Pizza Forno

The home of great pizza ovens
01902 840146

MENU
Neapolitan
Buffalo mozzarella, tomato, basil
Quattro Stagioni
Chianti
valpolicella
peroni Prosciutto e F

Made in BRITAIN

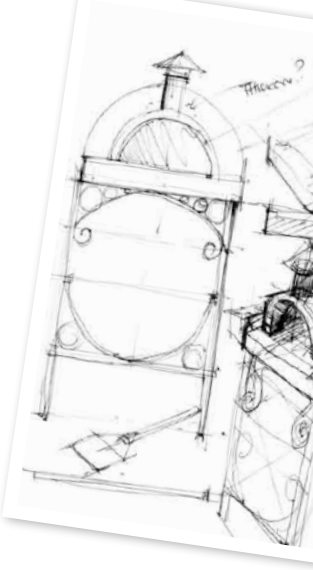
Neo InfoPack

A traditional wood fired oven. With a high tech touch. All you will ever need for inspired outdoor

This is an oven specifically designed with ease of use in mind. Based on traditional Italian pizza oven designs but manufactured from 21st century materials. Designed to be simple in use and no maintenance. Fully insulated and weather resistant. Authentic Italian Pizza, 90 seconds in 400C heat! At lower temperatures slower cooking. Frying and boiling on the hot plate at the front of the oven. The most versatile wood fire oven available today.

Benefits of the Neo

- *Easy to use ergonomic design.*
- *Fully Insulated, cool wall external surfaces. Retains more heat over time.*
- *Weather Resistant. GRP cover is impervious to rain.*
- *Hot plate for frying and boiling.*



- *Lightweight.*
- *Economical in use.*
- *Huge Cooking Hearth*
- *Fast heat up time.*
- *Affordable.*
- *A capacity to cook for small and large parties.*
- *No construction required ready to use right out of the box.*
- *A compliment to any garden, patio, or terrace.*
- *Compact design.*
- *Maintenance free.*
- *Available in Terracotta and Cream*
- *Crack resistant*

Specifications

Stainless Steel Coolie Hat

Black enamel coated Chimney

High Temp GRP Outer cover. Cream or Terracotta

Unibody base Poyester Powder coated

Fire brick and shaped cast base liner and hearth. This is also a cooking hot plate

The fusion of modern processes with traditional designs provides you with a solution that performs like a dream!

The inner dome is made from a unique refractory mixture which insulates and reflects heat inwards. The base has a liner of firebrick and shaped cast plates. These absorbs heat and provides a constant hot cooking hearth.

Total dry weight 75 kg dome with hearth stones, 45kg, removed. The hearth stones are removed when moving the oven around then placed back in. 75kg is manageable by 2 reasonably strong people. Better with 3.

A modular design means you can purchase only the components you require or a full package complete with stand, and tools! Everything you need to get started. Well, almost, you will need a match to light the fire!

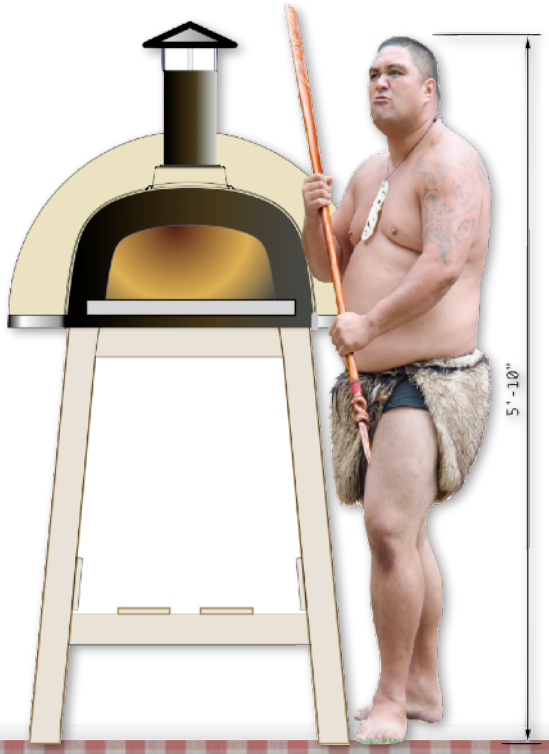
Installing...

If you are having our stand then a firm base is needed. Grass will not support the weight must be a solid foundation. Slabs, pavers, concrete, tarmac etc.

