

# MODEL 60 Modular

## WOOD-FIRED OVEN



- ▶ 23" x 26" Interior cooking area
- ▶ Wall and dome elements are a dense superior high temperature refractory material composed of 80% alumina and other advanced elements for extra durability, heat retention and longevity.
- ▶ High Thermal Mass for excellent heat retention.
- ▶ Hearth Floor Tiles - "Pierre de Boulanger" are cold pressed at 8,500 psi and ceramitized at 2800F degrees.
- ▶ Large oven entrance opening allows for maximum visibility and easy usage.
- ▶ Shipping Weight: 1,000 lb

### Model 60 Modular Oven Includes:

#### Floor Tiles (9)

9 - 12" X 12"x 1 1/2"

#### Oven Pieces:

Primary Hood

Rear Section Pieces (2)

Middle Section Pieces (2)

Front Entrance Pieces (2)

Steel Entrance Plate (black)

Thick Cast Aluminum Door

Dial Temperature Gauge (probe 4ft)

Refractory Cement (22 lb / 10 kg Bag)

Galvanized Metal Flashing

High Heat Silicone Tube

Plywood Spacers

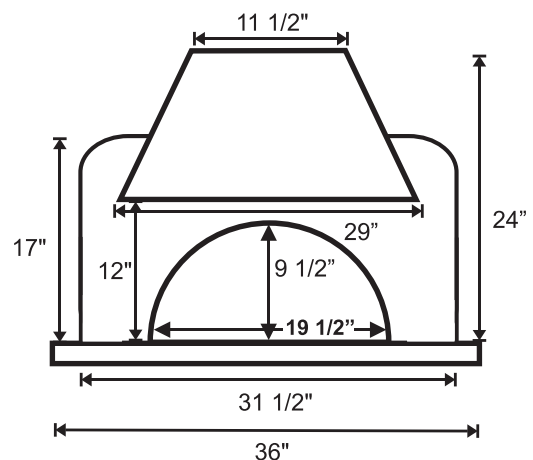
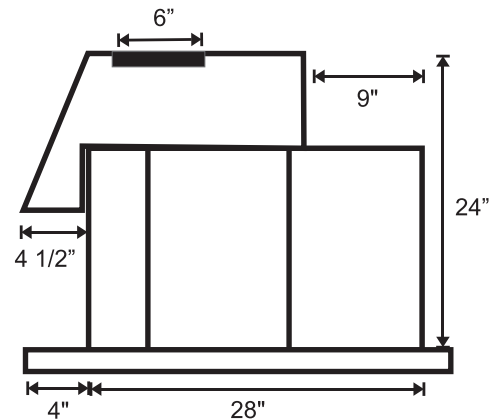
Refractory Cement (container)

Package of Fire Starters

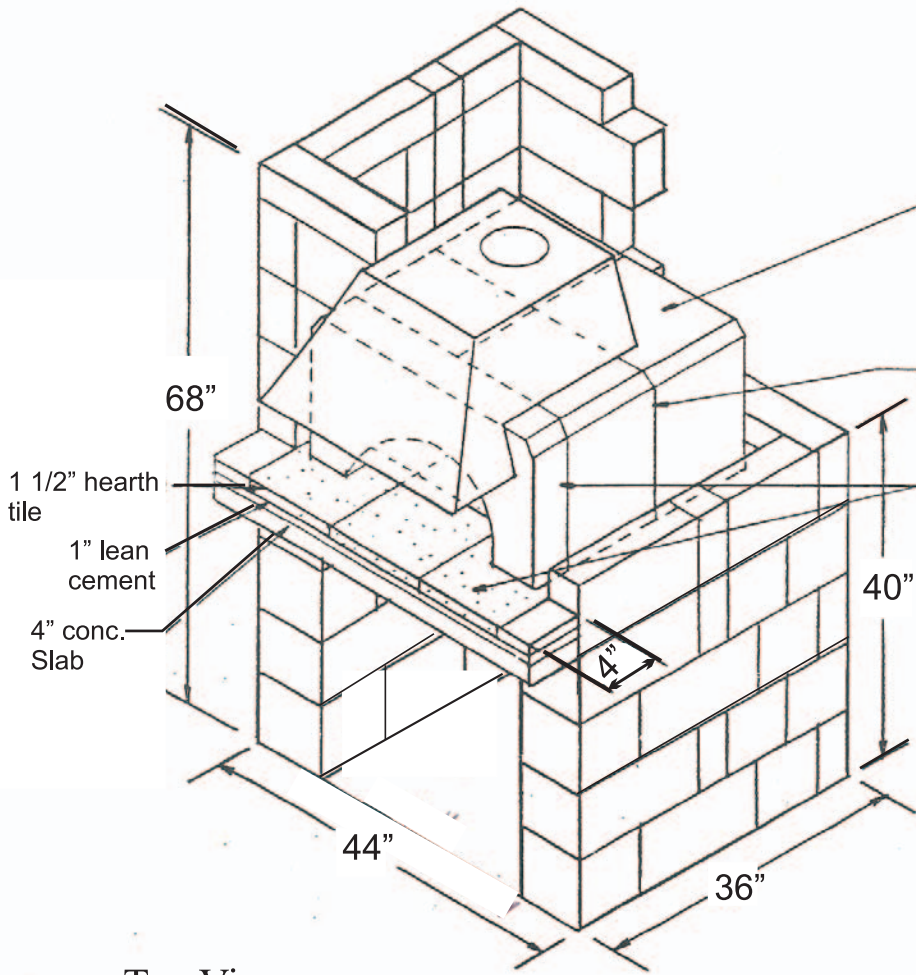
Stainless Steel Pizza Peel

4" x 16" Screened Vent

Installation Instructions and Video/DVD



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Top View

