

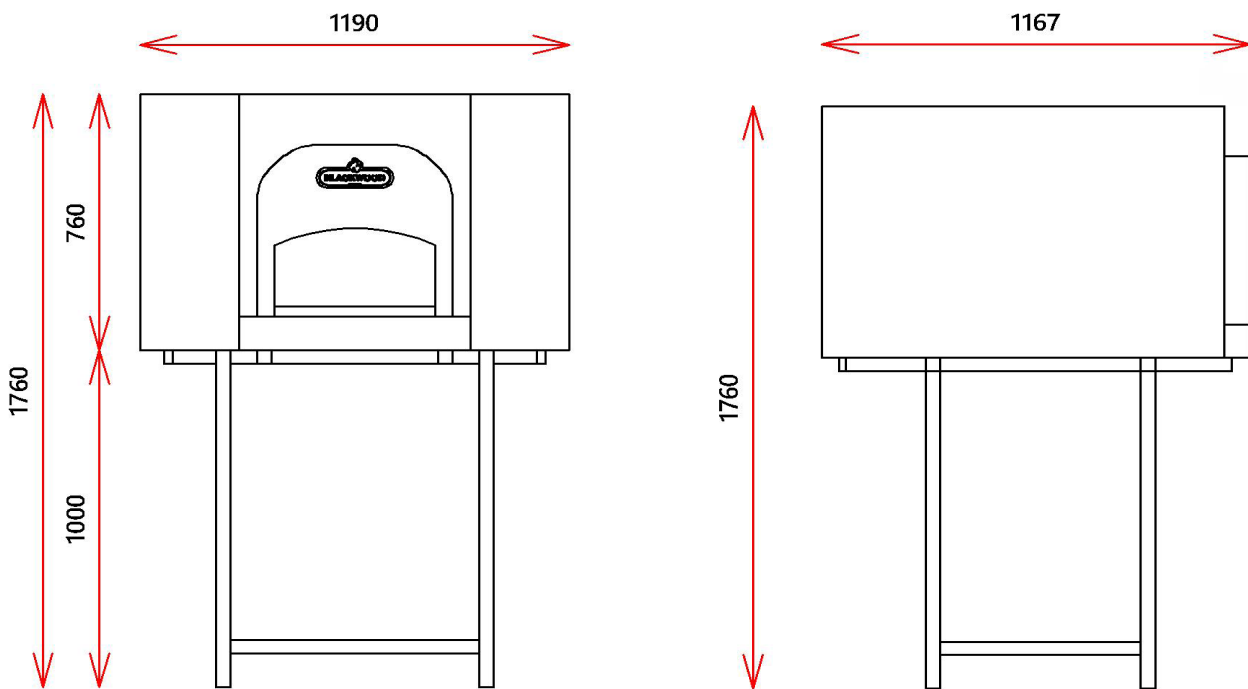


BLACKWOOD

OVENS

PICO PIZZA OVEN

A British manufactured commercial wood/gas fired oven using recycled materials. It's parabolic shape, front flue and recycled fire brick construction maintains heat longer, maximising efficiency and reducing energy and running costs by over 50%



FEATURES

- Parabolic shape and front flue to maximise heat retention.
- Made from recycled bottle kiln refractory fire bricks which add strength and store heat.
- Fire brick base produces 3 x hand stretched pizzas.
- Temperature range up to 500 °c.
- Cooking times from 90 - 120 seconds.

DIMENSIONS

- Width: 1190mm
- Depth: 1167mm
- Height: 760mm
- Height With Stand: 1760mm
- Electrical: 240V, 2.1 KW, Single Phase.
- 750mm Fire Brick base.
- Interior Body: Recycled bottle kiln brick.
- Exterior Body: Stainless Steel, which can be powder coated.

OPTIONAL EXTRAS

- Gas Burner
- Pizza Pans and Peels
- Stainless Steel Frame
- Brushes and Rakes