

WOOD FIRED OVENS



Restaurant Equipment Worldwide
Toll Free: 877.FOR.OVEN
International: +1859.885.1988



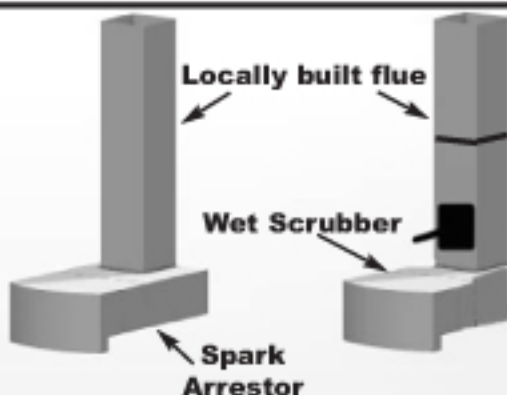
Selected by the Worlds Leading Hoteliers

Buy this Oven at <http://Pizzaovens.com>

Circular Wood Fired / Gas Ovens

Custom Oven Design

Custom:
Shape, Size, Facade
Doors or windows
Chargrill &
Bread



BASIC OVEN and Accessories

Locally Built
Architectural Wall

Hearth



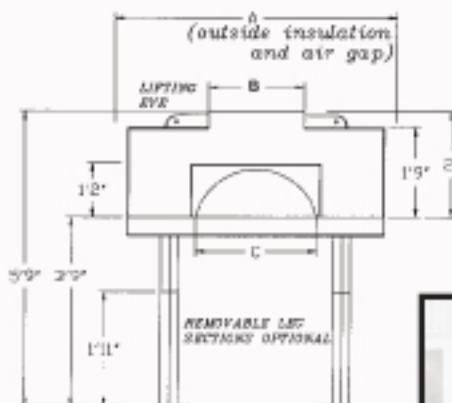
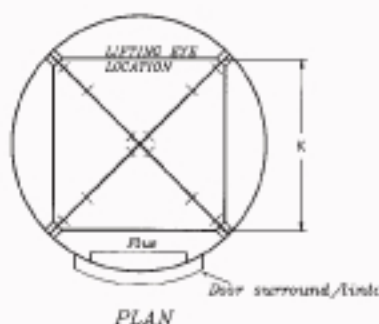
Basic Oven



Gas System

For more information visit us at: Website: www.doughpro.com • E-mail: info@doughpro.com

ROUND OVEN & BASE.



ROUND OVEN MODEL AND DIAMETER					
	4ft.	4½ ft.	5 ft.	6ft.	7ft.
A.	4	4½	5	6	7
B.	1½	1¾	1¾	1¾	1¾
C.	1¾	2¼	2¼	2¼	2¼
D.	1¾	1¾	1¾	1¾	1¾
E.	2	2	2	2	2
K.	2¼	3	3¼	3¼	4½
R1.	1¾	2¼	2½	2½	3¼
R2.	2½	2¾	3¼	3½	4
R3.	2	2¼	2½	2¾	3¼
R4.	1¾	All dimensions in feet.			

Through a office door.

