

# TECHNICAL DATA SHEET

## 950 B - C Raised

### MODEL :

Brick version : 950B

Refractory concrete oven dome : 950C

### MATERIALS :

Red clay refractory brick cooking floor

Refractory concrete

Reinforced with metal fibres

### ELEMENTS :

The oven floor : 2 concrete pieces + baker's tile

The oven dome : 2 pieces

Bricked arch : 1 piece

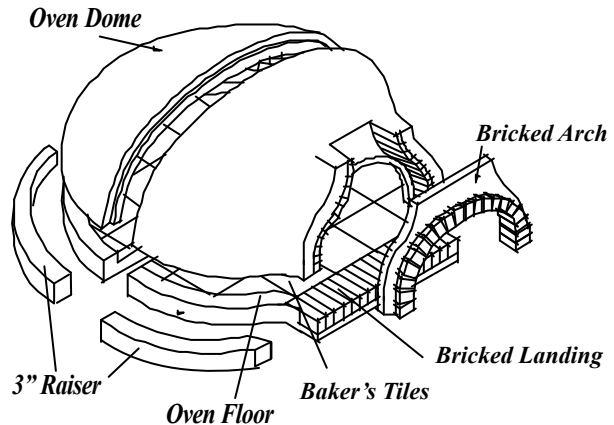
### CARACTERISTICS :

3" wall thickness bottom and dome

Low dome design for even cooking

Cooking space : 7.55 ft<sup>2</sup>

Weight : 1200 lb



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

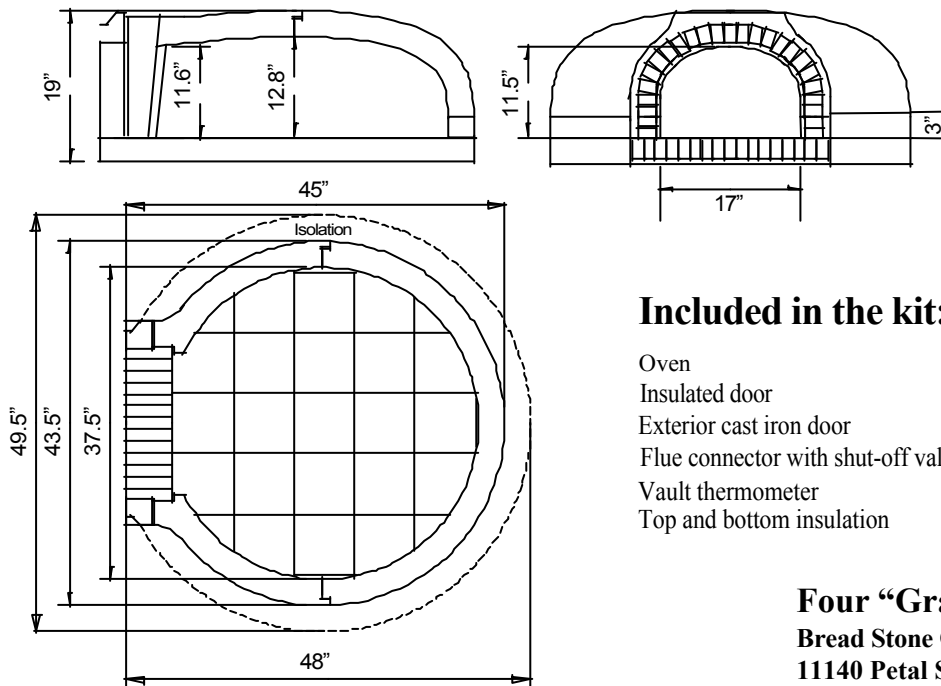
Pre-firing 2 hours : 15 lb Wood/H (0.032 stere) = 27 kW/H

Cooking with the door opened : 7.5 lb Wood/H (0.008 stere/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

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
- Vault thermometer
- Top and bottom insulation

Four "Grand Mere" for  
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