

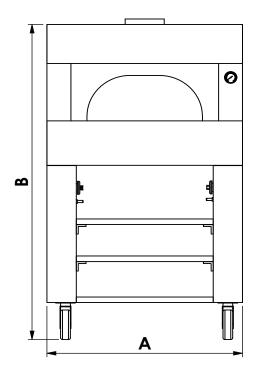
# CLAYBURN AMBERGLOW

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.









# 2x 1/2" Gas Connections Cooking Stone

## TECHNICAL DATA

### **HEAT INPUT**

A1150

 High Setting
 22.5KW / 72,000 Btu (net)

 Low Setting
 8.7KW / 28,000 Btu (net)

Gas Rate 2.39 m<sup>3</sup> / hr

A1800

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

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

Gas Supply Pressure 20 mBar / 7 Inch Injector Size ⊠2.64mm / 3/16 Inch

Gas Rate 2.72 m<sup>3</sup> / hr

## **HEARTH CAPACITY**

920mm x 1220ı	mm (36" x 48")	690mm x 920mm(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

Size	Α	В	С
A1000	1000mm/39.4"	1700mm/67"	1190mm/46.9"
A1240	1240mm/48.8"	1730mm/68.1"	1700mm/67"

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