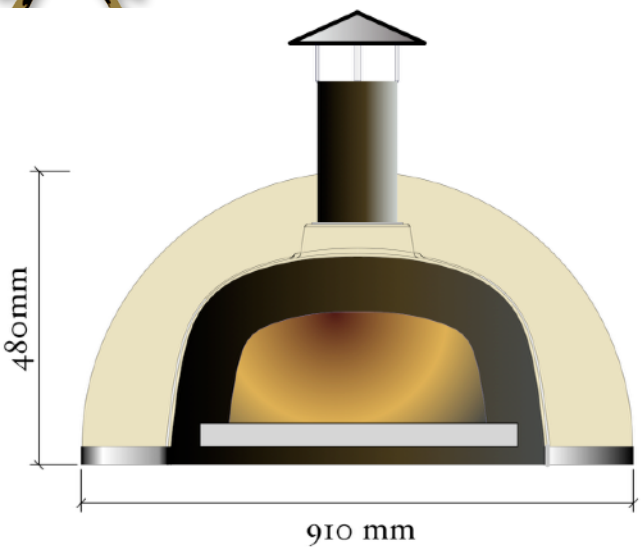
If you are not having our stand you will need a a good strong base. A minimum of 800 by 1000mm and around 1000 to 1100 high. It needs to be strong enough to support the total combined weight 150kg and be heat resistant.

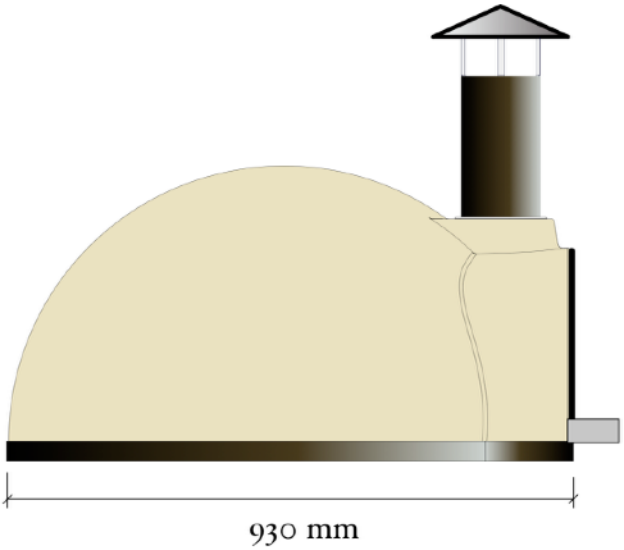
A Sense of Scale

People told us that its hard to get a sense of proportion from photographs or measurements on a drawing. So we got Bill our social media manager to pose next to an oven to give it a sense of scale, he's an average 5'10" **;-)**



Overall Dimensions





Whats in the Full Kit?

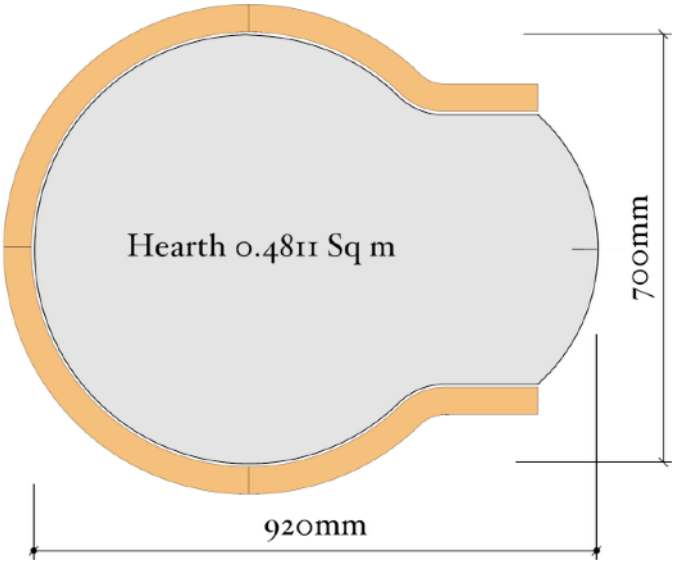
The Oven
GRP cover. Cast refractory liner. Powder coated Steel Base, Fire brick liner, Insulation, Steel Chimney and Coolie Hat.

