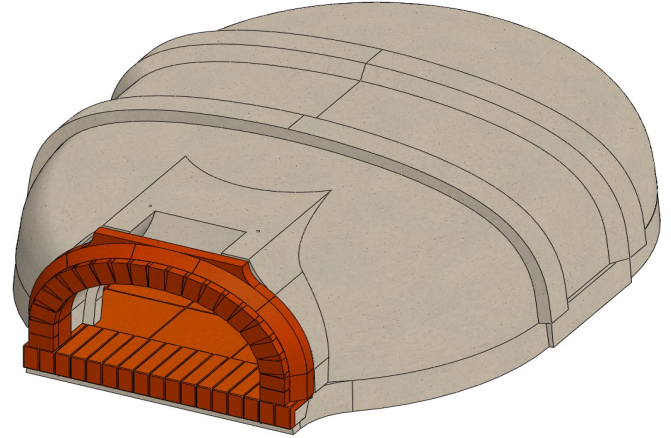


More Than Just Pizza

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

Capacity:

- 4 to 5 (12") Pizzas + Fire
- 16 Baguettes
- 10 Loaves of Bread



Technical Information

- Interior Cooking Width: 37.5" Depth: 46"
- Interior Dome Height: 9.5"
- Door Opening: 17" W x 8.5" H
- Exterior Measurements: 49" W x 48" D x 16" H
- Weight: 1550 lbs.
- Refractory Concrete Reinforced with Stainless Steel Fibers
- Natural Refractory Clay Bricks
- UL Certified
- A+ BBB Rating

POWER USED :

Pre-firing : 8 kg Wood/Hour (20% dampness) = 32.5 kW/Hour

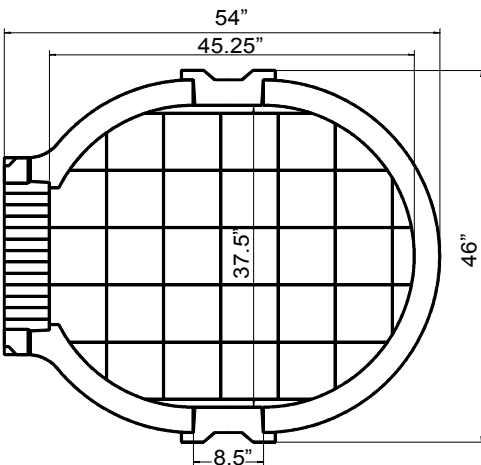
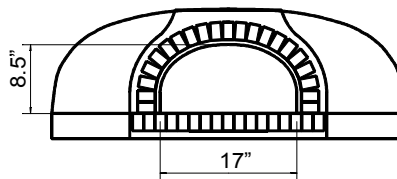
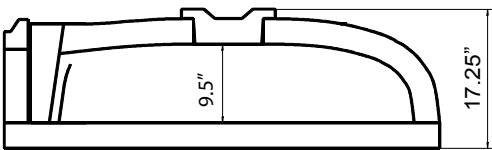
Cooking with the door opened : 4 kg Wood/Hour (20% dampness) = 16.3 kW/Hour

Power going through the sides with the advised insulation : 0.97 KW/Hour

Radiation power (through the door) : 1.9 KW/Hour

Fresh air consumption : 240 m3/Hour at 20 °C

Minimal smoke pipe : Height 3 m- Part 195 cm²-Diameter 180 mm



Kit Includes:

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