**NEapolitan Oven**

**MODEL:**
Neapolitan

**MATERIALS:**
Refractory concrete
Reinforced with metal fibres

**PARTS:**
The base : 1 piece
The oven arch
The arch

**CARACTERISTICS:**
Cooking chamber : 4 feet²
Weight : 240 kg

**POWER USED:**
Example with Beech (20 % humidity)
Pre-firing 1 hour 15 minutes : 12 lb Wood/H (0.013 stere) = 22.4 kW/Hour
Cooking with the door opened : 5 lb Wood/H (0.005 stere/h) = 9.4 kW/Hour

Power going through the sides with the advised insulation : 0.4 KW/Hour
Radiation power (through the door) : 1.9 KW/Hour

Fresh air consumption : 132 m³/Hour at 20 °C
Minimal smoke pipe : Height 3 m- Part 190 cm²-Diameter 160 mm

**Included in the kit:**
Oven
Flue connector with shut-off valve
Top and bottom insulation
Assembly mortar
Assembly instructions

**Optionnal**
Insulated door
Thermometer
Exterior cast iron door
Metal stand

Four “Grand Mere” for
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