

# Wood / Gas Fired Ovens.

## MODELS

DPO-8.0 WF "Wood Fired Only"

DPO-8.0 GB "Gas & Wood"

DPO-8.0 GO "Gas Fired Only"

## SERVICES REQUIRED

120VAC/2AMP ELECTRICAL SUPPLY  
152-210,000BTU GAS CONNECTION.  
CONNECTION TO APPROVED FLUE/DUCTING.

2" CERAMIC WOOL + 1" AIR GAP  
INSULATION

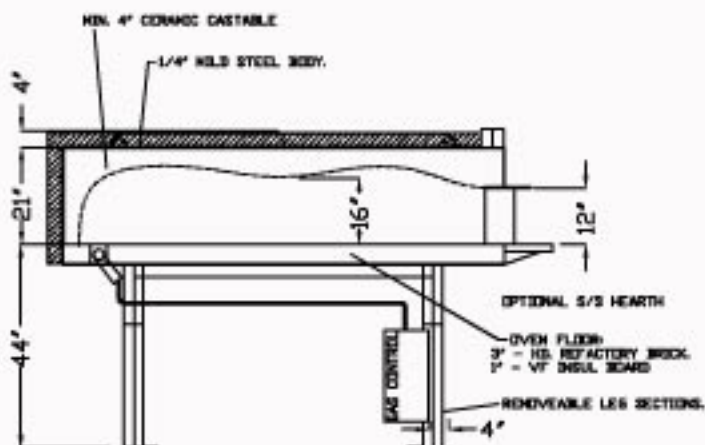
Ø96"

82" (ID)

OVEN EXHAUST SPIGOT

PLAN

Door surround/Inlet

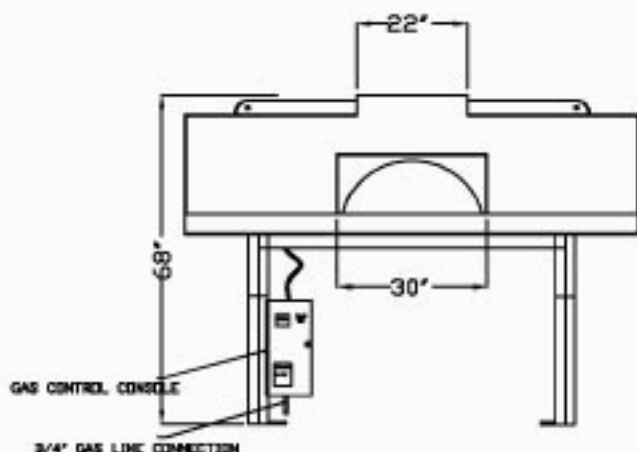


**SIDE ELEVATION**

## DoughPro Ovens come in 3 sections.

- (1) Top section 4840 lbs.
- (2) Base section. 4070 lbs.
- (3) Removable legs.

This makes it possible for simple installation into most kitchens where std. door access (26") is available. Each section will fit into most multi-story building elevators.



**FRONT ELEVATION**

- 1 43 ft.<sup>2</sup> of Hearth area.
- 1 Stainless steel hearths available to fit at the oven mouth.
- 1 Hi / Lo thermostatically controlled gas system.
- 1 See options list next page.



## **MODELS: DPO-8.0 WF, DPO-8.0 GB, DPO-8.0 GO**

The Doughpro 8 ft. oven is manufactured from the high grade castable ceramic material enclosed completely in a housing of 1/4 " mild steel. This mild steel outer frame and associated built in lifting hooks make installation easy and eliminates potential damage to the oven. The inside diameter of the oven is 82 inches and it has an 43 sq ft. cooking surface. The oven has all appropriate listings for UL, AGA and NSF for wood and gas burning ovens. The same oven is used for wood burning , gas assist and full gas ovens the only difference being the number of gas burners fitted. From a cooking perspective, the ovens operate identically whether on gas, wood or a combination.

The spectacular performance of the Doughpro Oven is a result of the huge thermal mass of the ovens unique ceramic convex dome . The dome is **TWICE** the weight of all other pre-cast ovens on the market.. The convex ceiling is 16" above the floor giving it huge cooking potential and never seen before thermal efficiencies.

The cooking surface of the oven uses high quality 3" high alumina bricks, renowned for their excellent cooking attributes and incredible wear resistance. The use of bricks avoids the unsightly cracking associated with one piece floors. These bricks sit upon a 1" VF insulating board.

The unique design of the ovens gives them the cooking advantages of a fully assembled unit whilst having the incredible flexibility of a modular oven that can fit through a standard 26" doorway. The reduced installation costs can be significant. The oven body comes with an unmatched, exclusive 4 year guarantee.

The oven is approved for installation to within 1" of combustible material, check for local building and fire codes. The oven exhausts through a spigot above the mouth . The oven must be flued in accordance with local and/or national codes.

The options include :-

- (1). Use of a NFPA approved exhaust hood or
- (2). Direct Connect Venting through a mechanically assisted grease rated chimney.

For more information refer to installation details or our web site.

Allow 16" sq. ventilation into underside of oven for secondary gas burner air .

## **UNIQUE FEATURES:-**

Custom features: Char-broiler, Windows, Radiant Flames (thermostatically controlled) & spotlights  
Stainless steel plug doors for all oven mouths.  
Any gas type - Specify at order time.

## **OPTIONAL ACCESSORIES:-**

OVEN TOOLS.  
OPTIONAL WINDOW.  
INTERNAL SPOTLIGHT AVAILABLE.  
OPTIONAL WINDOW AVAILABLE IN ANY LOCATION.  
OPTIONAL CHAR-BROILER.  
VARIOUS SHAPE SS HEARTHES.  
THERMOSTATICALLY CONTROLLED RADIANT BURNER.  
EXHAUST FAN.  
EXHAUST HOOD.  
MOUTH EXTENSIONS TO FACILITATE EASIER FAÇADE CONSTRUCTION.



**Pizzaovens.com**

1.877.FOR.OVEN  
367.6836

Since 1999

## **APPROXIMATE PIZZA CAPACITY PER HOUR:-** @700°F will cook -

Size	16"	12"	10"	8"
Pizza per hour	120	200	250	300+