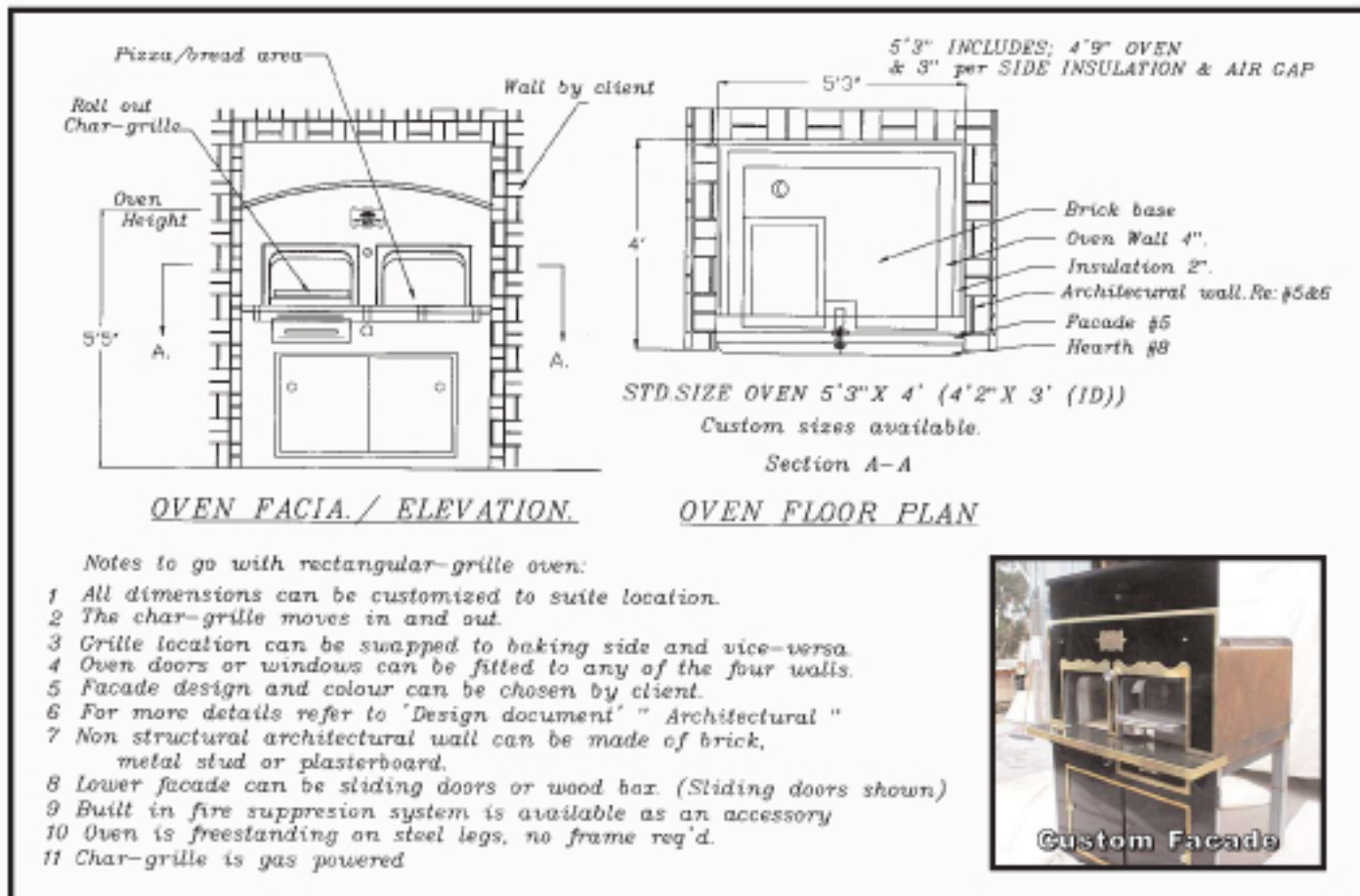
In an elevator.



Rectangular Char Grill Ovens

For the customer who either wants something different to everyone else on the block or has an existing floor plan that makes it difficult to utilize a standard size oven, Doughpro can offer a custom oven service where we supply any size oven any shape all with our legendary easy installation and world best warranty. The most popular custom oven is our Rectangular Char Grill Oven as seen here. This style oven is very popular in show kitchens in high class restaurants worldwide. They become a point of focus of the whole restaurant as the chefs prepare spectacular dishes direct from the oven in front of your customers.

The front face of the oven could potentially have 1 to 3 doors including a penetration for a slide in char grill. The following drawing shows the minimum dimensions, it can be wide and deep if having 2 doors.



The oven can be supplied fire by gas, wood or a mixture of both. With the gas fired unit, a small amount of wood can be burnt for flavour and ambience, or an artificial gas log fire can be supplied. The client has the option of building there own facade, select from our standard designs or use our custom design service to design whatever suits your need. The colors and finishes are unlimited. Refer to our web page for more design details and specifications.

These ovens are not only for pizza. Many of our customers use these ovens for a vast array of cooking duties, steaks, chicken breasts, fish & prawns can be cooked on the grill or in skillets whilst all other baking is carried out on the right hand side opening using 6" skillets for cooking small dishes and crock pots for soups. Breads could be cooked in off peak times and reheated or par baked elsewhere and finished off in the oven.

