

# TERRA PIETRA SERIES

## Model 120 - Naples Style Oven

Designed specifically for Neapolitan pizza the Model 120 oven has a 47" interior cooking diameter with a 19 1/2" wide by 9 3/4" high oven entrance. A smaller oven entrance combined with a lower and flatter shaped dome will allow for higher temperatures without using excessive amounts of firewood. Internal body parts are a cast 4 to 6 inch thick, high temperature refractory material with an 80% alumina content and additional special additives which stop deterioration from acids emitted by wood combustion. The Model 120 is ETL listed for installation with a 1-inch side clearance to combustible materials. Total weight 4700 lb.

The steel support frame and enclosure are constructed of heavy gauge welded tube steel and angle iron members. All precisely fabricated and attractively designed. The oven is enclosed with 4 inches of a hardened lightweight insulation mixture, which forms a secondary molded body. The combination of our thick cast refractory body and an outer insulation shell maximizes the thermal mass or heat storage capacity of the oven which allows for an extremely efficient oven that cooks at even non fluctuating temperatures.

The temperature probe is placed 3 1/2" into the dome or top of the oven in lieu of on the floor in order to avoid temperature readout fluctuations caused by food items placed on the floor.

### Pizza Capacities:

12"-13" Pizzas: 4-5

### Fuel Options:

Model 120-PA Wood Fired

Model 120-PAG Gas Fired

Model 120-PAGW Gas or Gas/Wood Fired

### Utilities Required: (For PAG and PAGW models)

130,000 BTU 7" W.C. - LP GAS 10"

3/4" Gas Inlet

120 VAC/ 3 AMP (240 VAC available)

### Ovens come standard with:

- Powder coated curved panel enclosure
- Dial thermometer (for wood models)
- Cast aluminum door
- Granite shelf
- S/S flue adapter
- Stainless pizza peel
- 5 year limited warranty

### PAG and PAGW models also include:

- Digital thermometer controller
- Heavy duty gas burner system recessed in floor



*shown with copper trim*



*tile or stucco ready adobe finish*

The hearth floor tiles, "Pierre de Boulanger" (Bakers Tiles), which are used in industrial bread baking ovens all across Europe, are refractory material pressed at 8,500 p.s.i. and kiln fired at 2,800 degrees which ceramitizes the material to create a hard and extremely durable tile. Both the body pieces and floor tiles are cast and assembled individually which allows for continuous joints throughout the entire oven. This greatly reduces the possibility of stress cracks due to normal heat expansion and contraction. In addition this allows the ovens to be serviceable which extends their usable life.

### Custom options and finishes available

- Tile or stucco ready adobe shaped exterior
- Stainless enclosure
- Stainless or Copper trim
- Lower panel enclosure



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*Specifications to change without notice. revised January 2015*



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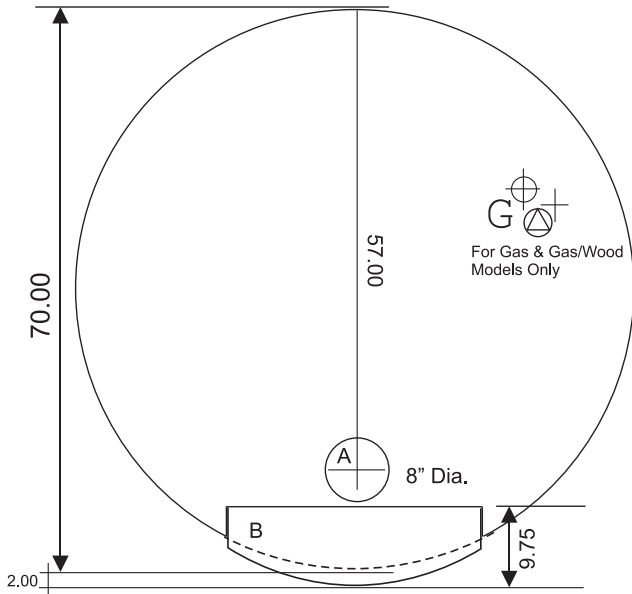
## MODEL 120

