



# Code EPZ60BBS - 80x60 Wood Fired Pizza Oven



#### **FEATURES**

- Bench top style / trolley stand installation
  - Referimportant 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 to ne do me + s/steel fascia
- $\bullet\,$  Ve ntila te d  $\,$  s/ ste e l d o o r w ith  $\,$  tim b e r ha nd le
- • O ve n flo o r d im e nsio n W 800mm x D 600mm
- Food grade internal base cooking bricks
  - o Bricks size 400mmx200mmx30mm
- Optional 1 metre extension pipe (code: VENDE)
- Made in Italy

### **OPERATING INFORMATION**

- Require scleandry wood fuel for optimum results
- Maximum oven temperature 450 degrees
- Flue diameter 150mm
- Weight 135kg



Food grade internal base cooking bricks



Temperature indicator

#### **ACCESSORIES**

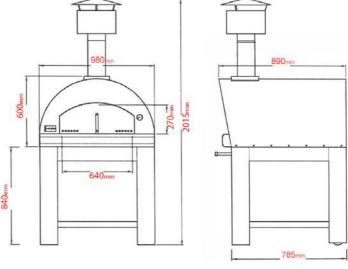


Accessories set EACCPZSET

Ash shovel EACCCASH

Charcoal shifter EACCCSHT

## 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.