

# AVIN

FOOD • FAMILY • FRIENDS

Webpage

Instagram

Facebook <https://www.facebook.com/AVINovens>

Lairen Terblanche

Etienne Terblanche

Email

Based in Cape Town, SA

[www.avin.co.za](http://www.avin.co.za)

[avinsouthafrica](https://www.instagram.com/avinsouthafrica)

082 605 1314

082 871 5889

[info@avinsa.co.za](mailto:info@avinsa.co.za)

shipping worldwide



From humble beginnings ...  
now considered the leading brand  
and manufacturers of Stainless-  
steel Pizza ovens

*“Daily, we work hard to ensure we create a truly  
amazing customer experience and even more so,  
ensure that we dispatch a high- end quality product  
that delivers the promise of remarkable value”*

Etienne Terblanche – Founder





# Product Features



## Stainless Steel

304 Grade	Most environments
316 Grade	Coastal /High Chloride areas

## Advantages

- Stylish and functional
- Personalized                      Handmade
- Less maintenance              0 curating
- Will not succumb to natural elements
- Greater mobility
- Massive savings on wood usage
- Heats up quickly and stays warmer for longer
- Dishes unmatched in flavor - 5star Chef approved

## Usage

Wood fired	Reaches temp of 600 deg
Pizza in 60 seconds	Cook and bake anything
Residential - Home	Commercial / Business

## Setups

- Indoor or Outdoor
- Mobile or fixed - can stand on any surface
- Chimney extensions and alterations available and designed according to spec – no discoloration in chimneys / double wall/fully insulated
- Restaurants and Homes - worldwide





# Residential VS Commercial

## A Residential Unit

A residential unit is a unit that can be used daily. Every afternoon/every night if you wish. However, a residential unit is not manufactured to operate 24/7/365.

## A Commercial Unit

A commercial unit is the hardest worker of the range - a unit that can be used daily – none stop. 24/7/365.

AVIN is a cook and bake anything appliance, many chefs have replaced all their equipment with an AVIN.

The commercial range, like the above residential range, also has a “fully welded AVIN chamber”, that is still manufactured with high quality/high grade stainless steel, twice the thickness. The commercial range, has a similar stainless included in the design. One that is specifically used in furnaces, burners, kilns, gas turbines etc.

Above the fire you are also looking at a second skin (replaceable fire protection plate) of the same material for extra protection of the AVIN chamber – where the direct heat is located.

# 304 VS 316 Grade Stainless Steel



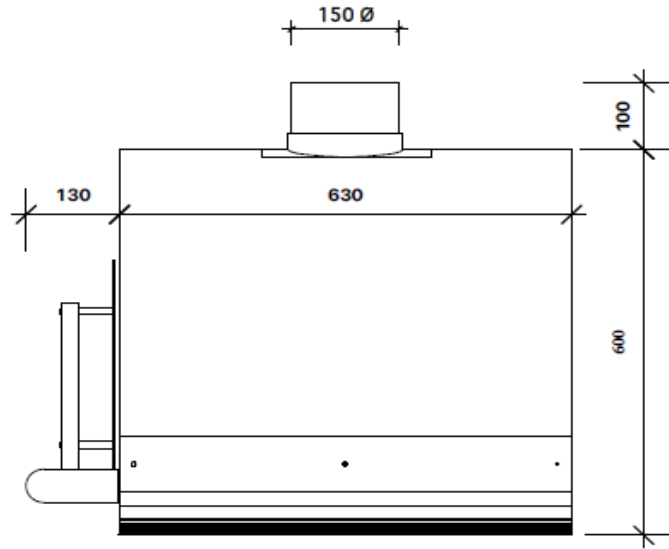
It goes without saying that the corrosion (rust) question is often a major concern for customers.

Our Standard manufactured range (304 grade stainless reference), are of an incredible quality itself. We use thick materials, high grade and the best quality. With love and care and following all guidelines, nothing will hurt the product, not even the coast.

