

FG60

PORTABLE

Range

What's Included

- Fibreglass Oven
- Flue
- Steel Slab Base
- Steel Sub Floor
- 1 Pizza Paddle
- Refractory Brick Floor
- 1 Recipe Book
- 1 Powder Coated Oven Door
- 1 Oven Stand



The fiberglass outer shell is a high temperature resin to withstand heat at the front of the oven and around the flue. The outside of the chamber and even under the fire does not exceed about 50 degrees C with a run time of about 4 hours, even longer running times will not change this a great deal. You will not be able to burn yourself on any outside part of the oven other than the flue.

The ovens themselves are very thermally efficient heating up to cooking temperature in just 30 min and holding the temperature long after the fire has gone out. An oven with the door closed most of an evening will still be able to cook bread the next morning as the chambers are made of about 70% refractory clay giving excellent durability and heat retention.

Preassembled Oven

20ft container load 20 units
40HQ container load 66 units

Oven Dimensions:

External Dimensions of Oven

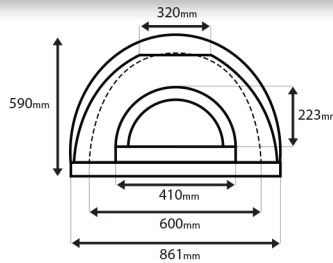
Length (front to back) 866mm
Width (left to right) 861mm
Oven height (excluding flue) 590mm
Weight (preassembled) 225kg

Internal Dimensions of Oven

Length (front to back) 735mm
Width (left to right) 600mm

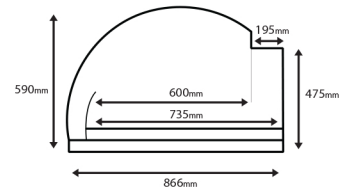
Flue Details

Flue height 600mm
Flue diameter 150mm



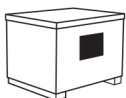
Oven Diagram (Front)

Width 861mm
Height 590mm
Arch Width 410mm
Arch height 223mm
Flue base width 320mm



Oven Diagram (Side)

Length 866mm
Height 590mm
Internal length 735mm
Flue base width 195mm
Front height 475mm



Box Dimensions

Preassembled

(L) 1020mm
(W) 1150mm
(H) 835mm



Weight

225kg Preassembled

