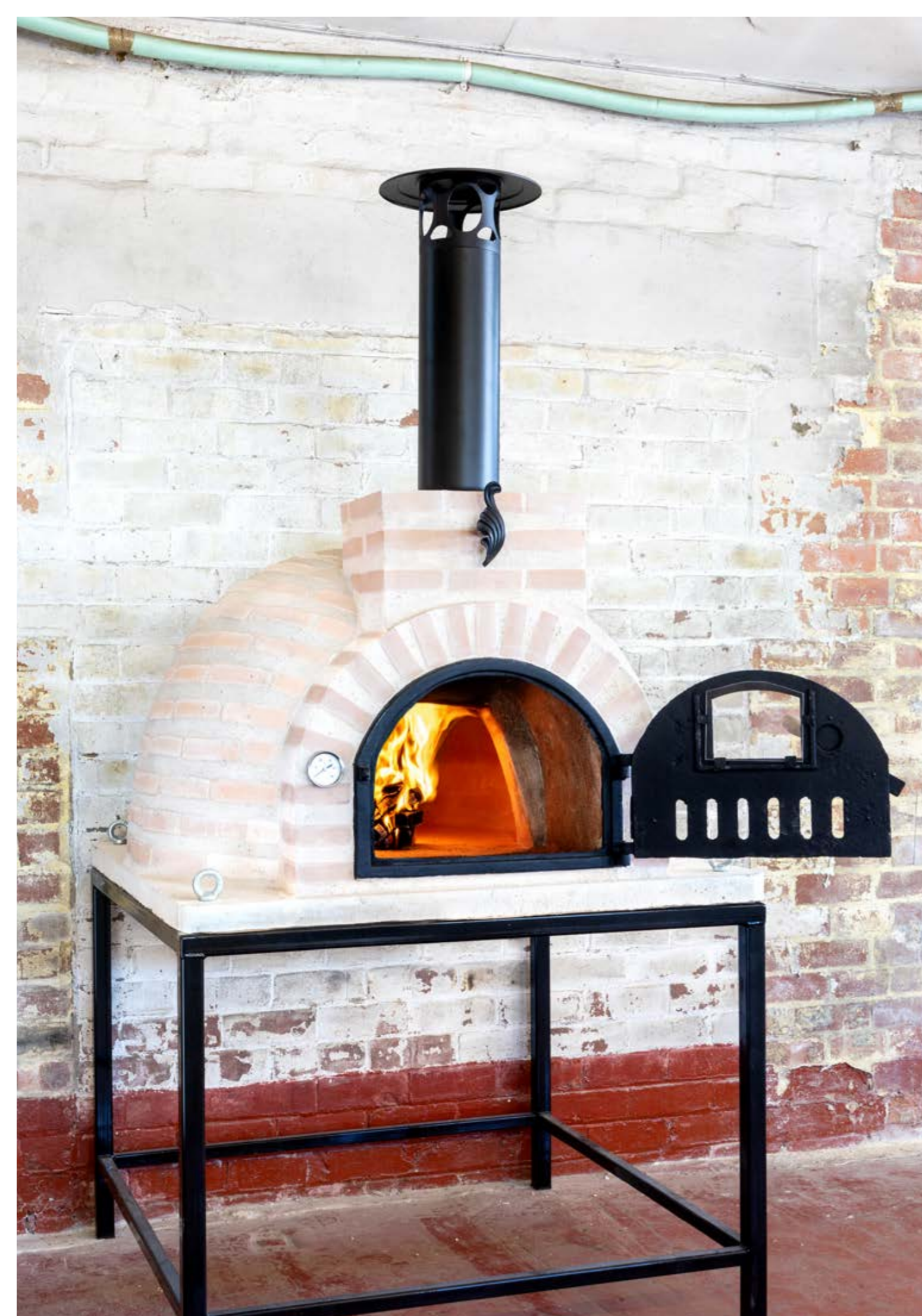
Serves: 8-10 people

x2 x2 x6

Serves: 14-16 people

x4 x3 x8

Serves: 25-28 people



Mosaic

- Our Gaudi inspired oven range
- Hand-built to your personal specifications
- Glossy red, blue Andalusian style or matt black choice of mosaic tiles