**JOB:**

**ITEM:**

**FUEL:**

### PLAN VIEW



### Fuel Options

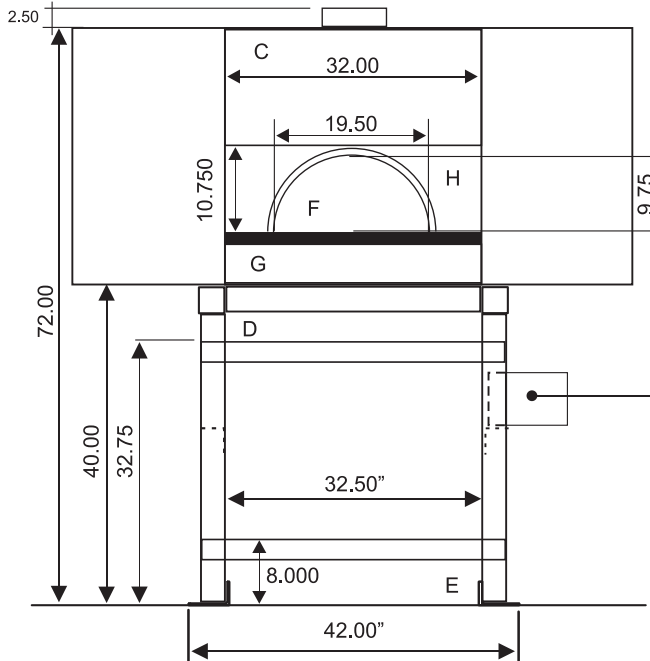
- 120-PA - Wood Fired (No Utilities Required)
- 120-PAG - Gas Fired (Requires 120V/3 amp)
- 120-PAGW - Gas or Gas/Wood Fired (Requires 120V/3 amp)

### Utilities for PAG and PAGW models

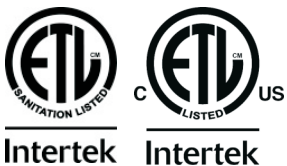
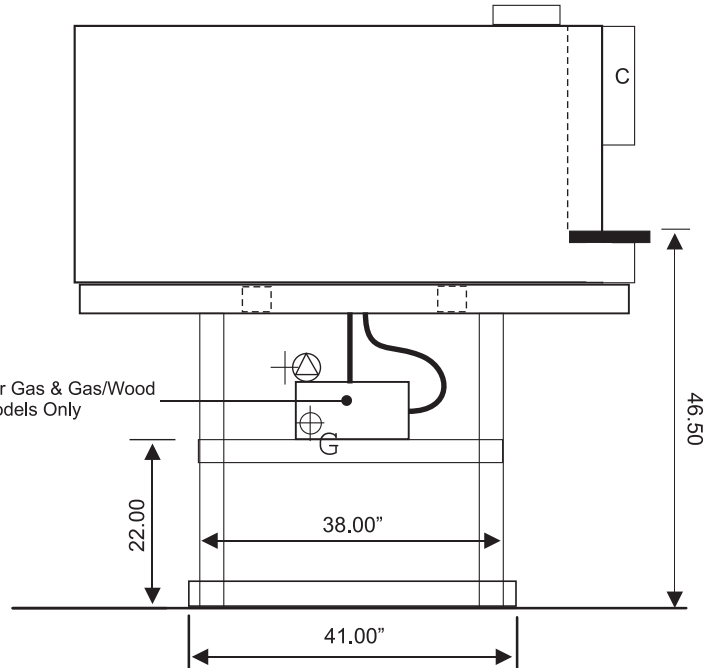
- 130,000 BTU's 7" W.C. - LP Gas 10" W.C.
- 3/4" Gas inlet
- 120 VAC / 3 AMP (240VAC available)

- A - Flue Collar (8" Dia.)
- B - Granite Mantle (Black, Std.)
- C - Curved Facade Panel
- D - Forklift Here
- E - Pallet Jack Here
- F - Oven Entrance (9.75 x 19.50)
- G - Apron (Stainless Steel, Copper)
- H - Front Entrance Plate (Black, Std.)

### FRONT VIEW



### SIDE VIEW



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