

# GARZONI SERIES

# G-350

Modular Refractory Pizza Oven Kit

Professional "CAFE" Wood Fired Oven

Made in USA Since 2005

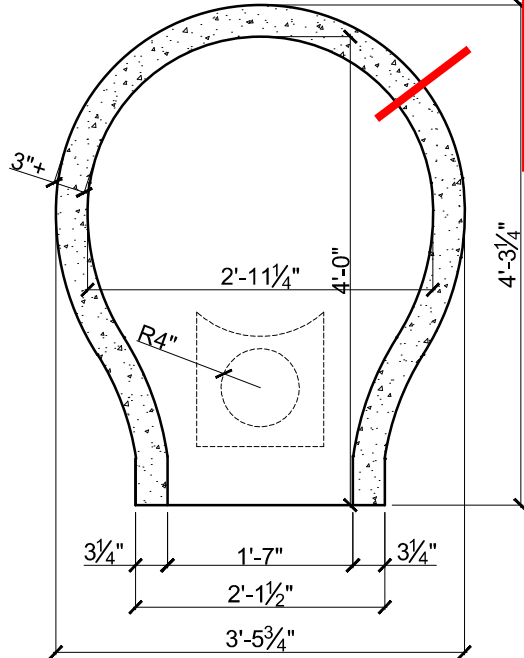
3 DOME PIECES + CENTER CAP

**You need to drill a hole at the 2 o'clock position and push the probe from the outside to inside the oven. probe need to be parallel to cooking surface and 2"-3" above the cooking surface.**

Pizza capacity: 5 - 8" Pizzas at once

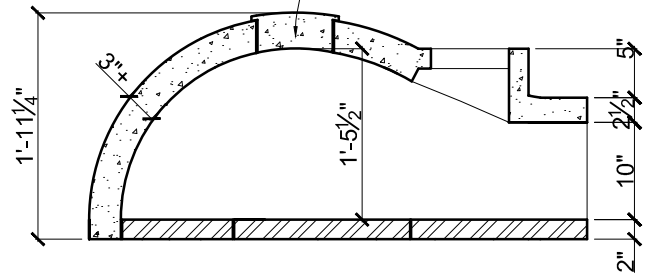


COOKING SURFACE AREA:  
**1,293 SQ. INCHES**



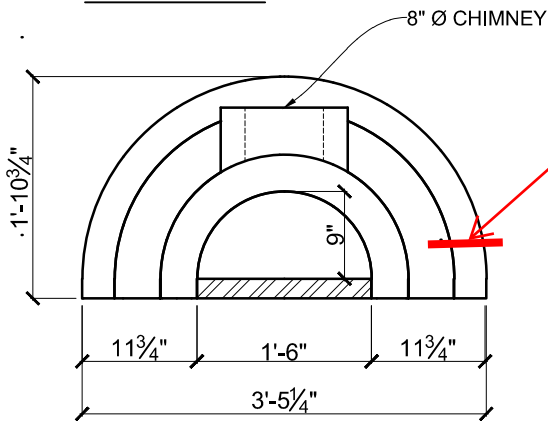
TOP VIEW  
NOT TO SCALE

SOLID HIGH DENSITY 3" THICK DOME

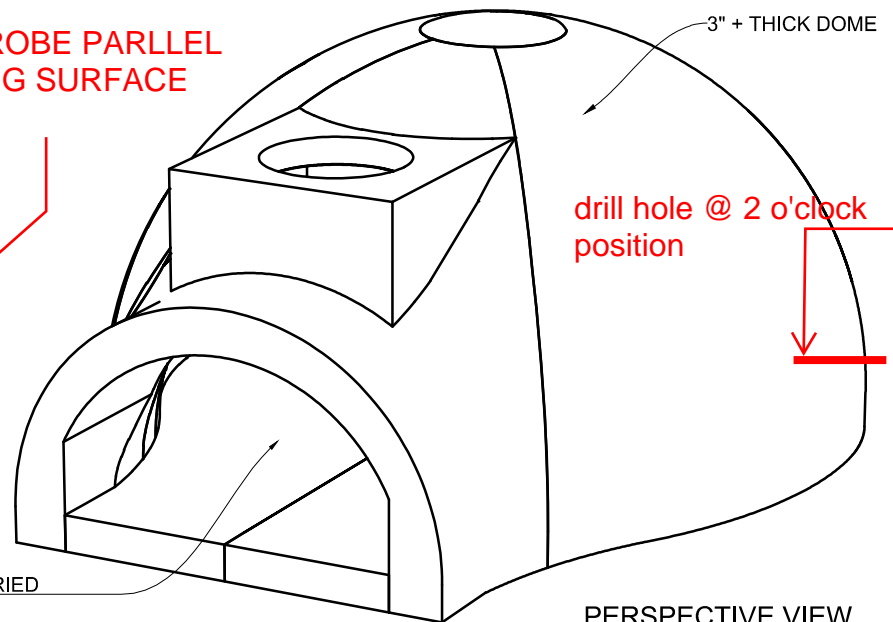


SIDE SECTION  
NOT TO SCALE

**INSTALL PROBE PARALLEL TO COOKING SURFACE**



FRONT VIEW  
NOT TO SCALE



PERSPECTIVE VIEW  
NOT TO SCALE

2" THICK KILN DRIED  
HIGH DENSITY  
COOKING SURFACE PAVERS

## THERMOMETER ASSEMBLY

**MOUNT THE DIAL INFRONT OF THE OVEN AT LOCATION YOU CHOOSE**