

TECHNICAL DATA SHEET

1030 C

Imported by Bread Stone Ovens, LLC

MODEL :

Refractory concrete : 1030 C

MATERIALS :

Refractory concrete
Reinforced with metal fibres

ELEMENTS :

The oven floor : 3 concrete pieces
The oven dome : 3 concrete pieces
Bricked arch : 1 piece

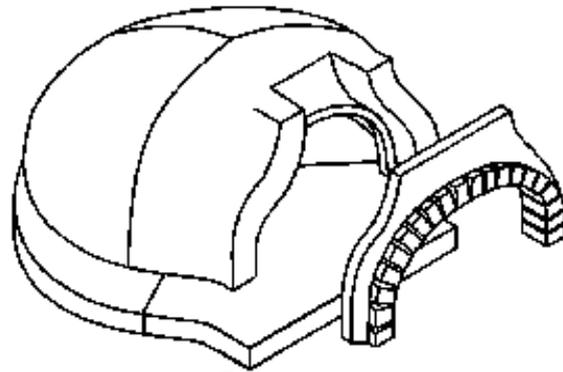
CARACTERISTICS :

1⁵/₈ dome thickness for fast heating
2¹/₃ earth thickness for greater heat retention
Low dome design for perfect pizza cooking
Cooking space : 9 ft²
Weight : 728 lb fully equipped

POWER USED : Example with Beech (20 % humidity)

Pre-firing 1 hours : 13.5 kg Wood/H (0.032 stère) = 54 kW/H
Cooking with the door opened : 3.4 kg Wood/H (0.008 stère/h) = 13.5 kW/h
Power going through the sides with the advised insulation : 0.8 KW/Hour
Radiation power (through the door) : 1.9 KW/Hour

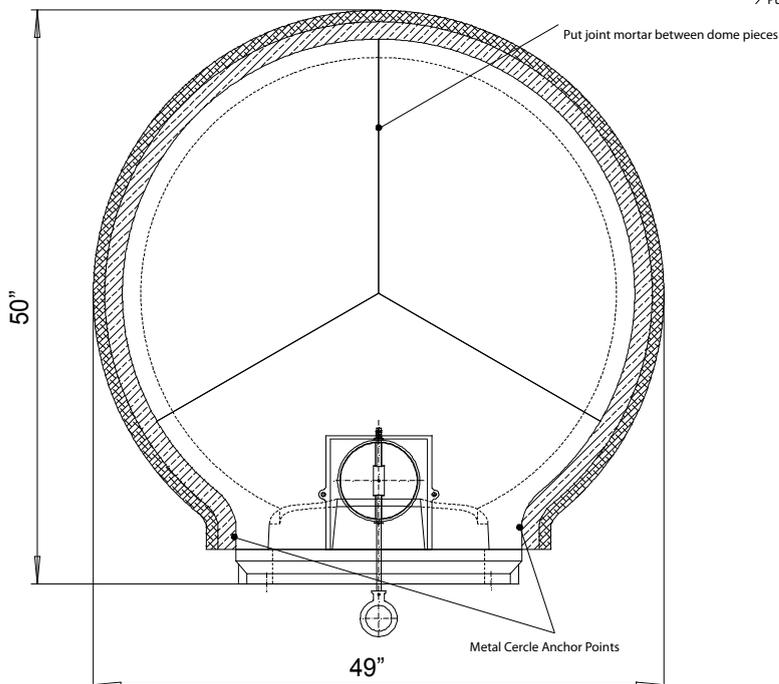
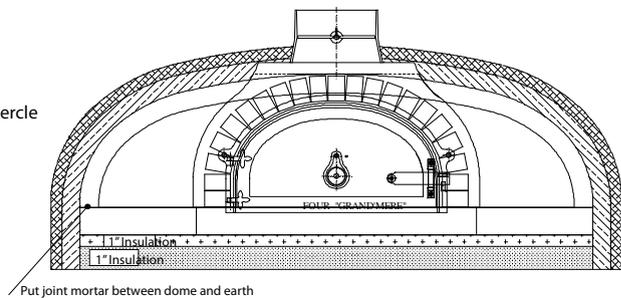
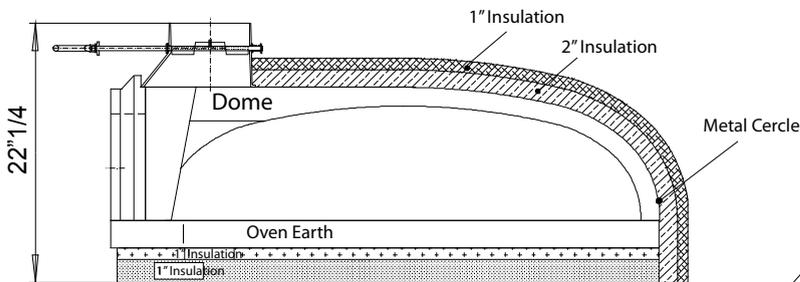
Oven Dome



Bricked Arch

Oven Floor

Maximum temperature for the use of the oven
1,000 °F or 538°C



Included in the kit:

- Oven
- Insulated door
- Exterior cast iron door
- Flue connector with shut-off valve
- Top and bottom insulation
- Assembly mortar
- Assembly instructions

Four "Grand Mere" for

Bread Stone Ovens, LLC - 2013
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