

VERONA SERIES

V-420

Modular Refractory Pizza Oven Kit

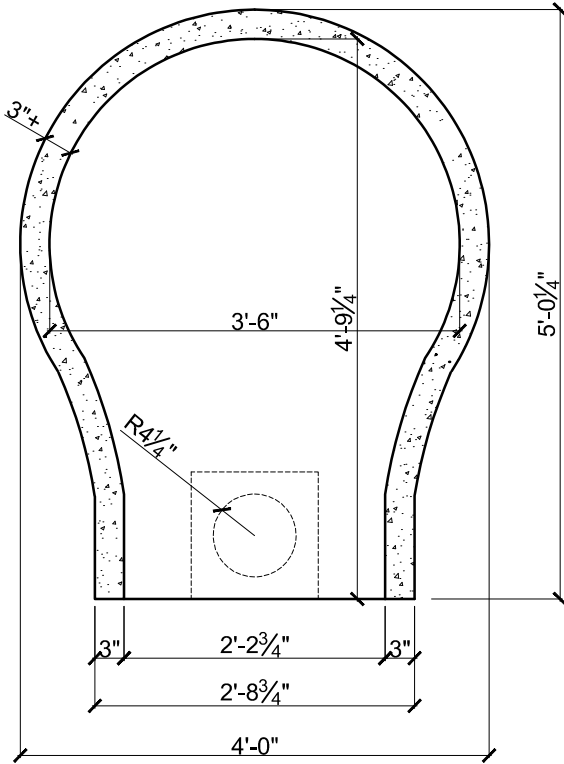
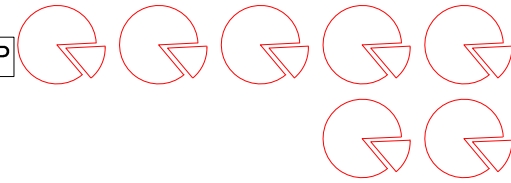
Professional COMMERCIAL Wood Fired Oven

Made in USA Since 2005

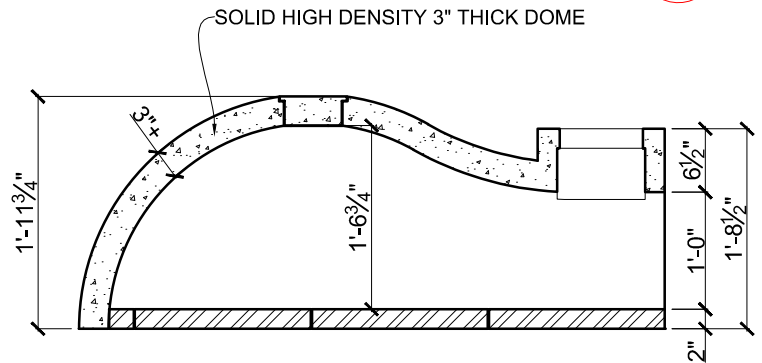
COOKING SURFACE AREA:
1,863 SQ. INCHES

Pizza capacity: 7 - 8" Pizzas at once

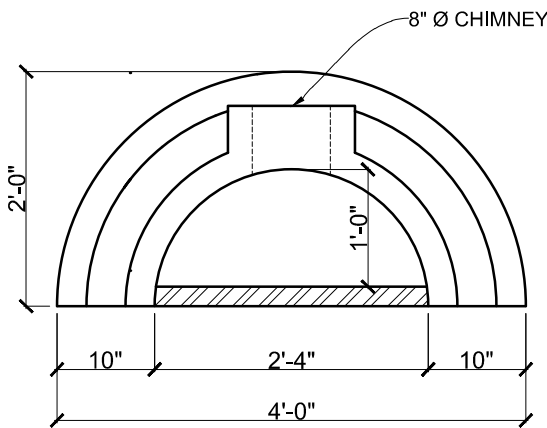
4 DOME PIECES + CENTER CAP



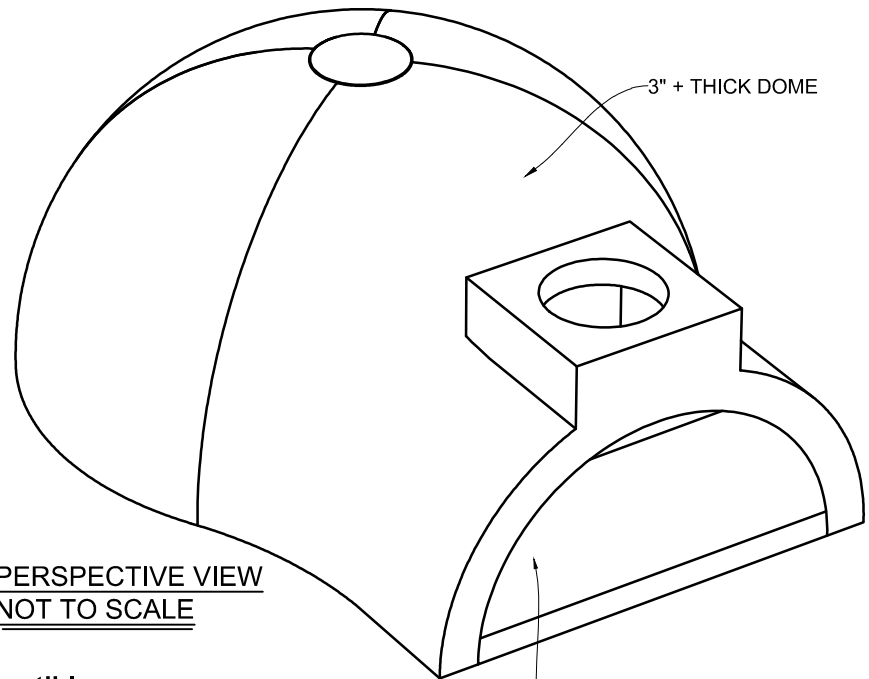
TOP VIEW
NOT TO SCALE



SIDE SECTION
NOT TO SCALE



FRONT VIEW
NOT TO SCALE



PERSPECTIVE VIEW
NOT TO SCALE

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

VERONA 420 SPECS

CALIFORNO

THE BETTER PIZZA OVEN

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