



# ZIO CIRO

**GENUINE ITALIAN WOODBURNING OVENS**

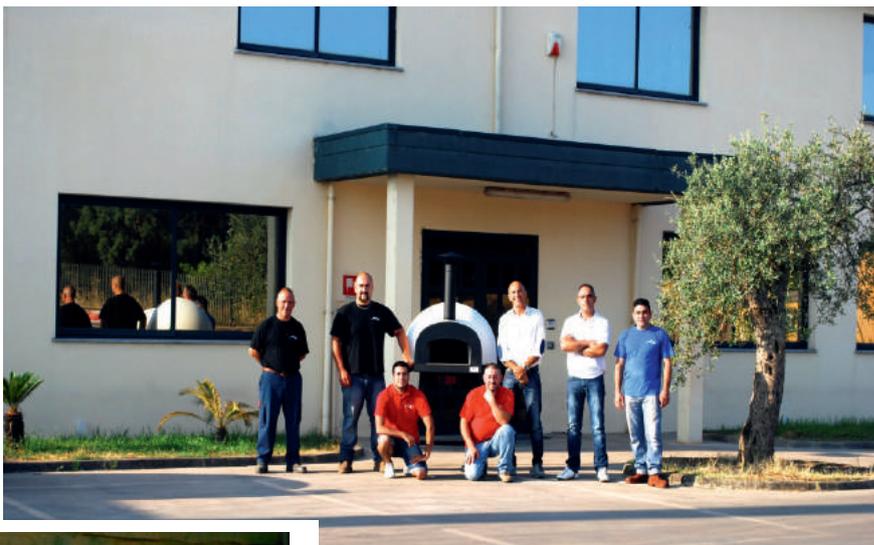
by  **TEK.REF.**





## TEK REF - HEAT PROFESSIONALS

For **20 years** **TEK REF** produces in **Sardinia, Italy** prefabricated wood fired ovens under the brand **Zio Ciro**. The company was born from the desire of the two current partners, one of whom **Luca Pieri**, who as a child lived always in contact with refractory materials and ovens, **TEK REF** began its history as a craft activity for only local market. Over the years it has grown in quality and production level and has expanded its target market, establishing itself abroad in more than **50 countries in the world**.



## ZIO CIRO OVENS

Our **wood-gas fired ovens Zio Ciro**, certified **100% Made in Italy** are produced entirely in one completely artisan factory, using very **skilled labor** with many **years of experience** in the sector and also of **high quality control equipment**, which allow to have the highest quality products. Our company has the management system Certificate of Quality according to **UNI EN ISO 9001-2008**, and has adopted the organizational model in accordance with the **Italian Legislative Decree 231/2001** from 10.01.2013.



Do you want to cook in a real **Italian wood-fired oven**? Design your **Zio Ciro oven**, ideal for cooking bread or pizza, meat or fish, delicious cookies or sweet cakes. Fun as you select various options to configure your **wood-burning Zio Ciro oven**, for **home or professional use**, **portable ready to use** or **prefabricated to be assembled**, for the **home or garden**, big or small...



## SERVICE AND SUPPORT

**Zio Ciro** staff helps in every moment our customers, supporting them with an info desk service, technical and commercial, to meet their requirements. Every Information about our products is available on the website: [www.zio-ciro.com](http://www.zio-ciro.com)



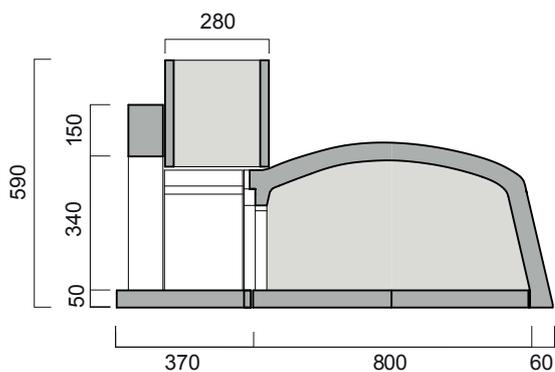
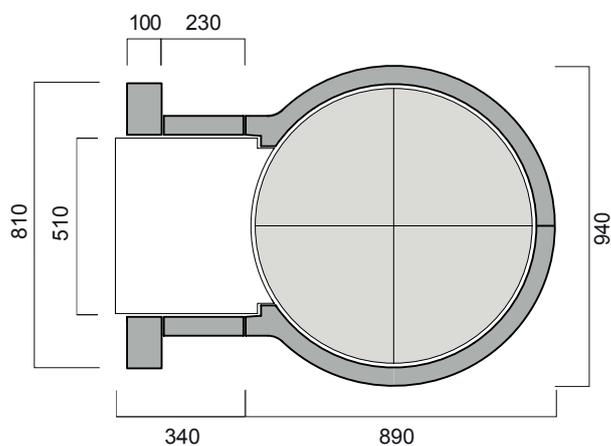
[www.facebook.com/pages/ziociroforni](https://www.facebook.com/pages/ziociroforni)



[www.youtube.com/user/ziociroovens](https://www.youtube.com/user/ziociroovens)

# NAPOLI

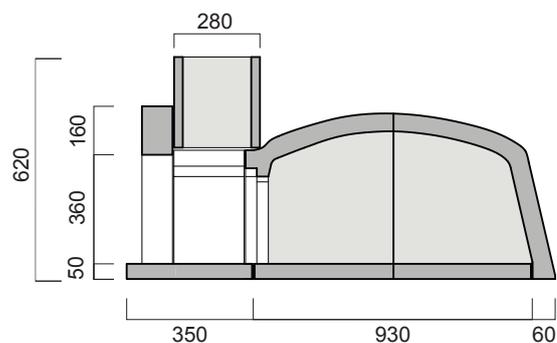
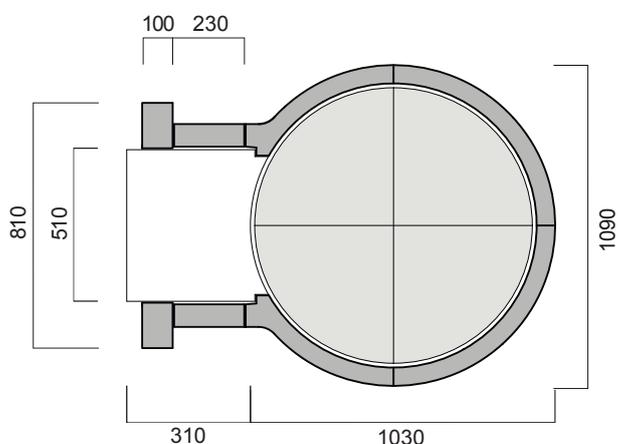
Mod.80 - Residential woodburning oven



