

# GARZONI SERIES

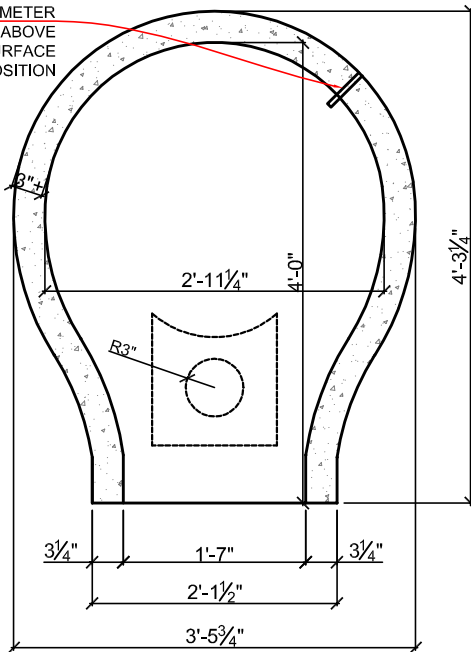
# G-350

Modular Refractory Pizza Oven Kit

Professional "CAFE" Wood Fired Oven

Made in USA Since 2005

REMOTE THERMOMETER  
PROBE INSTALL 4-6" ABOVE  
COOKING SURFACE  
@ 2 O'CLOCK POSITION



**TOP VIEW**  
**NOT TO SCALE**

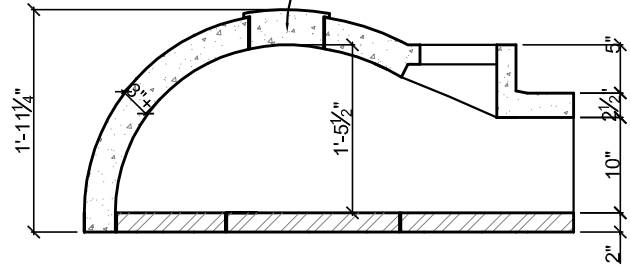
3 DOME PIECES + CENTER CAP

Pizza capacity: 5 - 8" Pizzas at once

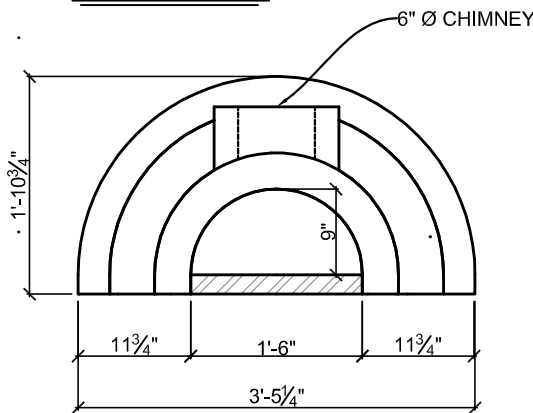


COOKING SURFACE AREA:  
**1,293 SQ. INCHES**

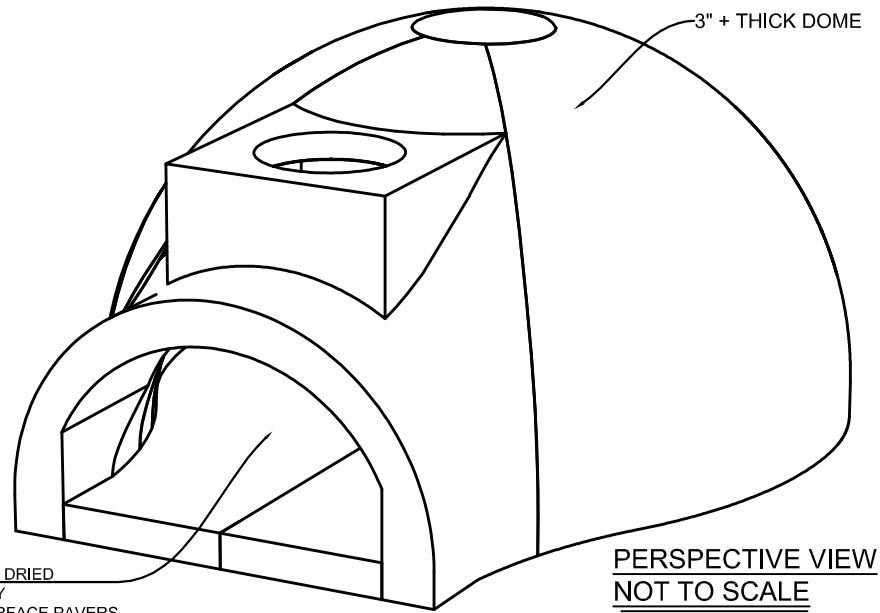
SOLID HIGH DENSITY 3" THICK DOME



**SIDE SECTION**  
**NOT TO SCALE**



**FRONT VIEW**  
**NOT TO SCALE**



**PERSPECTIVE VIEW**  
**NOT TO SCALE**

Interior width	Interior depth	Exterior width	Exterior depth	Cooking surface area
35"	48"	41"	51"	1,293 sq.inches

**Utilities:**

works with wood with an option for gas

**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.

**GARZONI 350 SPECS**

**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 (NO HOOD REQUIRED)