



domestic line



The PEVA Company was founded with the partners Perilli and Vadini in February 1983, which made the first circular wood-burning ovens for domestic use.

The purpose of our production is to rediscover the art of healthy and genuine cooking using natural heating materials!

With the experience gained over the years, the company now performs with utmost seriousness and efficiency the production of wood-burning ovens and charcoal grills both for professional and domestic use.

All our products are manufactured putting special care into the detail and their finishing using only high quality raw materials.

Our production is characterized by a high range of standard models, which suits all the needs of the customers.

It is the result of years of research and cooperation with qualified chefs and experts. Thanks to this partnership, PEVA is able to improve its products, to become synonymous with quality and a point of reference on the world market.

Having a PEVA oven is the dream of all cooking lovers. In fact it is possible to cook with modern methods without losing the cooking with traditional flavours.



ECONOMICAL AND PRACTICAL

PEVA wood-burning of the domestic line are the most versatile and practical ovens, available today on the market. They are planned to cook pizzas, meat, fish, bread, roasted pigs, cakes and more.

The particular structure, the patented refractory floor and the indirect combustion make PEVA wood-burning, allows to obtain a homogeneous distribution of the heat.



Our ovens have a low fuel consumption, allowing a considerable cost saving and avoiding also the uncomfortable procedure of the pre-heating of the typical traditional wood-burning oven.

The combustion of wood does not pollute the environment because the emission of carbon dioxide is minimal and is the only source of energy available in the nature really renewable.

The safety and hygiene are among the main principal of our production, because we use only certified materials for foodstuffs, non-toxic and of high quality.



PEVA's wood-burning ovens are certified according to the latest regulation **CE UNI 7415-75 UNI 10474** and **UNI EN 563** and are covered by a patent with a warranty of two years.

WHY USE A PEVA OVEN

- For its easy installation, you only have to connect it to the chimney flue and it is already operating.
- There is no need for the authorization from the Fire Brigade.
- Because it suits all the European regulations regarding safety and health.
- For its low uses of solid fuel: it burns less, it pollutes less and is cost saving.
- For the high quality of the materials.
- For the special care and finishing touches of the ovens.
- For its versatility: it can cook pizza, bread and roasts.
- It doesn't contaminate the food with the smokes and the ashes, that change the taste of the food.
- It doesn't need to be coated outside.
- Its solid structure gives a long-lasting guarantee.

TECHNICAL SPECIFICATIONS

INDIRECT COMBUSTION

The combustion chamber is located under the cooking chamber and separated from it. The blaze heats the bottom while the smokes of combustion pass through a lateral space. During such process they release heat in to the chamber whose area is being heated equally. The refractory floors will be heated indirectly by flames (irradiation). Such a system doesn't let the food enter into contact with the smokes of combustion and with the ashes.



REFRACTORY

The refractory cooking floor are the result of a detailed research and of a particular study which lets us identify the suitable elements to obtain a refractory floor that is unique. The refractory floor is patented, realized through hand-made mixing of three different components, coming from different States.

They are able to store the heat produced by the combustion and release it to the oven surface equally, allowing an optimal cooking.

These characteristics make PEVA ovens particularly suitable for cooking of all those products with a dough with a high moisture content.



