

**PERSPECTIVE**

Pizza capacity: MORE THAN 2 - 8" Pizzas at once



Interior width	Interior depth	Exterior diameter	Cooking surface area
28"	32"	42 1/4"	800 sq.inches

**clearance from combustibles:**

- 1" clearance all way around the perimeter.
- 14" above completed dome assembly.
- 30" side clearance from door opening.
- 36" from front of oven landing.

**NON COMBUSTIBLE HEARTH.**

**SPECS:**

- wood fuel, option for gas burner.
- available with or without metal stand.
- clay flue come standard, options for metal upgrades such as stainless or rusted old world steel.

ships via LTL in wooden crate size:  
48" X 48" X 70" gross weight: ~ 900 lbs

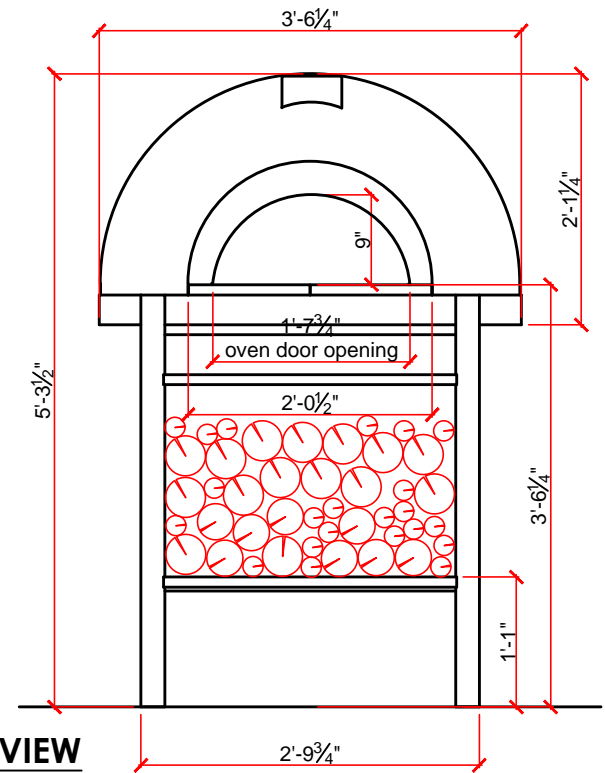
**Utilities:**

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.

**WARNING:**  
Please read and follow all instructions prior to installing and using any of californo appliances. Failure to follow instructions may result in property damage, injury or even death.



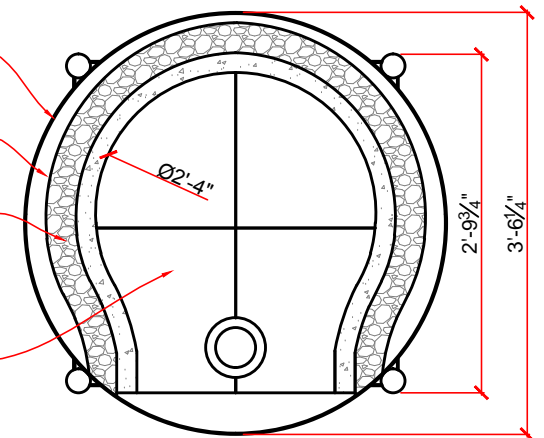
**FRONT VIEW**

allow minimum 1" all around from combustible materials

smooth stucco finish

3 layers of blanket insulation 1" thick each

800 square inches cooking surface



**PLAN VIEW**

Made in USA Since 2005

**GARZONI 280 ASSEMBLED SPECS**

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**CALIFORNO**

THE BETTER PIZZA OVEN

As we constantly improve and develop our products, minor modification may reflect in actual product.