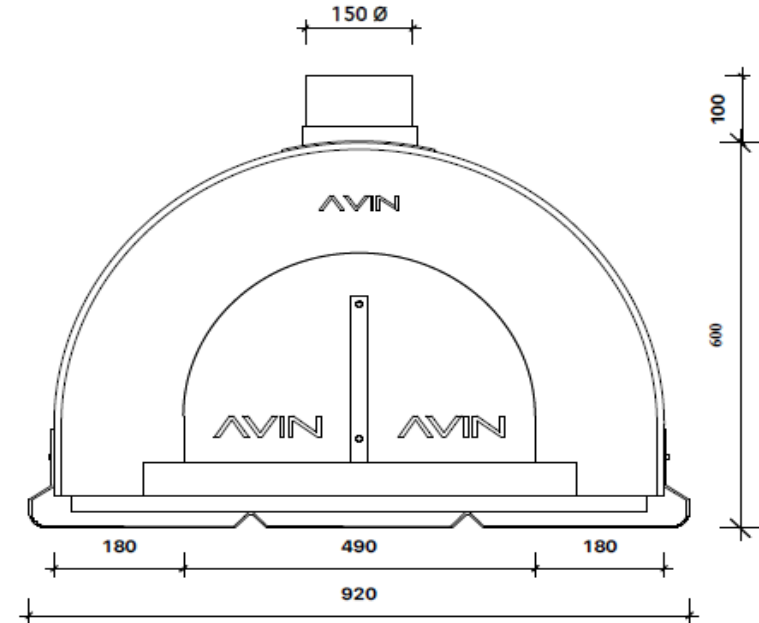
The only thing we do find with certain coastal areas, is that there always seems to be that little sandy-salt-layer than tends to form on just about anything you have outside, because of the area, sand, sea, wind etc. So, for the coastal areas, we do a FULL 316 stainless steel, for that extra piece of mind and upon request. Grade 316 is specifically meant for areas such as this. It is very important to know thought, that should you go with the standard manufactured options that we have, its merely a case of taking care of the Oven. Indoors in a coastal area is 100% as well.

AVIN follows a strict production process and quality control. Materials are tested constantly ensuring we provide the customer with nothing but the best. This is really a case of getting exactly what you pay for. Keeping the condition of your AVIN is achieved with love, care and regular cleaning as per our instructions, do this and we guarantee that there will be no alteration in appearance.

# Standard AVIN Specs



**RIGHT SIDE VIEW**  
scale 1:12



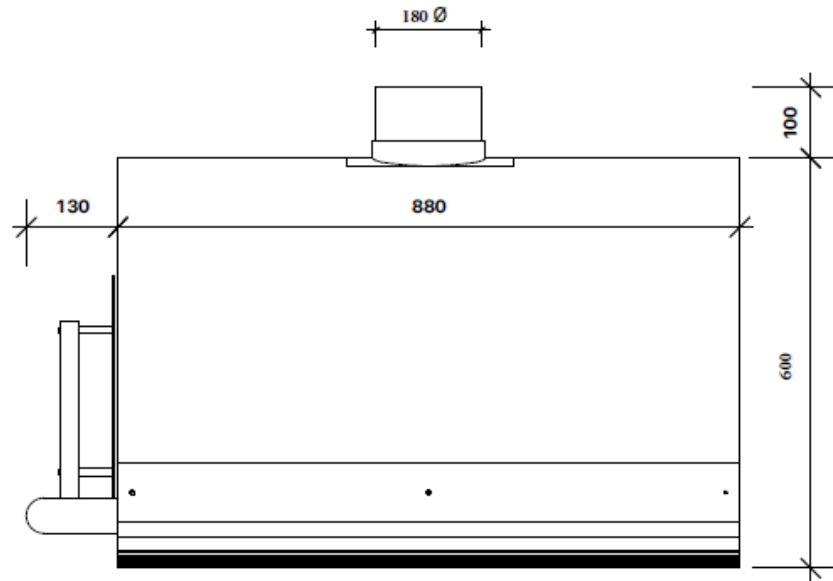
**FRONT VIEW**  
scale 1:12

- Outside dimensions - 920mm W x 630mm L
- Inside Dimensions - 700mm x 465mm
- Door opening: 260mm x 400mm
- Fits 2 standard large (30cm) pizzas/2 x baking trays
- 120.5 kgs

