



Note

The oven must be installed outdoor only

Oven weight: 500 lbs.

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. 35,000 BTU's No electricity required

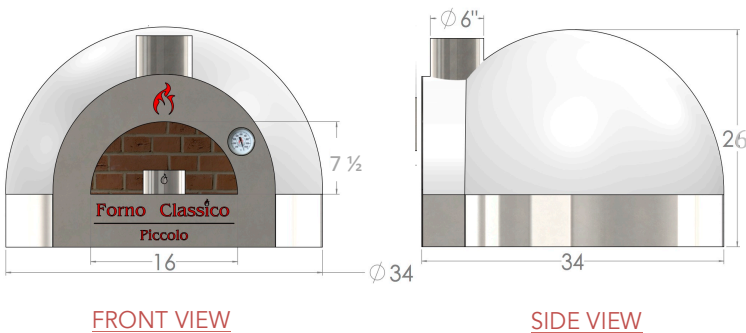
Clearances

Minimal clearance from sides and back of the unit to combustible construction, 1 inches from the sides and 36 Inches from the front.

Features

- ✓ Standard door opening: 16 Inches wide x 7 ½ 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 1.18-201
- ✓ The brick interior is heated by an adjustable flame burner
- ✓ Standard stainless steel door
- ✓ Built in California
- ✓ hi-tech insulation blanketing the entire oven.
- ✓ Stainless steel flue vent 6 inches
- ✓ Standard custom mosaic tile finish
- ✓ Analog thermometer 200/1000°F

Countertop Model



30 minutes
preheat times



60 SECONDS PIZZA
BAKE time



Maximum oven
Temperature: 1000°F



12" pizza
Capacity: 2



Roast Chicken
Capacity: 2



Bread Loaf
Capacity: 3