



Pizzaovens.com

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Since 1999

# DOUGHPRO<sup>®</sup>

PROPROCESS CORPORATION



home oven



**Doughpro** supply the world's most advanced commercial wood fired ovens that bring modern design and technology to this traditional cooking method. Wood fired ovens produce a uniquely flavoured pizza unmatched by conventional ovens.

We are proud to offer a smaller wood fired oven more suited to home use or for hotels for banqueting purposes outdoors.

The "Home" Wood Fired Oven is designed specifically to fit on or beside your existing Bar-B-Que, on its own stand, or can be built into any kitchen. The oven can double as a space heater in winter. The design of the oven enables timber smoke to enter the baking area enhancing the flavour of your pizzas, chickens, roasts, fish and bread, etc.

The unit is ready to cook in one hour and is transportable. They are fabulous for entertaining. Also available in a gas fired version for use where preference or Local Authority regulations prohibit the use of wood.

The grille shown **1** can be supplied as an option and may be removed when the oven is to be used for stone hearth cooking. The cast iron grille has a 15mm deep stainless steel removable drip tray under it to prevent oils and fat discolouring the stone hearth cooking surface. The grill and tray are easily separated for cleaning.

With the addition of the optional grille, this oven will do everything a BBQ or pot oven can do. **2**

The oven has two chambers; the lower chamber is the fire box, the upper chamber the cooking area. The upper chamber has a refractory stone hearth on which the pizza can be cooked directly, or on trays. On this same surface one can place baking trays and the optional non-drip grille tray. The grilling tray is used for all grilled foods and doubles the use of this oven.

Naturally, the oven can also be used for all sorts of baking, from roasts to bread. The unit heats up to operating temperature in less than one hour and cooks pizza from raw dough to perfection in 7 minutes. **3**

## DESIGN FEATURES

- The oven is finished – absolutely no installation is required
- Optional stand available **4** or build your own bench as shown on the back page
- Unique design gives an even heat over the entire cooking area, making cooking so much easier
- Gas backup is available for ease of use
- A thermometer is installed so you can easily see when optimum cooking temperature is reached
- Internal use – can easily be installed into your kitchen, contact Beech ovens for details
- Strength – the design is simple and strong with no fragile pieces to fit together
- Portable – it is heavy but can be moved if required
- Efficient heating time
- Optional grill allows you to cook anything you would do on a regular BBQ
- The oven can also be built into walls, or have architectural finishes such as stone facing applied **5 6**



# FEATURES

Available in two sizes:

## STANDARD SIZE

Dimensions - 720mm w x 500mm d x 750mm h  
(28.4" w x 19.7" d x 30" h)

Refractory stone cooking surface - 470mm x 470mm  
(18.6 x 18.6")

Nett weight is 190 kG (418 lbs).

## DOUBLE SIZE

Dimensions - 1200mm w x 500mm d x 750mm h  
(47.3" w x 19.7" d x 30" h)

Refractory stone cooking surface - 940mm x 470mm  
(37 x 18.6")

Nett weight is 315 kG (693 lbs).

- COOKS FULL SIZE PIZZAS IN 7 MINUTES
- SUITABLE FOR INDOOR and OUTDOOR USE
- CAN BE USED FOR PIZZA, CHICKENS, ROASTS, STEAKS
- AND MORE... GREAT SMOKED FLAVOUR
- GREAT FOR ENTERTAINING / BBQS
- SUITABLE FOR SMALL RESTAURANTS
- AVAILABLE IN A GAS-FIRED VERSION
- SEMI-PORTABLE

## INSTALLATION DESIGN BRIEF

### WEATHERPROOFING and PLACEMENT

The oven can be left outdoors. It comes supplied with a "chinaman's hat". It is acceptable to place the oven on an existing brick barbeque bench.

### HEAT INSULATION

The base of the oven will get hot. It therefore must be placed on some form of heat proof board such as "Fibre Cement" or brick / Dry wall. This is sufficient. The side and top of the oven can have bricks placed against them however if the oven is being placed in a timber framed wall, advise Doughpro and we will supply extra insulation for the builder to place between the oven and the timber frame to ensure fire safety. It should be installed in accordance with appropriate building codes covering Solid Fuel Heaters.

### CHIMNEY / WALL MOUNTING

The oven comes with 1 metre of vertical chimney and a chinaman's hat. Referring to standard chimney drawing HO02 (refer website), if you require bends or extra lengths or brackets, this can be purchased from Beech. If the aesthetics of the chimney is not critical, simple 4" galvanised drain pipe **7** and bends can be purchased from your local hardware supplier.

Refer to HO02 chimney drawing, if the chimney is to go through the ceiling, we recommend that a combustion heater chimney specialist is employed or consulted to ensure it is installed correctly.

### SAFETY

Due to the heat from the walls of the oven, if the back end of the oven is exposed to the public (children), we recommend a safety frame be placed around it.

Direct any questions to contact details on back of this brochure.