Model	NAPOLI
<u>Components</u>	n° 4 floor elements n° 2 dome elements n° 1 sill n° 1 metal door with thermometer n° 2 lateral parts brick style arch, standard hood
<u>Dimensions</u>	Oven (mm) - 940L x 1230W x 590H Flue (mm) - 250L x 250W x 250ø
<u>Total weight</u>	Kg 245

# VESUVIO

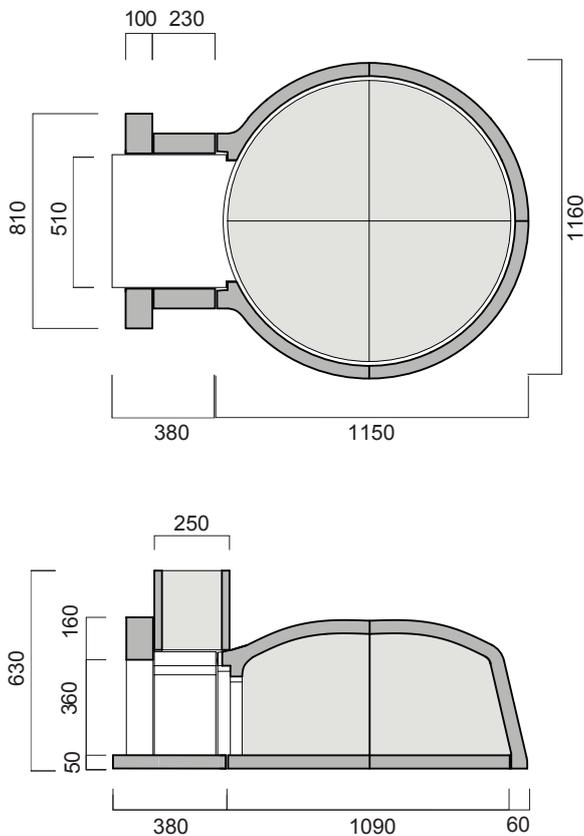
Mod.90 - Residential woodburning oven



Model	VESUVIO
<b>Components</b>	n° 4 floor elements n° 4 dome elements n° 1 sill n° 1 metal door with thermometer n° 2 lateral parts brick style arch, standard hood
<b>Dimensions</b>	Oven (mm) - 1090L x 1340W x 620H Flue (mm) - 250L x 250W x 250ø
<b>Total weight</b>	Kg 310

# AMALFI

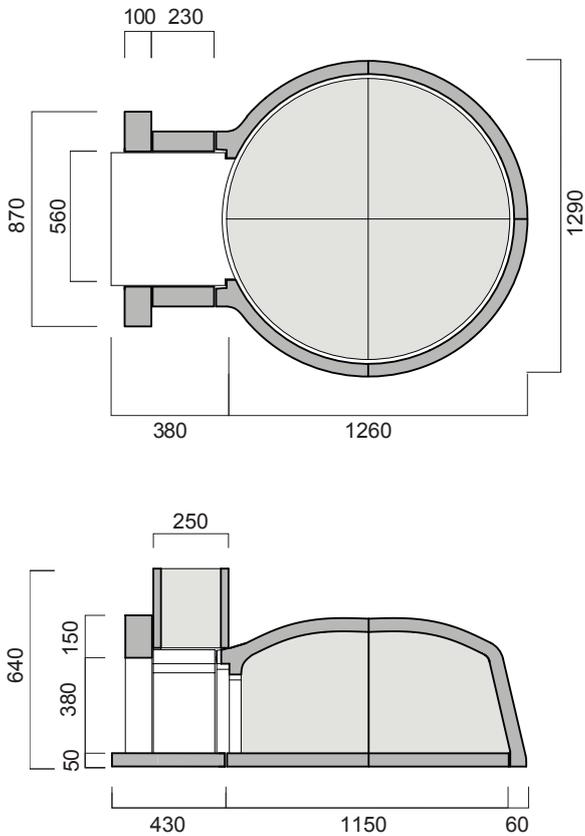
Mod.100 - Residential woodburning oven



Model	AMALFI
<b>Components</b>	n° 4 floor elements n° 4 dome elements n° 1 sill n° 1 metal door with thermometer n° 2 lateral parts brick style arch, standard hood
<b>Dimensions</b>	Oven (mm) - 1160L x 1530W x 630H Flue (mm) - 250L x 250W x 250ø
<b>Total weight</b>	Kg 375

# ISCHIA

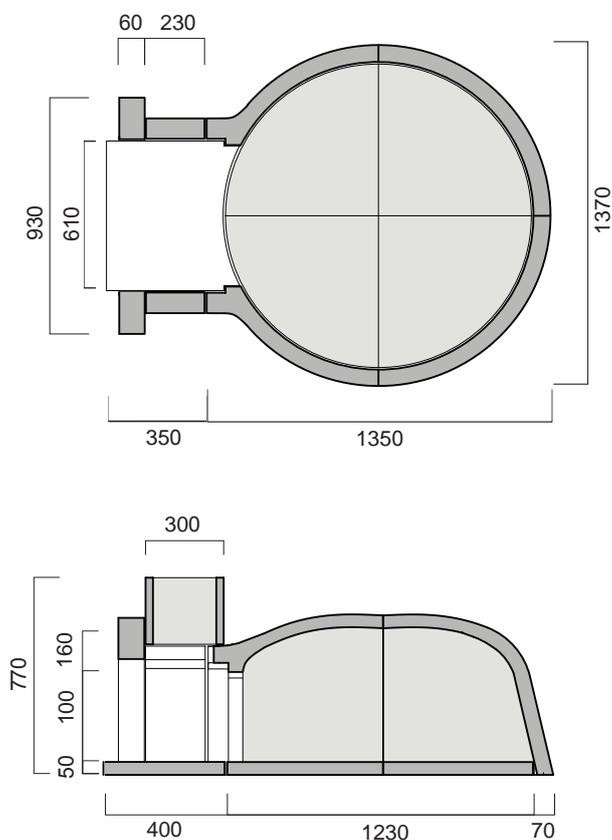
Mod.110 - Residential woodburning oven



Model	ISCHIA
<u>Components</u>	n° 4 floor elements n° 4 dome elements n° 1 sill n° 1 metal door with thermometer n° 2 lateral parts brick style arch, standard hood
<u>Dimensions</u>	Oven (mm) - 1290L x 1640W x 640H Flue (mm) - 250L x 250W x 250Ø
<u>Total weight</u>	Kg 410

