

PIZZA OVEN INSTALLATION & SETUP GUIDE



PIZZA  OVENS R-US

www.pizzaovensrusstore.com.au
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LIFTING & MOVING

Safely transporting your pizza oven is crucial. Learn about different lifting and moving equipment, including dolly trolleys, hydraulic lifters, and engine hoists, to ensure a smooth and secure installation.

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Your pizza oven needs a sturdy and level base. Discover the ideal materials, dimensions, and structural considerations for creating a strong and durable bench or stand.

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LIFTERS & INSTALLERS

Find recommended professionals across Sydney, Brisbane, and the Gold Coast who specialize in lifting, moving, and installing pizza ovens, ensuring a hassle-free setup.

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FLUE CLEARANCES, EXTENSIONS & KITS

Proper ventilation is key to safe operation. Learn about flue extension options, clearance requirements, and installation tips for both open and covered outdoor spaces.

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FLUE SIZES & DETAILS

Different ovens require different flue sizes. This section provides a detailed guide on compatible flue kits and installation recommendations for various oven models.

LIFTING & MOVING

DOES YOUR PROPERTY HAVE FLAT, WIDE, AND EASY ACCESS?

There are a few things to consider when getting a pizza oven. If your property has stairs, narrow pathways, a steep driveway, or gates, be sure to check the size and weight of the oven to ensure that the oven will be appropriate for your property.

HOW DO I LIFT AND MOVE MY PIZZA OVEN?

You can hire lifting and moving equipment from Kennards Hire to lift and move the ready built oven from your driveway into your garden backyard area. Trollies and hoists etc. Try your local removalists, Gumtree or Air Tasker for labour hire and equipment services (eg. ute with hydraulic crane or Hi-ab crane).

Alternatively please see our recommended installers and movers on the last page.

DOLLY TROLLEY

To install your new pizza oven, we recommend using a dolly trolley to move the oven to your desired location and using an engine hoist to be able to safely lift your oven.



HYDRAULIC LIFTER

A Hydraulic lifter can allow you to raise up your pizza oven so you can easily slide it onto the stand or your bench top. You will need to slide it from the box to the platform, raise it to a suitable height, and then slide it across. You will still need four people to manoeuvre the oven but they will not need to lift the full weight, significantly reducing the strain. Hydraulic lifters have varying weight limits, please make sure you choose the correct lifter for your oven.



LIFTING & MOVING

ENGINE LIFTER

An engine lifter allows you more freedom to lift your oven into place without requiring four people to help. Strap the oven onto the lifter and carefully manoeuvre it into place on the stand or bench top. Engine lifters have varying weight limits, please make sure you choose the correct lifter for your oven. We recommend lifting straps be approx 2 metres in length.



USEFUL LINKS

<https://www.kennards.com.au/search?q=engine+hoist>

Check out this video for lifting and moving: [CLICK HERE](#)

Check out this video for lifting and moving: [CLICK HERE](#)

Check out this video for lifting and moving: [CLICK HERE](#)

MOVING EXAMPLES



BENCH REQUIREMENTS

GENERAL

Support Base or Bench (bench to be at least a minimum 100mm larger than the external oven dome). We recommend you always should engage a Certified Builder for advice and installation. Install your oven on a flat, level surface. Ideally Hebel or concrete bench top is preferred on a Brick, Besser Block or a steel metal stand. Ensure that the support base or bench structure can hold the weight of the oven and the bench dimensions suit the oven size (please refer to product description). Larger ovens will require 200mm Re-enforced concrete footing reinforced slab.

For most large family size pizza ovens a support base bench 1200Wx 1200D x 1000H will suit. The base needs to be structurally strong enough to support your pizza oven (eg. 350kg). For our XL ovens please check our product FAQs document [HERE](#).

WILL MY OVEN FIT?

Using the dimension specifications found in our product descriptions, we recommend drawing a full scale outline of the particular oven on a large piece of paper or cardboard. This way you can see if the oven will fit in the desired location.

