



AVIN[®]

FOOD • FAMILY • FRIENDS

LUXURY. PERFORMANCE. REDEFINED.

HANDMADE STAINLESS STEEL WOOD-FIRED OVENS



Webpage

www.avin.co.za



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Lairen Terblanche

082 605 1314



Email

info@avinsa.co.za

lairen@avinsa.co.za



Based in Cape Town, SA



Shipping Worldwide



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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



PREMIUM QUALITY
BUILT TO LAST



INNOVATION DRIVEN
DESIGNED TO PERFORM



CUSTOMER FOCUSED
EXPERIENCE MATTERS



SOUTH AFRICAN MADE
PROUDLY LOCAL

PRODUCT FEATURES



STAINLESS STEEL

304 Grade

- Inland environments

316 Grade

- Coastal / High chloride areas
- Outdoor installations

ADVANTAGES

- Chic and practical
- Customized handmade
- Minimal upkeep
- 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 temperatures up to 600°C
- Pizza in 60 seconds
- Multifunctional – Cook and bake almost anything
- Residential applications
- Commercial applications

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
- Applicable for restaurants and residences globally

BUILT TO PERFORM. DESIGNED TO IMPRESS.

OPTIONS & 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

- Intricate bespoke fabrication
- Unique materials and specialized labour
- Quoted per design

TROLLEYS

Stainless Steel Finish

Black Shelves

Kalahari Blackwood Side Table

Full Black Matt Finish

Additional cost

CHIMNEYS

Stainless Steel Finish

Black Finish

Additional cost

ACCESSORIES

- Spade
- Cutter
- Cover
- Glass Door
- Pizza / Steak Board
- Gauge

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ACCESSORIES



TROLLEYS



- Suits all AVIN even sizes
- 304 or 316 Grade Stainless Steel
- Removable Kalahari Blackwood side table
- Twin lower storage shelves
- Lockable castors
- Plain stainless or black finish
- Custom designs available



WEATHERPROOF COVERS



- 400gsm Ripstop canvas
- 100% waterproof & UV-stabilised
- Double-stitched reinforced seams
- Colours: Olive, Sand, Dove Grey, Charcoal, Black

Available as:

- 1 Piece (Oven)
- 2 Piece (Oven & Mobile Chimney)
- Box Cover (Oven, Trolley & Chimney)



GLASS DOORS



- Withstands up to 700°C
- Premium Robax heat-resistant glass
- Thermal expansion technology
- Elegant air intake slots
- Suitable for indoor & outdoor installations



PIZZA PEELS

Professional stainless-steel peel for easy loading & turning.



PIZZA CUTTERS

Heavy-duty stainless-steel cutter for clean, precise slices.



SERVING BOARDS

Premium serving boards for pizzas, breads & wood-fired dishes.

THE PERFECT FINISH TO EVERY AVIN

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.



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.



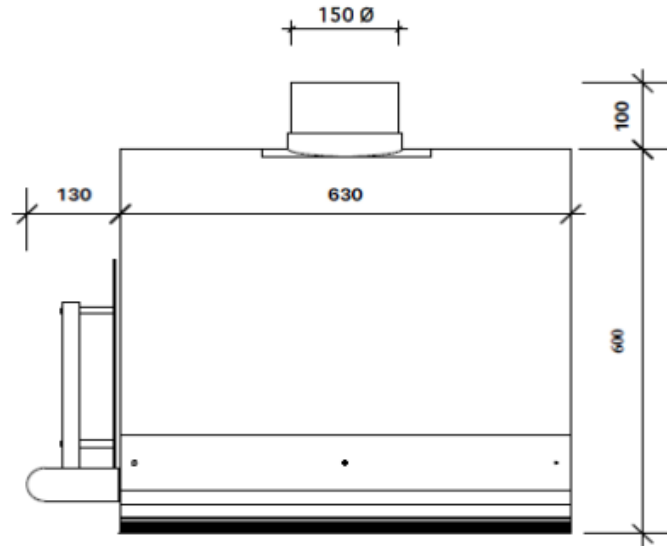
Downtime is not an option.



