

DELIVITA™



Leave your
phone inside.
Take your
Delivita outside.





**Ah, the fresh air,
the bird song, the
pizza in the Delivita.**

Ovens for Outsiders

Outside. Unplugged, tech-free, just you and the people you love, living life to the full. Catching up, laughing, sharing, and eating delicious food prepared beautifully in the Delivita. That's what we're all about.





Simple pleasures

Sharing good food with good people in the great outdoors.



Welcome back to simple.

Outdoor living is booming. Demand for meaningful, social experiences around food is growing. And Delivita is ready to lead.

In a world full of noise, Delivita brings things back to what matters – good food, great company, and the joy of cooking outdoors.

We make it easy to cook outside, connect deeply and live well. It's outdoor cooking, the way it's meant to be.

Born in Britain, we handcraft beautiful outdoor ovens that blend traditional materials, modern performance, and timeless design, all with simplicity at their core.

At Delivita we make ovens that simplify outdoor cooking to put you atone with nature, your friends, and yourself.

We're celebrating..

- No gadgets, no fuss – just pure authentic cooking.
- Leaving your phone behind - it's just you, nature and your oven.
- Bringing people together with joy and flavour.





Welcome to the family

We want our ovens to bring people together

Social cuisine is about sharing good times and great food. With Delivita, friends and family can gather around, enjoy the moment, and discover a more delicious and joyful world of outdoor clay cooking.

Maximum versatility, minimum fuss

Beautiful, design-led, and uniquely crafted, our ovens are inspired by creativity, culture, and the love of food.

We are foodies at heart

Our passion for great food runs deep, passed down through generations, and it shapes everything we create.

We believe in excellence and precise craftsmanship

Every Delivita oven is made using premium materials and meticulous attention to detail — combining artisan tradition with modern durability.

We understand authentic and honest design

Designed in Britain, our wood-fired ovens reflect who we are: genuine, stylish, and built to perform.

We love our planet

We believe in giving back, respecting our planet, and creating opportunities for equality and prosperity.

Any meal can be an occasion

Celebrate food, celebrate life, and make every meal a moment to remember with Delivita.



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Why The Delivita Pizza Oven rocks!

From gastro pubs to Michelin-starred kitchens, and featured by architects, landscape and interior designers, the Delivita wood-fired ovens and Dual Fuel Gas and Wood are trusted world wide by retailers, restaurateurs, home cooks, and top chefs alike.



Versatile

Getcreativeandcook

almost anything.

BBQ, roast, smoke, tandoor, bake, grill, or slow-cook - the Origin is the ultimate outdoor cooking essential.



Design

Super-stylish

and available in contemporary colours.

Designed in Britain and crafted with passion for traditional wood-fired cooking, then enjoyed around the world.



Performance

Engineered for performance without

unnecessary tech.

Heats to 550°C, cooks pizza in just 90 seconds, and delivers even heat distribution that locks in and enhances flavour.



Delivering taste sensations around the globe



Diavolo Power Fuel



Fuel your diavolo on the go with our Diavolo Power Fuel. Light weight for ultimate portability this fuel makes using your Diavolo anywhere.

Threaded cartridge of premium mix butane, propane and iso-butane for use at low temperatures.

Key Features

- + Threaded cartridge.
- + 445g Butane-IsoButane Propane Mix Gas Cartridge
- + Fitted with threaded self sealing double skin safety valve
- + Double skin safety valve
- + Effective to -20°C
- + Non- refillable
- + Filled to the European standard EN417



What do our customers get?

CUSTOMER SERVICE

Our brand has become synonymous with amazing customer service, and we want to work with our retail partners to ensure this continues. We work really hard to keep our customers happy by keeping them well informed, delivering a personal service, anticipating our customers' point of view and pain points, and showing respect.

STARTING THEIR JOURNEY

When a customer makes the decision to welcome a Delivita into their home, they are investing in a handcrafted wood-fired oven. Their oven arrives snugly and safely packed, along with our Welcome and Instruction book, the Delivita recipe booklet and a wood starter pack (currently UK only).