# POSITANO

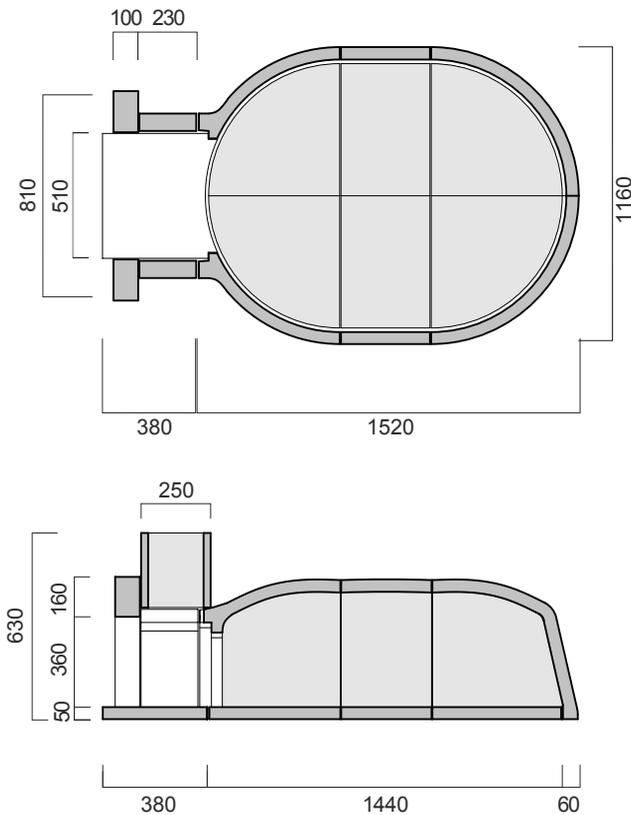
Mod.120 - Residential woodburning oven



Model	POSITANO
<u>Components</u>	n° 4 floor elements n° 4 dome elements n° 1 sill n° 1 metal door with thermometer n° 2 lateral parts brick style arch, standard hood
<u>Dimensions</u>	Oven (mm) - 1370L x 1700W x 770H Flue (mm) - 250L x 250W x 250ø
<u>Total weight</u>	Kg 490

# CAPRI

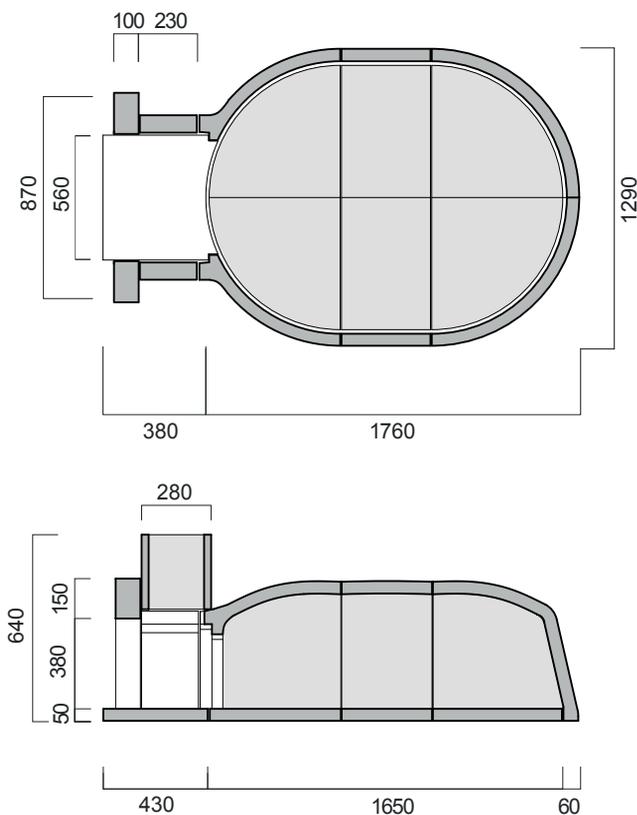
Mod.100x140 - Residential woodburning oven



Model	CAPRI
<b>Components</b>	n° 6 floor elements n° 6 dome elements n° 1 sill n° 1 metal door with thermometer n° 2 lateral parts brick style arch, standard hood
<b>Dimensions</b>	Oven (mm) - 1160L x 1580W x 630H Flue (mm) - 250L x 250W x 250ø
<b>Total weight</b>	Kg 485

# PROCIDA

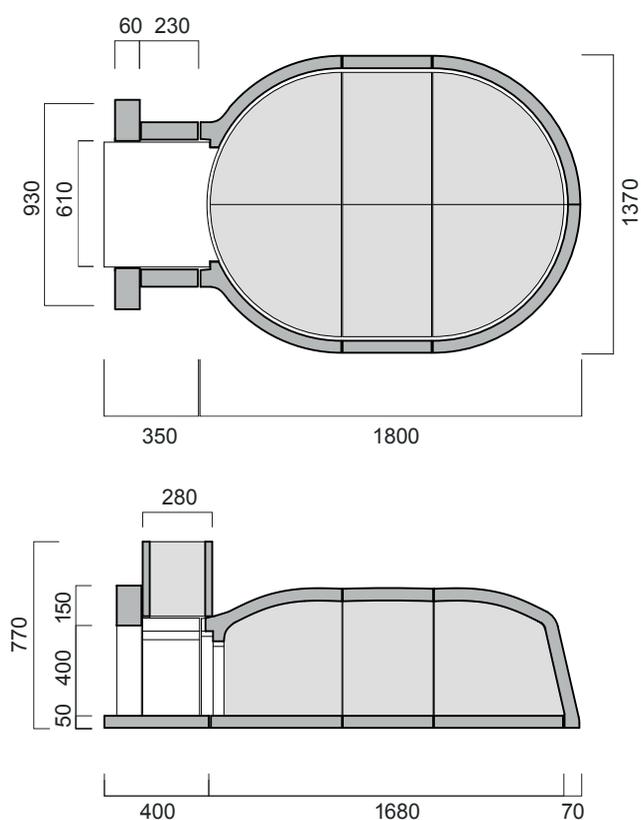
Mod.110x160 - Residential woodburning oven



