

TECHNICAL DATA SHEET

Neapolitan Oven

MODEL :

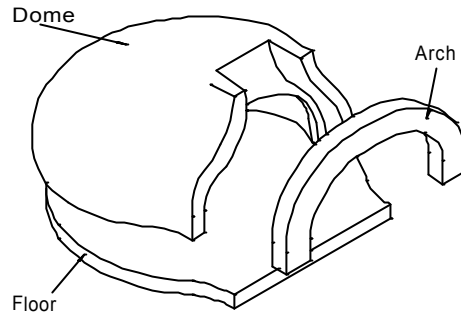
Neapolitan

MATERIALS :

Refractory concrete
Reinforced with metal fibres

PARTS :

The base : 1 piece
The oven arch
The arch



CHARACTERISTICS :

Cooking chamber : 4 feet²
Weight : 240 kg

POWER USED :

 Example with Beech (20 % humidity)

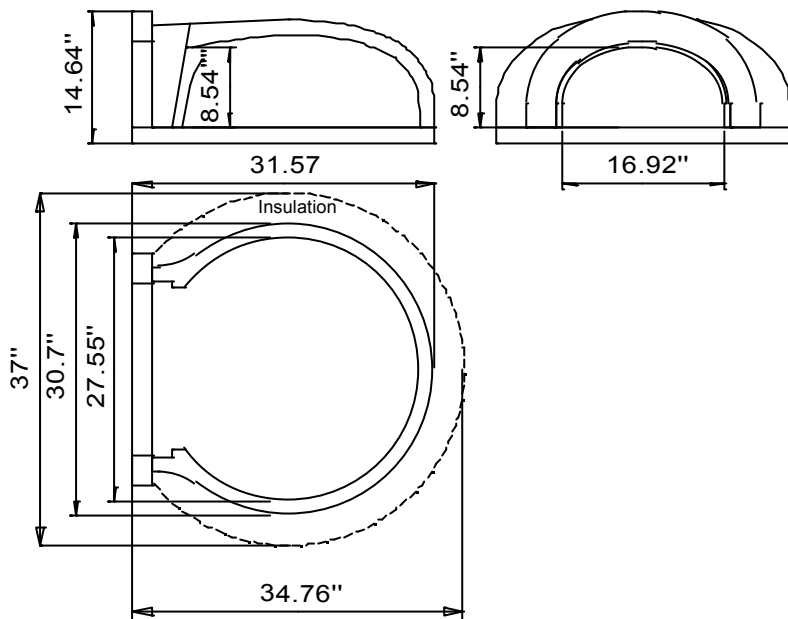
Pre-firing 1hour 15minutes : 12 lb Wood/H (0.013 ster) = 22.4 kW/Hour
Cooking with the door opened : 5 lb Wood/H (0.005 stere/h) = 9.4 kW/Hour

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

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

Fresh air consumption : 132 m³/Hour at 20 °C

Minimal smoke pipe : Height 3 m- Part 190 cm²-Diameter 160 mm



Included in the kit:

Oven
Flue connector with shut-off valve
Top and bottom insulation
Assembly mortar
Assembly instructions

Optionnal

Insulated door
Thermometer
Exterior cast iron door
Metal stand

Four "Grand Mere" for

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