Door
Aluminum with wooden handle

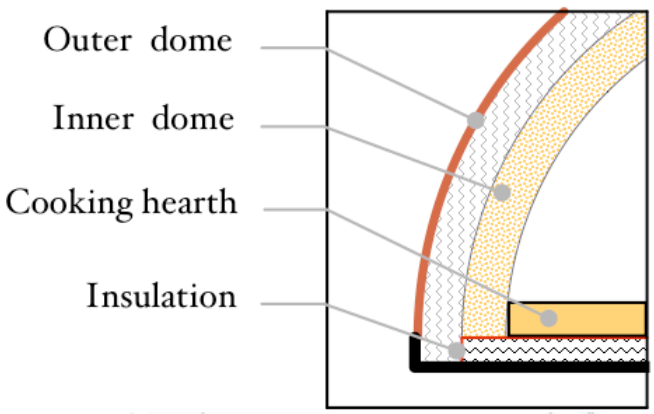
Stand
Pressure treated timber

2 Peels Small and Large
Peels aluminum with Wooden Handles.

Thermometer.
Infra Red point and click.



Under the Hood



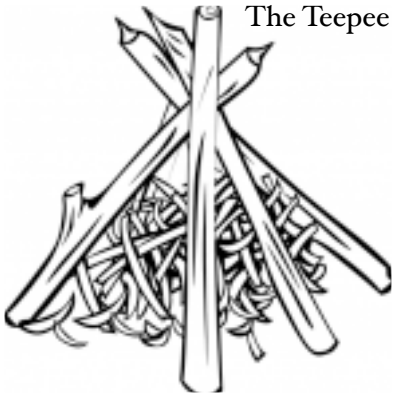
Specification subject to change without notice.

Lighting Up

Lighting up is very simple. The basic rule to success is dry wood. You will never get a fast and easy light up if your wood is damp. Technically speaking below 20% moisture content. There are a couple of methods that work well. The Teepee and the Log Cabin. Fairly self explanatory.

Both start with a fire lighter and build up with kindling ending with larger sections.

In the middle of the oven. Let the fire build until cooking temperature is reached. This can take as little as half an hour if conditions are very warm and the oven dry. Up to a couple of hours at the start of the season when the oven may be damp or when new. Keep adding wood as it burns down until the soot on the inside of the oven starts to burn off all over the inside of the dome. You are then hot! Move the burning wood to one side or the back of the oven. Its a preference thing. Let the base cool off a little and you are ready to make pizza!



The Teepee

The Log Cabin

Use the peel like a fan up and down to "blow" the ash away. The ash will be carried out of the oven by hot air. You will need to do this quite often. When Pizza making keep adding wood as required to maintain a high heat. Flames will lick across from one side of the oven to the other carried by convection. You are running hot at this point! 400-500C

Q&A

Q. What is in the full Neo kit?

A. Our Pizza Forno kit contains everything you need to make great wood fire cooked pizzas. Comprised of a base and dome, chimney and coolie. The base has a lining of firebricks which provides the cooking hearth. An infrared thermometer, stand and two pizza peels (AKA a pizza paddles) Just provide a few logs a match and pizza or two. Incidentally our peels are made with an aluminum head and a wooden handle. These we believe are easier to use and more robust than wooden pizza peels. The small oven peel is specially made for us.

Q. How many pizzas can I cook at one time?

A. This is not really a factor. Pizzas cook so fast, 90 seconds! Far quicker than you can make them! But if you really want to you can get up to 3 medium 10" pizzas on the cooking hearth.

Q. How hot does the oven get?

Typically pizza cooking temperature is around 400C! Phew!

Q. How about heat up and down?

A. Heat up time from 30 mins to 2 hours. Heat retention 4-5hours. Heat retention like heat up time is not linear. The external temperature will have an effect. As will any embers you leave in the oven. Temperature will fall off quickly from high heat, 400C, and slowly tapper off to the lowest useful temperature of around 140C. Timings are typically average for a warm summer day. Based on temperatures falling from 400C to 140C.

Q. Do they taste better than ordinary oven cooked pizza?

A. Oh boy you really can't imagine, light and crispy bases, cheese like molten lava, little burnt speckles on top! There is just no comparison. Better than most restaurants can deliver.

Q. What sort of base do I need?

If you are also buying one of our stands any solid base will do the job. A patio is fine, grass of course would not support the weight. Naturally it should be relatively level. If you are buying just the oven a good sturdy square base around 1000/1200mm high is fine.