Model	PROCIDA
<u>Components</u>	n° 6 floor elements n° 6 dome elements n° 1 sill n° 1 metal door with thermometer n° 2 lateral parts brick style arch, standard hood
<u>Dimensions</u>	Oven (mm) - 1290L x 2140W x 640H Flue (mm) - 250L x 250W x 250ø
<u>Total weight</u>	Kg 550

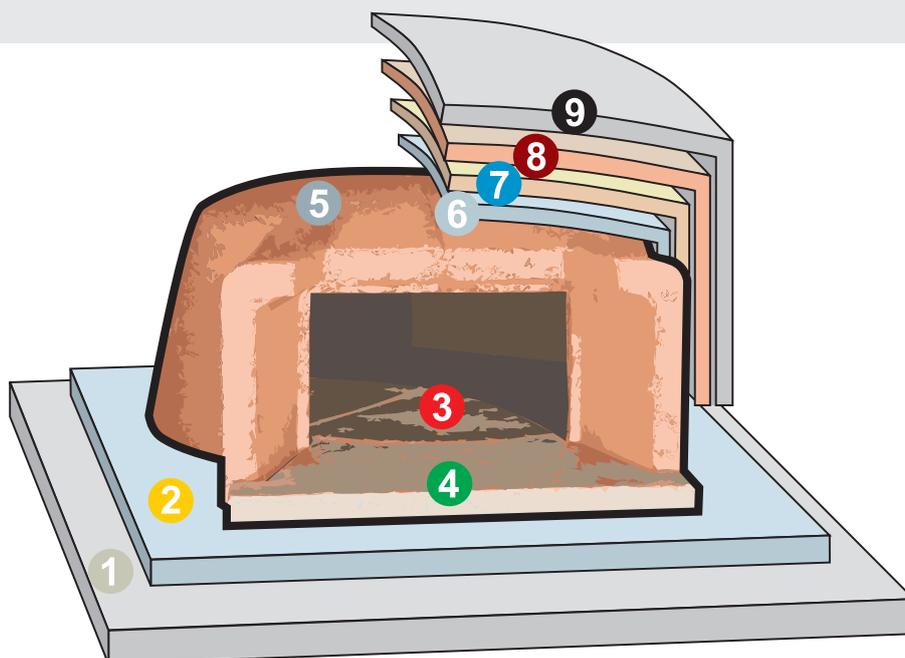
# SORRENTO

Mod.120x165 - Residential woodburning oven



Model	SORRENTO
<u>Components</u>	n° 6 dome elements n° 6 dome elements n° 1 sill n° 1 metal door with thermometer n° 2 lateral parts brick style arch, standard hood
<u>Dimensions</u>	Oven (mm) - 1370L x 2150W x 770H Flue (mm) - 250L x 250W x 250ø
<u>Total weight</u>	Kg 640

# RESIDENTIAL WOOD-FIRED OVENS ASSEMBLY INSTRUCTIONS



## 1 REINFORCED CONCRETE SLAB

Prearrange a solid base, far from moisture infiltrations.

## 2 INSULATING CONCRETE

Make an untiled piece 5 cm. Thick of concrete made of cement 4,25, expanded clay and sand.

## 3 OVEN BASE

Put the base elements stuck together in the centre; we advise to apply some fire-proof plastic cement under some bits of the above said elements and plaster with the same cement.

## 4 FIRE PROOF PLASTIC CEMENT

The cement must be applied only under the base and in between the base elements (a toothpick must be used as a spacer);

## 5 COWL OF THE OVEN

Glue the cowl components only with fire-proof plastic cement, ensuring not to apply to much of it, as it could leak in the inner part the oven. Glue the joints from the outside.

## 6 INSULATING CONCRETE

Make above the cowl an insulating layer of concrete high 10/15 cm made of common lime and expanded argil;

## 7 SMALL MINERAL WOOL-MATTRESS

Fill the space between the oven and the external bricks with expanded clay or with surplus scrap material/debris resulting from the oven assembly process.

## 8 FILLING

Fill the space between the oven and the external bricks with expanded clay or with surplus scrap material/debris resulting from the oven assembly process.

## 9 FINISHING STRUCTURE

The external finishing coating can be done with bricks or other materials of your choosing.

**Cover to own liking, considering the importance of making the product protected by dampness and water infiltrations. In order to avoid a bad operation of the oven or any breakage, it is necessary to follow carefully the following instructions:**

Do not make the oven work any earlier than 20 days from the end of the assembling of the oven; this is in order to let the brickwork parts consolidate and avoid damages caused by the thermal expansions caused by the heat;

Pre-heat the oven for about 4/6 hours with embers of thick wood or with a small electric stove pointed towards the cowl in order to make any left dampness dry out;

Get the oven to operation temperature by a second starting, very gradual, avoiding violent blazes caused by too much paper, cardboard or thin wood.

# SUBITO COTTO MINI

Mini Portable residential gas-burning oven - Mod. 40



**SUBITO COTTO MINI** is the new Zio Ciro oven. A real gas-burning oven with very small dimensions, realized with the same high quality refractory materials of biggest Subito Cotto.

Thanks to the high ability to maintain the temperature for a long time, the Subito Cotto MINI is the perfect oven for cook a real Italian pizza but also bread, cakes, meat, vegetables, fish... any dishes to be cooked without flame.

