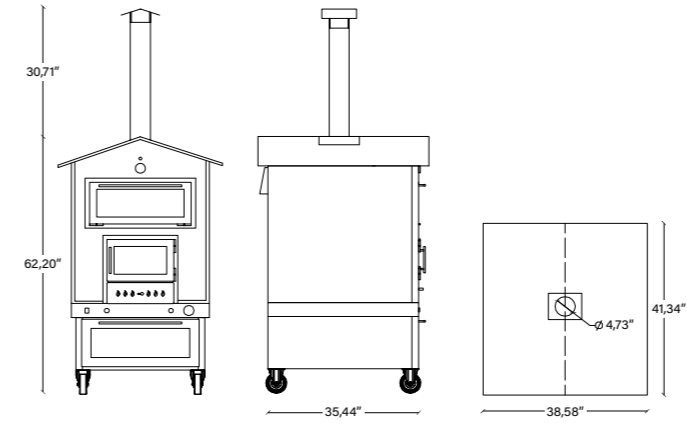


OUTDOOR OVEN



TECHNICAL FEATURES



| | |
|--|--|
| COMBUSTIBLE | Dry wood |
| WOOD necessary to reach 250° C / 482 °F | 4/6 kg - 9/13 lbs |
| WOOD necessary to maintain the temperature | 1/1,5 kg - 2,2 / 3,3 lbs per hour |
| FLUE | Ø 12 cm / 4,73 inch |
| THERMAL POTENTIALITY | 9,69 Kw / 8336 kcal/h |
| WEIGHT (depending on the coating) | 240/280 kg - 530/620 lbs |
| COMBUSTION CHAMBER | Terracotta tiles |
| COOKING CHAMBER | In stainless steel AISI 304 |
| COOKING CHAMBER DIMENSIONS | 54 x 75 cm - 21,25 x 29,53 inch |
| COOKING LEVELS | 2 |
| CAPACITY | 5 kg / 11 lbs (bread baking) |
| EXTERNAL STRUCTURE | In stainless steel |
| SLOPING ROOF AND FLUE | In stainless steel |
| INSULATION | In mineral wool |
| DOORS | In stainless steel with temperate glass |
| HANDLES | In brushed stainless steel with snap closure |
| ASH DRAWER | Sliding drawer with adjustable air intake |
| WHEELS AND REMOVABLE HANDLES | 4 (to move the oven) |
| FOOD WARMER | Sliding on wheels |
| ILLUMINATION OF THE COOKING CHAMBER | With halogen lamp 12V |
| VENTILATION OF THE COOKING CHAMBER | Airfan 12V |

FUEGO INOX

In the photo:
Outdoor oven Fuego Inox
Finish: Lava stone Nero opaco
(MS03843)