

TECHNICAL DATA SHEET

SP1400 BC

Oven Dome

MODEL :

Brick version : 1400B

Refractory concrete oven dome : 1400C

MATERIALS :

Refractory brick

Refractory concrete

COMPONENTS:

The oven floor : bricked landing with true baker's tile

The oven dome : 7 pieces

Bricked arch : 1 piece

Bricked Arch

Oven Floor

CARACTERISTICS :

3" wall thickness oven floor and dome

Low dome design for even cooking

Cooking floor space : 16.5 ft²

Weight : 1600 lb B and 1800 lb C

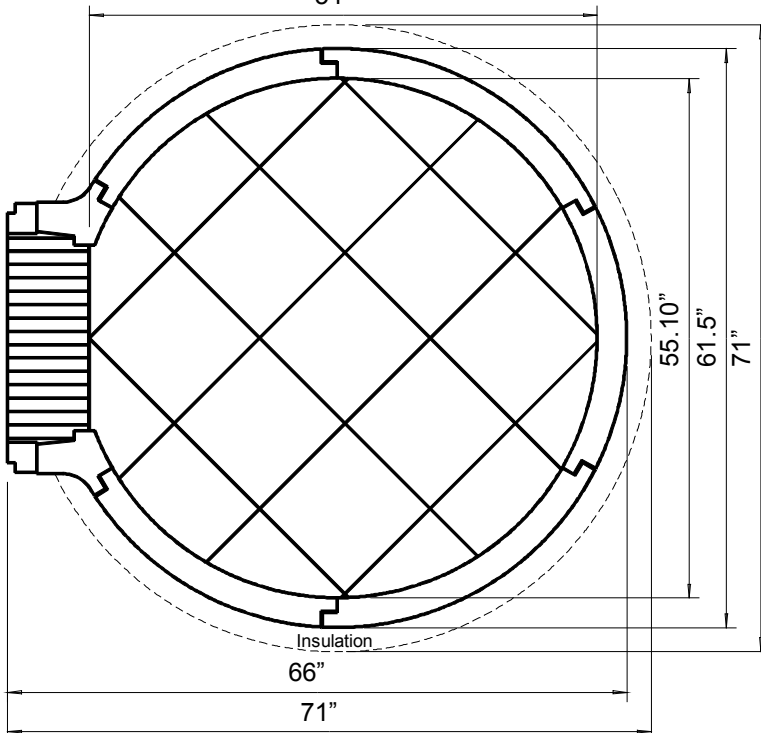
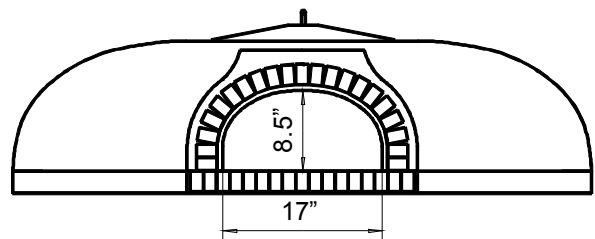
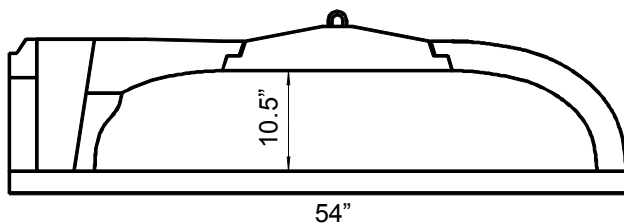
POWER USED :

Pre-firing : 26 lb Wood(20% humidity) = 163 KBTU

Cooking with the door opened : 13 lb Wood/H = 80 KBTU

Maximum temperature for the use of the oven

1,000 °F or 538°C



Optional Equipment:

20" door opening

24" door opening

2 doors side by side

dome thermometer

Four "Grand Mere" for

Bread Stone Ovens, LLC - 2014

11140 Petal Street, Suite 250

Dallas, TX, 75238