Gas & Energy Details

FEBRUARY 2002

ALL OVENS ARE CE RATED (GAS AND ELECTRICAL) FOR EUROPE AND
ALL OVENS ARE NSF / UL RATED FOR USA (MATERIALS, GAS AND ELECTRICAL)

Full Gas Ovens use 2 Gas Backup Systems

OVEN TYPE GAS TYPE	GAS BACKUP NATURAL	GAS BACKUP LPG	GAS BACKUP TOWN GAS	GAS ONLY * ALL GASES	NO GAS WOOD ONLY
Thermal Input	80MJ/HR 80,000 Btus	80 MJ/HR 80,000 Btus	80Mj 80,000 Btus	160Mj 160,000Btus	N/A
Gas Supply Line	19MM CU 3/4"	19MM CU 3/4"	19MM CU 3/4"	2 x 19mm Cu 2 x 3/4"	N/A
Power Supply Outside USA	240 v 10A	240 v 10A	240v	240V	N/A
Power Supply USA	110 v 10A	110 v 10A	110v	110V	N/A
Burner Jet Size	4.1MM DIA Drill#20	2.30MM DIA Drill#43	5.6MM Drill#2	Same	N/A
Gas Pressure At Burner Injector	1KPA (4"WC)	2.75KPA (11" WC)	0.6KPA (2.4" WC)	Same Same	N/A
Gas Supply Pressure to Inlet at Isolating Valve	7.0KPA MAX 2KPA MIN	7KPA MAX 3.0KPA MIN	7.0KPA MAX 0.7KPA MIN	Same Same	N/A N/A
Gas Supply Pressure to Inlet at Isolating Valve	1.0PSI MAX 0.3PSI MIN	1.0PSI MAX 0.45PSI MIN	1.0PSI MAX 0.1PSI MIN	Same Same	N/A N/A
Gas Consumption per Hour (Approx)	2.0 M3/HR 72 ft3 / Hr	0.6 M3/HR 22 ft3/ hr	3.9 M3/HR 130FT3/HR	Double Double	N/A
Timber Consumption Hard Wood	0.1 M3 Per Day 3 CUFT Per Day	0.1 M3 Per Day 3 CUFT Per Day	0.1 M3 Per Day 3 CUFT Per Day	N/A N/A	0.1 M3 Per Day 3 CUFT Per Day
DUCT SIZE - Natural Draft	400MM SQ 15"	400MM SQ 15"	400MM SQ 15"	Same 15"	400MM SQ 15"
- Fan Assisted	300MM SQ 11"	300MM SQ 11"	300MM SQ 11"	Same 11"	300MM SQ 11"

AIRFLOW REQUIRED Min 700 L/S No Maximum As Suction Controlled by Flue Damper
Min 1500 CFM No Maximum As Suction Controlled by Flue Damper

Secondary Air for Gas Burner - 6.0 litres per second (Approx) (US 12 CFM)

Air Conditioning Heat Load < 2 Kw Heat Load > (US 7000 BTUS)



**Traditional Style
Home Oven**



**Double Wide
Home Oven**



**Traditional Style
Tandoori**



**Stainless Steel
Tandoori**

Frequently Asked Questions

What sizes are available?

The oven is available in a variety of sizes from 34 1/2" inches Internal Diameter (ID) to 76 1/2" inches ID or we can make any shape to suite your kitchen.

How many pizzas can be cooked at once ?

The DPWO5 "5ft." oven can cook up to 12 x 10" pizzas at the one time producing over 100 pizzas per hour cooking a typical pizza in 4 - 6 minutes.

Where does the food cook?

The food is cooked on the same surface as the fire .
The oven can also be used to cook foccacias, flat breads, roasts, pies and basically anything that can be cooked in a traditional oven.

How long does the oven take to warm up?

The oven reheats to operational temperature (approx 730 - 930 degrees) in approximately 1 hour.

How much timber does the oven use?

It uses approximately 2 plastic milk cases of timber per day or 10 lbs. of wood per hour. The denser the timber e.g. good hardwood, the better the heating ability of the timber and the less ash remains. The oven sets new standards in energy efficiency and heat retention due to the quality insulating materials used in its construction.