STRUCTURE

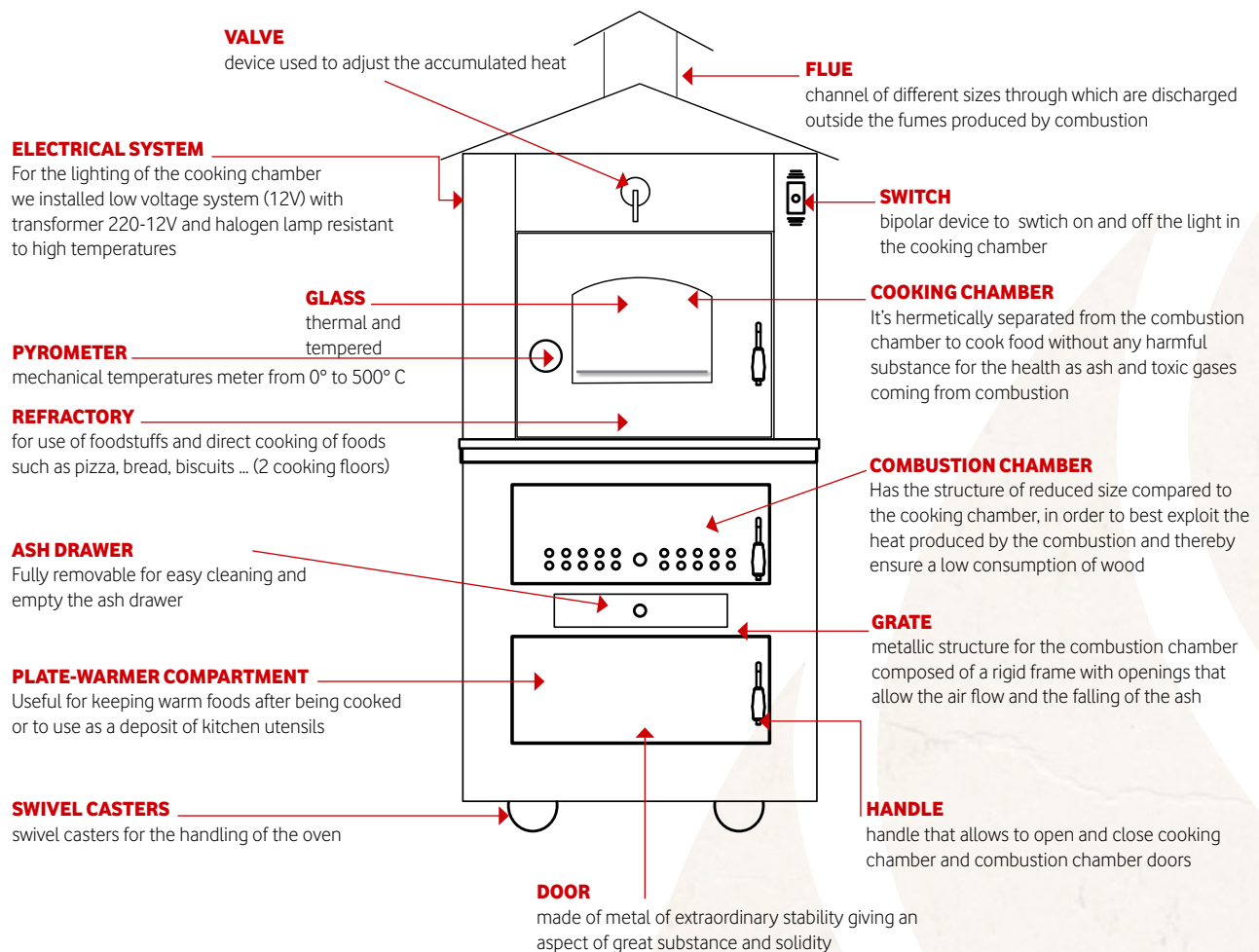
PEVA is the only company, which uses as insulation technique two different types of ecological insulating material, this system allows to keep the heat much longer and maximize the thermal insulation of the external structure. The oven is welded hermetically with a double passage that prevents the smoke infiltration into the cooking chamber. The external bearing structure can be completely dismantled and thereby facilitating any cleaning operations. (Reference mod. S).



Each part is specially treated with powder paint resistant to high temperatures, guaranteeing in this way the absence of any oxidation.

The free standing structure is of high quality raw materials used in its production, giving long-lasting guarantees and stability and the weight is the an obvious indicator in fact, the oven PEVA is always the heaviest in its category.

OVEN PARTS



MODEL **S** WITH ROOF

The oven Model S is designed to be easily positioned in the garden or terrace, its stylish and high quality construction combines the aesthetic aspect with the pleasure of healthy and genuine cooking. The satisfaction of cooking a meal outdoors is incomparable, especially with if equipped with multi functional facilities structures such as PEVA's products.



FOR OUTDOOR

MODEL **S** WITH ROOF + **BBQ**

Among the various options for your outdoor kitchen there is the wood-burning oven with barbecue integrated: rather than divide the two functions in different elements you can use a single structure to cook anything you want.

