



Specifications.

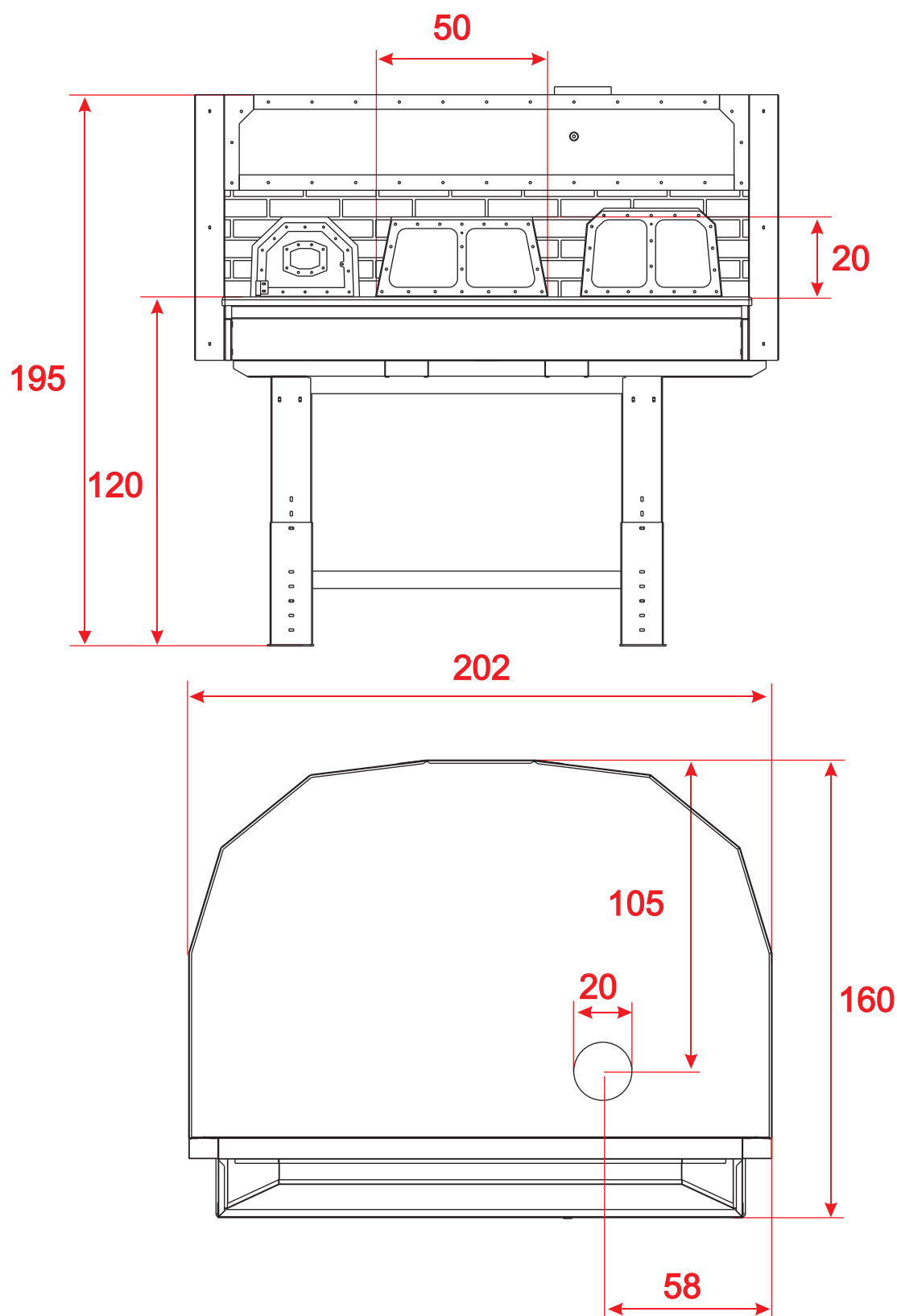
Number of pizzas 30 cm.	6
Productivity per hour.	90
Consumption of firewood per hour /kg./	4-5
Weight / kg /.	1700
Sizes of barbecue /cm./	60x40

Model	D100FB
Fuel type	<i>WOOD-BURNING OVEN</i>
Type	Static

WOOD-BURNING OVEN FOR PIZZAS model D100FB.

This is a wood-burning oven with a double front door in combination with barbecue, wood combustion chamber separated from the baking surface and drawer to collect ashes from burning wood.

They are made of vibrated refractional material with high percent of two-aluminum-three-oxide (Al_2O_3), which guarantees high wearing out resistance and sturdiness. The domical form of the baking chamber guarantees an even baking at low wood consumption. Insulation materials with low coefficient of heat conductivity have been used. The considerable thickness of insulation helps to achieve maximum economy. All elements of the oven are placed in a case which allows its mobility.



***Dimensions are cm.