## Standard AVIN Flue extension specs for installation

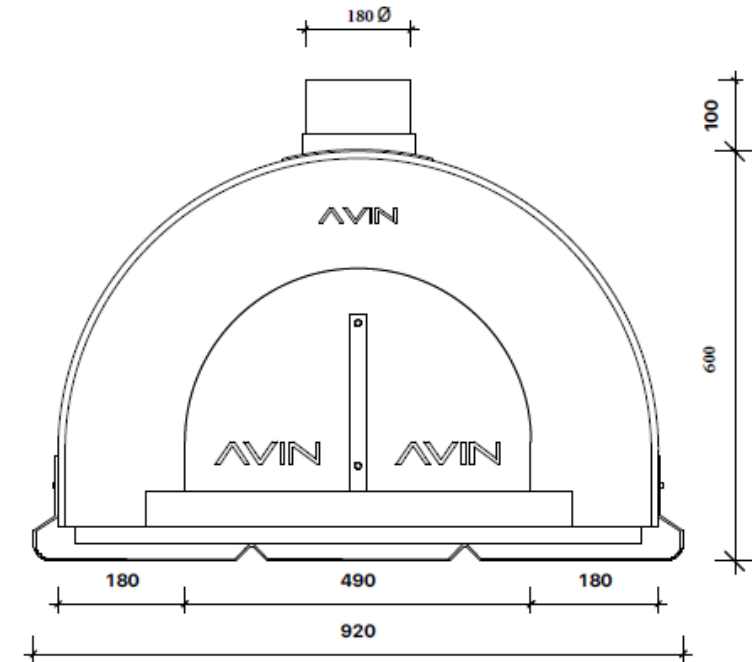
- Inside diameter 100mm
- Outside diameter 150mm
- Ceiling/wall cut size 180mm
- Chimney exit/flue connection located in centre of AVIN :  $630/2 = 315$

# Large AVIN Specs



**RIGHT SIDE VIEW**

scale 1:12



**FRONT VIEW**

scale 1:12

- Outside dimensions - 920mm W x 880mm L
- Inside Dimensions - 700mm x 700mm
- Door opening: 260mm x 400mm
- Fits 4 standard large (30cm) pizzas/4 x baking trays
- 150 kg res – commercial at 166kg

## Large AVIN Flue extension specs for installation

- Inside diameter 130mm
- Outside diameter 180mm
- Ceiling/wall cut size 200mm
- Chimney exit/flue connection located in centre of AVIN :  $880/2 = 440$





# Accessories



## Trolleys

Standard or  
Large/optional Black

STD: 720mm (W) 1m (L) 1.5m (H)  
36 kilos

LRG: 920mm (W) 1m (L) 1.5m (H)  
- 43 kilos

Wooden side table included in  
specs / removable slide slot  
system



## Covers

Weatherproof

Available in  
BLACK/GREY/OLIVE  
GEEN/SAND

Ripstop material/ Valcro/  
draw string/ double stitched



## Boards/Cutters/Gloves

Branded

Kalahari Black wood

Stainless steel

Silicone Rubber



## Glass Doors

Robax Certified

Engineered with a superior  
margin of safety

Extremely heat resistant,  
functional robust and tough

Elegant slots created for  
sufficient air intake



Gauteng Retailer

Unit 2, Fourways Value Mart  
Pineslopes  
Fourways  
Johannesburg

Contact: Matt Friend - 083 462 3510



New Zealand Retailer

Contact: John Doherty – +64 210 832 2151

Contact: Jacqueline Doherty - 64 210 862 6545



Namibia Retailer

Corner of Tommie Muller and Kallie Roodt  
street,  
Windhoek  
Namibia

Contact: Zirk Jansen - +264 81 253 4392