

GARZONI SERIES

G-280

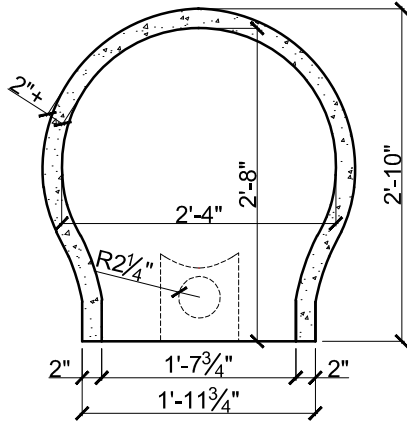
Modular Refractory Pizza Oven Kit

Professional Residential Wood Fired Oven

Made in USA Since 2005

SINGLE PIECE DOME

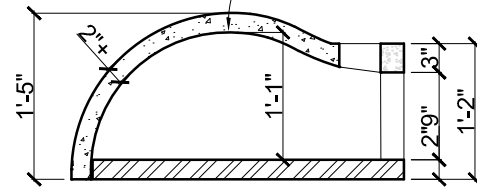
Pizza capacity: MORE THAN 2 - 8" Pizzas at once



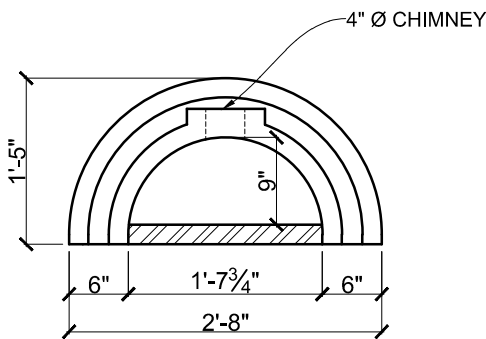
TOP VIEW
NOT TO SCALE

SOLID HIGH DENSITY 2" THICK DOME

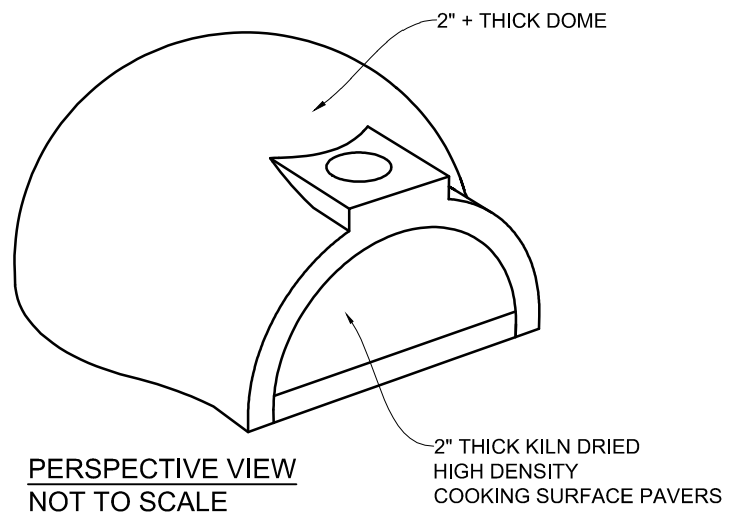
COOKING SURFACE AREA:
732 SQ. INCHES



SIDE SECTION
NOT TO SCALE



FRONT VIEW
NOT TO SCALE



PERSPECTIVE VIEW
NOT TO SCALE

Utilities:
no electric or gas required.

Note:
this oven and any of our products shall be installed in accordance with all relevant local and national building and safety codes and according to the local authorities.

Clearances From Combustibles

1" from top, 14" from each side
6" from oven opening sides

Fuel: Wood - OPTION FOR GAS BURNER

Installation: On a concrete block stand or a Californo metal stand kit.

Ventilation: UL 103 HT or single wall stainless steel

GARZONI 280 SPECS

CALIFORNO

THE BETTER PIZZA OVEN

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