

TECHNICAL DATA SHEET

700 B - C

MODEL :

Brick version : 700 B

Refractory concrete oven dome : 700 C

MATERIALS :

Refractory bricks

Refractory concrete

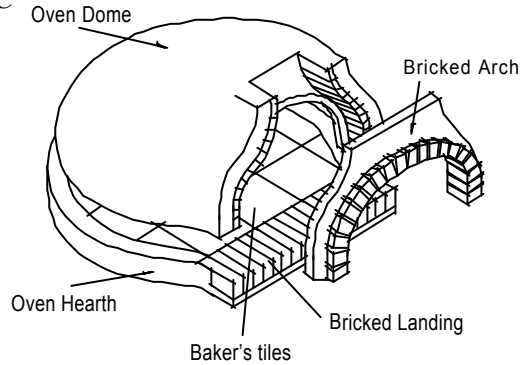
Reinforced with metal fibres

PARTS :

The hearth : 2 Pieces + baker's tiles

The oven dome : 1 Piece

The bricked entry arch



CHARACTERISTICS :

Cooking chamber : 4 ft

Weight : 510 lb

3" wall thickness bottom and dome

Low dome design for even cooking

POWER USED : Example with Beech (20 % humidity)

Pre-firing 1.15 Hour: 12 lb of Wood/H = 22 kW/Hour

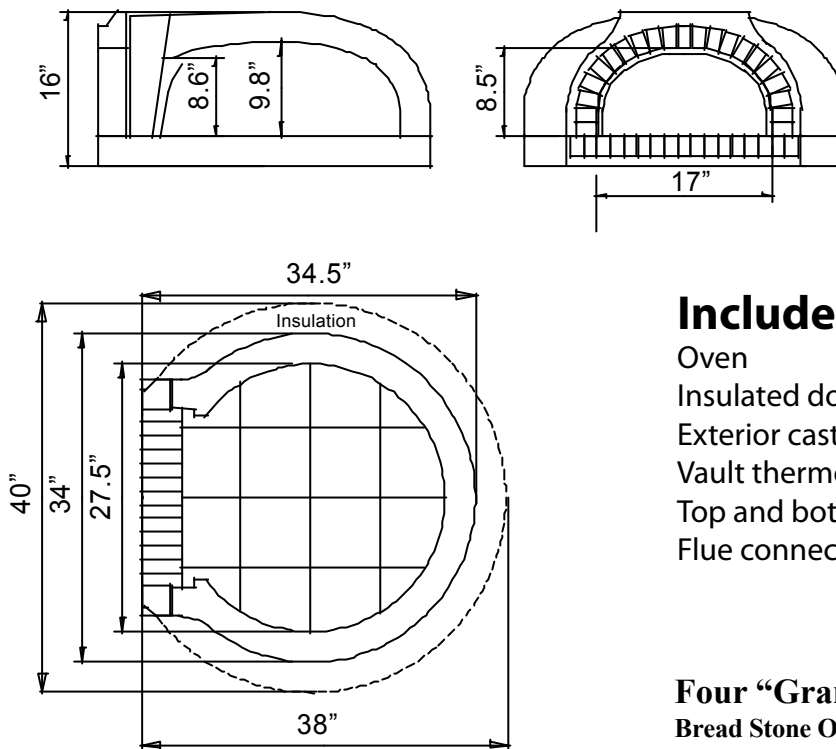
Cooking with the door opened : 5 lb of Wood/H = 1.9 kW/Hour

Power going through the sides with the advised insulation : 0.4 KW/Hour

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

SMOKE TEMPERATURE:

Maximum temperature for the use of the oven : 1000°F or 538°C



Included in the kit:

Oven

Insulated door

Exterior cast iron door

Vault thermometer

Top and bottom insulation

Flue connector with shut-off valve

Four "Grand Mere" for
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