

The ultimate tool for wood-fired cooking

- Designed and manufactured in Portugal -

The heirloom quality Cru Champion wood-fired oven will transform your cooking experience. Made entirely of 1mm thick AISI304 Stainless Steel, it will stand the test of time and will remain in great working condition for years to come.

97 lbs (oven); 48.5 lbs (refractory brick); Total (Including chimney and accessories): 145.5 lbs

#### **Dimensions**

31" x 30" x 37.5"

#### Materials

1 mm thickness Stainless Steel AISI304 (structure) Lacquered Aluminum (cover)

### Color

Stainless Steel + Anthracite

# Oven Opening

17.4" x 7.75"

### CBM (With Pallet)

0.391248

### **Features**

- Thermometer
- Burning Wood Rack

## Cooking Area

24" x 24"

### Max. Temperature

450°C. / 842°F.

## Heat Up Time

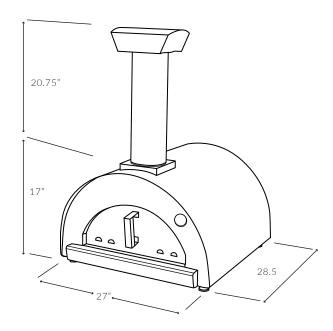
15 min

#### Recommended Fuel

Well-seasoned wood\*

### CBM (Without Pallet)

0.314184





Thermometer

Ø 2"



Door

18.3" x 8.15"



Burning wood rack

17.7" x 3" x 3.5"



**Chimney Tube** 

19.7" x 5.5"



Refractory brick

4 pieces - 12" x 12"



Chimney Top

10.4" x 7.3" x 2.75"

<sup>\*</sup>The smaller the pieces of wood, the faster they burn, producing more heat and transforming into embers sooner. We recommend starting with small pieces to get the fire going and raising the temperature, then adding a larger piece to maintain heat while cooking.