The barbecue is placed on one of the outer walls of the oven, the grill with metal roof and flue is equipped with two grill grates for cooking of roasts and a removable grill channel for cooking skewers.



MODEL S

Furnish your home with style with our range of built-in wood-burning ovens, the internal position is always the most convenient, as it allows you to use the oven all year round it doesn't matter of the weather conditions, and its location near the kitchen makes it even easier to use for the preparation of many dishes and gives to the room an unique and friendly aspect.



TO BUILT-IN

MODEL K

The idea and the features of this oven are so unique to deserve the patent, the first model was produced in 1983 by the PEVA company. This model is different because of the round cooking chamber with rotating floor. We recommended to place it in large and covered spaces, both for the positioning, but also to have enough space for the handling.



MODEL B

It's the ideal oven to place in a basement flat with kitchen area or porches. Being the biggest oven of our domestic line, it allows you to cook large trays of pizza, roasts, cakes etc.

Its structure, characterized by the cooking chamber with two separate doors, guarantees a perfect cooking without any transfer of odors and flavors between different dishes.



FOR INDOOR

MODEL **BDC**

The charcoal barbecue of the domestic line are ideal for an outdoor barbecue and it is certainly the best way to get together with friends and family and enjoy the day. They are made of vermiculite bricks placed on all sides, 2 lower shelves, grill grate for meat, skewer grill channel, 4 swivel casters and powder coating highly resistant to different weather.



MODEL **BB** Half-Professional

Who sees the garden as the ideal place to relax with friends, will not refuse this outdoor charcoal barbecue.

One reason for choosing it, in many cases, is to know the advantages in terms of flavour given from this type of cooking and the high quality of the materials used: cooking parts are in stainless steel AISI 304, powder paint finish for longer life, distance between the embers and the grill grate adjustable in 5 different positions, sliding ash drawer, cover, charcoal trolley, four swivel casters, stainless steel front worktop of 20 cm, stainless steel grill grates for meat and removable support for skewers.

FOR OUTDOOR



MODELLO **BD** Half-Professional

Choose a barbecue PEVA means choosing a high quality product, preferring not only the appearance but also functionality and practicality. The attention and care in the design, the careful choice of materials: PEVA barbecue stand for this.

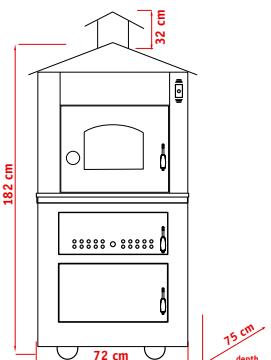
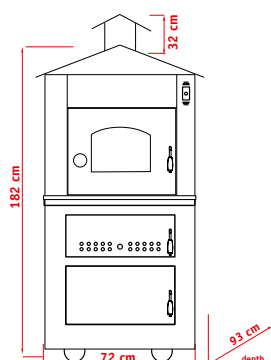
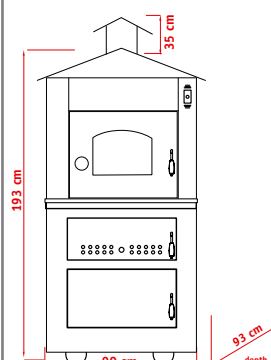
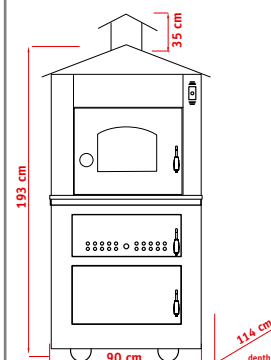
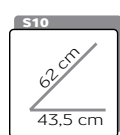
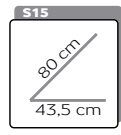
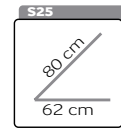
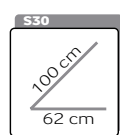
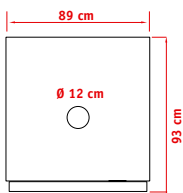
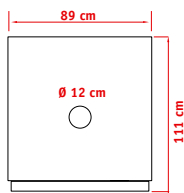
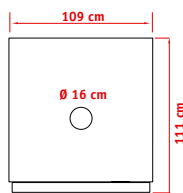
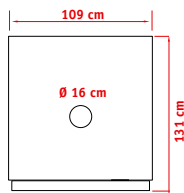
The main elements that characterize our new range of barbecue are: cooking parts are in stainless steel AISI 304, powder paint finish for longer life, distance between the embers and the grill grate adjustable in 5 different positions, hood with built-in extractor fan, lighting system, sliding ash drawer, cover, charcoal trolley, four swivel casters, stainless steel front worktop of 20 cm, stainless steel grill grates for meat and removable support for skewers.