Q. What else can you cook in the Neo?

A. When its searingly hot (pizza cooking temperature) anything that you would normally cook fast. Naan breads, tandoori style chicken, roasted peppers, meat and veggie skewers and of course fish. Make sure you use metal skewers! As its cools down, jacket potatoes wrapped in foil, breads, meats and pies. Try filo pastry baskets. As it gets even cooler the slow roast meats are the order of the day. You can even use it as a smoker!

Q. What is PizzaForno envy?

A. When you have one and friends don't

Summer and Winter !

Just like a chiminea our outdoor pizza oven gives of a massive amount of heat in use. This means you can comfortably extend your pizza cooking into the winter months! Just keep it topped up with logs, warm and cozy.

Recipes

Ok, we know this may be teaching you to suck eggs. But here our thoughts on how to go about making good pizzas.

Pizza Napoletana Dough

Use only the best flour. It really makes a difference. Naturally if you can get it Caputo. It has the best reputation for a reason. Blue Caputo has a slightly slower proving rate than most flours so always try and make it the day before if you can. The taste also improves with the longer proving time. Red Caputo is for hot countries where fermentation may be too fast for Blue. Wrights Bravo is almost as good and raises a little quicker.

This quantity makes 3-4 medium sized pizza bases. Important! Weigh your ingredients! The ratio of 60%, by weight, of water to flour is most important. Strictly speaking the mix should not contain any oil or fat. But experiment a little. Depending on hardness of water as it can be beneficial to add oil if you have hard water.

Quantity...

500g of Caputo or Wrights Bravo flour

300g of cold water

3g of yeast

1 Teaspoon of salt.

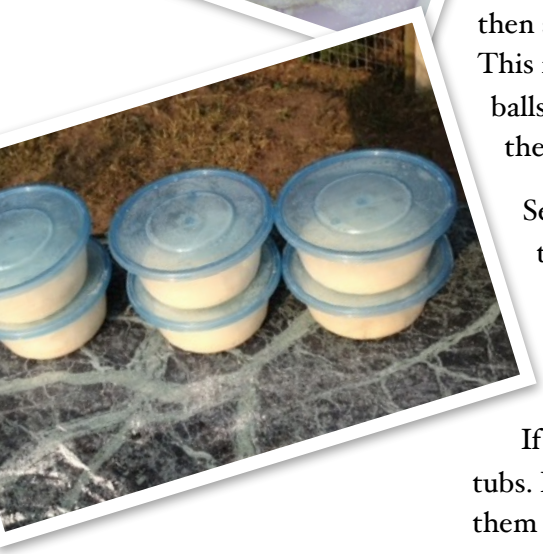
Pour a little of the water into a mixer, dissolve the salt, add a little of the flour and then add the yeast. Start the mixer, and then gradually add the rest of flour. Combining the ingredients should take 10 minutes.

Mix the dough at low speed for 20 minutes, until the dough forms a single ball. The mixture should be sticky, soft and elastic to touch.

Fermentation/Dough Rising...

First phase: remove the dough from the mixer, and place it on a surface or in a bowel in a warm environment where it can be left to rest for 2 hours, covered by a damp cloth. Covering is most important so the surface cannot harden, or form a crust caused by the evaporation of moisture.

The mixture is then cut into strips from which pieces are broken off and then shaped into balls. The formation of the balls must be done by hand. This is known as 'staglio a mano' whereby the dough is made into small balls, 'panetti', weighing between 180 and 250 g. It important to stretch the surface of the balls tucking the edges under neath as you go.



Second phase: Once the individual dough balls ('panetti') are formed, they are left in 'rising boxes' known as "mattarelle" for the second rising stage, which takes between 1 to 3 hours. By keeping below room temperature, these dough balls can then be used at any time for the following 6 hours.

If you dont have enough space for proving boxes try using small plastic tubs. Disposable type are fine. Wipe them with a little olive oil and leave them as normal.

Forming the pizza base ('disco di pasta')...

Following the second rising, a dough ball' panetti' is ready for making your base. The base should be prepared by hand.

On a light layer of coarse semolina, or 50/50 with flour, with a motion from the centre outwards and with the pressure of the fingers of both hands on the dough ball stretch it out a little. In doing this you gradually form a disk of dough (disco di pasta). Then using finger tips form a crust by pressing down just inside all around the edge. The crust known as 'cornicione' is one of the identifying features of a Napoletana style pizza. Stretch it out a little more and then finish with a hand slap. If you can get it right hand slapping/stretching/tossing is quick and looks great! But its tricky so yes a rolling pin is fine ! There are lots of videos on YouTube showing you how this is done.

