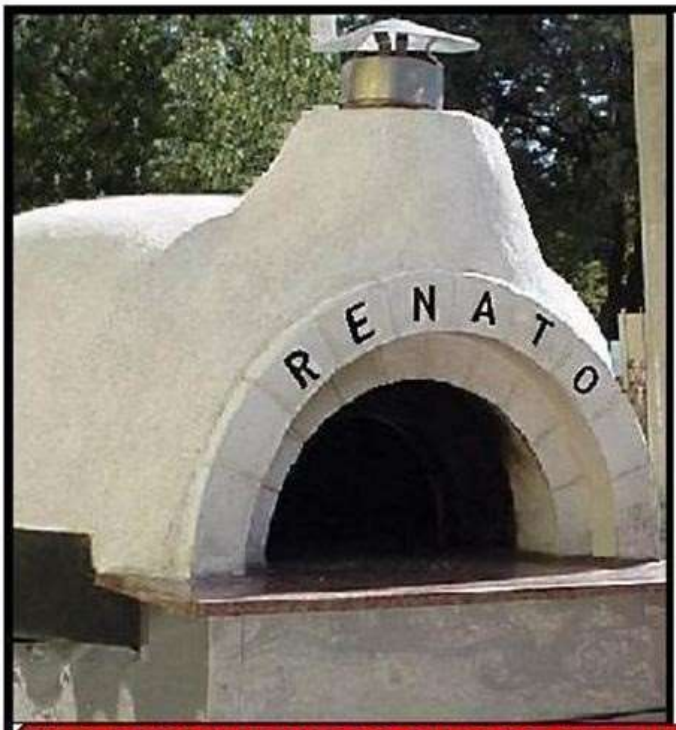
SINCE 1981
QUALITY - SERVICE - VALUE

"WOOD-GAS FIRED" BRICK OVEN

Job Name: _____

Model: AR/400-WG-STUCCO

Item #: _____



OVEN FEAUTURES:

Groutless Seams - Insulation
Easy Replaceable Floor Stones
FDA-NSF Bake Safe Material
Choice of Granite Mantles (48"x12"x1")
Large Pizza Paddle (Wood Handle)
Small Stiff Metal Pizza & Wood Paddle
Oven Deck Brush
Built in "Brick Arch Eye Brow Hood"
S/S Fire Grate Wood Stand
Fire up & Testing on Location*
Pizza Baking Demo*
Easy Installation Instructions
Old World Recipes & Formulations
USA Patents: 5,413,033 - 5,606,092
(Also Protected in Canada & Mexico)
"UL" Listed-Classified... Mechanical & Sanitation as per: "NSF Standard #4"

"THE PORSCHE TURBO CHARGE OF THE WOODBURNING BRICKOVENS!!!"

OPTIONS:	
S/S Finish (Pre insulated)	
Extra Gas Burner	
Dual Digital Temp. Controls	
Infrared Floor Heaters	
Extra Oven Opening	
In-Oven "Ash Drop"	
Black Steel Ash Cart	
S/S Hood (Nfpa #96)	
Class "A" Flue (Nfpa #211)	

CAPACITY: (Approx.)	
8" Pizzas	5
10" Pizzas	4
12" Pizzas	4
14" Pizzas	3
16" Pizzas	2
18" Pizzas	2

DIMENSIONS:
Opening:17.5"x9"
Width: 56"
Depth: 59"
Weight:4700 LBS
Baking Time:
3 Min. Pizzas

c UL us CLASSIFIED

MECHANICAL REQUIREMENTS:

Electrical - 120V-60-1-20Amp. 3 Wires - Dedicated Ground
"Nat. Gas" @ 3.5"-5" WC - Max Btu @ 47K, "LP. Gas" @ 10.5" WC - Max Btu @ 34K
Gas Supply Black Pipe @ 1.5" - .75" - .50" Diam.
Exhaust @ 500 C.F.M. Max (Gravity Draft)
Zero Clearance to "Non Combustible Material" With Free Insulation, or 6" Without Insulation

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Renato Ovens, Inc. Brickovens are: "Listed"–"Certified" by one or all the following Testing Laboratories: "UL", "UL-SANITATION" (As per NSF Standard #4), "ULC", "MEA", "FDA"
ONLY USA COMPANY WITH PATENTS: 5,413,033 - 5,606,092 (Also in Canada & Mexico)

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