MODEL S WITH ROOF

FOR INDOOR

S10	S15	S25	S30
			
COOKING CHAMBER DIMENSION	COOKING CHAMBER DIMENSION	COOKING CHAMBER DIMENSION	COOKING CHAMBER DIMENSION
			
OVEN DOOR DIMENSION	OVEN DOOR DIMENSION	OVEN DOOR DIMENSION	OVEN DOOR DIMENSION
L 43,5 x H 43 cm	L 43,5 x H 43 cm	L 62 x H 49 cm	L 62 x H 49 cm
FLOORS	FLOORS	FLOORS	FLOORS
2	2	2	2
FUEL TYPE	FUEL TYPE	FUEL TYPE	FUEL TYPE
WOOD	WOOD	WOOD	WOOD
OVEN WEIGHT	OVEN WEIGHT	OVEN WEIGHT	OVEN WEIGHT
KG 301	KG 389	KG 550	KG 631
DIMENSION WITH ROOF	DIMENSION WITH ROOF	DIMENSION WITH ROOF	DIMENSION WITH ROOF
			

OVEN MODEL S WITH ROOF +BBQ

FOR INDOOR

S10+BBQ	S15+BBQ	S25+BBQ	S30+BBQ
OVEN COOKING CHAMBER DIMENSION	OVEN COOKING CHAMBER DIMENSION	OVEN COOKING CHAMBER DIMENSION	OVEN COOKING CHAMBER DIMENSION
OVEN DOOR DIMENSION	OVEN DOOR DIMENSION	OVEN DOOR DIMENSION	OVEN DOOR DIMENSION
L 43,5 x H 43 cm	L 43,5 x H 43 cm	L 62 x H 49 cm	L 62 x H 49 cm
FLOORS	FLOORS	FLOORS	FLOORS
2	2	2	2
OVEN FUEL	OVEN FUEL	OVEN FUEL	OVEN FUEL
WOOD	WOOD	WOOD	WOOD
OVEN WEIGHT	OVEN WEIGHT	OVEN WEIGHT	OVEN WEIGHT
KG 301	KG 389	KG 550	KG 631
DIMENSION COOKING AREA	DIMENSION COOKING AREA	DIMENSION COOKING AREA	DIMENSION COOKING AREA
L 66 x D 35 cm	L 85 x D 35 cm	L 85 x D 35 cm	L 106 x D 35 cm
BARBECUE WEIGHT	BARBECUE WEIGHT	BARBECUE WEIGHT	BARBECUE WEIGHT
KG 70	KG 90	KG 90	KG 120
BARBECUE FUEL	BARBECUE FUEL	BARBECUE FUEL	BARBECUE FUEL
CHARCOAL	CHARCOAL	CHARCOAL	CHARCOAL
DIMENSION WITH ROOF	DIMENSION WITH ROOF	DIMENSION WITH ROOF	DIMENSION WITH ROOF

OVEN MODEL S

TO BUILT-IN

S10	S15	S25	S30
COOKING CHAMBER DIMENSION	COOKING CHAMBER DIMENSION	COOKING CHAMBER DIMENSION	COOKING CHAMBER DIMENSION
OVEN DOOR DIMENSION	OVEN DOOR DIMENSION	OVEN DOOR DIMENSION	OVEN DOOR DIMENSION
L 43,5 x H 43 cm	L 43,5 x H 43 cm	L 62 x H 49 cm	L 62 x H 49 cm
FLOORS	FLOORS	FLOORS	FLOORS
2	2	2	2
FUEL TYPE	FUEL TYPE	FUEL TYPE	FUEL TYPE
WOOD	WOOD	WOOD	WOOD
OVEN WEIGHT	OVEN WEIGHT	OVEN WEIGHT	OVEN WEIGHT
KG 266	KG 349	KG 498	KG 571

