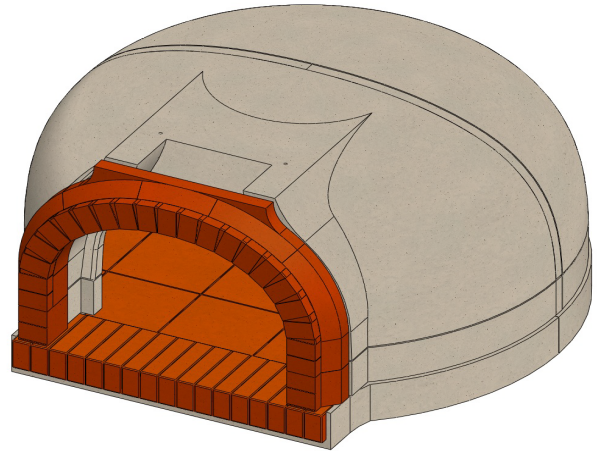


More Than Just Pizza

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

Capacity:

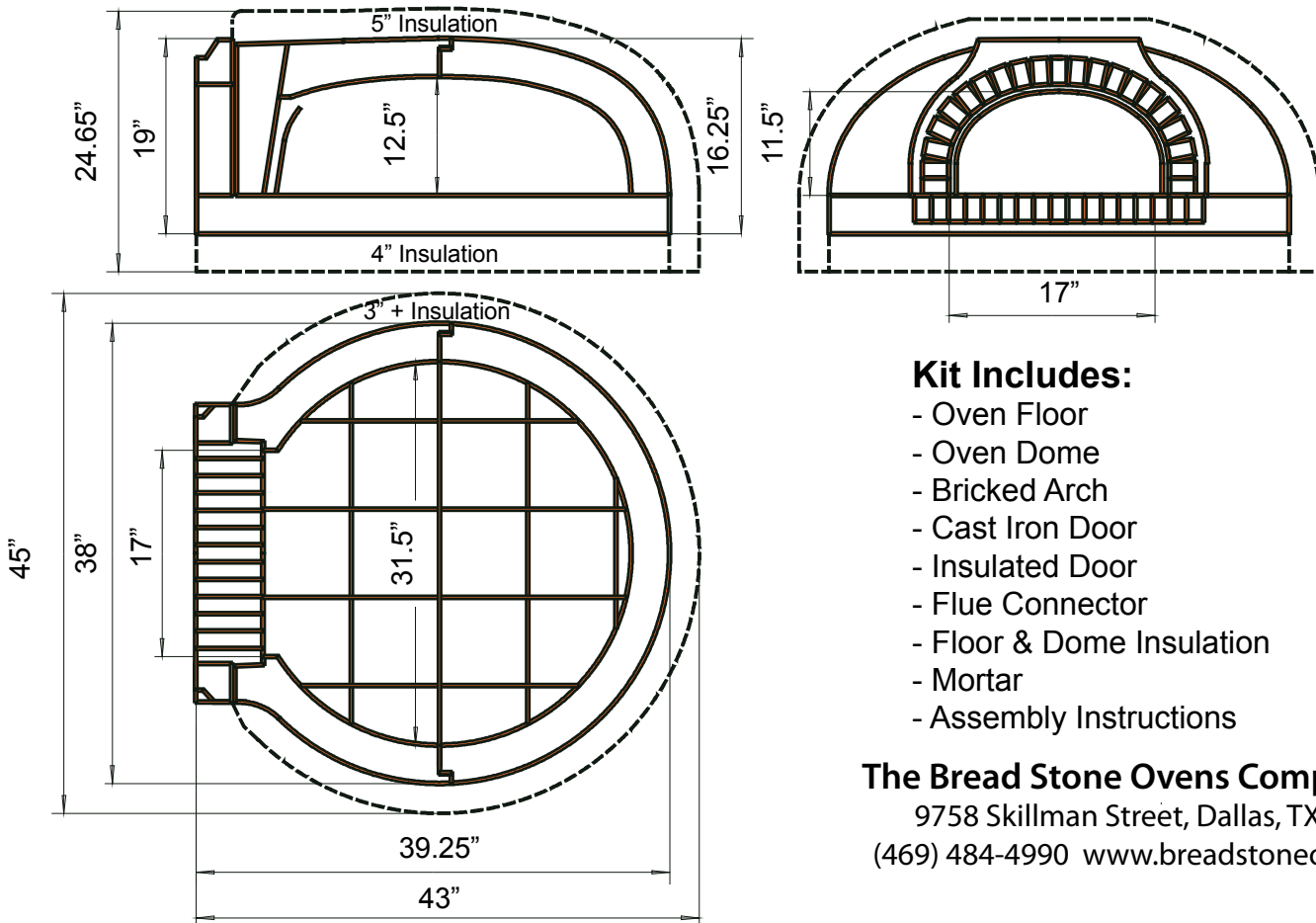
- 2 x (12") Pizzas + Fire
- 8 Baguettes
- 5 Loaves of Bread



Technical Information

- Interior Cooking Diameter: 31.5"
- Interior Dome Height: 12.5"
- Door Opening: 17" W x 11.5" H
- Exterior Measurements: 43" W x 42" D x 16" H
- Weight: 950 lbs.

- Refractory Concrete Reinforced with Stainless Steel Fibers
- Natural Refractory Clay Bricks
- UL Certified
- 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