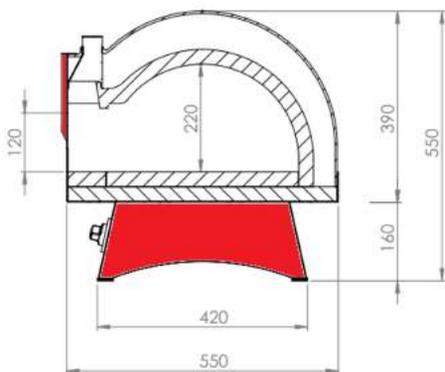
**SUBITO COTTO MINI** is ready to be used and does not need to be assembled, insulated or externally finished.

**SUBITO COTTO MINI** weight is very low, can be easily moved around and it perfectly fits in small places like indoor kitchens, terraces, balconies, small gardens and campsides. It consumes small amounts of gas and reaches cooking temperatures in few minutes.

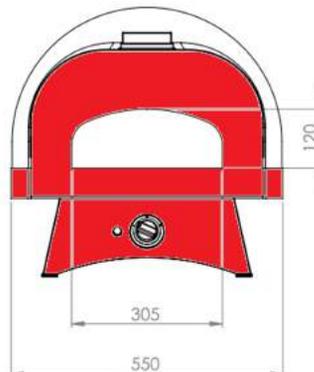
**SUBITO COTTO MINI** Oven is a product certified 100% Made in Italy!



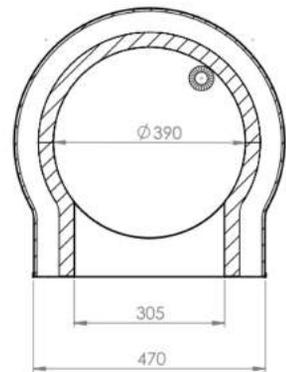
## Configuration



Side View



Frontal View



Plant

# SUBITO COTTO 60



Portable residential wood-burning oven Patent Pending - Mod. 60

**SUBITO COTTO** is a proper woodburning oven of small dimensions; floor and dome in high quality refractory concrete.

Thanks to the highest quality in materials and characteristics it is a proper woodburning oven, but only of small dimensions. It maintains temperature for a long time even after fire extinguishes.

**SUBITO COTTO** is ready to be used and does not need to be assembled, insulated or externally finished.

**SUBITO COTTO** weight is very low, can be easily moved around and it perfectly fits in small places like terraces, balconies, small gardens and campsides.

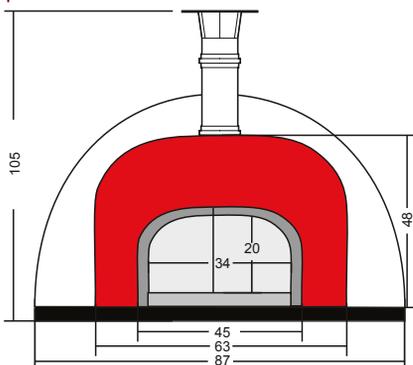
It consumes small amounts of wood and reaches cooking temperatures in few minutes.

**SUBITO COTTO** Oven is a product certified 100% Made in Italy!

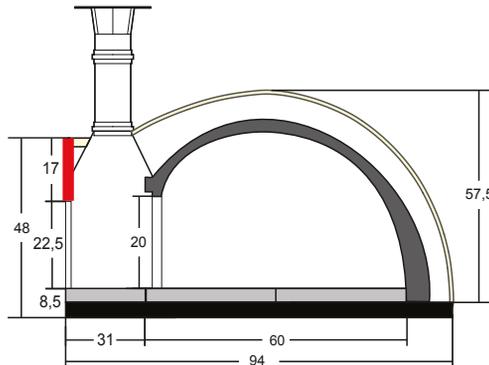


2 4Kg/h Ready in 30' 135Kg

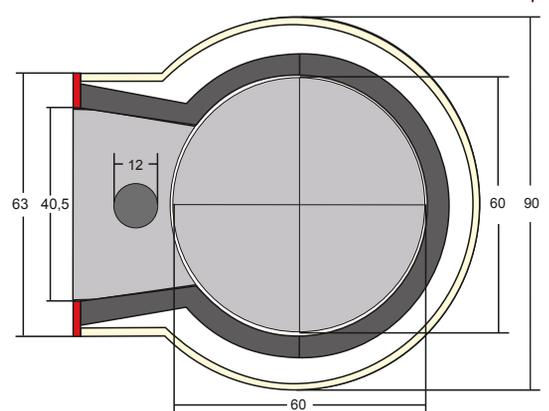
## Configuration



Frontal View



Side View



Plant

# SUBITO COTTO 80

Portable residential wood-burning oven Patent Pending - Mod. 80



**SUBITO COTTO** is a proper woodburning oven of small dimensions; floor and dome in high quality refractory concrete.

Thanks to the highest quality in materials and characteristics it is a proper woodburning oven, but only of small dimensions. It maintains temperature for a long time even after fire extinguishes.

**SUBITO COTTO** is ready to be used and does not need to be assembled, insulated or externally finished.

**SUBITO COTTO** weight is very low, can be easily moved around and it perfectly fits in small places like terraces, balconies, small gardens and campsides.

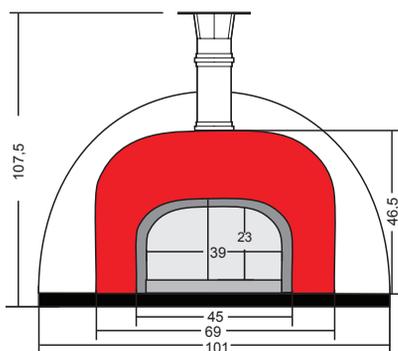
It consumes small amounts of wood and reaches cooking temperatures in few minutes.

