



Terra Forno Ovens

A PRODUCT LINE BY DIFAB ENGINEERING PVT LTD



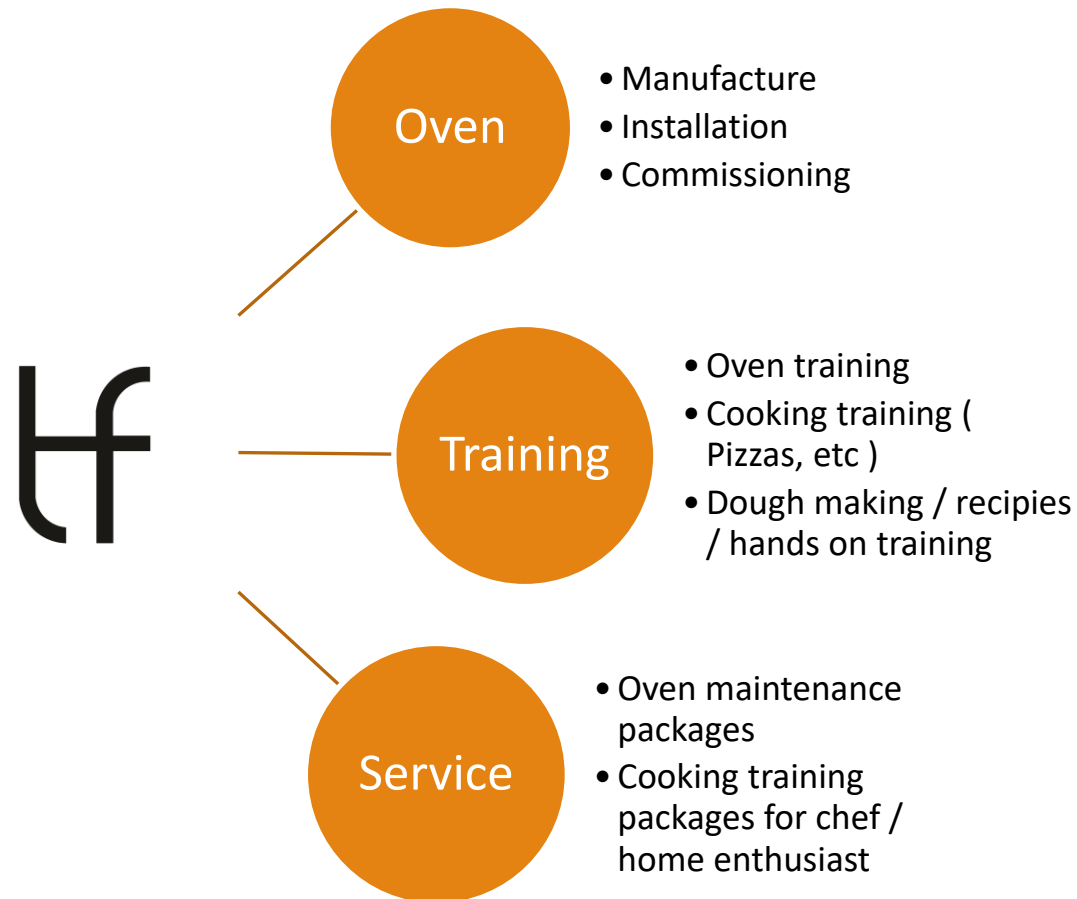
Introduction

- DEPL incorporated in 2019 to manufacture TF ovens and related food processing equipment
- TF ovens in development from 2012 – By Mr Satish Patil / Mrs Roma Patil. Envisioning the trending changes in food industry in India.
- Wood fired ovens the next big thing in food industry – People want to eat fresh / healthy

Terra = Latin for “Earth”

Forno = Italian for “Oven”

TF ovens business model



TF Wood fired ovens

1. *Build types available :*
 1. Verona : Personal / Home
 2. Napoli : Professional / Commercial

