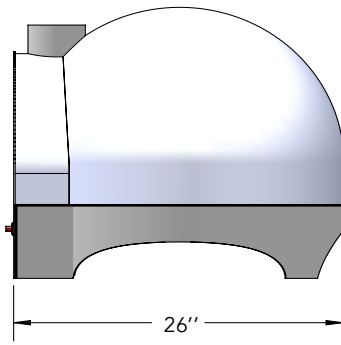


FRONT VIEW



SIDE VIEW

Pizza Capacity

8" pizza capacity: 3

14" pizza capacity: 1

Oven weight: 200 lbs. +50 lbs. wood crate

Note

The oven must be installed outdoor only

Gas Features

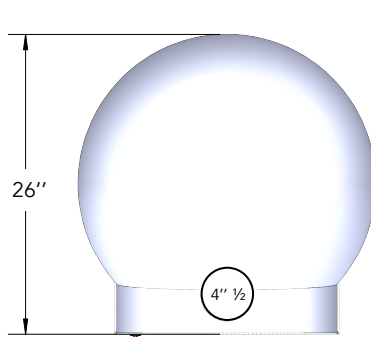
Gas connections 1/2" NPT per burner, quick disconnect flex gas hose must be used. Pressure required 10" - 14" W.C. (Water Column) at the gas valve. 15,000 BTU's No electricity required

Clearances

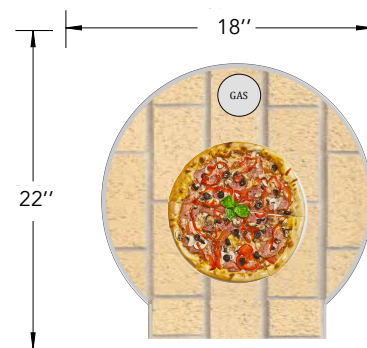
Minimal clearance from sides and back of the unit to combustible construction, 36 inches from the sides and 36 Inches from the front.

Features

- ✓ Standard door opening: 14 1/4 Inches wide x 5 1/2 inches
- ✓ 22" x 18" cooking surface
- ✓ Hand made fire brick cooking floor and dome for high performance
- ✓ CSA Listed for residential installation ANSI Z21.89-2017 • CSA 1.18-2017
- ✓ The brick interior is heated by an adjustable flame burner
- ✓ Standard stainless steel door



TOP VIEW



COOKING SURFACE



No electricity required



30 minutes preheat



60 SECONDS PIZZA BAKE time



Maximum oven Temperature: 1000°F