

CLAYBURN FORNETTE

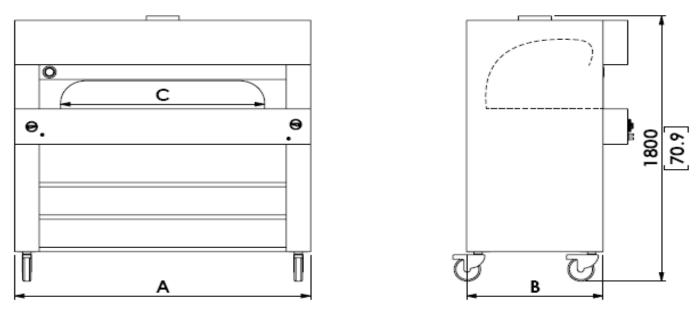
Enjoy the many advantages of this gas fired pizza oven:

- No cold spots or moisture within the oven thanks to 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 hearths wide opening.
- Beautifully exposed rear floating flame enhances restaurants décor.
- Easy to clean removable shelves.
- Sizes and finishes can be tailor made.









Sizes	A	В	С
F750	750mm/ 29.5″	790mm/31.1"	460mm/18.1"
F1150	1150mm/45.3″	830mm/32.7″	750mm/29.5″
F1800	1800mm/70.9″	830mm/32.7″	1240/48.8″

Our complete Fornette range are available in custom sizes with built in grills and double loading apertures for better oven access and versaltility.

TECHNICAL DATA

Heat Input

F1150					
High Setting	14KW/46,000 Btu (net)				
Low Setting	4.2KW/14,400 Btu (net)				
F1800					
High Setting	26.5KW/86,000 Btu (net)				

HEARTH CAPACITY

F750 - 29.5" (750mm) x 35.5" (900mm)

Pizza Size	Capacity	Hearth Dimensions		
10" Pizza	4	22″ (560mm) x 28″ (710mm)		
F1150 - 47.5" (1200mm) x 37.5" (940mm)				
10" Pizza	6	36" (915mm) x 28" (710mm)		
F1800 - 71" (1800mm) x 37.5" (940mm)				
10" Pizza	10	62" (1575mm) x 28" (710mm)		

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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