

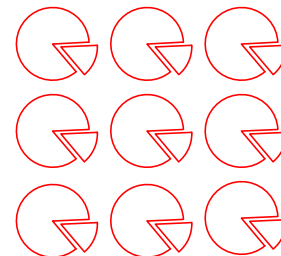
VERONA SERIES

V-560

Modular Refractory Pizza Oven Kit | Professional COMMERCIAL Wood Fired Oven | Made in USA Since 2005

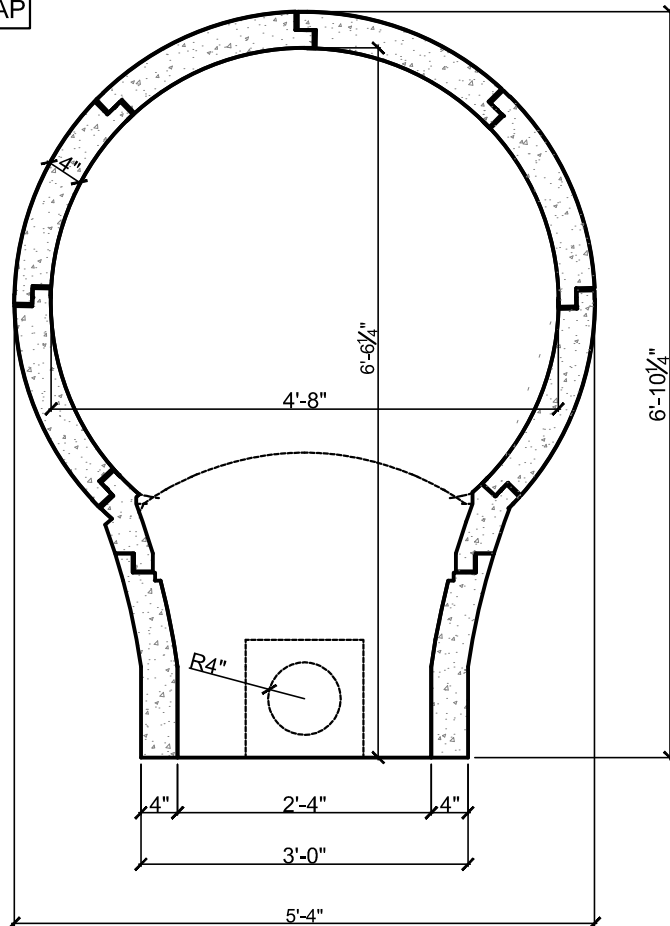
8 DOME PIECES + CENTER CAP

Pizza capacity: 9 - 8" Pizzas at once

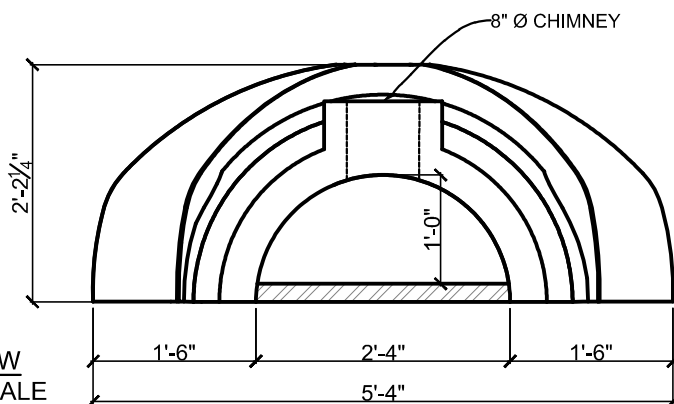


COOKING SURFACE AREA:
3,193 SQ. INCHES

TOP VIEW
NOT TO SCALE



FRONT 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 560 SPECS

www.californo.co | 855.55.forno (36766) | info@californo.co
209 NW 4th Ave. Hallandale Beach, Florida 33309

