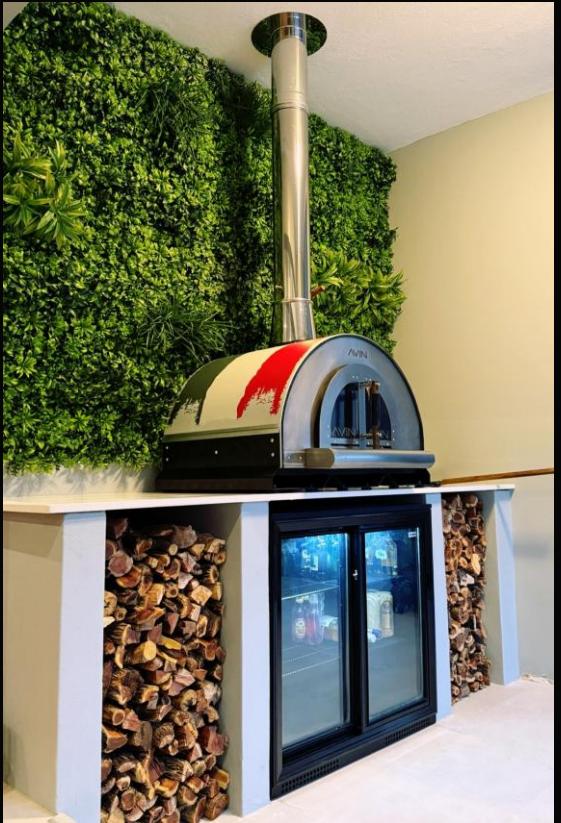




AVIN
®
FOOD • FAMILY • FRIENDS

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From humble beginnings, AVIN has risen to become South Africa's leading brand and manufacturer of stainless-steel pizza ovens—a name synonymous with craftsmanship, innovation, and excellence.



“Every day, we strive to provide an exceptional customer experience and, even more importantly, ensure that we deliver a premium quality product that fulfills the expectation of outstanding value.”

Etienne Terblanche – Founder

Product Features



Stainless Steel

304 Grade	Inland environments
316 Grade	Coastal /High Chloride areas - outdoor

Advantages

Chic and practical
Customized Handmade
Minimal upkeep 0 curating
Resistant to environmental factors
Portable convenience
Significant reductions in wood consumption
Cooks swiftly and retains heat longer
Dishes with unparalleled taste - 5-star Chef endorsed

Usage

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

Setups

Indoor or Outdoor
Flexible mobile or stationary options – suitable for any surface
Chimney modifications and extensions can be customized as per specifications – no discoloration in chimneys / double-walled / fully insulated – no single skin designs

Options and Finishes



Overall

Offered in either a Gloss or Matt Satin finish, each piece is hand-painted.

Standard foot pieces are supplied in black; however, they may be upgraded to a brushed stainless-steel foot piece at an additional cost.

Options - Domes

Plain Brushed - Stainless Appearance

Flat tint – Plain, even, solid colours without variation or shimmer.

Elite metallics - Creating depth, shimmer, and a sense of luxury.

Custom domes - are intricate, requiring bespoke fabrication, unique materials, and specialized labour. **SQ** – Quoted per design.

Trolleys

Stainless Steel finish

Full Black matt finish

Black shelves

extra cost

Chimneys

Stainless steel finish

Black matt finish

Black shelves

extra cost

Accessories

Spade

Cover

Pizza / steak board

Cutter

Glass door

Gauge

CHIMNEY EXTENSIONS/ALTERATIONS



AVIN specializes exclusively in designing and supplying insulated flues and chimneys.

One of the primary purposes of these insulated flues is to maintain a high flue temperature, which ensures a consistent and effective draw. In contrast, single-walled flues tend to cool down quickly as the fire diminishes, leading to potential back draughts, while insulated flues retain their temperature for a much longer duration.

Insulated flues are essential for installations in permanent structures or in situations where the system may be left unattended. They help prevent heat loss, thereby stopping smoke or fumes from entering the living space. Additionally, insulated flues safeguard surrounding combustible materials from heat exposure.

