

GRADUATION 2015



Design Academy Eindhoven

BRICK & SAND OVEN

Open air food and fire, that's what makes Pieter Städler tick. He turned his fascination into a design challenge: make a compact fire oven for easy outdoor cooking. Experimenting with materials, heat distribution and proportion, he created two pizza ovens. The Brick Oven is a modular one that you can build yourself: the clay lid, pizza stone and matching grid are delivered by Pieter, the brick construction at the base is up to you. Those who prefer more leisure and luxury can opt for the high-legged Sand Oven, which is ready to use. This steel stove has a double skin filled with sand for optimal isolation.



Build and bake it yourself