



**Why the best  
pizza ovens use  
Refractory Fire  
Bricks and you  
should too**

**CALL US NOW**

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*With the rise of fast food where genetically modified ingredients can be found in nearly everything you eat, many people are now looking for something with a more traditional and authentic style of cooking.*

*Sure ordering a pizza on your way home from work is convenient but how much of your long term health are you really trading for that quick delivery. Wouldn't your family and friends much rather enjoy a pizza you make yourselves, with ingredients you picked and put into a proper pizza oven rather than a pizza that has been warmed up in some factory styled microwave?*

*In this guide, we're going to explain how important and healthy a traditional pizza oven is and why the best pizza ovens around the world all use refractory fire bricks.*



### **What is a traditional pizza oven?**

Food has been cooked for 1,000's of years in ovens built out of brick and clay. Pizza as we know it today became popular in Naples during the early 18<sup>th</sup> century and has since gone on to become one of the most readily available foods worldwide.

With so many inauthentic pizzas being offered to the public, traditional ovens are now becoming popular again, with many people buying them for their homes and going to restaurants that use them.

### **The benefits of using a pizza oven**

There are some serious advantages for using a traditional pizza oven:

- Time – Did you know that most fire pizzas take less than 10 minutes to cook, this is usually much faster than ordering
- Taste – You haven't truly tried a pizza until you've tried one made in a wood fire oven. It looks in more flavour than conventional ovens
- Health – When you cook you're on pizza you know what's going into it, this can be especially important for those with allergies
- Cost – Overall the cost of cooking in a fire oven is more cost effective as you're not paying for gas or electricity every time you want to cook and firewood is always readily available and you can do much more than cook just pizzas







### Refractory bricks are King!

Refractory Fire Bricks have been specially formulated to withstand the extreme temperatures created with a pizza oven, which can reach temperatures of up to 500°C for the best cooking result.

Refractory Fire Bricks have been known to withstand temperatures up to 1,750°C as they get used a lot in Kilns, smelters, etc.

Anything less may compromise the oven and pose an immediate danger to those around it. There's no shortcuts here, make sure you getting the right materials for the right job.

### Thinking of building a pizza oven?

When deciding to build a pizza oven there is more to think about than just the materials to go into it. Due to the sizes these are usually going to be in fixed locations as transport is generally a difficult task. Once you know where you want to set it up, you can then move onto the materials required to build it.

As most traditional pizza ovens are mainly made with bricks and clay, this is where choosing the right materials become important....but what bricks are best?



### Darco's Guarantee?

When it comes to pizza oven construction, it's not all about what to use but the quality of materials that truly matter. At Darco we are determined to provide you with the highest level of customer service and quality materials, to ensure you get the most out of your build for years to come.

We offer a one stop shop for bricks plus back up insulation materials for base including calcium silicate or ceramic fibre insulation boards and wall insulation using ceramic fibre blanket. Give us a call and we'll happily work with you to find the best solution possible, ***that's our customer service guarantee!***

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