BASE BENCH CONSTRUCTION

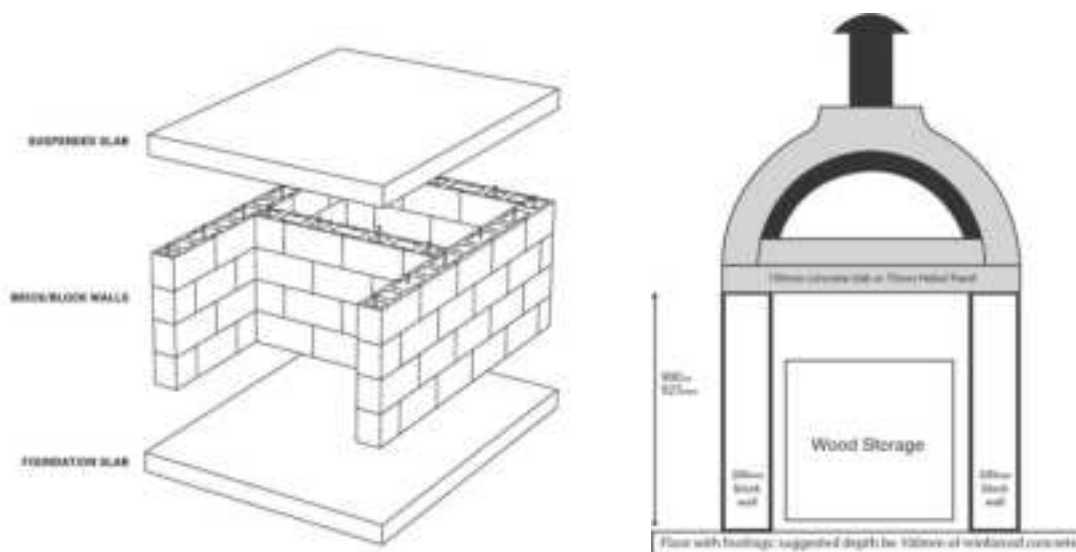
Masonry & Concrete Base Bench: Block walls in a U shape (open at the front for wood storage). Besser 200mm block walls core filled (with a 100mm thick reinforced concrete slab top or CSR Hebel Power Panels for the top).

Hebel Base Bench: CSR Hebel 200mm block walls (with CSR Hebel power panels on top of the block walls). Contact CSR Hebel to find your local supplier: <https://hebel.com.au/find-a-supplier>

See our base design drawings (with measurements) found on product page for each oven model.

METAL STANDS

We offer several pizza ovens with a metal stand option. Some ovens may need a stand custom made to order (by a metal fabricator). For heavy duty Pre Cast Modular Kit ovens we recommend laying CSR Hebel reinforced power panels into the angle frame top of the metal stand.

