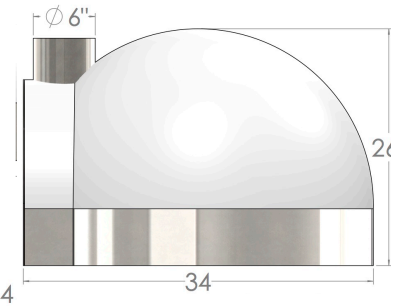


FRONT VIEW



SIDE VIEW

### Pizza Capacity

8" pizza capacity: 5

14" pizza capacity: 2

Oven weight: 900 lbs. + 95 lbs. wood crate

### Note

The oven must be installed outdoor only

### Gas Features

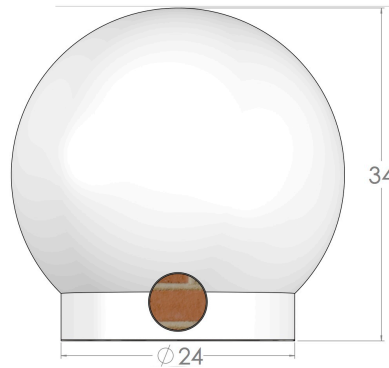
Gas connections ½ " NPT per burner, quick disconnect flex gas hose must be used. Pressure required 10" - 14" W.C. (Water Column) at the gas valve. 55,000 BTU's No electricity required Customer must specify LP or PROPANE

### Clearances

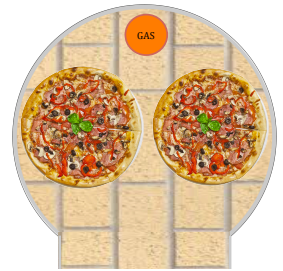
Minimal clearance from sides and back of the unit to combustible construction, 36 inches from the sides and 36 Inches from the front.

### Features

- ✓ Standard door opening: 16 Inches wide x 8 inches
- ✓ 26" x 30" 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



TOP VIEW



COOKING SURFACE



No electricity required



45 minutes preheat



60 SECONDS PIZZA BAKE time



Maximum oven Temperature: 1000°F