**SUBITO COTTO** Oven is a product certified 100% Made in Italy!

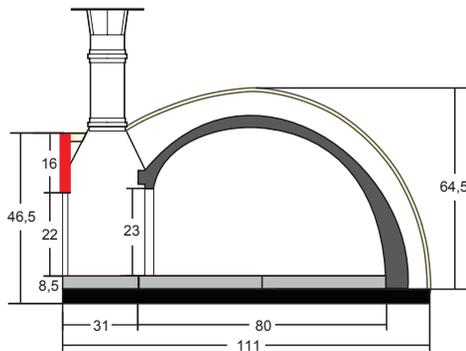


3 6 Kg/h Ready in 40' 180 Kg

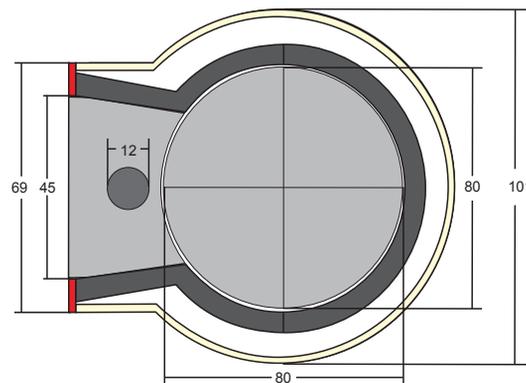
## Configuration



Frontal View



Side View



Plant

# SUBITO COTTO 95



Portable residential wood-burning oven Patent Pending - Mod. 95

**SUBITO COTTO** is a proper woodburning oven of small dimensions; floor and dome in high quality refractory concrete.

Thanks to the highest quality in materials and characteristics it is a proper woodburning oven, but only of small dimensions. It maintains temperature for a long time even after fire extinguishes.

**SUBITO COTTO** is ready to be used and does not need to be assembled, insulated or externally finished.

**SUBITO COTTO** weight is very low, can be easily moved around and it perfectly fits in small places like terraces, balconies, small gardens and campsides.

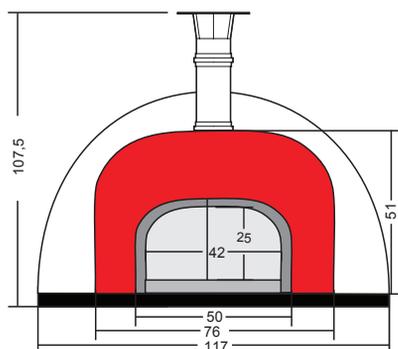
It consumes small amounts of wood and reaches cooking temperatures in few minutes.

