



## Refractory Brick Pizza Ovens

**Models, 100, 130, 160, 180**



- These ovens are produced with refractory bricks using old world techniques thus ensuring that classic brick oven baked flavor. These bricks are compact, dry-pressed, low porosity, light colored, with high alumina content. The interior bricks are arranged in a domed space to provide even heat distribution.
- The dome is constructed, as is the oven base, from refractory bricks, mortar, and cement resisting temperatures of 2192 degrees celcius.
- The outer case is constructed of 3 mm anticorrosive galvanized steel filled with about 15 cm of insulation made of expanded mixed with sand and cement.
- The door is fabricated from sheet steel with lifting handle
- The support base is made of 80 mm x 80 mm steel tubes treated with an anticorrosive paint. Steel tubing dimensions may vary with different models.

### Approvals



ETL Fireplace/Stove • (UL 737, 6th ed.)

ETL (Sanitation) NSF4

City of Los Angeles RR 8218

ETL Gas (ANSI 783.11/CGA 1.8-M96)

City of New York - MEA 308-06-E

### Models #100 #130 #160 #180

Models	#100	#130	#160	#180
Internal Diameter	40 in	51 in	63 in	71 in
External Diameter-(WxD)	50x56 in	61x67 in	73x79 in	81x87 in
Flue Diameter	7.9 in	7.9 in	9.8 in	9.8 in
Average Wood Usage (lbs) During 8-10 hours	44 - 66	66 - 88	88 - 110	132 - 154
Number of Pizzas at a time	5	7	12	14
Weight in lbs	2600	3800	4840	6600

THE TECHNICAL FEATURES ARE SUBJECT TO CHANGE WITHOUT NOTICE