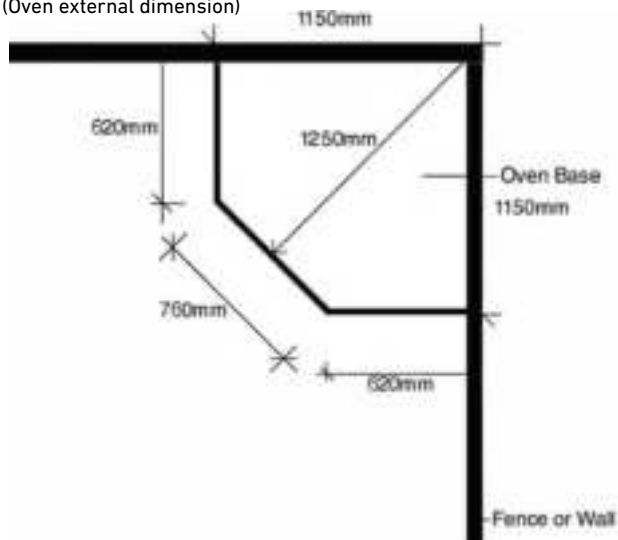


BENCH REQUIREMENTS

RECOMMENDED CORNER BENCH SIZING

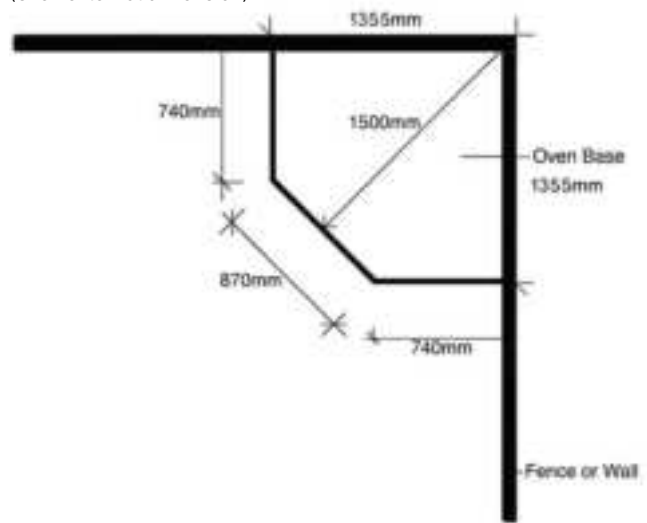
To suit ovens smaller than 950mm

(Oven external dimension)



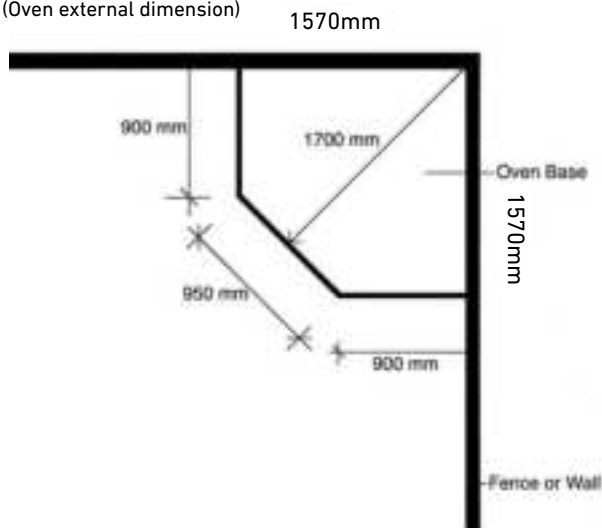
To suit ovens 1000mm to 1200mm

(Oven external dimension)



To suit ovens 1300mm w - 1500mm D

(Oven external dimension)



