



*Family
Time*

FIRE & DINE

*Since
2013*

WHEN YOU JUST FEEL LIKE IT

*Wood-Fired
Pizza Ovens for
Homes & Businesses*

TABLE OF CONTENTS

- Counter Top Oven
- DIY Pizza Ovens
- Premium Mobile Range
- Premium Neapolitan Range
- Premium Pre-Fabricato Range
- Premium Steel Oven Range
- How Our Wood-Fired Ovens Works
- Make It Truly Yours
- Contact Us





Fire & Dine Counter Top **Wood-Fired Oven**

The Countertop Oven is the ultimate space-saving solution for wood-fired cooking. Perfect for home kitchens or compact commercial setups, it delivers exceptional performance without compromising on flavor or quality. Ideal for pizzas, breads, and roasts!

Oven Specifications:

Price: R11 600

Dimensions: 640mm x 920mm

Structure: One-piece floor and dome design for quick installation.

Capacity: Fits up to 2 pizzas at a time

Add-Ons:

Built-in Thermometer: Optional German made built-in thermometer for precise temperature control.

Coastal Range: Includes a 304 stainless brushed storm cowl, flue, and aluminum door.

Mosaic Tiles: Available at an additional cost for a personalized look.



Easy peasy
upgrade your
kuier spot in
under an *Hour!*

DIY PIZZA
OVEN



The dome and floor come as
one fully assembled unit.
Install in less than an hour!



*Family
Time*  *Since
2013*
FIRE & DINE
WHEN YOU JUST FEEL LIKE IT

Fire & Dine Standard DIY Wood-Fired Oven

Perfect for small gatherings, the Standard Oven offers authentic wood-fired flavour with optimal heat retention. Whether it's pizza night or roasting, this compact yet versatile oven is your ideal choice for creating memorable meals.

Oven Specifications:

Price: R10 300

Outside Diameter: 930mm x 820mm

Inside Diameter: 700mm

Weight: 145kg

Structure: One-piece floor and dome design for easy installation.

Capacity: Fits up to 2 pizzas at a time.

Add-Ons:

Built-in Thermometer: Optional built-in thermometer for precise temperature control. **Price: R1 700**

Coastal Range: Includes a 304 stainless brushed storm cowl, flue, and aluminum door.

Mosaic Tiles: Available at an additional cost for a personalized look.



Fire & Dine Grande DIY Wood-Fired Oven

Our Medium model is ideal for smaller families or more intimate gatherings. It bakes 2-3 pizzas at a time and offers the same authentic wood-fired experience, fitting well in any outdoor entertainment area.

Oven Specifications:

Price: R11 800

Outside Diameter: 1050mm x 920mm

Inside Diameter: 800mm

Weight: 180kg

Structure: One-piece floor and dome design for quick installation.

Capacity: Fits up to 3 pizzas at a time.

Add-Ons:

Built-in Thermometer: Optional built-in thermometer for precise temperature control. **Price:** R1 700

Coastal Range: Includes a 304 stainless brushed storm cowl, flue, and aluminum door.

Mosaic Tiles: Available at an additional cost for a personalized look.





Fire & Dine Superior DIY Wood-Fired Oven

For those who love entertaining, the Superior Oven offers ample space and superior performance. Its robust design and customizable features make it the centerpiece of any outdoor gathering, delivering restaurant-quality results.

Oven Specifications:

Price: R13 600

Outside Diameter: 1200mm x 1000mm

Inside Diameter: 900mm

Weight: 200kg

Structure: One-piece floor and domed design for effortless installation.

Capacity: Fits up to 4 pizzas at a time.

Add-Ons:

Built-in Thermometer: Optional built-in thermometer for precise temperature control. **Price:** R1 700

Coastal Range: Includes a 304 stainless brushed storm cowl, flue, and aluminum door.

Mosaic Tiles: Available at an additional cost for a personalized look.



