

Code EPZ60BBS – 80x60 Wood Fired Pizza Oven



FEATURES

- Bench top style installation
 - Refer important information below
- Pizza capacity x 3 large size
- Temperature indicator
- Oven heat up time approx... 15 minutes
- Pizza cooking time 3 to 4 minutes (thin style)
- Black hammer tone dome + s/steel fascia
- Ventilated s/steel door with timber handle
- Oven floor dimension W 800mm x D 600mm
- Food grade internal base cooking bricks
 - Bricks size 400mmx200mmx30mm

OPERATING INFORMATION

- Requires clean dry wood fuel for optimum results
- Maximum oven temperature 450 degrees
- Flue diameter 150mm
- Weight 135kg



Food grade internal base cooking bricks



Temperature indicator

ACCESSORIES

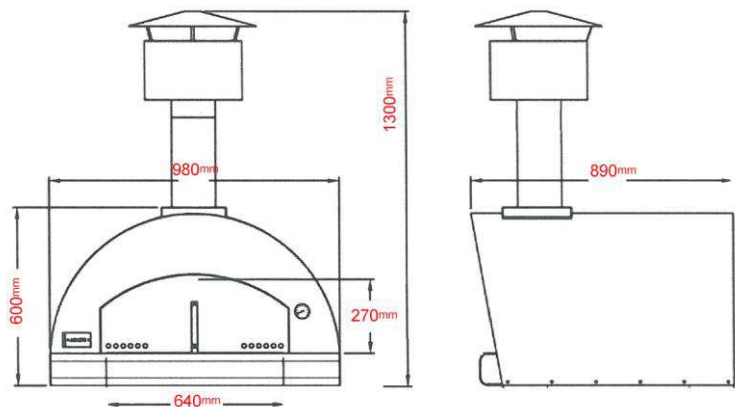


Accessories set
EACCPZSET

Ash shovel
EACCCASH

Charcoal shifter
EACCSHT

PRODUCT DIMENSIONS



IMPORTANT INFORMATION

This pizza oven is suitable for outdoor & alfresco areas in accordance with the following:

- Installation must be performed by a qualified competent installer.
- Supporting base must be made from non-combustible materials.
- Adequate clearances to combustible materials must be maintained.

