

# TECHNICAL DATA SHEET

## 700 B - C Raised

### MODEL :

Brick version : 700 B Raised

Refractory concrete oven dome : 700 C Raised

### MATERIALS :

Refractory bricks

Refractory concrete

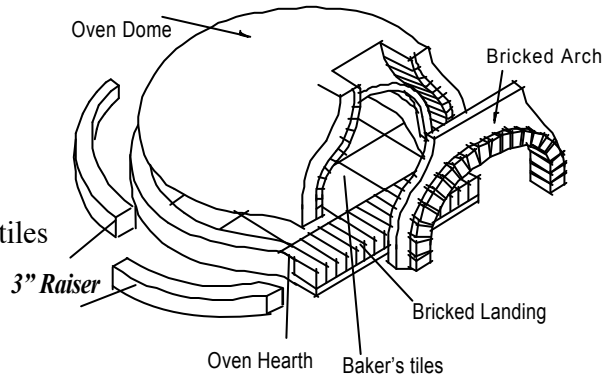
Reinforced with metal fibres

### PARTS :

The hearth : 2 Pieces + baker's tiles

The oven dome : 1 Piece

The bricked entry arch



### CARACTERISTICS :

Cooking chamber : 4 ft

Weight : 610 lb

3 1/4 \" wall thickness bottom and dome

Low dome design for even cooking and most fuel efficiency

### POWER USED : Example with Beech (20 % humidity)

Pre-firing 1.35 Hour: 14 lb of Wood/H = 22 kW/Hour

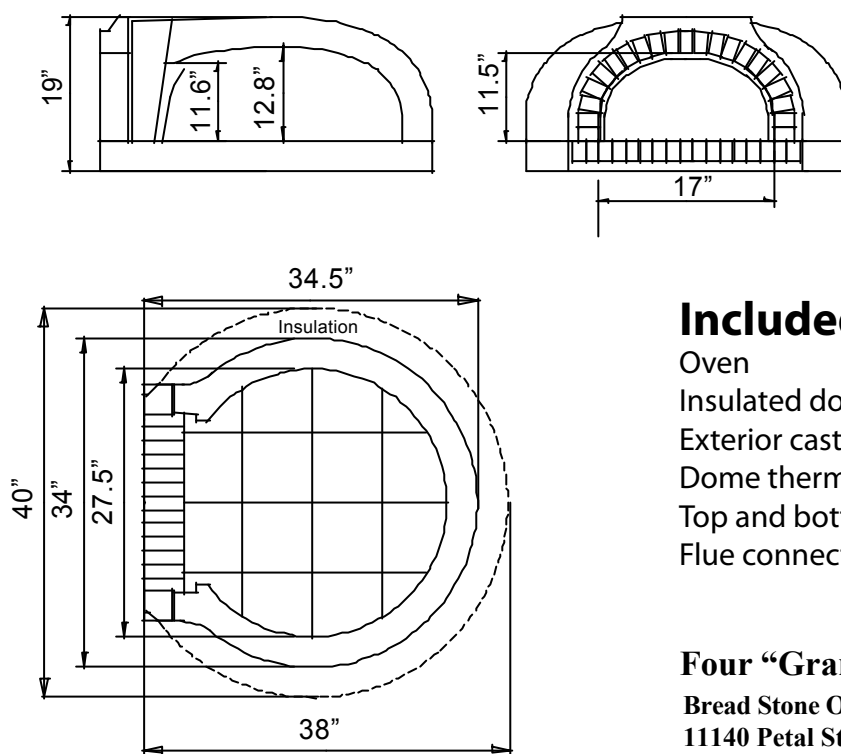
Cooking with the door opened : 5 lb of Wood/H = 1.9 kW/Hour

Power going through the sides with the advised insulation : 0.4 KW/Hour

Radiation power (through the door) : 1.9 KW/Hour

### SMOKE TEMPERATURE:

Maximum temperature for the use of the oven : 1000°F or 538°C



### Included in the kit:

Oven

Insulated door

Exterior cast iron door

Dome thermometer

Top and bottom insulation

Flue connector with shut-off valve

Four "Grand Mere" for

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