

CALIFORNO, THE ULTIMATE OVEN

P1 PLUS BURNER – MANUAL CONTROL, BATTERY OPERATED WITH PROPANE OR NATURAL GAS



Ideal for ovens with internal diameter from 33" - 39", such as our Californo Garzoni-350

tailor-made to the thickness of the oven floor, in which a 4.3" Ø hole must be drilled in order to insert the flange with thermal steel cap that protrudes 2-3 cm above the baking floor to protect the burner. (Please call and ask us to pre-drill the cooking surface for you)

The **P1 PLUS** is an ultra-silent atmospheric burner.

The flame created by the special Venturi burner is very bright and replaces the characteristics of wood-fired baking 100%. It also has the advantage of occupying very little space inside the oven, thus increasing the useful surface and managing the heat with extreme ease, simply by rotating a knob.

The **P1 PLUS** adapts perfectly to all types of ovens, both in terms of internal baking surface and in reference to the dome height.

The minimum quantity of heat can be controlled to maintain the oven temperature as well as the maximum quantity of heat to allow the oven to quickly reach the working temperature.

Within this preset range, the flame control knob can be used to vary the amount of heat developed inside the oven, to reach and maintain the temperature required.

The **P1 PLUS** can be installed in any environment, even outdoors, as it requires no electrical connection, it does not suffer from humidity and always guarantees maximum safety for the user.

CALIFORNO P1 BURNER SPECS

MODEL	THERMAL POTENTIALS						GAS PRESSURE		GAS VOLUME		GAS CONN. IN INCHES	WEIGHT IN KG
	IN KW		IN KCAL/H		IN BTU		IN MBAR		IN NM3/H			
	MIN	MAX	MIN	MAX	MIN	MAX	MIN	MAX	MIN	MAX		
DRAGO P1 NATURAL GAS	6	15	5000	13000	20,470	51,180	15	25	0.63	1.58	1/2"	4
DRAGO P1 PROPANE	6	15	5000	13000	20,470	51,180	25	50	0.20	0.54	1/2"	4