

GARZONI SERIES

G-260

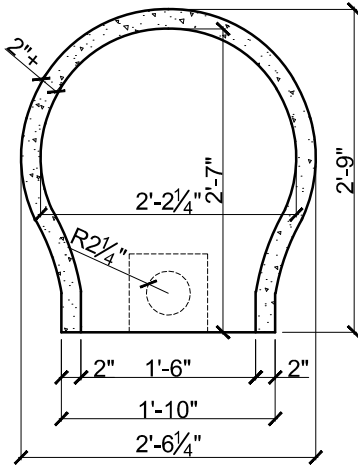
Modular Refractory Pizza Oven Kit

Professional Residential Wood Fired Oven

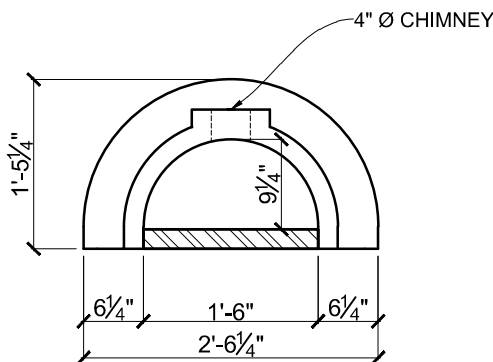
Made in USA Since 2005

SINGLE PIECE DOME

Pizza capacity: 2+ 8" Pizzas at once

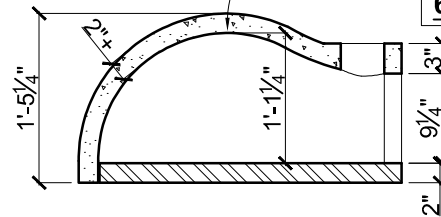


TOP VIEW
NOT TO SCALE



FRONT VIEW
NOT TO SCALE

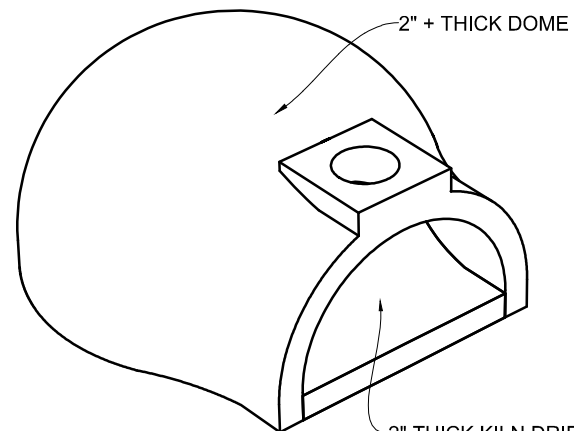
SOLID HIGH DENSITY 2" THICK DOME



SIDE SECTION
NOT TO SCALE



COOKING SURFACE AREA:
652 SQ. INCHES



PERSPECTIVE VIEW
NOT TO SCALE

Utilities:
no electric or gas required.

Note:
this oven and any of our products shall be installed in accordance with all relevant local and national building and safety codes and according to the local authorities.

Clearances From Combustibles

1" from top, 14" from each side
6" from oven opening sides

Fuel: Wood - OPTION FOR GAS BURNER

Installation: On a concrete block stand or a Californo metal stand kit.

Ventilation: UL 103 HT or single wall stainless steel

GARZONI 260 SPECS

CALIFORNO

THE BETTER PIZZA OVEN

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