

Wood fired pizza ovens

Wood fired ovens are a great way to cook when trying to entertain any number of guests. Not only are they hassle free and easy to use, giving you more time to spend with your guests, but the distinct flavour only achievable via this method of cooking will leave you and your guests wanting more.

At RB Landscapes we custom build all of our pizza ovens to just about any size, shape or appearance, so not only will you receive a great new method in which to entertain, but you'll have a unique show piece to add to your garden.

Benefits of wood fired cooking:

- Food cooked in the wood fired oven is distinctly more flavoursome
- Cooking food outside will take excess heat out of the house
- You can cook food for you guest, with your guest without having to be stuck indoors
- Electricity and gas prices are forever rising, making conventional methods of cooking increasingly expensive
- They make a great focal point for entertaining, whilst giving off a comfortable ambient heat

They are dead easy to use:

It should take approximately 1-2 hours depending on the type of wood used in your preparation for your oven to reach optimal temperature for cooking.



Follow these four simple steps and you'll be on your way to some very tasty cooking.

Step 1:

Start a small fire in the middle of the oven. As the wood catches add more wood to build the fire. The door should be placed at the front of the entry arch to allow the smoke to exhaust through the chimney.

Step 2:

As the timber burns down, move the embers down both sidewalls of the oven.

Step 3:

Continue to burn timber until you have a coal bed approx 150mm wide, down each side of the oven, excluding the choke and the front arch. For efficient cooking leave the coals and embers around the outside of the oven.

Step 4:

While cooking the door should be used to control the fire by limiting the amount of air available and the exhausting of the smoke through the chimney. To control the fire move the door back into the choke allowing some air movement.

If a long cooking time is required it may be necessary to add more fuel.

It's that simple.