**SUBITO COTTO** Oven is a product certified 100% Made in Italy!

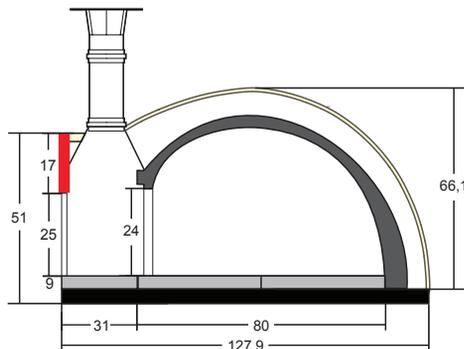


4-5    10Kg/h    Ready in 50'    280Kg

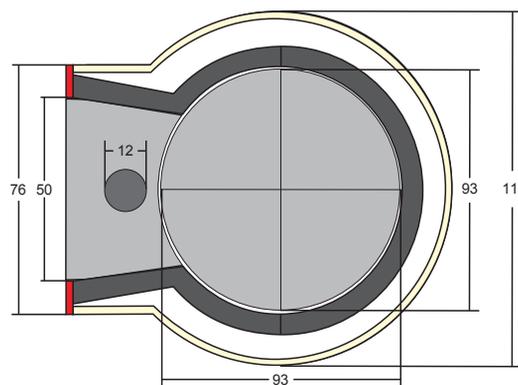
## Configuration



Frontal View



Side View

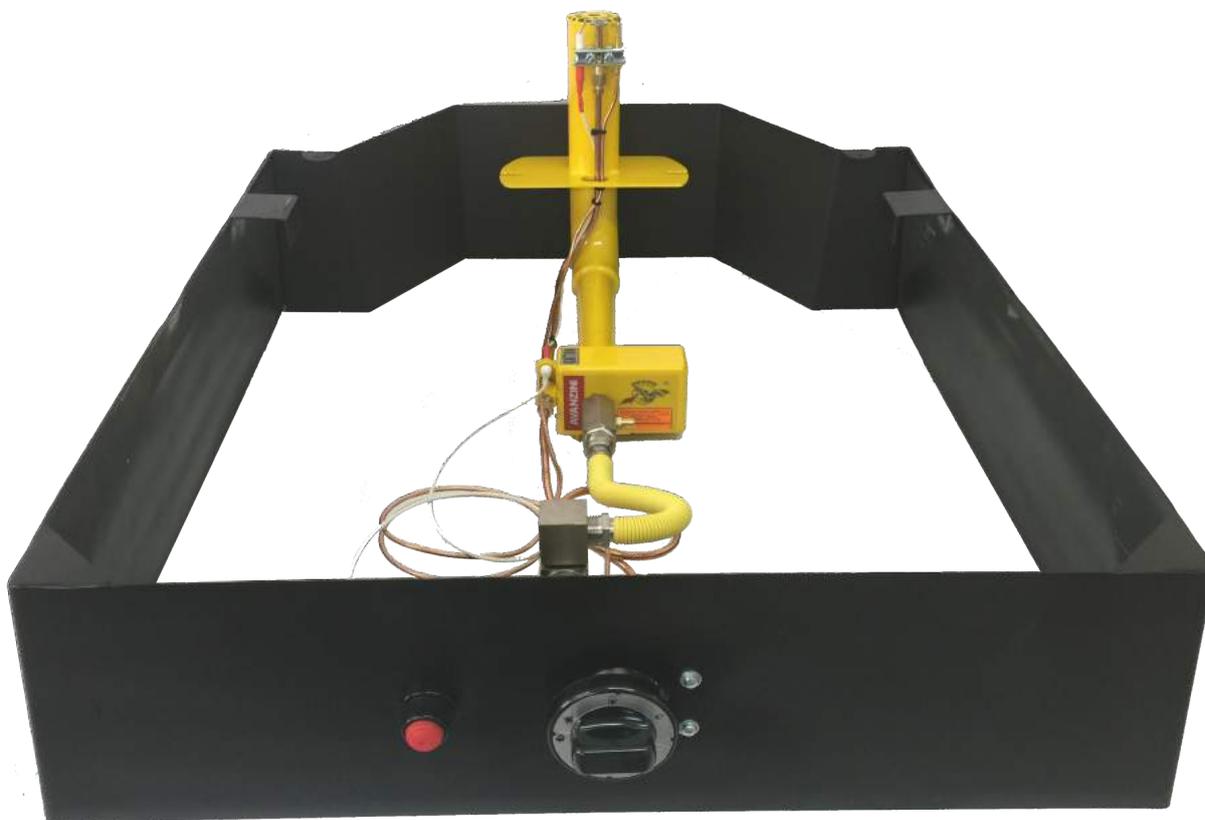


Plant

# ACCESSORIES



## KIT GAS



## INFO

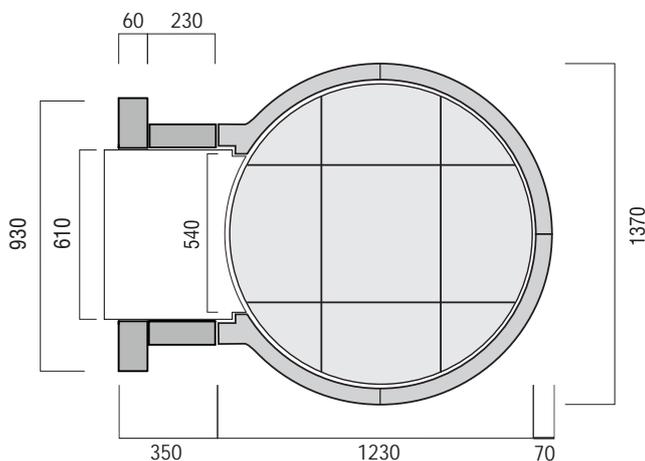
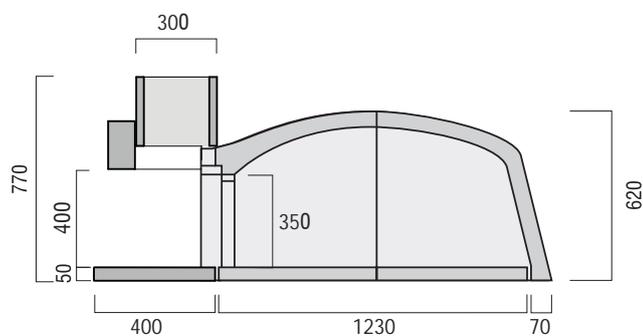
- |                             |                      |                        |
|-----------------------------|----------------------|------------------------|
| 1) Piezoelectric Junction   | 4) Burner            | 7) Gas copper pipe     |
| 2) Copper Junction          | 5) Piezoelectric     | 8) Carter              |
| 3) Flame controller Console | 6) Main Control Unit | 9) Grid for gas bottle |

## WHEELS



# DON RAFFAELE

Mod.120 - Professional woodburning oven

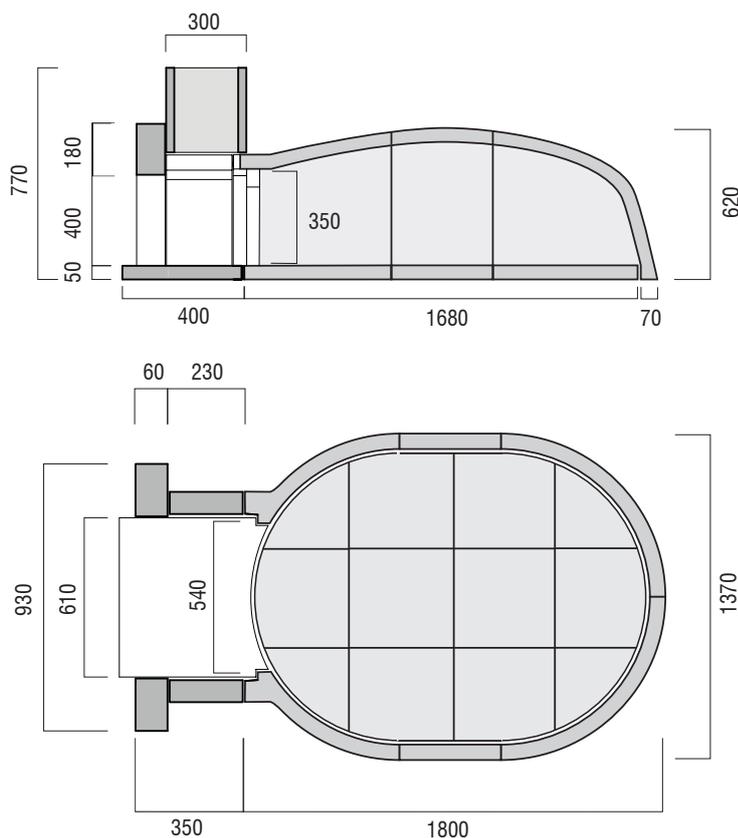


Model	DON RAFFAELE
<b>Components</b>	n° 12 refractory cotto slabs n° 4 dome elements n° 1 sill n° 1 metal door with thermometer * brick style arch, standard hood n° 2 lateral parts, sill
<b>Dimensions</b>	Oven (mm) - 1370L x 1700W x 620H Flue (mm) - 250L x 300W x 250ø
<b>Weight</b>	Kg 620

\* Refractory door with thermometer also available (optional)