2. *Firing options available:*
 1. Wood fired (WF)
 2. Gas & Wood fired (WGF)

3. *Façade options:*
 1. Traditional dome
 2. Steel enclosure





Verona Series – The Personal

Features of the V30	
Fuel type	Wood fired / Wood fired + Gas dual
Cooking capacity	3/4 x 8” pizzas
Cooking time	2-4 minutes per pizza
Cooking floor area	30”
Façade options	<ul style="list-style-type: none">• Traditional dome with Stucco (TD)• Steel enclosure with powder coat (SE)• Custom options – tiling etc.
Footprint	4’ x 4’ minimum
Movable	Yes , optional castor wheels
Others	<ul style="list-style-type: none">• Insulated night door• Front day door
Accessories	<ul style="list-style-type: none">• Peel• Ash Scraper• Brass brush• IR handheld temperature gun



Napoli Series – The Professional



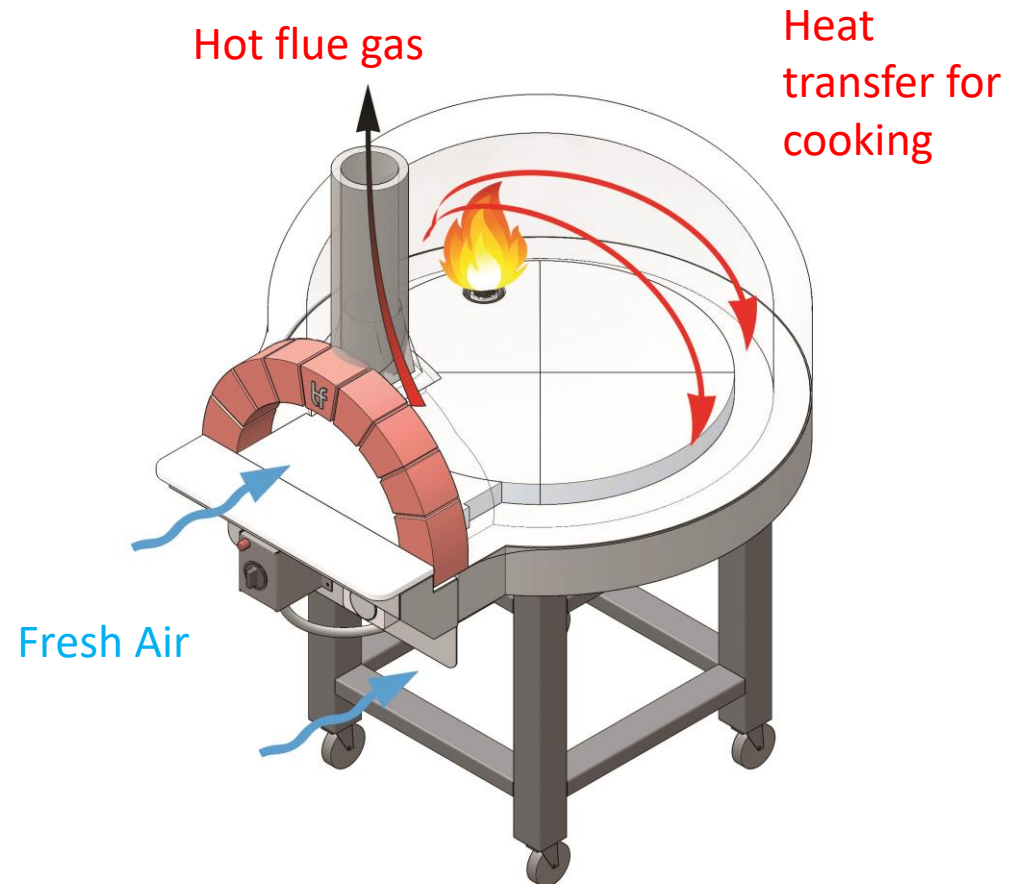
Features of the N40	
Fuel type	Wood fired / Wood fired + Gas dual
Cooking capacity	6/7 x 8" pizzas
Cooking time	2-4 minutes per pizza
Cooking floor area	40"
Façade options	<ul style="list-style-type: none">• Traditional dome with Stucco (TD)• Steel enclosure with powder coat (SE)• Custom options – tiling etc.
Footprint	6' x 5' minimum
Movable	Yes, optional castor wheels
Others	<ul style="list-style-type: none">• Insulated night door• Front day door
Accessories	<ul style="list-style-type: none">• Peel• Ash Scraper• Brass brush• IR handheld temperature gun



