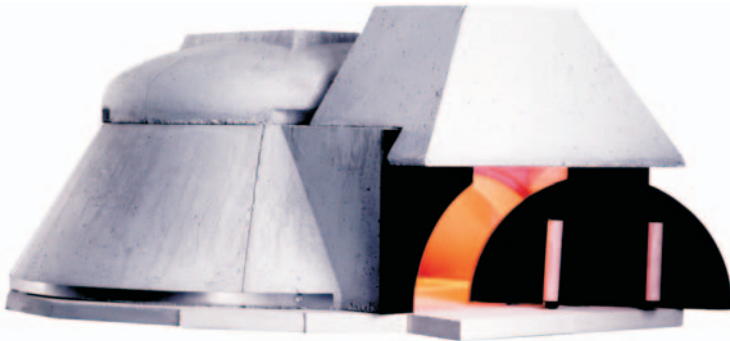


MODEL 110 Modular

WOOD-FIRED OVEN



- ▶ 43" 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: 1,700 lb

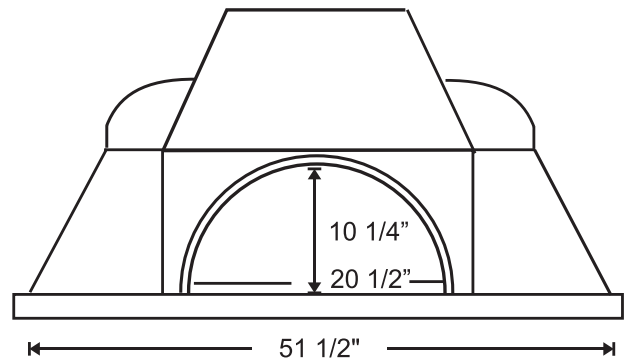
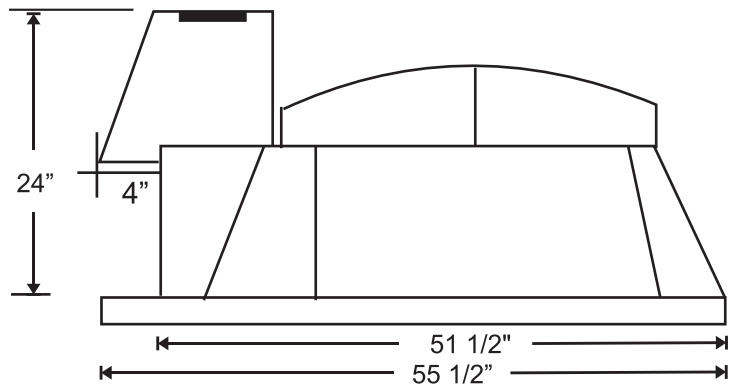
Model 110 Modular Oven Includes:

Floor Tiles (25)

- 5 - 12" X 6"
- 20 - 12" X 12"

Oven Pieces:

- Primary Hood
- Dome Pieces (2)
- Side Wall Pieces (4)
- Front Entrance Piece
- 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



MODEL 110 MODULAR OVEN