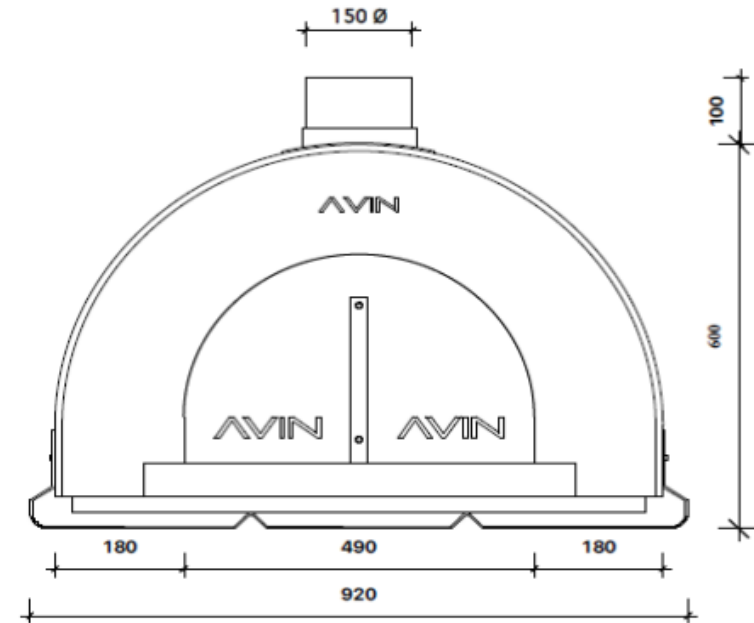
Ideal for:

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

Standard AVIN Specs



RIGHT SIDE VIEW
scale 1:12



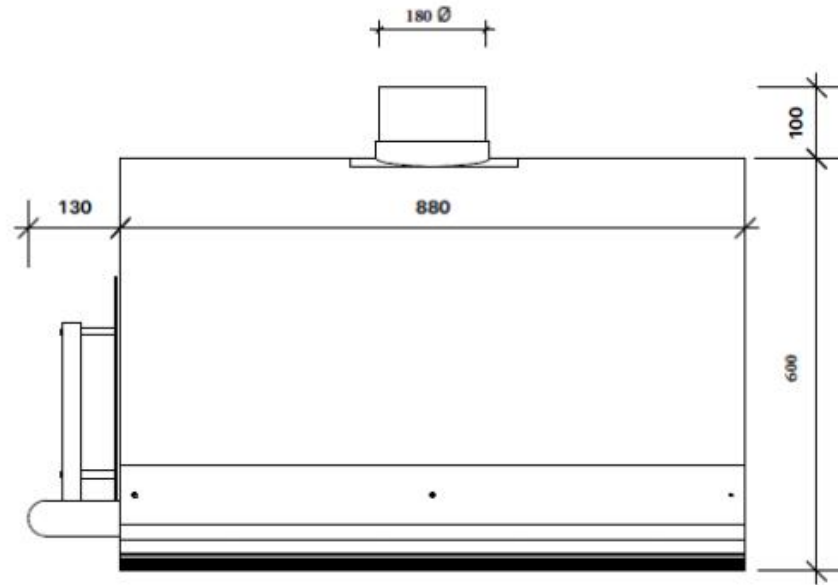
FRONT VIEW
scale 1:12

- 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

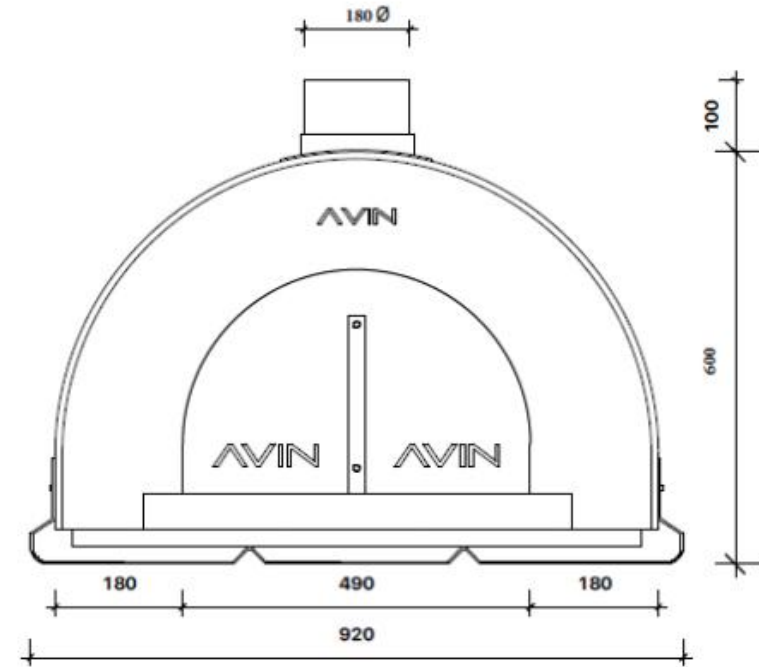
- Inside diameter 100mm
- Outside diameter 150mm
- Ceiling/wall cut size 180mm
- Chimney exit/flue connection located in centre of AVIN : $630/2 = 315$

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
- 165 kgs

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 : $880/2 = 440$

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.

BUILT TO PERFORM. DESIGNED TO IMPRESS.



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

Trademarks Registration
2021/12217
2021/12218