DIY Installation & Maintenance Guide

Installing your DIY pizza oven is quick and easy—it comes as a single, fully assembled unit. Follow these steps to get it ready in less than an hour:

Step 1: Prepare the Base

- Mix the provided "insulation under base" with water until it forms a moldable consistency.
- Spread the mixture evenly, ensuring a thickness of 20mm at the back and 15mm at the front to create a slight downward angle.

Step 2: Place the Oven

- Position the fully assembled oven on the prepared insulation base, ensuring it is stable and level.
- Leave expansion gaps open for proper heat distribution.

Step 3: Finish with Grout

- Mix the provided grout with bonding liquid to a smooth consistency. Smooth the grout around the base edges for a neat finish.
- Leave a 10mm gap for wall installations to avoid cracking.

Important: Allow the oven to dry for 7 days before starting the curing process.

Curing Procedure

Proper curing ensures the longevity of your oven. Follow these steps after installation:

- Day 1: Heat the oven to 140°F (60°C) for 2-3 hours.
- Day 2: Increase to 215°F (100°C) for 2-3 hours.
- Day 3: Heat to 300°F (150°C) for 2-3 hours.
- Day 4: Raise to 400°F (200°C) for 2-3 hours.
- Day 5: Finish at 480°F (250°C) for 2-3 hours.

Maintenance Tips

- Operating Temperature: Keep the oven below 350°C for optimal performance. Moisture Protection: Avoid washing the interior and keep the door closed during wet weather.
- Crack Management: Hairline cracks are normal. Fill larger cracks with mortar if needed.
- Wood Quality: Use dry, seasoned wood to minimize smoke.
- Regular Care: Repaint or touch up as needed to maintain aesthetics.

For more detailed instructions, visit fireanddine.co.za or contact us at:

📞 **WhatsApp:** +27 83 438 1485

✉️ **Email:** info@fireanddine.co.za



*Family
Time*

FIRE & DINE

*Since
2013*

WHEN YOU JUST FEEL LIKE IT

**PREMIUM
MOBILE
RANGE**



THE COMPLETE SET INCLUDES THE
OVEN, DOOR, STAINLESS-STEEL
CHIMNEY, TROLLEY STAND, PIZZA
PADDLE, AND ASH RAKE.

Fire & Dine Piccola Wood-Fired Oven

For those who love entertaining, the Superior Oven offers ample space and superior performance. Its robust design and customizable features make it the centerpiece of any outdoor gathering, delivering restaurant-quality results.

Oven Specifications:

Outside Diameter: 950mm (front to back) 820mm (side to side)

Inside Diameter: 700mm

Weight of Oven: 150kg

Structure: Durable design with a reinforced frame

Floor: High-quality firedbrick tiles for optimal heat retention and even heat distribution

Our Fire & Dine Small wood-fired oven comes standard with a 5mm rust-resistant aluminum door, aluminum damper valve, 304 brushed stainless-steel flue pipe

Options:

Oven Only: R16 800

Trolley without Collapsible side table: R4 200

Trolley with Collapsible side table: R5 400

- (H: 1170mm x W: 900mm x D: 1010mm) with collapsible side table

Complete Set:

- The complete set includes the oven, door, stainless-steel chimney, trolley stand, pizza paddle, and ash rake.

Built-in Thermometer:

- Optional built-in thermometer for precise temperature control.



Fire & Dine Vivace Wood-Fired Oven

Our Medium model is ideal for smaller families or more intimate gatherings. It bakes 2-3 pizzas at a time and offers the same authentic wood-fired experience, fitting well in any outdoor entertainment area.