COMMUNICATION

Keeping in touch and available throughout their Delivita journey is also really important and so we are always on hand to support them. We have found that our customers happily reconnect with us after their initial purchase, whether that is through social or/and additional purchases. We have created several tutorial videos to help our customers with their Delivita journey.

CARING FOR YOUR GRILL

The oven is largely maintenance free. The inside of the oven doesn't require cleaning as the high temperatures kill germs and bacteria. Any food spillages will simply be burnt off and can be later swept out.

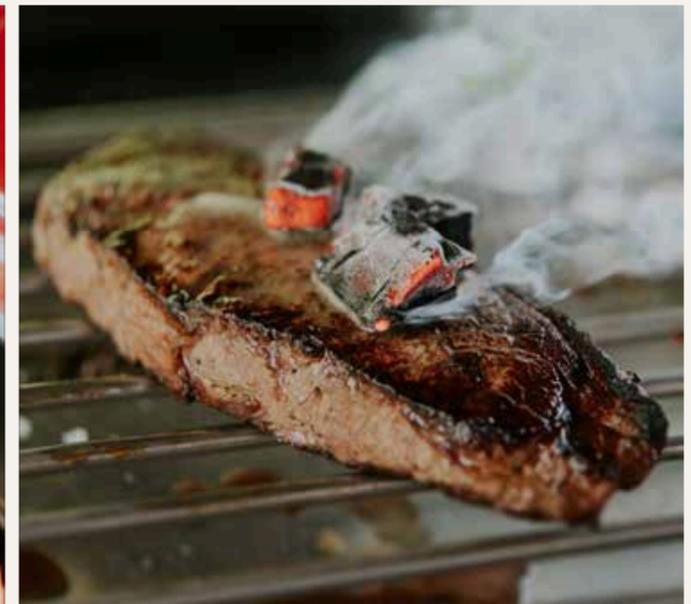
After each use, or when ash has built up too much, allow the ash to cool then sweep it out of the oven with a metal brush into a suitable metal container. Afterwards, the cooled ash can be used as a fertiliser for the garden. Never throw water into the oven as this could damage the interior components. Whilst the oven is still warm, clean the stainless steel front panel with warm soapy water and a clean cloth. Avoid using abrasive products and metal scouring pads.

For a perfect finish to the fibreglass exterior, use a damp cloth with warm soapy water.

For deeper scratches we recommend using a wet and dry cloth or T-Cut from your local car accessory store. Protect your Delivita from frost by keeping it snug with our all-weather cover.



Scan this QR Code to view a video demo 'Caring for your oven'.



Delivita Lifestyle

We're all about sharing fabulous food and fun times with friends and family.

That's why we encourage Delivita fans across the globe to share their memories, food and occasions with us on our social channels.

Facebook @DelivitaLife

Instagram @helloDelivita

Twitter @HelloDelivita

YouTube Delivita Ltd

5-YEAR WARRANTY (UK CLIENTS)

The Delivita wood-fired oven comes with a no quibble 5-year warranty for total peace of mind. Customers simply need to register their oven online at www.delivita.com and enter their purchase details, oven serial number, their name and address, and preferred contact number.

A SUSTAINABLE FUTURE

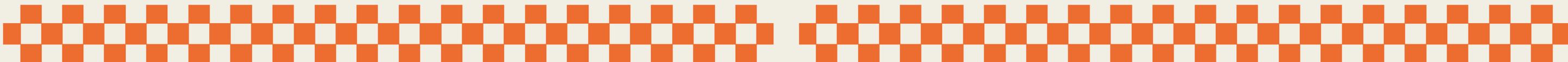
We're on a constant journey to drive our business towards a sustainable future and are doing everything we can to minimise our impact. We're currently working hard towards B Corp, enabling us to meet the highest standards of social and environmental performance.

5-STAR REVIEWS

Our customers are buying into an authentic product that has inspired customers to award Delivita with 5-star reviews and glowing commendations. Nothing speaks volumes like personal experience and word-of-mouth content.



EXCELLENT 4.9 OUT OF 5



DELIVITA™

**Keep updated & share
your Delivita journey**



@HelloDelivita



@HelloDelivita



@DelivitaLife
