

Technical Data Sheet

1200 L

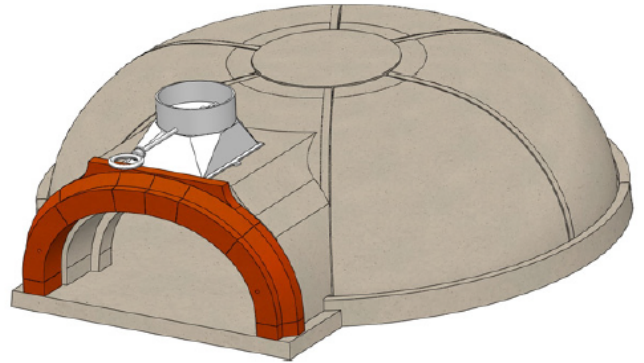


More Than Just Pizza

- Low dome design
- 25% more wood efficient
- 50% more heat retention
- Exceptional heat retention allows for baking, roasting, smoking, and much more

Capacity:

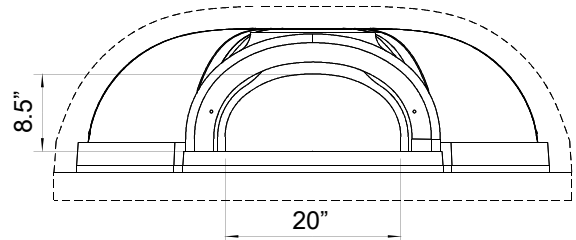
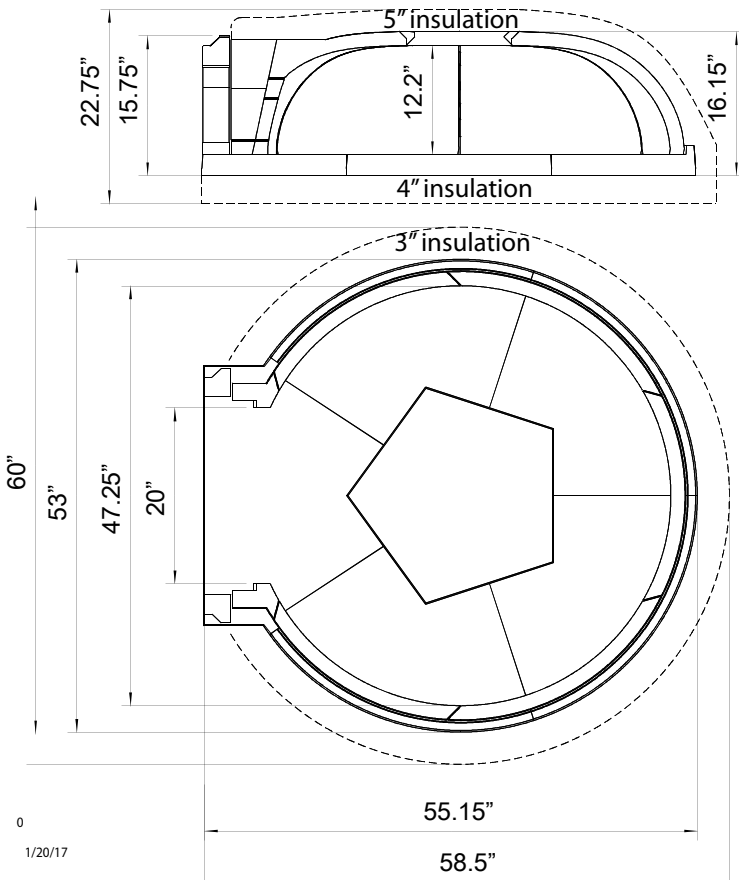
- 6 (12") Pizzas + Fire
- 20 Baguettes
- 10 Loaves of Bread



Technical Information

- Interior Cooking Diameter: 48"
- Interior Dome Height: 12.2"
- Door Opening: 20" W x 8-1/2" H
- Exterior Measurements: 60" W x 58-1/2" D x 23" H
- Weight: 1200 lbs.

- Refractory Concrete Reinforced with Stainless Steel Fibers
- Natural Refractory Clay Bricks
- UL Listed
- NSF ANSI-4
- A+ BBB Rating



Kit Includes:

- Oven Floor
- Oven Dome
- Bricked Arch
- Cast Iron Door
- Insulated Door
- Flue Connector
- Floor & Dome Insulation
- Mortar
- Assembly Instructions

The Bread Stone Ovens Company, LLC

9758 Skillman Street, Dallas, TX 75243

(469) 484-4990 www.breadstoneovens.com