

ZRW-1200 READY BUILT WOOD FIRED OVEN

The Australian made ZRW ovens are configured and designed for today's lifestyle with a trolley stand (or can be bench mounted).

The unit is fully enclosed in its own insulated frame which is rated to 1260.C. The cooking chamber features a onepiece custom poured refractory dome poured to a commercial thickness for a long life span and for fast lighting and heating results.

The one piece refractory dome enables the oven to hold temperatures up to 10 hours making it perfect for entertaining. The stand has adjustable feet or it can come with heavy duty castors so that it can be mobile as a trolley.

The underneath section of the frame can either be left open for wood storage or it can be enclosed with a door as an option. The stand working height can also be customised to suit the client's requirement. The unit also comes with a removable 1000mm length of flue and a stainless steel roasting door.

The oven's steel ring, door and flue is made from high quality 304 grade stainless. The beautiful front arch is 316 Grade Stainless Steel.

Features:

- Fully assembled easy to install
- Oven (with or without trolley)
- Insulated and cool to touch on the outside
- 1 x piece cast refractory dome
- Insulated to 1200 degrees
- Revolutionary alloy capping system (wide range of colours)
- High grade 316 Stainless steel
- Weatherproof
- Weight: 320kgs
- External Oven: 120cm D x 125cm W
- Internal: 110cm D x 108cm W

FEATURES:

- Custom made in Australia
- One Piece Refractory Dome
- Fully finished base ready to use
- Made from high quality 304 grade stainless steel components (316 Grade Arch)
- Warranty: 2 Years

www.pizzaovensrus.com.au

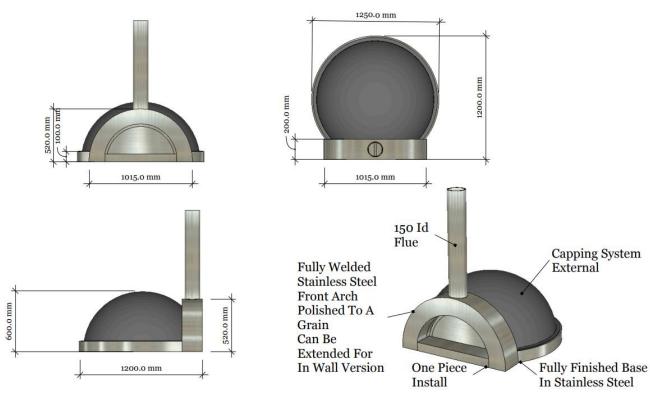


Australia Wide









CARE AND MAINTENANCE

The ZRW oven is made from high quality 304 grade stainless steel components.

Maintenance of your oven is quite simple and involves nothing more than regular cleaning with a good stainless-steel spray or cleaner that is available from most supermarkets and hardware stores. Depending on your location, frequency of cleaning will vary.

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