

TECHNICAL DATA SHEET

1030 C Wood

MODEL :

Refractory concrete : 1030 C

MATERIALS :

Refractory concrete
Reinforced with metal fibres

ELEMENTS :

The oven floor : 3 concrete pieces
The oven dome : 3 concrete pieces
Bricked arch : 1 piece

CARACTERISTICS :

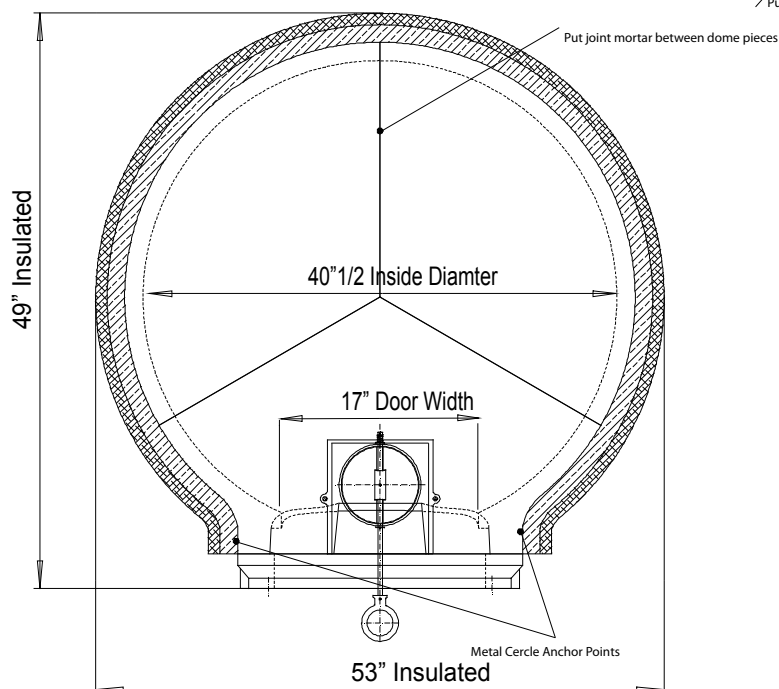
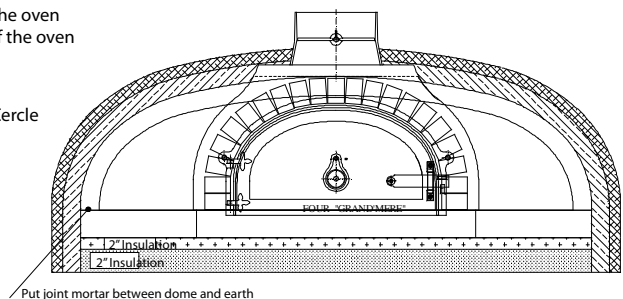
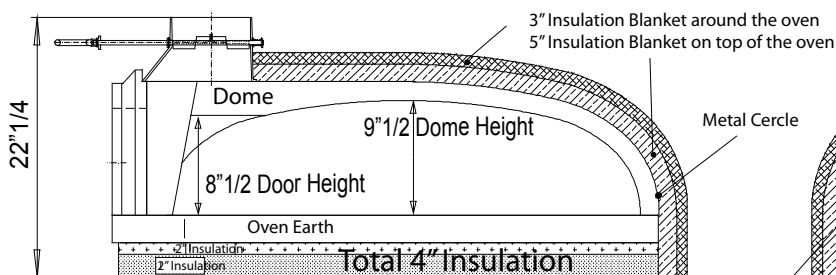
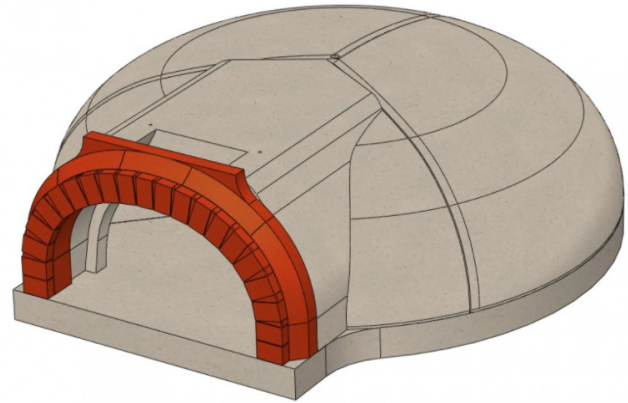
3 x 12" Pizza or 2 x 16" pizza
1"5/8 dome and 2"1/4 floor thickness for superior heat retention
Low dome design for perfect pizza cooking
8" Chimney Inside Diameter
Cooking space : 9 ft²
Weight : 1,100 lb fully equipped

POWER USED : Wood: Example with Beech (20 % humidity)

Pre-firing 1 hours : 13.5 kg Wood/H (0.032 stere) = 54 kW/H
Cooking with the door opened : 3.4 kg Wood/H (0.008 stere/h) = 13.5 kW/h

Gas: 90,000 BTU Burner, with 5 flames ratios

Maximum temperature for the use of the oven
1,000 °F or 538°C



Included in the kit:

Oven
Insulated door
Exterior cast iron door
Flue connector with damper
Top and bottom insulation
Assembly mortar
Assembly instructions

Bread Stone Ovens, LLC

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