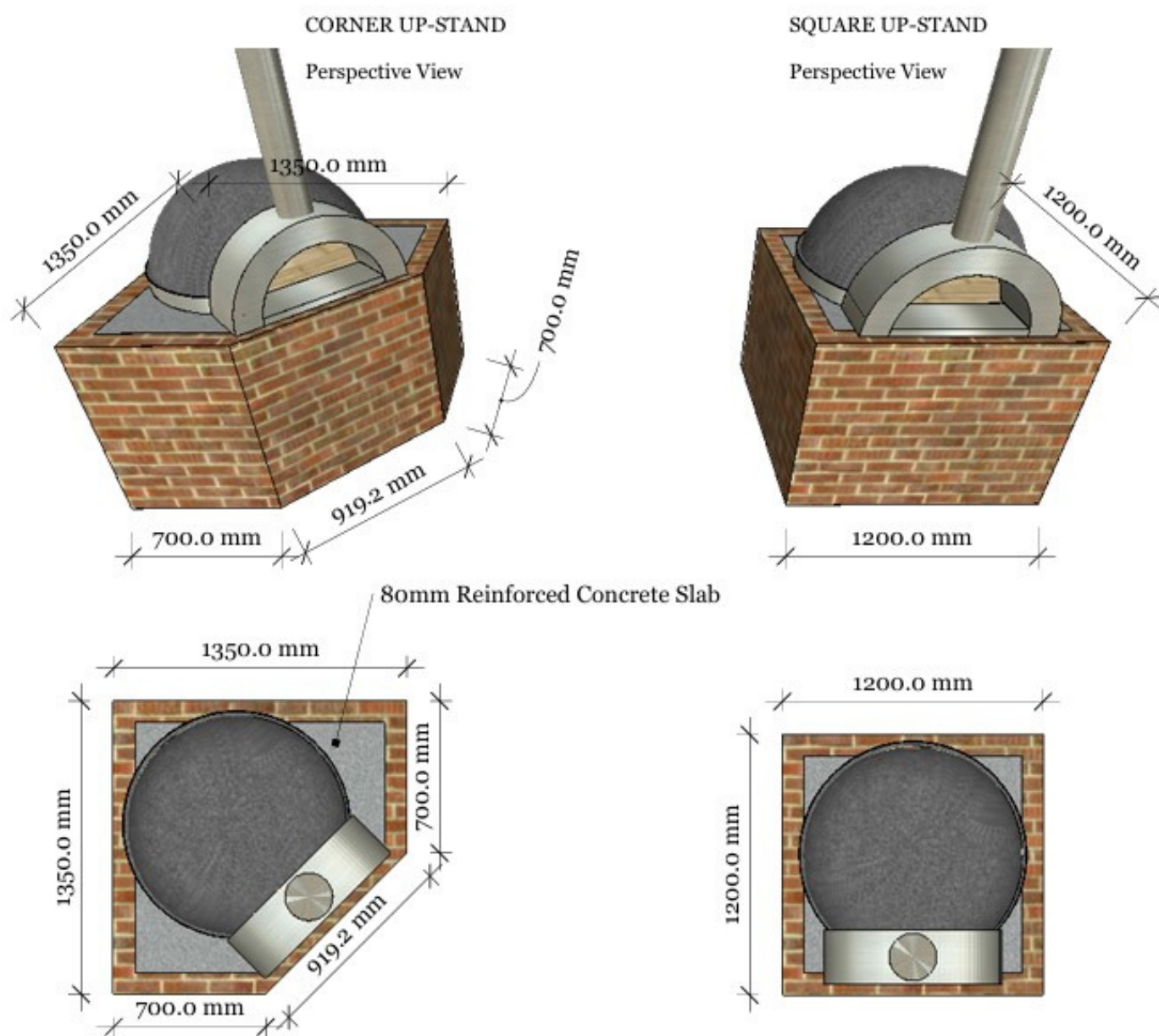
BENCH TOP MATERIALS & OUTDOOR KITCHEN BENCHES

You may consider bench top materials that are non combustible and heat resistant for example tiles, natural granite stone or Dekton (type of porcelain). We recommend you speak to your benchtop installer so they are aware of your intended oven installation. We cannot recommend mounting ovens onto engineered (man made) stone benches. However, some clients successfully mount light-weight smaller ovens (with bench mount short legs) on to this type of engineered stone bench tops with no issues. These ovens with bench mount short legs allow air flow and help raise the oven cooking floor off the bench surface. You can also lay a sheet of non combustible 6mm cement board sheeting under the oven for added insulation and protection.

Cement board sheeting: for example Villaboard James Hardie from Bunnings can also be used as a lining between your oven and bench to help with heat resistance.

BENCH REQUIREMENTS

BENCH DIAGRAM FOR LARGE SIZE OVENS (1000MM TO 1200MM EXTERNAL)



LIFTERS & INSTALLERS

SYDNEY

LIFTING AND MOVING - READY BUILT PIZZA OVENS

JB Removals Pty

PH : 1300 820 861

SMS or PH: 0450 322 256

Jeff Borstell - Manager

<https://www.jbremovals.sydney/areas/>

office@jbremovals.com

contact@jbremovals.com

BRISBANE - GOLD COAST - NTH NSW

LIFTING AND MOVING - READY BUILT PIZZA OVENS

Hector The Erector

PH: 07 3893 0750

<https://www.hectortheerector.com.au/>

Dave Ombrello - Pizza Oven Installation Moving Lifting

PH: 0420 232 302

MELBOURNE

LIFTING AND MOVING - READY BUILT PIZZA OVENS

Jason Bayliss

Lifting installing services (contact us for a quote)

SMS or PH: 0408246723

reliableb2cfreight@gmail.com

FLUE CLEARANCES, EXTENSIONS & KITS

INSTALLING THE PIZZA OVEN UNDER A ROOF:

Do I need to extend the flue through the roof?

