

More Than Just Pizza

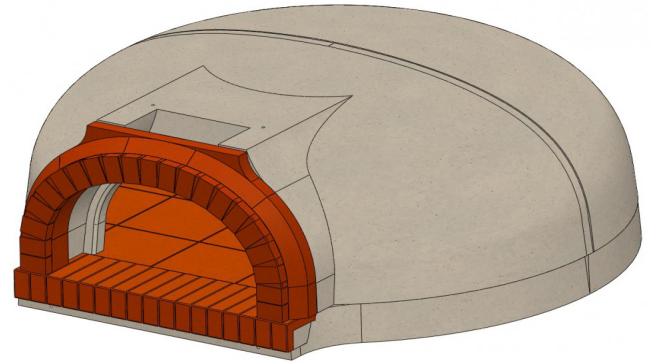
- Low dome design
- 25% more wood efficient
- 50% more heat retention
- Exceptional heat retention allows for baking, roasting, smoking, and much more

Capacity:

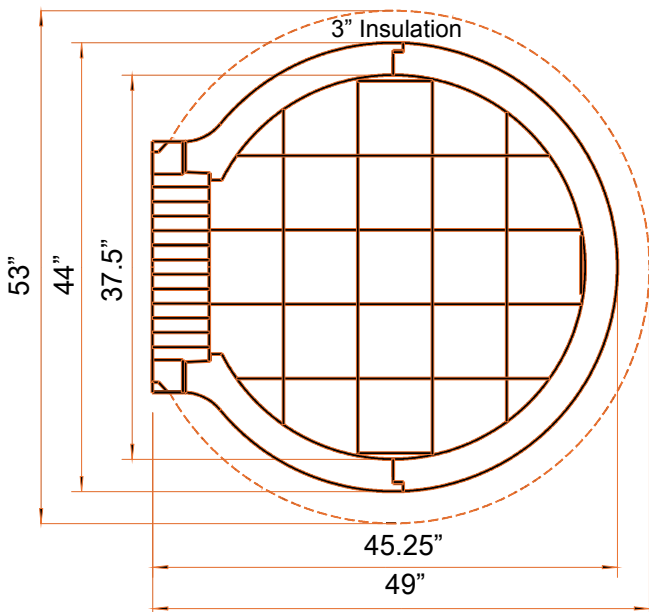
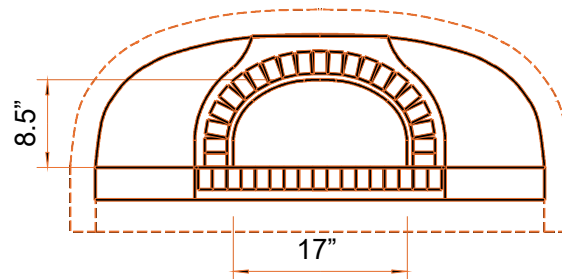
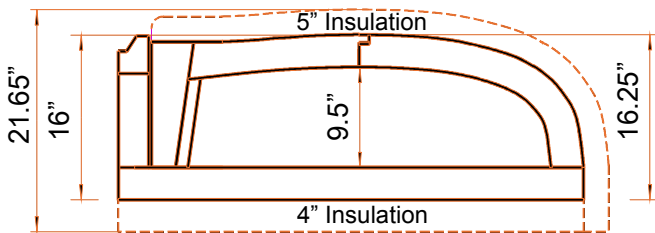
- 3 to 4 (12") Pizzas + Fire
- 12 Baguettes
- 6 Loaves of Bread

Technical Information

- Interior Cooking Diameter: 37.5"
- Interior Dome Height: 9.5"
- Door Opening: 17" W x 8.5" H
- Exterior Measurements: 53" W x 49" D x 16" H
- Weight: Uncrated 1,250 lbs, Crated 1,600 lbs
- Chimney Connector: 8" Inside Diameter



- Refractory Concrete Reinforced with Stainless Steel Fibers
- Natural Refractory Clay Bricks
- UL Certified & NSF Certified
- A+ BBB Rating



Kit Includes:

- Brick Tiles Oven Floor
- Bricked Oven Dome
- Bricked Arch and Front Landing
- Cast Iron Door
- Insulated Door
- Flue Connector
- Dome Thermometer
- Floor Insulation 4" Calcium Silicate
- Dome Insulation 5" Superwool
- Refractory Clay Joint Mortard
- Assembly Instructions

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