



Oven assembly before insulation and cladding





## L'Authentique Pizzaiolo, Pro version

The Authentique Pro, made from chamotte, is the enhanced version of the domestic model offering better resistance to wear and tear.

### Technical information

### Capacity

Inner diameter	90 cm
H x L x D	59 x 120 x 120 cm
Weight	390 kg
Load-bearing slab minimum dimensions L x D x Thickness	146 x 135 x 10 cm
Dimensions of the kit when assembled	120 x 120 cm
Materials	Chamotte
Warranty	5 years
Food-grade certificate	EN1388/1 Standard
Included	Smoke drain, 30 x 30 cm refractory clay slab floor and steel door
Optional	Cooking accessories, barbecue grid, embellishment, insulating materials

-  2 pizzas Ø33 cm per batch  
40 per hour
-  2 to 3 Ø30 cm dishes per batch
-  8 kg / batch
-  6 to 8 kg / heating

