



CLAYBURN FORNETTE

Enjoy the many advantages of this gas fired pizza oven:

No cold spots or moisture within the oven thanks to the inner clay dome

Low operation cost due to efficient floating flame burners and well insulated inner clay dome

Option to burn wood for ambience and aroma

Easy access to cooked foods due to the hearth's wide opening

Beautifully exposed rear floating flame enhances restaurant décor

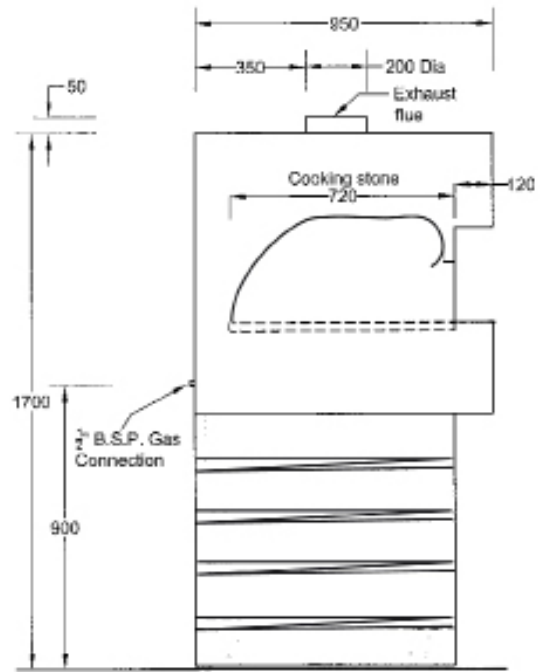
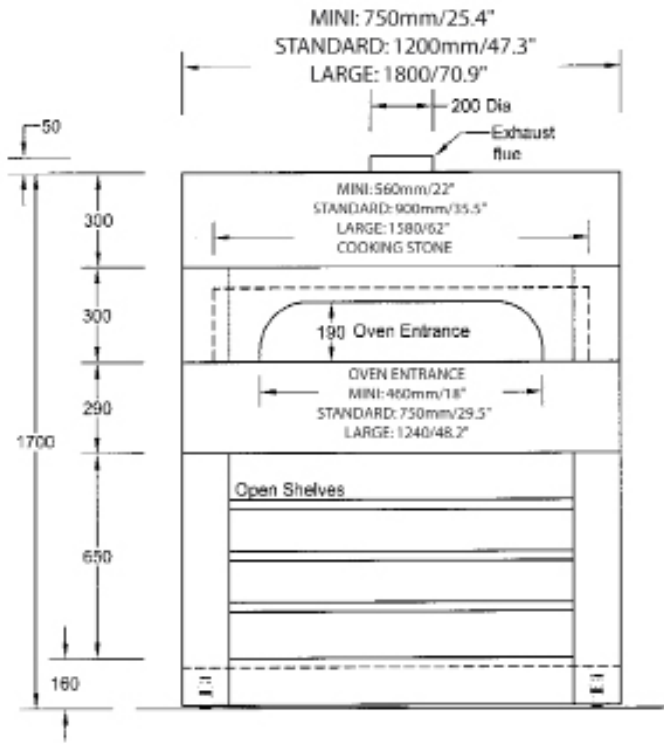
Easy to clean removable shelves

Sizes and finishes can be tailor made



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www.clayovens.com





TECHNICAL DATA

HEAT INPUT

Standard

High Setting 14kw/46,000 Btu (net)

Low Setting 4.2kw/14,400 Btu (net)

Large

High Setting 26.5kw/86,000 Btu (net)

Low Setting 10.4kw/33,000 Btu (net)

HEARTH CAPACITY

Mini

Pizza Size	Capacity	Hearth dimensions
10" Pizza	4	22" (560) x 28" (710)

Standard

10" Pizza	6	36" (915) x 28" (710)
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Large

10" Pizza	10	62" (1575) x 28" (710)
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Continuous product improvement is a policy of the Clay Oven Co. Ltd. therefore specification and design are subject to change without notice.



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