Oven Specifications:

Outside Diameter: 1050mm (front to back) 920mm (side to side)

Inside Diameter: 800mm

Weight of Oven: 178kg

Structure: Reinforced steel frame with powder coating for rust and weather resistance

Floor: High-quality firedbrick tiles for optimal heat retention and even heat distributions

Our Fire & Dine Medium wood-fired oven comes standard with a 5mm rust-resistant aluminum door, aluminum damper valve, 304 brushed stainless-steel flue pipe, a high-end thermometer for precise temperature control

Options:

Oven Only: R23 600

Trolley without Collapsible side table: R5 000

Trolley with Collapsible side table: R6 200

- (H: 1170mm x W: 900mm x D: 1010mm) with collapsible side table

Complete Set:

- The complete set includes the oven, door, stainless-steel chimney, trolley stand, pizza paddle, ash rake and build in thermometer.



Fire & Dine Maestro Wood-Fired Oven

Our Large model is perfect for gatherings and entertaining, capable of baking 4 pizzas at once. With its spacious interior and high-quality build, this oven is designed to deliver consistent results and bring authentic wood-fired flavor to your outdoor cooking experiences.

Oven Specifications:

Outside Diameter: 1200mm (front to back) 1020mm (side to side)

Inside Diameter: 900mm

Weight of Oven: 200kg

Structure: Reinforced steel frame with powder coating for rust and weather resistance

Floor: High-quality firedbrick tiles for optimal heat retention and even heat distribution

Our Fire & Dine Large wood-fired oven comes standard with a 5mm rust-resistant aluminum door, aluminum damper valve, 304 brushed stainless-steel flue pipe, a high-end thermometer for precise temperature control

Options:

Oven Only: R27 200

Trolley without Collapsable side table.

Trolley with Collapsable side table.

- (H: 1170mm x W: 900mm x D: 1010mm) with collapsable side table

Complete Set:

- The complete set includes the oven, door, stainless-steel chimney, trolley stand, pizza paddle, ash rake and build in thermometer.



Crafted for Culinary *Excellence*

MAKE YOUR KITCHEN
THE HOTTEST SPOT IN
TOWN!

**PREMIUM
NEAPOLITAN
RANGE**



Why Choose the **Neapolitan Premium Oven**?

Crafted for culinary excellence, the Neapolitan Premium Oven combines superior performance, durability, and custom style—perfect for both home and commercial use.

Oven Specifications:

Customization Options: Tailor your oven with various tile finishes and colors.

Superior Floor Design:

- 50mm ceramic board underlayer.
- 30mm castable refractory layer for durability.
- 50mm 3-firebrick top layer for excellent heat retention.
- **Heavy-Duty Construction:** Built with a robust steel frame for ultimate stability.

Efficient Heat Performance:

- **Walls and Dome:** Casted with dense 1600-grade material, both walls and dome are 80mm thick, providing firebrick-level resilience.
- **Dome Insulation:** Insulated with 100mm ceramic blankets for optimal heat retention.
- **Top Insulation:** The exterior is coated with lightweight insulation material for efficient heat management.

Ventilation and Monitoring:

- Comes with a **1.2-meter flue pipe** and **storm cowl** for effective ventilation.
- Features a **door-mounted thermometer** for easy monitoring.
- Optional **internal thermometer** available at an **additional cost** for precise temperature control.





Find Your **Perfect Fit**

Find the perfect size for your space—whether for cozy gatherings or busy kitchens, our Neapolitan Premium Ovens deliver unmatched performance and style.



Piccolo:

- **Price:** R37 760
- **Dimensions:** 1m x 1.1m
- **Interior Diameter:** 800mm
- **Weight:** 280kg



Classico:

- **Price:** R54 280
- **Dimensions:** 1.2m x 1.25m
- **Interior Diameter:** 950mm
- **Weight:** 600kg

Find Your **Perfect Fit**

Find the perfect size for your space—whether for cozy gatherings or busy kitchens, our Neapolitan Premium Ovens deliver unmatched performance and style.



Grande:

- **Price:** R71 980
- **Dimensions:** 1.5m x 1.6m
- **Interior Diameter:** 1.2m
- **Weight:** 1,280kg



Meastro:

- **Price:** R88 500
- **Dimensions:** 1.8m x 1.69m
- **Interior Diameter:** 1.5m
- **Weight:** +/- 2Ton



Where Culinary

Magic

happens!