OVEN MODEL B

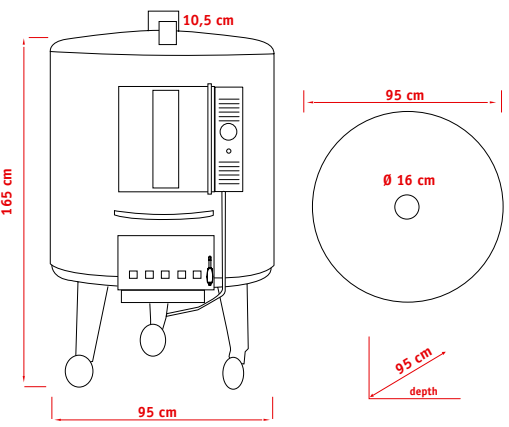
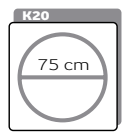
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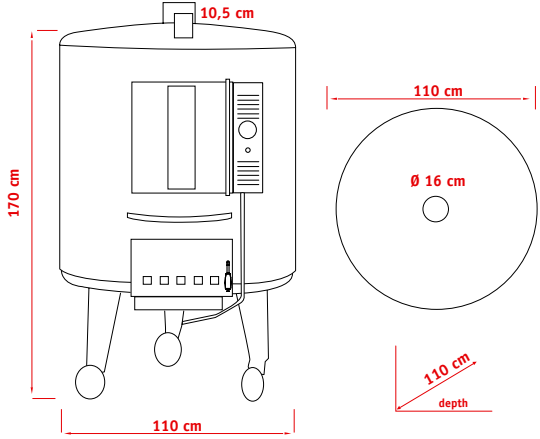

B25	
COOKING CHAMBER DIMENSION	
OVEN DOOR DIMENSION	
L 44 x H 17,5 cm - 2 doors	
FLOORS	
2	
FUEL TYPE	
WOOD	
OVEN WEIGHT	
KG 390	

B35	
COOKING CHAMBER DIMENSION	
OVEN DOOR DIMENSION	
L 65 x H 20 cm - 2 doors	
FLOORS	
2	
FUEL TYPE	
WOOD	
OVEN WEIGHT	
KG 572	

OVEN MODEL **K**

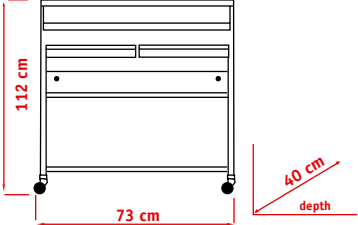
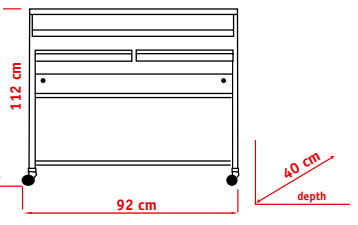
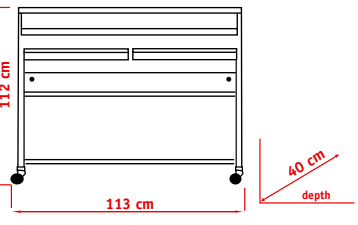
FOR INDOOR

