



CLAYBURN AMBERGLOW

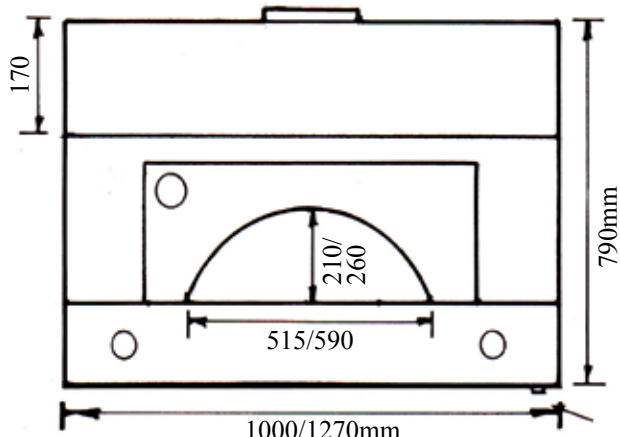
A gas fired and wood burning pizza oven in one. Enjoy the benefits of gas efficiency and the added visual impact of a wood burning pizza oven. Thanks to the special clay mix interior, heat is distributed evenly, banishing cold spots and leaving a moist-free atmosphere. This ensures that every pizza is cooked to perfection. Sizes and finishes can be tailor made



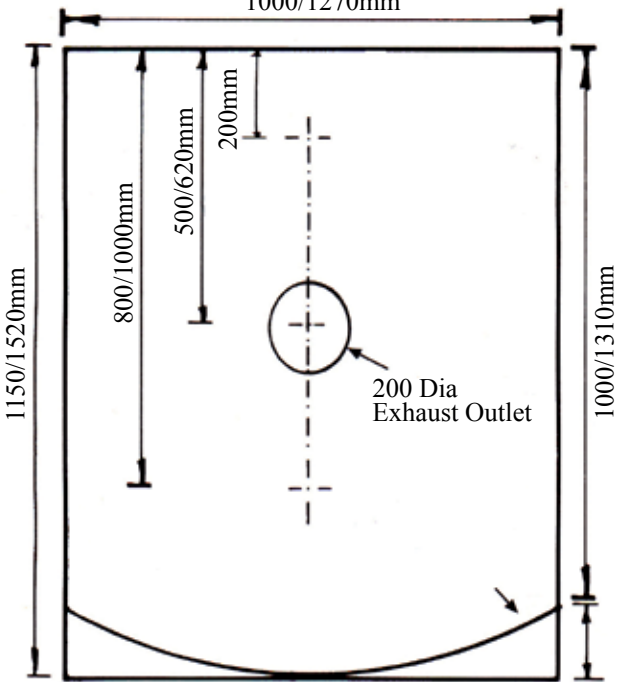
The Clay Oven Co. Ltd.
163 Dukes Road, London W3 0SL
Tel: +44 (0) 208 896 2696 Fax: +44 (0) 208 896 2686
www.clayovens.com



STANDARD/LARGE



2 x 1/2" BSP gas inlet at rear
1000/1270mm



PLAN VIEW

TECHNICAL DATA

HEAT INPUT

Standard

High Setting	22.5kw / 72,000 Btu (net)
Low Setting	48.7kw / 28,000 Btu (net)
Gas Supply Pressure	20mbar / 7 inch
Injector size	Ø 2.64mm / 3/16inch
Gas rate	2.39m ³ /hr

Large

High Setting	26.5kw / 86,000 Btu (net)
Low Setting	10.4kw / 33,000 Btu (net)
Gas Supply Pressure	20mbar / 7inch
Injector size	Ø 2.64mm / 3/16inch
Gas rate	2.72m ³ /hr

HEARTH CAPACITY

920 x 1220 (36" x 48")		690 x 920 (27" x 36")	
Pizza Size	Capacity	Pizza Size	Capacity
8" Pizza	16	8" Pizza	9
10" Pizza	10	10" Pizza	6
12" Pizza	6	12" Pizza	4

Continuous product improvement is a policy of the Clay Oven Co. Ltd. therefore specification and design are subject to change without notice.



The Clay Oven Co. Ltd.
163 Dukes Road, London W3 OSL
Tel: +44 (0) 208 896 2696 Fax: +44 (0) 208 896 2686
www.clayovens.com