How to make the best pizzas sauce

The best tomatoes you can buy, oregano and a bit of seasoning is really all you need for a perfect but simple pizza sauce recipe. If you fancy add a little garlic. Use good ingredients and you won't go far wrong.

Of course canned tomatoes are not all the same. Some cheap supermarket canned tomatoes are bitter and metallic tasting so experiment with different brands and varieties of tomato. Italian San Marzano tomatoes are considered the best tomatoes for pizza but any good quality plum tomato is ok. Sainsbury also do a Marzano tomato. Aldi Premium tomatoes are very very good.

How to make it:

1 tablespoon of extra virgin olive oil
2 cloves of garlic, crushed
1 400g/14 oz can of whole tomatoes, drained
2 tablespoons of chopped fresh oregano or a teaspoon of dried oregano
Pinch of sugar
Salt and pepper

Method:

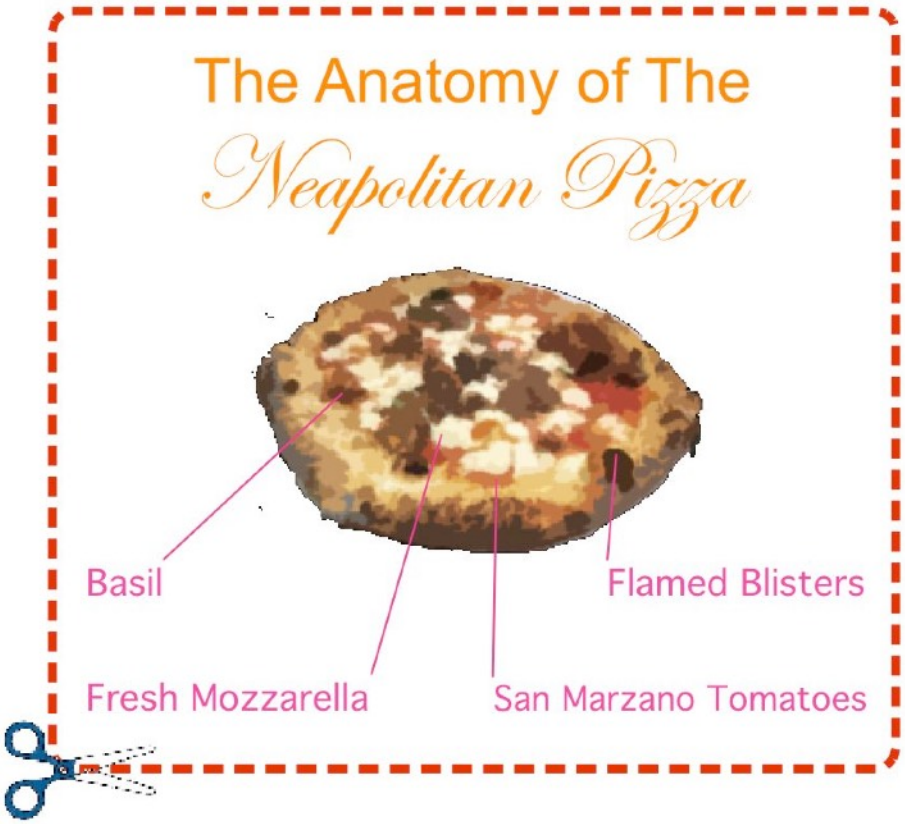
1. Put the olive oil in a large pan or skillet and heat gently. A wok is ideal

2. Keeping the heat to medium, add the garlic and cook slowly for a couple of minutes. Just release the flavours so it shouldn't start to brown as it becomes bitter

3. Add the tomatoes, herbs, sugar and seasoning. (Sugar is optional). Taste your tomatoes of course. Roughly chop your tomatoes in the pan with a knife or better still use a potato masher to create an even mixture.

4. Cook at a low simmer, uncovered for 20 minutes or longer till it thickens a little. Check the seasoning and cool before use.

Toppings



No instruction needed here. Whatever takes your fancy. But a good start begins with...

Buffalo Mozzarella

San Marzano tomatoes.

10% Parmesan

Fresh basil

Olive oil.

Nice and simple!

Contact Us.

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