**PREMIUM
PRE-
FABRICATO
RANGE**



*Family
Time*

FIRE & DINE

*Since
2013*

WHEN YOU JUST FEEL LIKE IT



Fire & Dine Standard Pre-Fabricato

The Standard Fabricato Oven is perfect for smaller restaurants, guesthouses, or homes with a passion for authentic wood-fired cooking. With a capacity of 3 pizzas at a time, it combines compact efficiency with the power and durability needed for consistent performance. Its sleek design fits seamlessly into any kitchen or outdoor space.

Oven Specifications:

Price: R32 000

Outside Diameter: 1250mm x 1150mm

Inside Diameter: 800mm

Weight: 360kg

Structure: One-piece floor and dome design for easy installation.

Capacity: Fits up to 3 pizzas at a time.

Add-Ons:

Built-in Thermometer: Optional built-in thermometer for precise temperature control.

Coastal Range: Includes a 304 stainless brushed storm cowl, flue, and aluminum door.

Mosaic Tiles: Available at an additional cost for a personalized look.



Fire & Dine Grande Fabricato Oven

The Grande Fabricato Oven is a versatile option for medium-sized venues or families looking to elevate their cooking experience. Its 4-pizza capacity is ideal for entertaining guests or handling increased demands while maintaining the precision and charm of wood-fired cooking. Stylish and robust, it's built for every culinary adventure.

Oven Specifications:

Price: R39 000

Outside Diameter: 1350mm x 1250mm

Inside Diameter: 900mm

Weight: 580kg

Structure: One-piece floor and dome design for quick installation.

Capacity: Fits up to 4 pizzas at a time.

Add-Ons:

Built-in Thermometer: Optional built-in thermometer for precise temperature control.

Coastal Range: Includes a 304 stainless brushed storm cowl, flue, and aluminum door.

Mosaic Tiles: Available at an additional cost for a personalized look.



Fire & Dine Superior Fabricato Oven

The Superior Fabricato Oven delivers exceptional performance for larger establishments or ambitious home cooks. With the ability to bake 5 pizzas at once, it's the ultimate tool for crafting gourmet meals with ease. Perfect for bustling restaurants or hosting grand outdoor gatherings, it combines functionality with timeless style.

Oven Specifications:

Price: R55 000

Outside Diameter: 1500mm x 1500mm

Inside Diameter: 1.14m

Weight: 780kg

Structure: One-piece floor and domedesign for effortless installation.

Capacity: Fits up to 5 pizzasat a time.

Add-Ons:

Built-in Thermometer: Optional built-in thermometer for precise temperature control.

Coastal Range: Includes a 304 stainless brushed storm cowl, flue, and aluminum door.

Mosaic Tiles: Available at an additional cost for a personalized look.





Fire & Dine Ultra Pre-Fabricato

The Standard Fabricato Oven is perfect for smaller restaurants, guesthouses, or homes with a passion for authentic wood-fired cooking. With a capacity of 3 pizzas at a time, it combines compact efficiency with the power and durability needed for consistent performance. Its sleek design fits seamlessly into any kitchen or outdoor space.

Oven Specifications:

Price: R66 000

Outside Diameter: 1800mm x 1800mm

Inside Diameter: 1.3m

Weight: 1200kg

Structure: One-piece floor and dome design for easy installation.

Capacity: Fits up to 6 pizzas at a time.

Add-Ons:

Built-in Thermometer: Optional built-in thermometer for precise temperature control.

Coastal Range: Includes a 304 stainless brushed storm cowl, flue, and aluminum door.

Mosaic Tiles: Available at an additional cost for a personalized look.





