



The
Favilla



About Us

The discovery of fire symbolizes not only a basic necessity but also the beginning of gastronomic genius. This is where our outdoor oven takes the stage. It's a story that sprouts in creative kitchens where kitchen innovations are born. In the place where this creativity flourishes, the outdoor oven is not just a tool; it is also a vibrant canvas of gastronomic brilliance. Imagine that fire is not only for warming up cold nights but also a journey of exploration into the richness of flavors. This modern symphony transforms into a dance of flavor maestros and tastes.

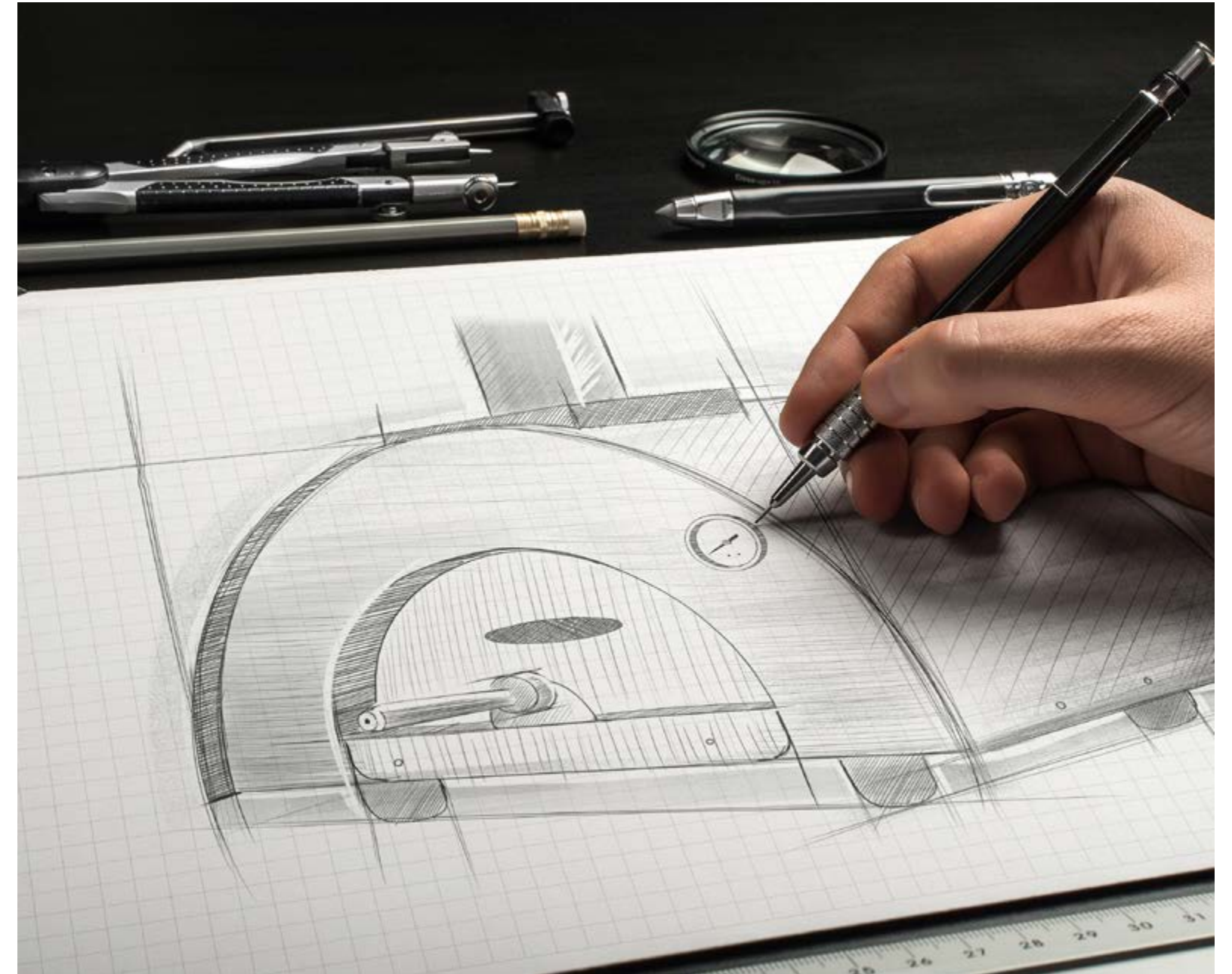
OVENELLA

Introducing Ovenella, where the alchemy of art and culinary innovation converges beneath the open sky. Crafted with passion, our outdoor pizza oven is a symphony of form and function, blending sleek design with exceptional performance. Embrace the allure of wood-fired magic as Ovenella transforms your backyard into a haven of gastronomic delight. Immerse yourself in the crackling crescendo of flames, while the aroma of perfectly charred crusts dances through the air. From intimate gatherings to festive feasts, Ovenella is your culinary companion, seamlessly fusing style and substance. Elevate your outdoor experience with a touch of elegance and the savor of artisanal pizzas – where every moment is a celebration.