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 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 35cm/Heats Up to 500°C (x1)
- Internal Steel Flue \varnothing 150mm (x1)
- Manual including instructions for curing and lighting fires (x1)
- Kerbside Delivery

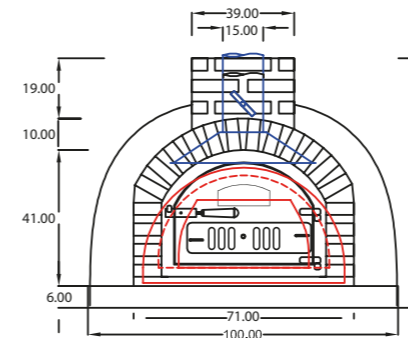
Not Included

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

Mosaic 70

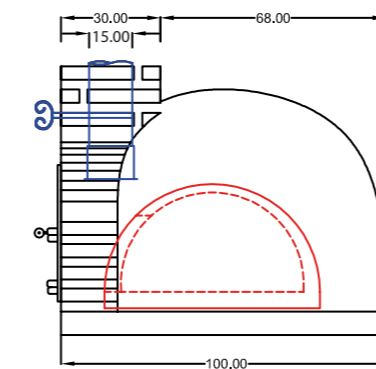
FOR007/8/9-70

Front View



525Kg

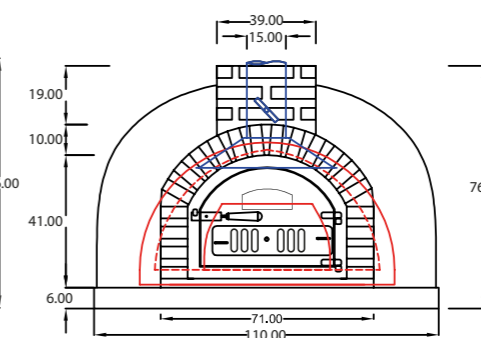
Side View



Mosaic 80

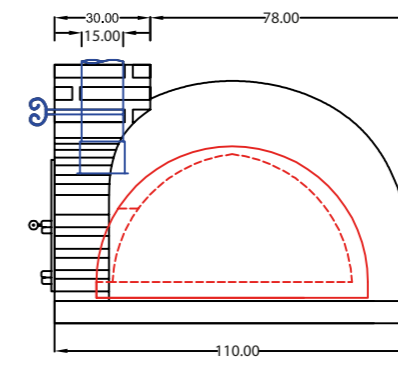
FOR007/8/9-80

Front View



625Kg

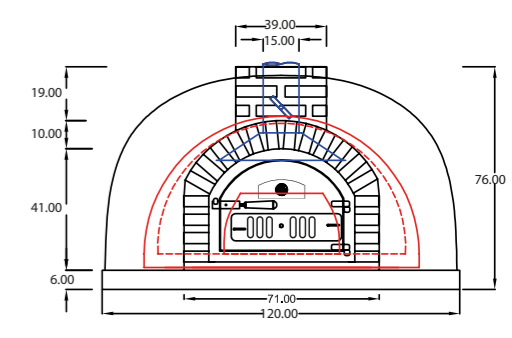
Side View



Mosaic 90

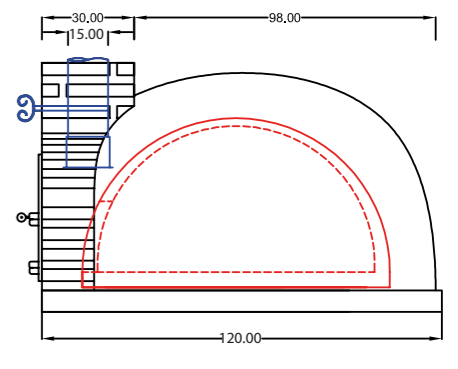
FOR007/8/9-90

Front View



725Kg

Side View



Black Mosaic

Red Volcanico

Blue Andalus

x1 x1 x4

Serves: 8-10 people

x2 x2 x6

Serves: 14-16 people

x4 x3 x8

Serves: 25-28 people

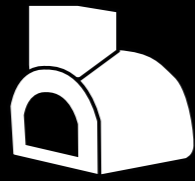


BUILD YOUR FUEGO

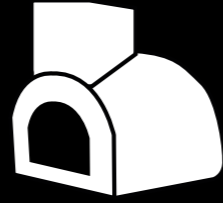
1. CHOOSE YOUR SIZE



Fuego 70

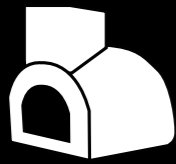


Fuego 80



Fuego 90

2. CHOOSE YOUR FINISH

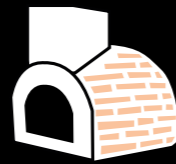


Clasico

- White
- Terracotta
- Grey Concrete

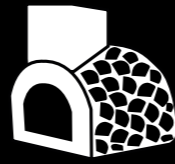


Stone



Brick

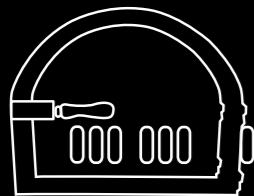
- Interior Brick
- Exterior Brick



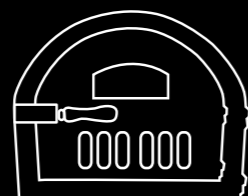
Mosaic

- Red Volcanico
- Blue Andaluz
- Black Mosaic

3. CHOOSE YOUR DOOR



FER000
Cast Iron Door

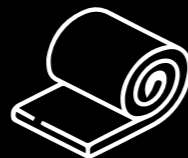


FER001
Cast Iron Door
WITH GLASS WINDOW

4. CHOOSE YOUR INSULATION



FER041
Standard 7 Layers



FER042
Premium 9 Layers

5. ADD OVEN ACCESSORIES



FER006
Black Chimney Cap

FER004
Small Black Chimney Tube (0.5m)

FER005