*Family
Time*

FIRE & DINE

*Since
2013*

WHEN YOU JUST FEEL LIKE IT

**PREMIUM
STEEL OVEN
RANGE**



**CRAFTED FOR EXCEPTIONAL
PERFORMANCE AND
MODERN STYLE**

Fire & Dine Standard Steel Oven

Compact yet powerful, the Small Premium Steel Oven is perfect for both commercial kitchens and home use. Its durable design and portability make it ideal for vendors on the go, offering exceptional wood-fired performance wherever you need it!



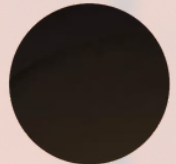
Canary Yellow



Signal Red



Grey/Silver



Black

Oven Specifications:

Inner Depth: 500mm

Inner Width: 890mm

Outer Depth: 600mm

Outer Width: 1020mm

Door Opening: 240mm(H) x 435mm(W)

Chimney: 130mm

Price: R13 800

Add-Ons:

Built-in Thermometer: Optional built-in thermometer for precise temperature control. **Price:** R1 700

Coastal Range: Includes a 304 stainless brushed storm cowl, flue, and aluminum door.





Fire & Dine Grande Steel Oven

The Medium Steel Oven strikes the perfect balance between size and performance, making it ideal for bustling kitchens, home chefs, and mobile vendors. Built for versatility and durability, it delivers exceptional wood-fired cooking every time!



Canary Yellow



Signal Red



Grey/Silver



Black

Oven Specifications:

Price: R26 000

Inner Depth: 810mm

Inner Width: 890mm

Outer Depth: 970mm

Outer Width: 1020mm

Door Opening: 270mm(H) x 600mm(W)

Chimney: 150mm

Add-Ons:

Built-in Thermometer: Optional built-in thermometer for precise temperature control.

Coastal Range: Includes a 304 stainless brushed storm cowl, flue, and aluminum door.



Fire & Dine Superior Steel Oven

The Large Steel Oven is built for high-capacity cooking, making it the ultimate choice for commercial kitchens, home entertainers, and mobile vendors. Designed for durability and efficiency, it brings premium wood-fired flavor to every meal!



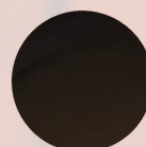
Canary Yellow



Signal Red



Grey/Silver



Black

Oven Specifications:

Price: R39 500

Inner Depth: 1100mm

Inner Width: 1094mm

Outer Depth: 1180mm

Outer Width: 1260mm

Door Opening: 260mm(H) x 860mm(W)

Chimney: 170mm

Add-Ons:

Built-in Thermometer: Optional built-in thermometer for precise temperature control.

Coastal Range: Includes a 304 stainless brushed storm cowl, flue, and aluminum door.



How Our Wood-Fired Ovens Work

Convection Heating:

Our wood-fired ovens use convection heating to create consistent temperatures for perfect cooking. The fire at the back of the oven is fed by cooler air flowing from the front. Hot air and smoke rise, circulate within the dome, and rotate heat back down for even cooking and authentic wood-fired flavour.

The Oven Floor:

The oven floor is designed to absorb and distribute heat evenly. It draws moisture from the dough, ensuring a crispy base and perfectly cooked dishes like pizzas, bread, and more.

Fire Management:

Start the fire at the front of the oven and push it to the back once it's burning steadily. Maintain the flame by adding small pieces of wood regularly. Test the airflow by dropping water on the floor—if the vapour moves toward the fire, airflow is optimal.

Temperature Control:

Medium and large mobile models feature built-in thermometers as standard, with optional upgrades available for other models. These help monitor and maintain the perfect heat for any dish.

Knowing When It's Ready:

The oven should feel much hotter than a regular home oven when ready. Cooking temperatures depend on the food—pizzas require high heat, while breads and roasts need lower temperatures.