Ovenella



Complemetary Tables





The unique meeting of stainless steel with elegant black metal creates the aesthetics of Ovenella.

thefavilla.com





Complementary Tables

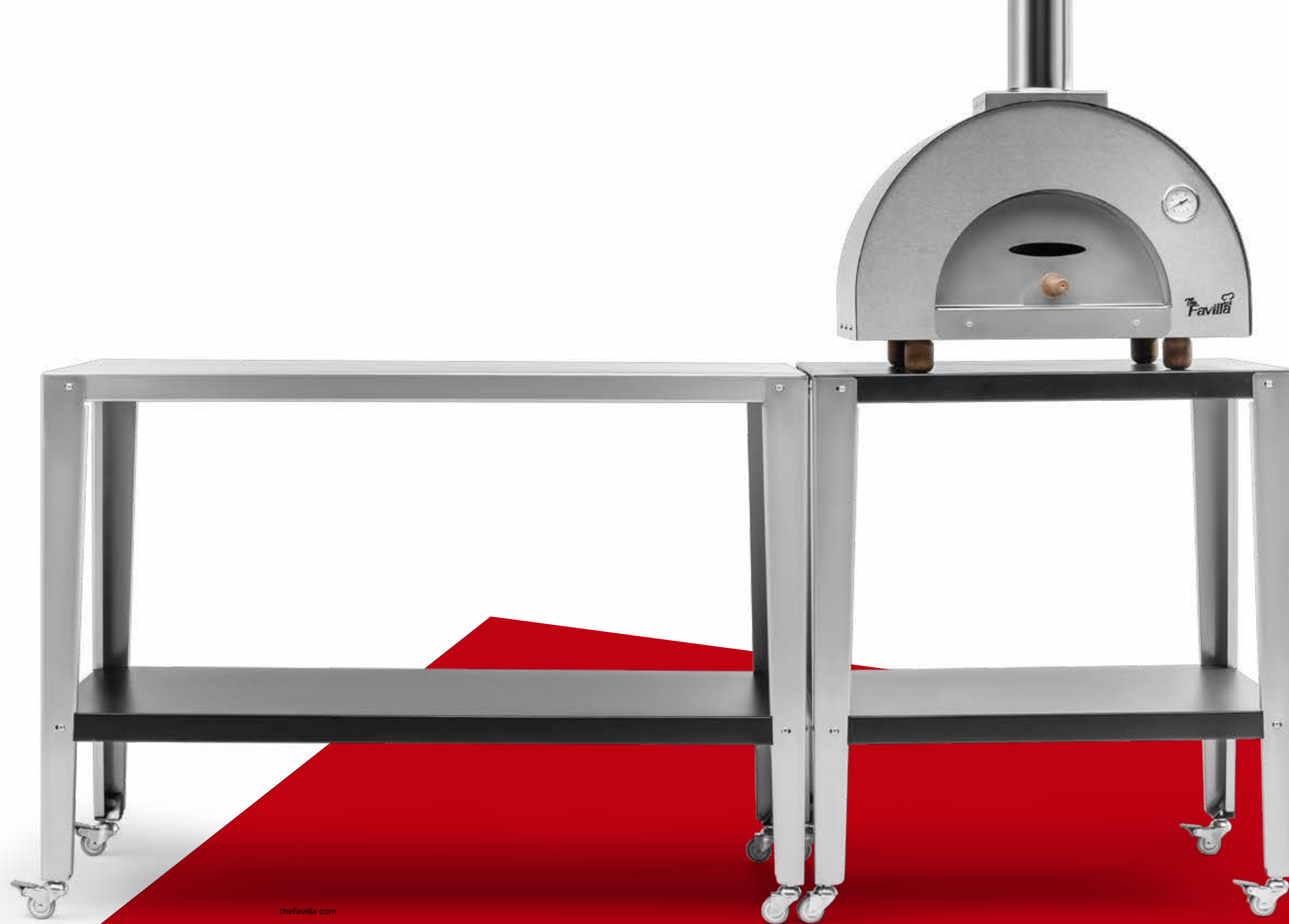
Elevate your outdoor cooking experience with Ovenella's exquisite complementary tables and side tables. Designed to harmonize seamlessly with our outdoor pizza oven, these functional pieces are crafted with the same dedication to quality and style.