Oven Engineering & Design - Concept



- Fresh air fuels the combustion
- Chimney design is important for draft
- Oven stores the heat by way of radiation and conduction (when fired with gas or wood)
- High thermal mass stores oven heat good for cooking and efficiency





Accessories

We provide accessories suitable for your oven , all included when you buy the oven

Ash Scraper



Peel



Burner Cap



Firewood stand



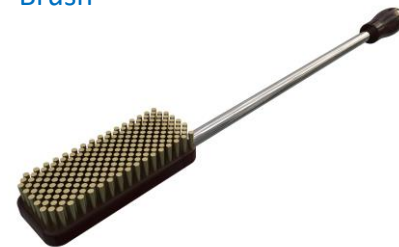
Insulated door



Firewood peel



Brush



Why **lf** ovens ???



	lf	Others
Cooking time / pizza	2-3 mins	Varies
Build times	< 2 week + shipping	3-4 weeks + shipping
Insulation	High grade insulation - modern	Varies / traditional
Thermal mass	Napoli – High Verona – Med	No consideration
Wood/ Gas consumption	Efficiently designed (Gas – 1.2 kg / hr average)	?
Mobility	Mobility possible	Immobile
Ease of use	Easy to use	?

Why **tf** ovens ???



Other
manufacturer
build

Traditional brick by
brick build results in
brick chipping off,
mortar chips on the
food, brick falling off.