Installing insulated flues through walls or ceilings is significantly safer, as the exterior of the flue retains minimal heat. Conversely, single-walled flues can become very hot where they pass through the roof, which poses a risk to nearby combustibles if left unattended or improperly secured.

With AVIN installation designs - The first meter of the chimney—the section directly connected to the AVIN—is made from a thicker material and is a heavier pipe. Thus, more expensive. This segment is intentionally designed this way, as it absorbs the most heat and carries the greatest thermal load. It's the core of the chimney's performance and safety. The rest of the chimney is lighter and thinner, and this is intentional. These parts primarily serve heat flow, smoke extraction, and ventilation, and do not need to handle the same heat intensity. By maintaining this balance, we ensure optimal functionality without unnecessary weight or cost.



Residential VS Commercial



Residential Unit

A residential unit is designed for daily home use—whether in the afternoon or at night—but it is not engineered for uninterrupted, year-round, 24/7 operation. Its purpose is to deliver exceptional performance for regular household cooking, while maintaining efficiency, reliability, and long-term durability.

Commercial Unit

AVIN's commercial range is built for a different world entirely. Engineered for relentless, high-intensity operation, it is designed to run non-stop, every day of the year, without compromising precision or longevity.

Commercial isn't about size—it's about brilliance.

An AVIN commercial unit is defined not by its dimensions, but by the way it works: a powerhouse of efficiency, craftsmanship, and unwavering performance. Created for professionals who demand flawless cooking and baking, it delivers the consistency and durability that chefs trust.

Withstanding extreme heat and heavy-duty use. Reinforced structural elements and advanced heat-resistant engineering, the AVIN commercial range stands as a testament to expert craftsmanship and relentless innovation—a true game-changer in professional kitchens..

How do I know which one to choose? Residential VS Commercial.



Choose a Residential Unit if:

You will use the unit once or a few times per day, not continuously.

Your cooking is home-based, even if you cook often or for many people.

You want premium performance without the demands of a commercial environment.

Your unit will have rest periods between uses.

Ideal for:

Homes, holiday houses, lifestyle cooking, passionate home bakers, small occasional events.

Choose a Commercial Unit if:

You need a unit that can run for long hours or continuously.

You operate in a professional or semi-professional environment.

You require absolute consistency, batch after batch.

Your unit will be exposed to heavy-duty use, high heat, or frequent loading.

Downtime is not an option.

Ideal for:

Restaurants, bakeries, hotels, food production, catering, high-volume cooking, or any environment where the unit becomes a workhorse.

304 VS 316 Grade Stainless Steel



Corrosion is a common concern for many customers, and rightly so. Our Standard Manufactured Range—crafted from high-grade 304 stainless steel—is engineered with exceptional thickness and superior material quality. When cared for according to our guidelines, your AVIN remains beautifully protected, even in coastal environments.

In certain coastal regions, the natural combination of sand, sea air, and wind can create a fine sandy-salt layer on outdoor items. For clients in these areas who prefer an added level of assurance, we offer a FULL 316 stainless-steel upgrade. Grade 316 is specifically designed for harsher coastal conditions and provides enhanced resistance to these environmental elements.

It is important to note that if you select our standard 304 option, proper care is essential. With regular cleaning and mindful maintenance—exactly as outlined in our care instructions—your AVIN will retain its appearance and integrity.

AVIN follows a rigorous production process supported by strict quality-control measures. Every batch of material is tested to ensure we deliver only the highest standard. You receive precisely the quality you invest in. Caring for your AVIN is an act of love and respect for craftsmanship. With the right attention, its beauty will remain unchanged.



AVIN's journey has been one of dedication, craftsmanship, and an unwavering commitment to excellence. As we continue to refine, innovate, and uphold the standards that have made AVIN South Africa's leading name in stainless-steel pizza ovens, we remain guided by the same principles that brought us here: precision, integrity, and a relentless pursuit of perfection. Our legacy is not just built on what we create, but on the trust, we cultivate and the passion that drives us forward. The future is bright, and AVIN stands ready to shape it—one masterpiece at a time.



Proudly handmade and manufactured
in SA