Large Black Chimney Tube(1m)



Fuego Table Stand
FER010 70
FER011 80
FER012 90



Fuego Waterproof Cover
FER007 70
FER008 80
FER009 90



FER021 Cast Iron Door On its Own
FER022 Cast Iron Door with Glass Window
FER033 Fuego Replacement Glass Window



FER035 Everbuild 402 Waterseal 5 Litre

6. ADD FIRE CLAY ACCESSORIES



FER013 Deep Roasting Dish 15cm



FER014 Deep Roasting Dish 30cm



FER015 Shallow Roasting Dish 30cm

FER043 Fuego Grout Repair Filler



FER044 Fuego Clasico Repair Filler



FER045 Vitcas Vitset 45 Refractory Mortar Ready Mixed 1700°C



FER016 Oval Roasting Dish 40cm



FER017 Stew Pot 25cm



FER018 Chicken Roasting Dish 30cm

FER037 Vitcas Black Fire Cement 310ml



FER034 Fuego Thermometer 35cm



FER019 Round Plate 30cm

FER020 Oval Plate 30cm

7. ADD COOKING ACCESSORIES



FER002
Wood Fired
Pizza Oven Tool Set



FER039
Argentinian Grill



FER003
Gi Metal Tripizza Tool Set 90cm



FER049
Meater Plus
Wireless Meat Thermometer



FER032
Vaello Cast Iron Griddle



FER025 Vaello La Valenciana Enamelled
Paella Pan 30cm



FER026 Vaello La Valenciana Enamelled
Paella Pan 38cm



FER036 Gi Metal Professional
Pizza Wheel Cutter



FER027
Gi Metal Azzurra Aluminium
Perforated Pizza Peel 60cm



FER028
Gi Metal Azzurra Aluminium
Perforated Pizza Peel
120cm



FER029
Gi Metal Azzurra Stainless Steel
Small Perforated Pizza Peel
120cm



FER030
Gi Metal Azzurra Round Rotating
Pizza Oven Brush 120cm



FER031
Gi Metal Andiron Stump Holder



8. ADD WOOD & CHARCOAL



FER050
Kindling Cracker Original
FER040
Kindling Cracker King



FER023
Todo Brasa Holm Oak Logs - 10Kg



FER024
Todo Brasa Vine Prunings - 5Kg



FER038
Todo Brasa Holm Oak Charcoal - 15Kg
Prices include VAT



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