# ZIO CIRO

Mod.120x165 - Professional woodburning oven

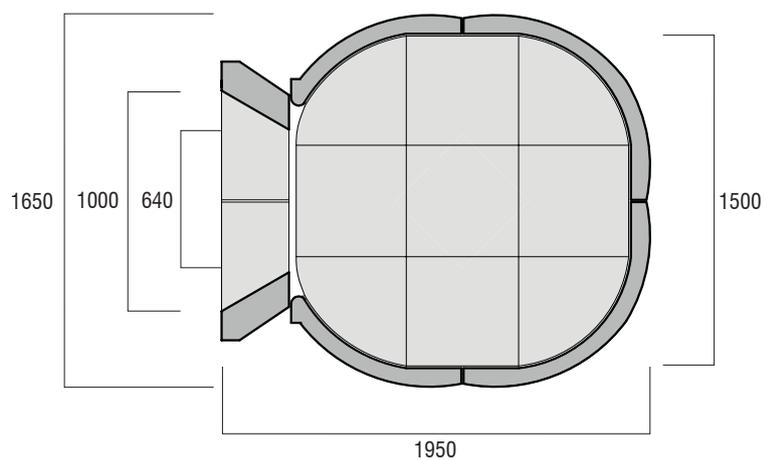
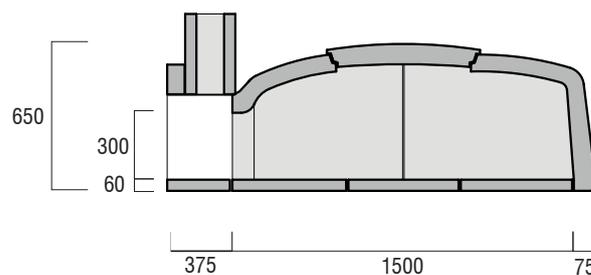


Model	ZIO CIRO
<b>Components</b>	n° 12 refractory cotto slabs n° 6 dome elements n° 1 sill n° 1 metal door with thermometer * brick style arch, standard hood n° 2 lateral parts, sill
<b>Dimensions</b>	Oven (mm) - 1370L x 2130W x 620H Flue (mm) - 250L x 250W x 250Ø
<b>Weight</b>	Kg 820

\* Refractory door with thermometer also available (optional)

# DON GENNARO

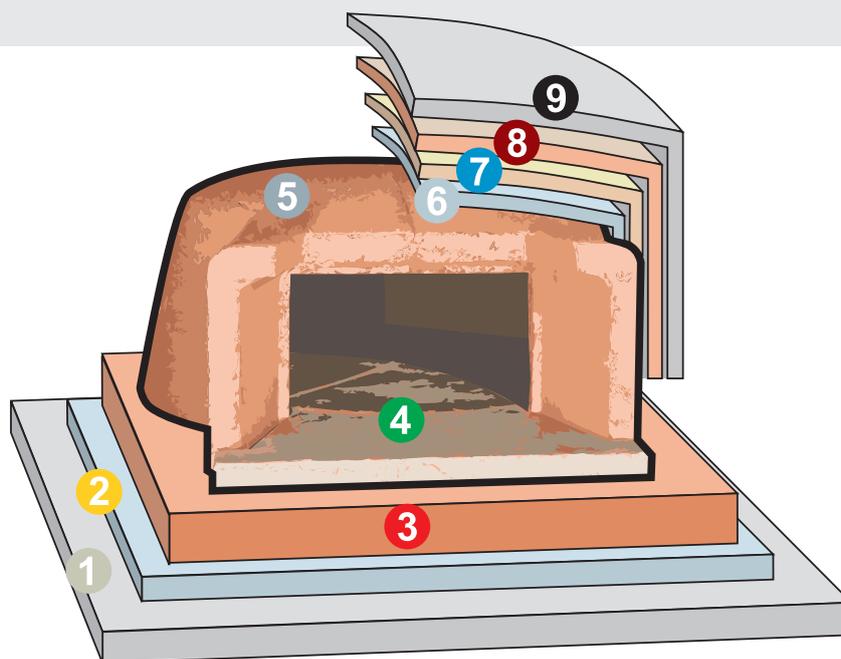
Mod.150 - Professional woodburning oven



Model	DON GENNARO
<b>Components</b>	n° 9 refractory cotto slabs n° 2 sill slabs n° 9 dome elements n° 2 lateral parts n° 1 arch n° 1 hood n° 1 metal door with thermometer *
<b>Dimensions</b>	Oven (mm) - 1650L x 1950W x 650H Internal Diameter (mm) - 1500 Flue (mm) - 250L x 250W x 250Ø
<b>Weight</b>	Kg 1015

\* Refractory door with thermometer also available (optional)

# PROFESSIONAL WOOD-FIRED OVENS ASSEMBLY INSTRUCTIONS



## 1 REINFORCED CONCRETE SLAB

Prearrange a solid base, far from moisture infiltrations.

## 2 INSULATING CONCRETE

Make a slab of expanded clay 3-8 mm, cement 4,25 and sand mixed with water.

## 3 FILLED BRICKS

Build a layer of filled bricks in a "knife" position, obtaining a total thickness of 12-15 cm.

## 4 OVEN BASE

Put the fire-proof hollow flat tiles as indicated in the technical-card; glue them together by applying dots of fire-proof plastic cement underneath and at the joints; do not use any cement between the base and the cowl of the oven the space left is fundamental for the operational expansion of the hollow flat tiles;

## 5 COWL OF THE OVEN

Glue the elements of the cowl together only with fire-proof plastic cement; do not exceed with the use of cement while fitting the pieces together as it could come out in the inside of the oven; plaster the joints in between the elements from the outside.

## 6 INSULATING CONCRETE

Make a slab of expanded clay 3/8 mm and common lime of a thickness of at least 12/15 cm all around and above the cowl.

## 7 MINERAL WOOL-MATTRESS

Lay out a layer of small blanket of rock-wool above the insulating concrete.

## 8 FILLING

Fill the space between the oven and the external bricks with expanded clay or with surplus scrap material/debris resulting from the oven assembly process.

## 9 FINISHING STRUCTURE

The external finishing coating can be done with bricks or other materials of your choosing.

**Cover to own liking, considering the importance of making the product protected by dampness and water infiltrations. In order to avoid a bad operation of the oven or any breakage, it is necessary to follow carefully the following instructions:**

Do not make the oven work any earlier than 20 days from the end of the assembling of the oven; this is in order to let the brickwork parts consolidate and avoid damages caused by the thermal expansions caused by the heat;

Pre-heat the oven for about 4/6 hours with embers of thick wood or with a small electric stove pointed towards the cowl in order to make any left dampness dry out;

Get the oven to operation temperature by a second starting, very gradual, avoiding violent blazes caused by too much paper, cardboard or thin wood.

The company reserves the right to change products and specifications without notice.



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