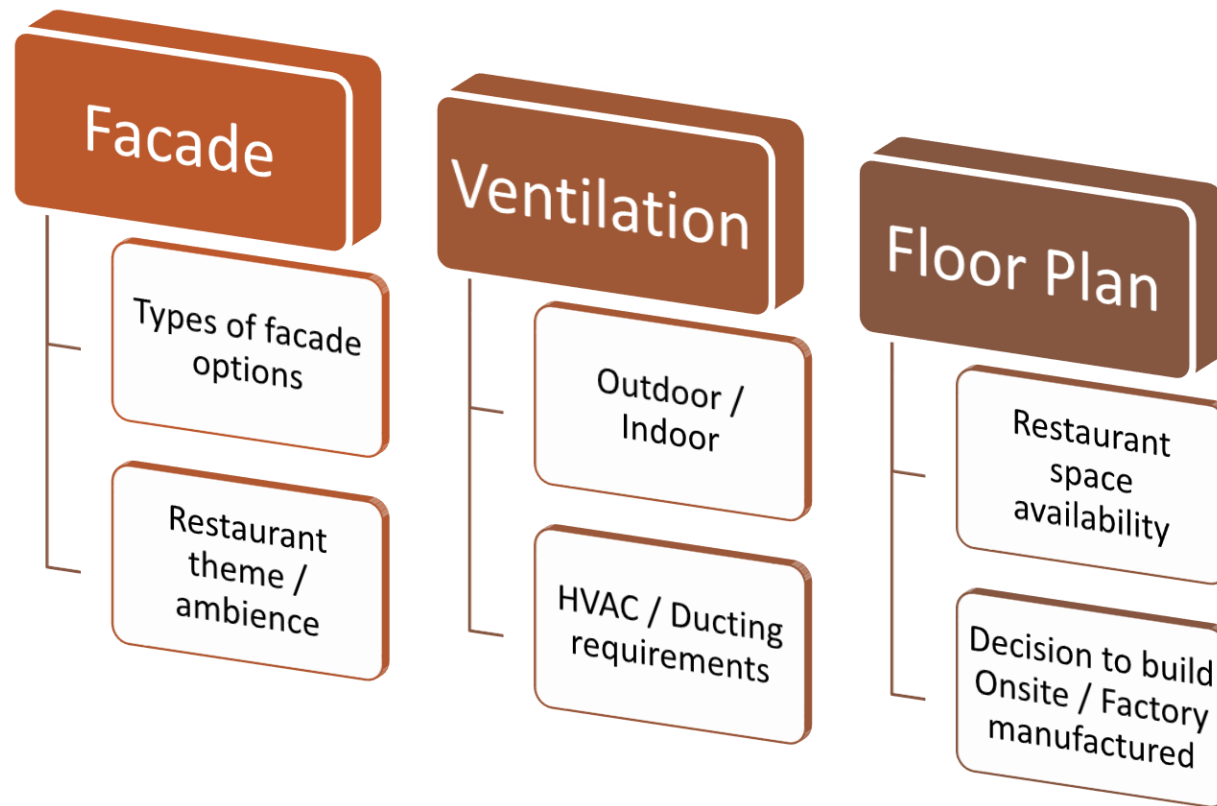


TFO build is in single
piece modular bricks,
to combat these
issues

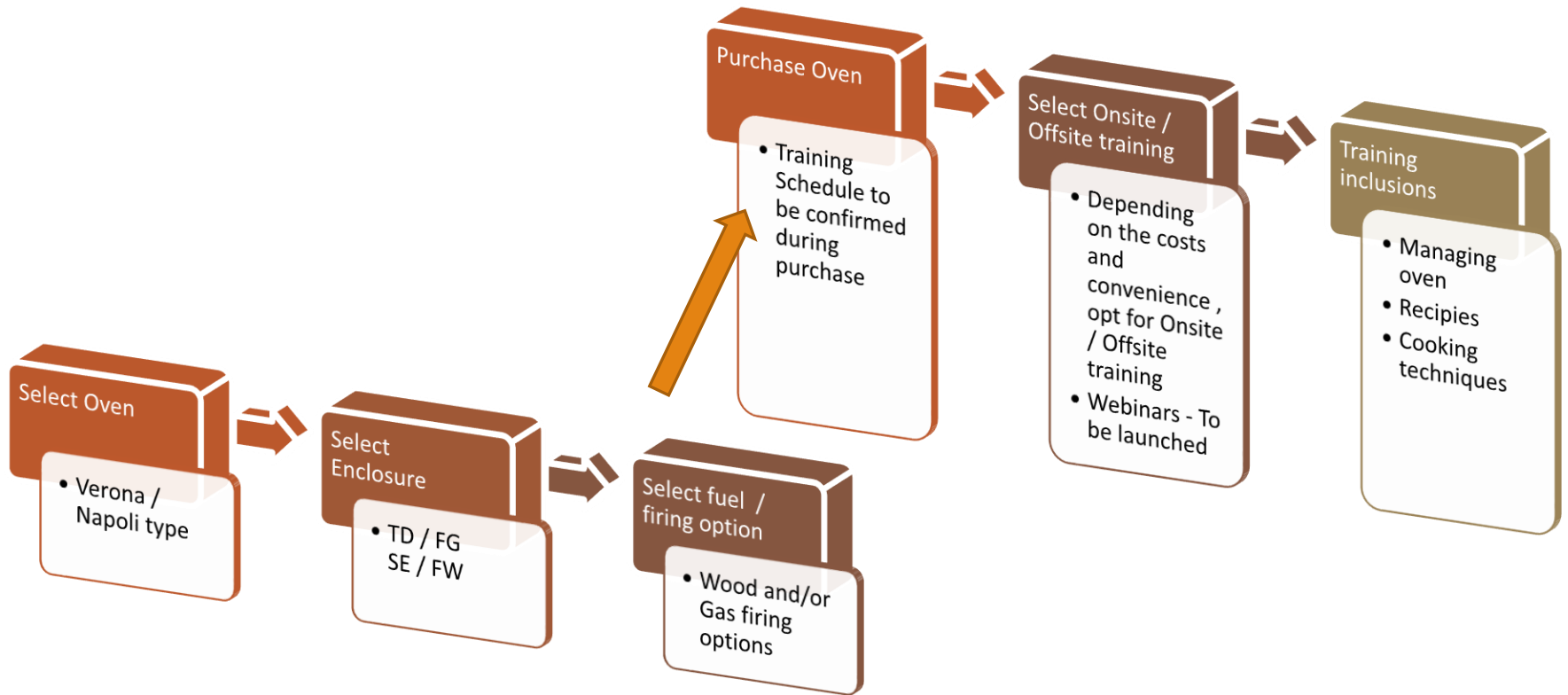
Our burners – get the dual gas + wood advantage