Whether hosting a soirée or savoring a quiet evening under the stars, these tables add a touch of sophistication to your outdoor space. Embrace the perfect union of form and function as you gather around Ovenella – where every meal becomes a celebration of taste and refinement.

thefavilla.com





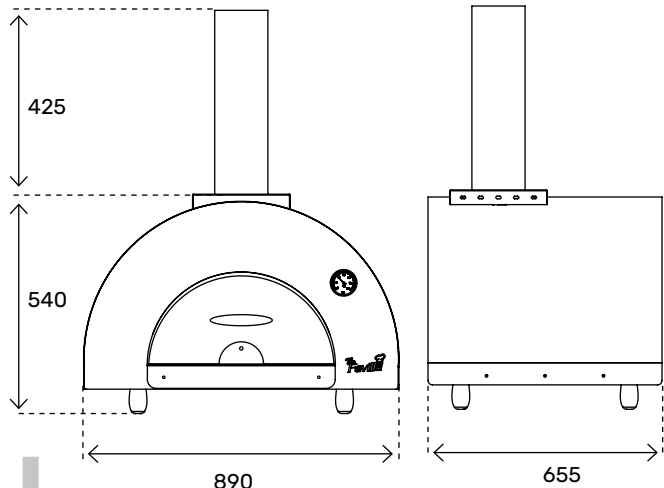
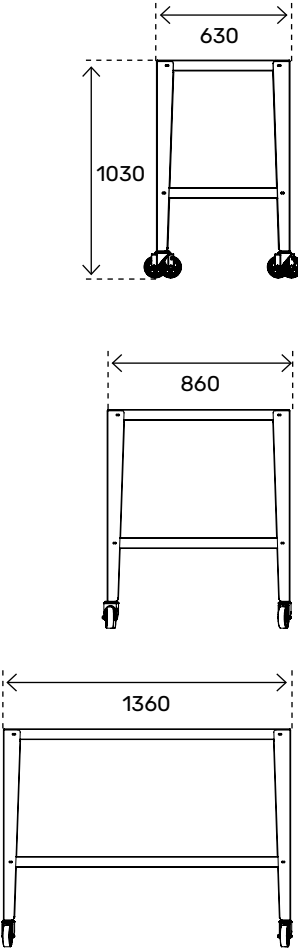


*Embrace the
perfect union of
form and function*

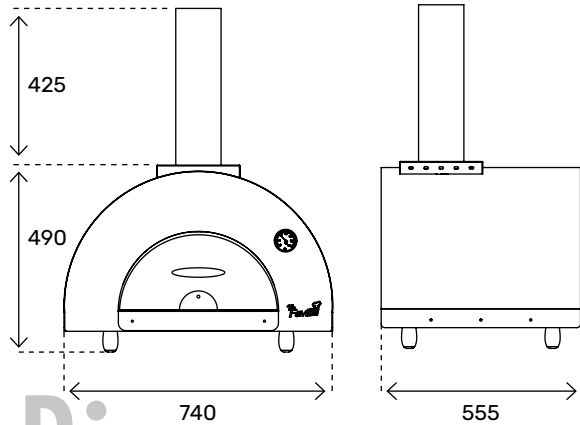


Technical Specifications

- Ovenella is made of high quality steel and stainless steel.
- The stone used in it; It is produced from a special lead-free mixture of various fire clays.
- The heat is evenly distributed on the surface of the stone and it achieves excellent cooking properties.
- Ceramic surfaces in direct contact with food are produced according to the "TS 4422 ISO 6486-2" standard. It does not contain heavy metals such as lead, cadmium and needle crystal silicates
- Ovenella has excellent cooking experience of traditional dough foods, pizza, meat and vegetables.
- High quality insulation prevents heat loss inside the furnace and reduces operating costs.
- The circular movement of the flame provides a short time cooking and more delicious.
- Since there is a heat indicator on the oven, temperature inside can be observed easily.
- The oven reaches high temperature in a short time and its shape ensures that the cooking temperature remains stable.
- The patented dome system is designed to distribute the heat and keep it in the oven.



Large



Big

thefavilla.com

Accessories

Make it more fruitfull with stylish accessories.



Pizza Peel



PSB-1



PSB-2



PSB-3



SB-3



SB-4



SB-8



SB-1



SB-2



SB-6



SB-5




SB-7


Notes

[illegible]




www.thefavilla.com
info@thefavilla.com


+90 552 576 38 90
+90 352 311 34 07


Industrial Zone 9. St. No:27
Kayseri / TURKEY