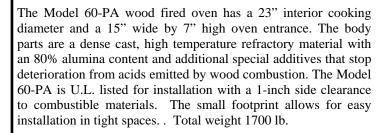
367,883b Since 1999

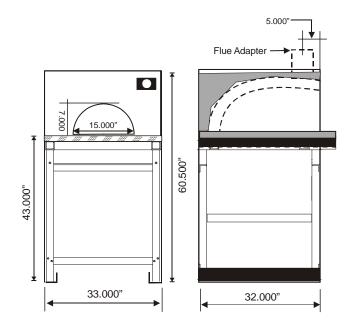


The steel support frame and enclosure are constructed of heavy gauge welded tube steel and angle iron members. All precisely fabricated and attractively designed. The void area between the cast oven body and steel enclosure is entirely filled with a hardened lightweight insulation mixture, which forms a secondary molded body. The combination of our thick cast refractory body and an outer insulation shell maximizes the thermal mass or heat storage capacity of the oven which allows for an extremely efficient oven that cooks at even non fluctuating temperatures.

The temperature probe is placed 2 ½" into the dome or top of the oven in lieu of on the floor in order to avoid temperature readout fluctuations caused by food items placed on the floor.

Pizza Capacities:

8" Pizzas: 2 12" or 14" Pizzas: 1



Electrical Requirement: None



The hearth floor tiles, "Pierre de Boulanger" (Bakers Tiles), which are used in industrial bread baking ovens all across Europe, are refractory material pressed at 8,500 p.s.i. and kiln fired at 2,800 degrees which ceramitizes the material to create a hard and extremely durable tile. Both the body pieces and floor tiles are cast and assembled individually which allows for continuous joints throughout the entire oven. This greatly reduces the possibility of stress cracks due to normal heat expansion and contraction. In addition this allows the ovens to be serviceable which extends their usable life.

Ovens come standard with:

- Factory finished gray paint
- Dial thermometer
- Cast Aluminum door
- S/S Flue adapter
- Metal pizza peel
- 5 year limited warranty

Custom options and finishes available