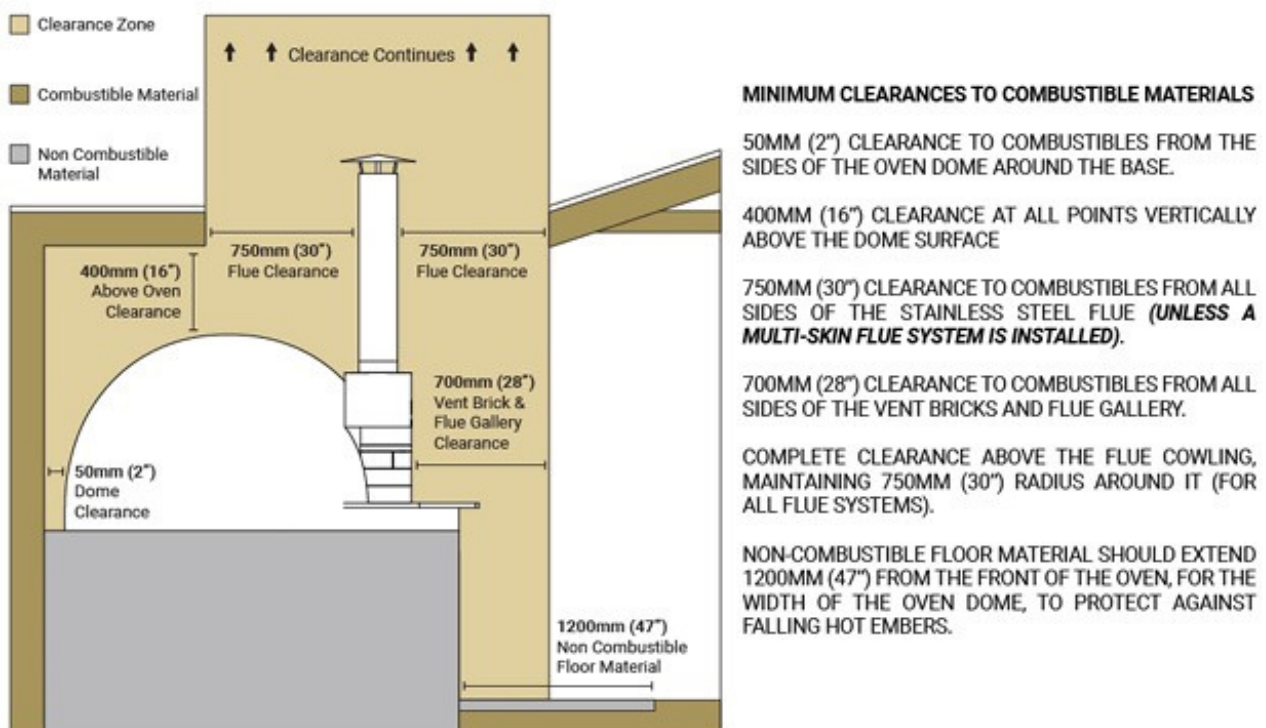
You may not need to extend/divert the flue or install a flue roof kit if the pizza oven is located in a well ventilated outdoor area with open sides and a high roof. There may be no issues if the outdoor area under the roof is well ventilated. We suggest that you initially install the pizza oven and use the oven a couple of times to determine the smoke output. If smoke is an issue you can use 45o degree bends and extensions to divert the flue out of the area past the roof or install a flue system through the roof.

We can assist with the design quote and supply of a flue system through a roof. Alternatively, you can contact your local fireplace shop or flue chimney supplier for Flues and Triple Skin Flue Roof Kits. We recommend that the flue is installed by an experienced, qualified flue chimney installer (licensed plumber or builder) to meet Aus/NZ Standards.

You may need a double or "Triple Skin 4 x metre Flue Kit" to meet Aus Standard AS2918 if the flue is going through an insulated roof or within 25mm of combustible materials (e.g., plaster, timber frames etc).

If your flue chimney is not going through a roof, you may only require "Single Skin" extra lengths of flue pipe (and bends) to extend or divert the flue.

If you would like a custom made flue kit quote please [CLICK HERE](#) to fill out a quote request form.