KYC..



How do we work?



Training session at Sayaji Hotels, Kolhapur



Full training session
for chef and staff of
Hotel Sayaji,
Kolhapur. Dough
making, baking etc.



Cook by fire – The art of cooking in a wood fired oven.



We at TF ovens will ensure that your cooking will be done to perfection in our ovens. Headed by our chefs Mrs Roma Patil and Mrs Nischala Patil.

Your customers need the authentic experience of an Italian wood fired oven, we will deliver!

- Breads
- Vegetables
- Stews
- Meat and Fish
- Desserts



Types of dishes – endless possibilities!



Crostinis and Vegetables



Types of dishes – endless possibilities!



Meats



Types of dishes – endless possibilities!



Meats



Naans / breads

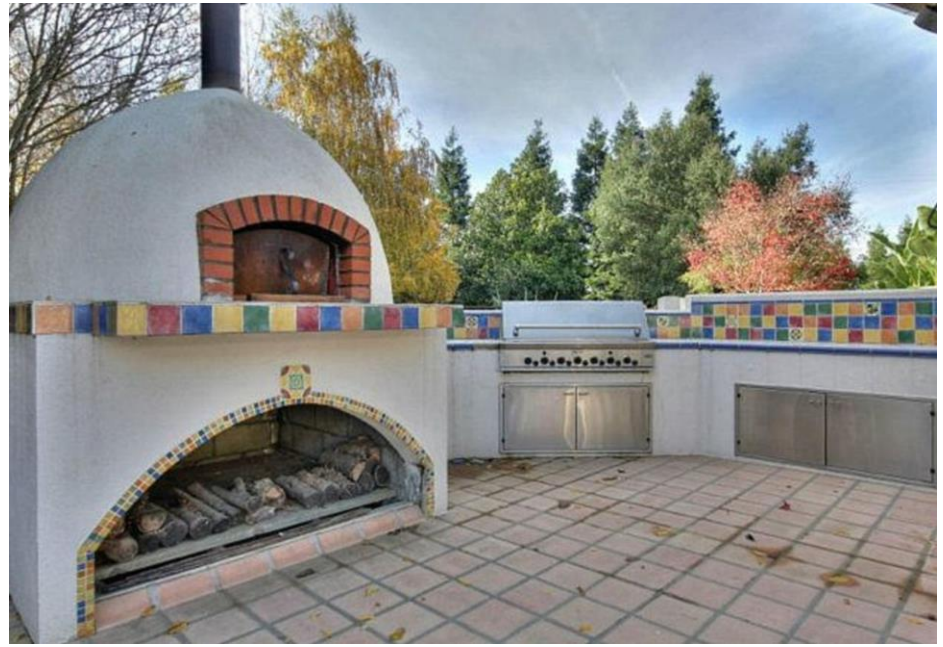
Façade inspiration for your oven



Façade inspiration for your oven



Façade inspiration for your oven



Thank you!!

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