What is gas backup?

The oven can have a fully automatic, thermostatically controlled gas backup system which operates in conjunction with the fire. Gas backup is an optional extra as the oven operates perfectly on wood alone. The Oven can also operate on Gas Alone.

Outer Architectural Wall

The oven can be surrounded in any form of building material including brick, stainless steel, colourbond (sheetmetal) corrugated iron, plasterboard or fibre cement. External temperature would normally be 90-110 degrees.

The wall can be built hard up against the insulation or away from the oven if kitchen configuration requires it.

How long does it take to install?

If the oven is going into a new development it is important to install it at an early stage to ensure ease of access. If the oven is going into an existing building, assuming satisfactory access it can normally be installed in 6 hours. The oven will fit in standard elevators for floor top restaurants. Subsequent work includes duct work installation and final commissioning.

This answers the most common architectural questions but if the reader still has any queries please do not hesitate to call Doughpro for further details.

A Design Comparison

Doughpro VS "Other" Oven Manufacturers

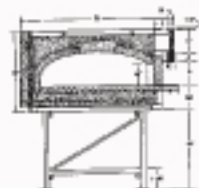
We are proud to offer our standard range of circular ovens which are acknowledged worldwide for their superior cooking ability, efficiency and flexibility of design.

All ovens come standard with legs, 2 part assembly and all insulation required. (refer to Architectural for detailed photos). We can also manufacture ovens to order (refer to Custom Ovens). Doughpro can organize to ship or airfreight ovens anywhere in the world and can organize a contractor to install or we can supply a full installation and operation video so that you can install the oven yourself.



South African Style

Top comes in one heavy piece of refractory approx. 3 7/8" thick. Features - no lifting hooks, fragile - installer needs great care not to drop the unit, must be lifted with great care and placed on separate supplied base. One year limited guarantee. 21" ceiling height.



Italian Style 1

Top and bottom in one section - very heavy - < 3,200 lbs. in one lift. Need access at least 38 1/4" wide. Will not fit through standard doors. Limited one year guarantee. Too heavy for most elevators.



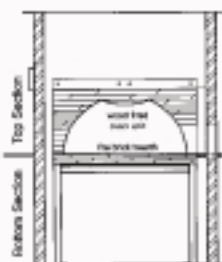
"Other" Popular US Manufacturer

Similar oven design based on traditional Italian Design (see below) - Kit form assembled on site. It is held together by steel rods and requires approx 2 weeks to piece together due to the numerous grouted joints which must be left to harden. Limited warranty. Ceiling height greater than 23". Can be supplied as a prefabricated unit which is both heavy and difficult to install.



Italian Style 2

Well known Italian product. Available in kit form or fully assembled. Kit form does not have base. Skilled tradesmen required to piece these ovens together correctly. Each item, although small, is brittle and very difficult to replace if broken. The precast floor sections are grouted to a concrete base. This work, if done incorrectly, will ruin the functionality of the oven as the top of the oven is based on the structural integrity of the base. Installation time approximately 2 weeks. The guarantee is on the structural integrity of the individual components, and only if installed correctly.



Doughpro Ovens

Steel outer with lifting hooks. Widest section 25". Will fit through standard office door and most hotel elevators. Typical installation 4 hours. Two sections - top and bottom. Top of oven very strong and easy for semi-skilled workers to install. Full video installation and manual supplied. Guarantee four (4) years. Internal roof height 15 1/4". Only manufacturer in the world who can offer custom doors, char grill, windows or custom shapes. Note all ovens are available with gas backup or gas only.

Oven Accessories

- Char Grill
- Viewing Window
- Granite or Stainless Hearth
- Spark Arrestor
- Spray Filter - Flue Scrubber
- Stainless Steel or Glass Door
- Thermometer Digital / Analogue
- High Temp Fan
- Internal Spot Lights
- Pizza Presses
- Pizza Accessories
- Wind Cowls

Custom Facades

- Wrought Iron
- Black Steel and Brass
- Old World Bread Oven
- Your Custom Design

Wood Fired / Gas Ovens Installations