*Note: General guideline only. Consult Professionals to ensure that the installation meets all safety standard and is compliant with the local council laws in your area.

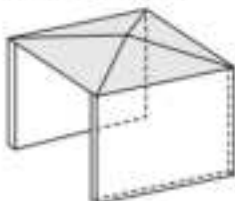
FLUE CLEARANCES, EXTENSIONS & KITS

NATURAL VENTILATION REQUIREMENTS –

When is an Alfresco considered 'outdoors'?

A covered Alfresco area is considered outdoors when it is an open-air situation with natural ventilation.

Compliant examples:



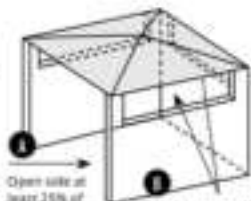
Not more than:

- Two parallel walls with a covered roof.



Not more than:

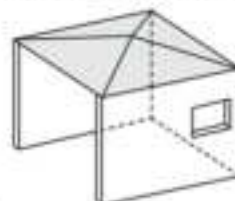
- Two walls at right angles with a covered roof.



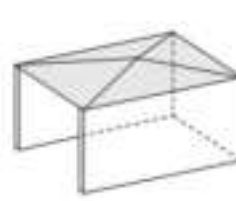
Not more than:

- Three walls,
- with the one open side being at least 25% of the total perimeter (A),
- The remaining three walls having an area of 30% or more of unrestricted opening (B).

Non-compliant examples:



• Remaining 3 walls do not have 30% or more of unrestricted opening.



• Open side is less than 25% of the total perimeter.

Note: the above applies to a fully detached alfresco and/or an alfresco sharing a house wall.

FLUE SIZES & DETAILS

STAINLESS STEEL OR BLACK FLUES:

The stainless steel flue pipes can be spray painted black easily with Stove Bright Black Fireplace Heatproof spray paint.

Subito Cotto 60

100 mm flue pipe: 4 inch flue kit

Subito Cotto 80 and 100

125mm flue pipe: 5 inch flue kit

Royal & Royal Max

140mm flue pipe: use a smaller 5 inch flue kit is 125mm and fill the gap/seal with fibreglass tape/rope.

RUS70 Plain Arch and Brick Arch

150mm flue pipe: 6 inch flue kit

AUS PRO

150mm flue pipe: 6 inch flue kit

Tuscan

180mm flue pipe with oven: downsize to 6 inch at 150mm flue kit

Calabrian & Piemonte

200mm flue pipe: 8 inch flue kit

ZRW & Z1100

ZRW: 115mm flue pipe: 4.5 inch flue kit

Z1100: (and DIY Kit): 150mm flue pipe: 6 inch flue kit

Giotto

200mm flue pipe: 8 inch flue kit

Alfa Moderno 1

130mm flue pipe: use a smaller 5 inch flue kit is 125mm and fill the gap/seal with fibreglass tape/rope.

Alfa Moderno/Classico 2

132mm flue pipe: use a smaller 5 inch flue kit is 125mm and fill the gap/seal with fibreglass tape/rope.

Alfa Moderno 3/Classico 4

150mm flue pipe: 6 inch flue kit

Alfa Allegro

180mm flue pipe: downsize to 150mm = 6 inch flue kit

Fontana Ovens – Marinara, Mangiafuoco and Margherita

140mm flue pipe: use a smaller 5 inch flue kit at 125mm and fill the gap/seal with fibreglass tape/rope.

Clementi Ovens 100, 80, 60

130mm flue pipe: use a smaller 5 inch flue kit is 125mm and fill the gap/seal with fibreglass tape/rope.

Maximus Arena Black (small)

127mm flue pipe: use a smaller 5 inch flue kit is 125mm and fill the gap/seal with fibreglass tape/rope

Maximus Prime XL

150mm flue pipe: 6 inch flue kit

Traditional Ovens Lisboa/Pizzaioli etc

140mm flue pipe: use a smaller 5 inch flue kit is 125mm and fill the gap/seal with fibreglass tape/rope). Or custom order a 5 up to 6 inch "reducer" to convert to a bigger 6 inch 150mm flue kit