Preparing the Cooking Surface:

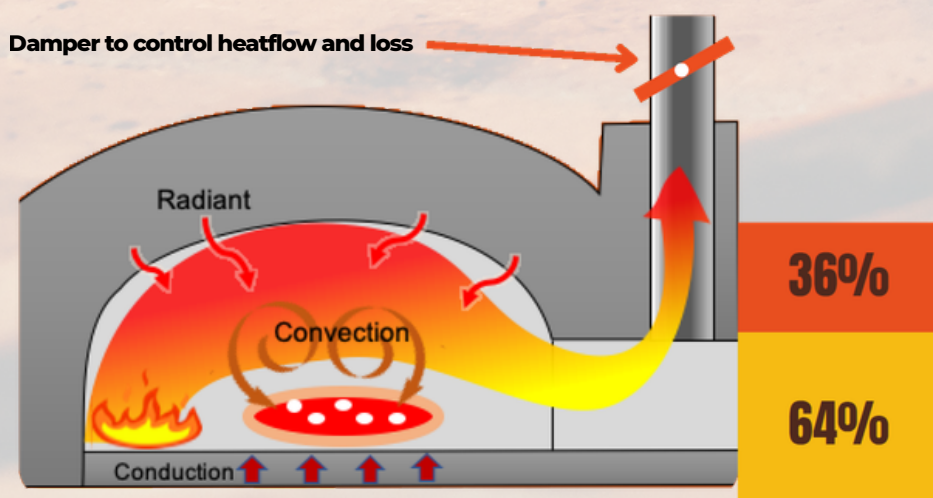
Use a dry brush to sweep away ashes before cooking. Avoid wet tools, and occasionally heat the oven to maximum temperature to keep the floor clean.

Perfect Pizza Baking:

With convection heating, heat circulation, and a heat-retaining floor, our ovens deliver perfectly baked pizzas. Expect a crispy base, evenly melted toppings, and rich wood-fired flavour.

Versatility Across Models:

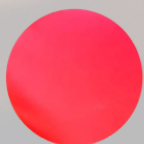
Our ovens meet a range of needs, from DIY and mobile ovens to built-in and Neapolitan styles. Customisation options, including finishes, mosaics, and thermometers, allow you to tailor your oven to your space and cooking style.



Steel Oven Colours



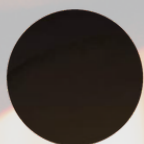
Canary Yellow



Signal Red



Grey/Silver

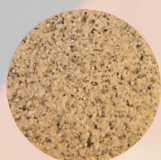


Black

Fire & Dine Textured Options



Midnight Black



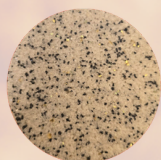
Pebble Beige



Soft Beige



Charcoal Grey



Speckled Gold

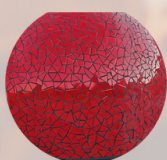


Granite Grey



Sandstone

Mosaic Samples, Unlimited Color Options for Your Fire & Dine Oven

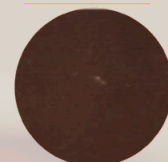


Built-In Thermometer

Enhance temperature control with a built-in thermometer.



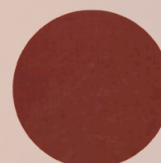
Fire & Dine Smooth Options



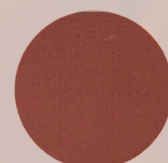
Brown



Burgundy



Red



Terracotta



Heritage Green



Green



Grey



Charcoal



Anthracite



Black



White



African Sand

Coastal Upgrade

Add a 304 stainless brushed storm cowl and flue, along with a durable aluminium door—perfect for extra protection in coastal environments





Start Creating Unforgettable Cooking Experiences!

Efficient and Authentic Cooking

Have questions or ready to place an order? Our team is here to guide you every step of the way—from choosing the perfect oven to customizing it for your space. Reach out today and bring the Fire & Dine experience to your home or business.

Order Your Fire & Dine Oven Today!



fireanddine.co.za



andre@fireanddine.co.za



083 438 1485 / 016 013 0411



31 Springbok Ave, Ardenwold AH, Vanderbijlpark, 1911