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CALIFORNO

THE BETTER PIZZA OVEN

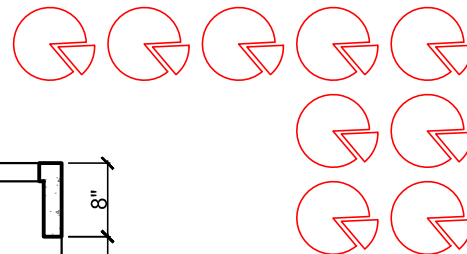
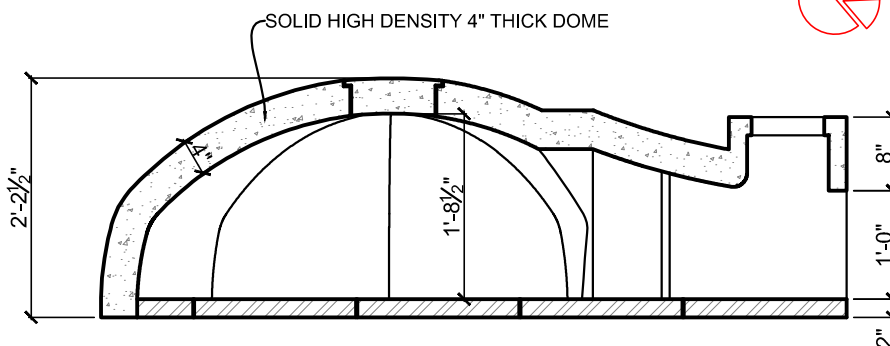
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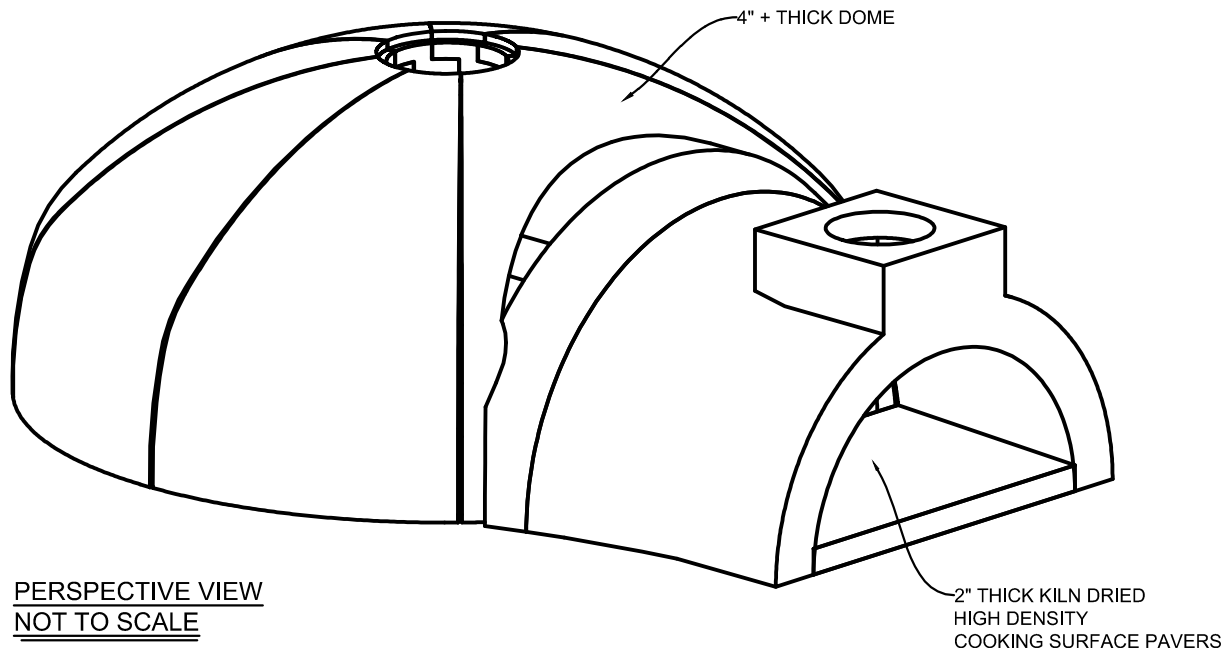
8 DOME PIECES + CENTER CAP

Pizza capacity: 7 - 8" Pizzas at once



SIDE SECTION
NOT TO SCALE

COOKING SURFACE AREA:
3,193 SQ. INCHES



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

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