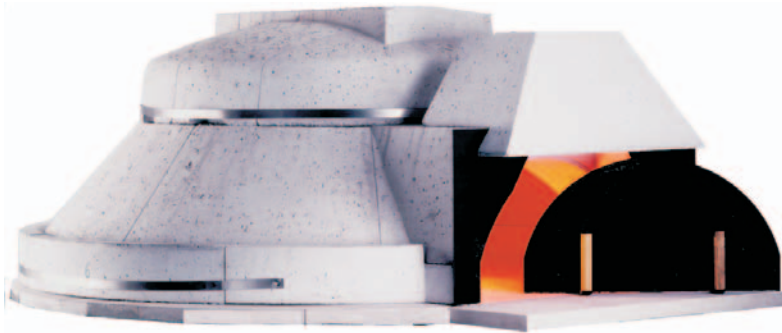




MODEL 160 Modular WOOD-FIRED OVEN



- 64" Interior cooking area
- Wall and dome elements are a dense superior high temperature refractory material composed of 80% alumina and other advanced elements for extra durability, heat retention and longevity.
- High Thermal Mass for excellent heat retention.
- Hearth Floor Tiles - "Pierre de Boulanger" are cold pressed at 8,500 psi and ceramitized at 2800F degrees.
- Large oven entrance opening allows for maximum visibility and easy usage.
- Shipping Weight: 3,800 lb

Model 160 Modular Oven Includes:

Floor Tiles (49)

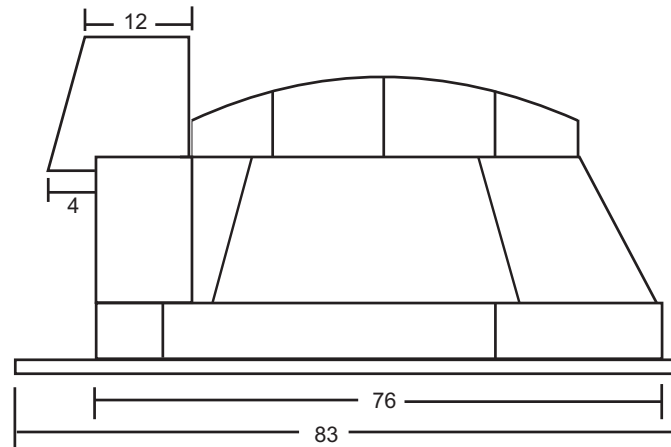
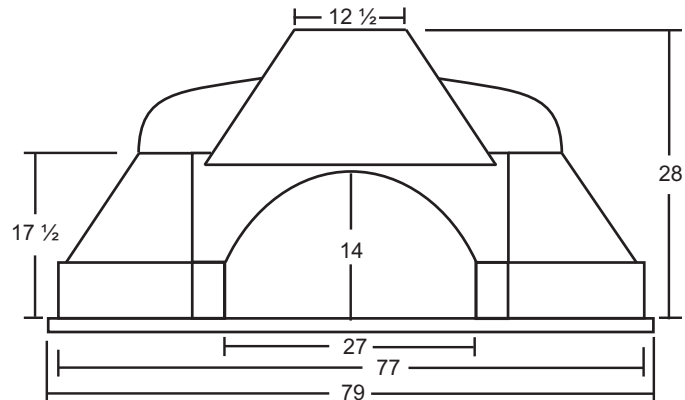
- 7 - 12" X 6" X 1 1/2"
- 42 - 12" X 12" X 1 1/2"

Oven Pieces:

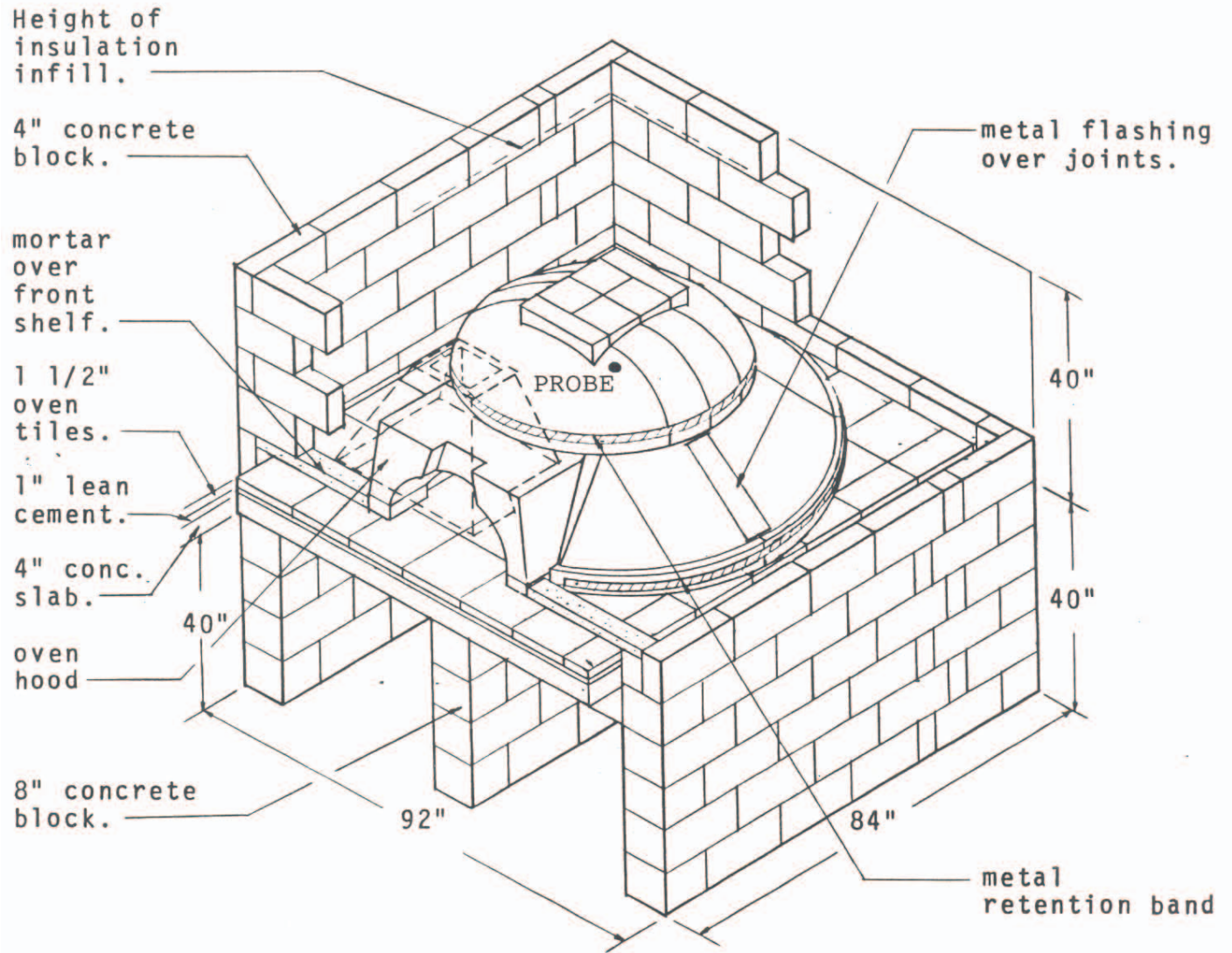
- Primary Hood
- Dome Pieces (6)
- Side Wall Pieces (6)
- Front Entrance Piece
- Lower Support Pieces (5)
- Lower Support Entrance Pieces (2)

Also Includes:

- Steel Entrance Plate (black)
- Cast Aluminum Door with Teflon handles
- Dial Temperature Gauge (Range 0-1000F)
- Refractory Cement (22 lb / 10 kg Bag)
- Galvanized Metal Flashing
- High Heat Silicone Tube
- Plywood Spacers
- Refractory Cement (container)
- Package of Fire Starters
- Stainless Steel Pizza Peel
- 4" x16" Screened Vent
- Installation Instructions and Video/DVD



MODEL 160 MODULAR OVEN



Pizzaovens.com

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