K20	
	
COOKING CHAMBER DIMENSION	
	
OVEN DOOR DIMENSION	
L 40,5 x H 43 cm	
FLOORS	
2	
FUEL TYPE	
WOOD	
OVEN WEIGHT	
KG 309	

K30	
	
COOKING CHAMBER DIMENSION	
	
OVEN DOOR DIMENSION	
L 43,5 x H 48,2 cm	
FLOORS	
2	
FUEL TYPE	
WOOD	
OVEN WEIGHT	
KG 387	

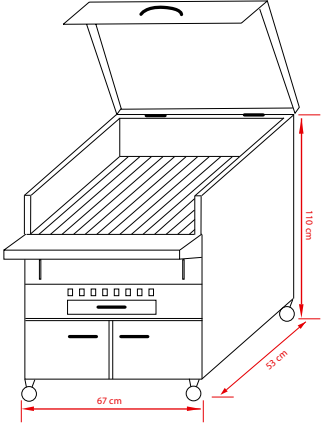
BARBECUE MODEL **BDC**

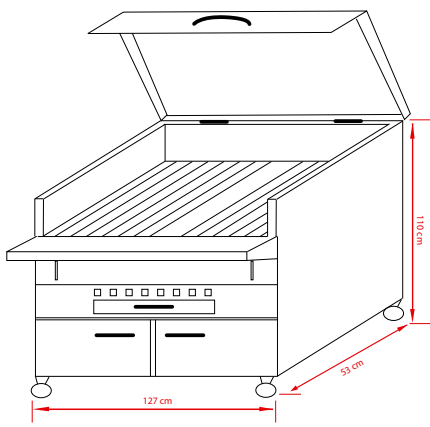
FOR OUTDOOR

BDC 73	BDC 92	BDC 113
		
DIMENSION COOKING AREA	DIMENSION COOKING AREA	DIMENSION COOKING AREA
L 68 x D 37 cm	L 87 x D 37 cm	L 108 x D 37 cm
BARBECUE HOBS	BARBECUE HOBS	BARBECUE HOBS
1	2	2
FUEL TYPE	FUEL TYPE	FUEL TYPE
CHARCOAL	CHARCOAL	CHARCOAL
BARBECUE WEIGHT	BARBECUE WEIGHT	BARBECUE WEIGHT
KG 80	KG 101	KG 120

BARBECUE MODEL BB

FOR OUTDOOR

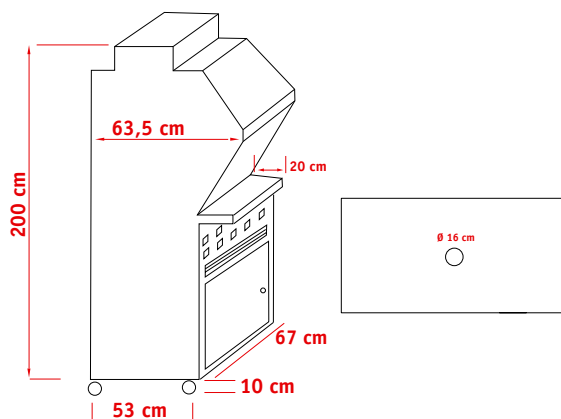
BB67

DIMENSION COOKING AREA
L 60 x D 40 cm
BARBECUE HOBS
1
FUEL TYPE
CHARCOAL
BARBECUE WEIGHT
63

BB127

DIMENSION COOKING AREA
L 60 x D 40 cm
BARBECUE HOBS
2
FUEL TYPE
CHARCOAL
BARBECUE WEIGHT
98

BARBECUE MODEL **BD**

FOR INDOOR

BD 67



DIMENSION COOKING AREA

L 60 x D 40 cm

BARBECUE HOBS

1

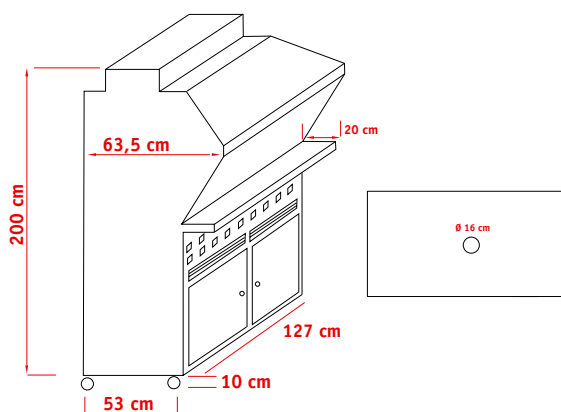
FUEL TYPE

CHARCOAL

BARBECUE WEIGHT

KG 100

BD 127



DIMENSION COOKING AREA

L 60 x D 40 cm

BARBECUE HOBS

2

FUEL TYPE

CHARCOAL

BARBECUE WEIGHT

KG 140