

Technical Data Sheet

1200 B-C Gas



More Than Just Pizza

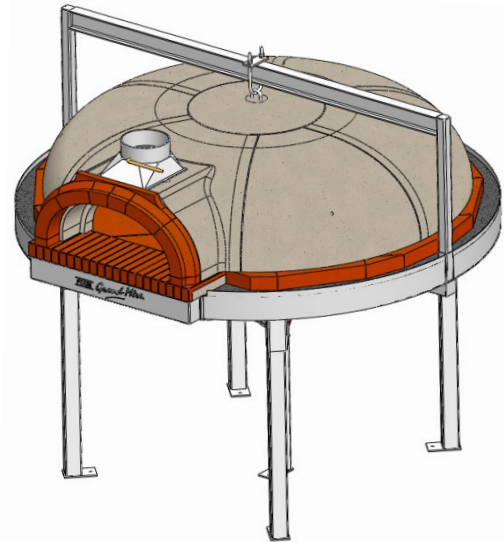
- Low dome design
- 25% more wood efficient
- 50% more heat retention
- Exceptional heat retention allows for baking, roasting, smoking, and much more

Capacity

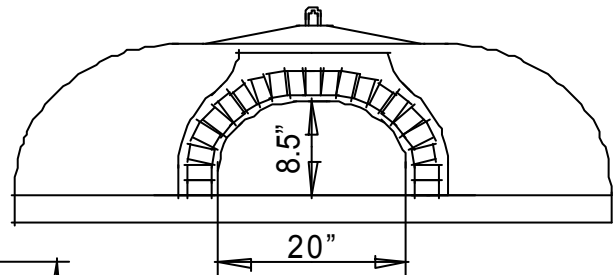
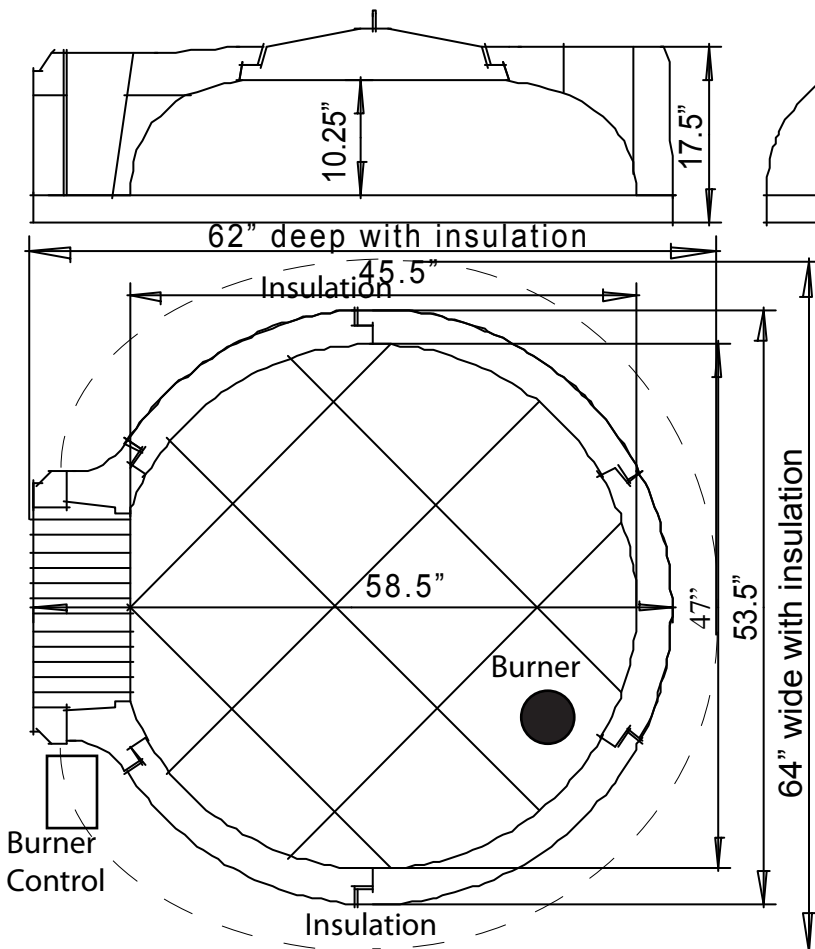
- 6 to 8 (12") Pizzas + Fire
- 20 Baguettes
- 10 Loaves of Bread

Technical Information

- Interior Cooking Diameter: 47"
- Interior Dome Height: 10.25"
- Door Opening: 17" W x 8.5" H
- Exterior Measurements: 58.5" W x 61" D x 17.5" H
- Weight: 2800 lbs.



- Refractory Concrete Reinforced with Stainless Steel Fibers
- Natural Refractory Clay Bricks
- UL Listed
- NSF and ANSI-4 Certified



Kit Includes:

- Brick Tile Floor
- Bricked Dome
- Calcium Silicate Floor Insulation
- Superwool insulation blanket
- Bricked Arch
- Cast Iron Door
- Insulated Door
- Flue Connector
- Floor & Dome Insulation
- Mortar
- Assembly Instructions

The Bread Stone Ovens Company, LLC

9758 Skillman Street, Dallas, TX 75243

(469) 484-4990 www.breadstoneovens.com