



Oven assembly before insulation and cladding





## A versatile format for restaurants and pizzerias

This professional wood-fired oven is made from chamotte-based refractory concrete, providing the highest thermal resistance. Its large capacity makes it an ideal choice for most restaurateurs.

### Technical information

Inner diameter	130 cm
H x L x D	73 x 165 x 180 cm
Weight	880 kg
Load-bearing slab minimum dimensions L x D x Thickness	210 x 210 x 20 cm
Dimensions of the kit when assembled	165 x 180 cm
Materials	Chamotte
Warranty	5 years
Food-grade certificate	EN1388/1 Standard
Included	Smoke drain, 30 x 30 cm refractory clay slab floor and cast iron door 130/160
Optional	Cooking accessories, insulating materials

### Capacity

-  6 pizzas Ø33 cm per batch  
70 per hour
-  3 to 4 Ø30 cm dishes per batch
-  15 kg / batch
-  15 kg / heating

