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Perth office:

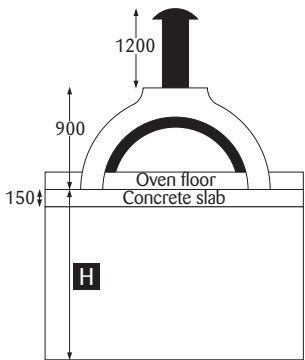
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MM76c-03/10

Front view of oven on a bench



Oven Floor is 50mm thick. Height from Ground Floor **H** to Oven Floor should ideally be bench height. Your tiles or bench top finish (such as granite) would then be level with the oven floor

Grand Commercial oven construction details

Grand Commercial Oven

Internal dimensions of oven

Length (front to back), including stainless steel floor	1760mm
Width (left to right)	1200mm

External dimensions of oven

Length (front to back)	2000mm
Width (left to right)	1550mm
Oven Height (excluding flue)	900mm
Length – front to main flare out	400mm
Width – front of oven	1130mm
Mouth of oven	535mm wide x 280mm high
Weight (on slab)	approx 3000kg
Weight (without slab)	approx 2000kg

Flue details

Flue Height	900mm
Flue Diameter	150mm
Centre of flue (from front)	270mm

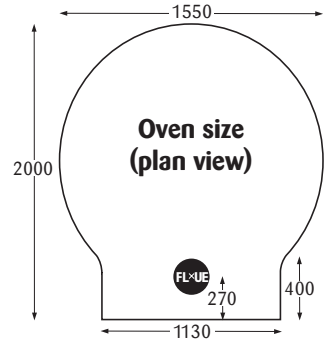
Ovens supplied on a slab

A concrete slab is supplied for ovens to be delivered pre-manufactured. The oven sits edge to edge on the slab so the size of the slab will be the same size as the oven, i.e. 2000mm x 1550mm, as above.

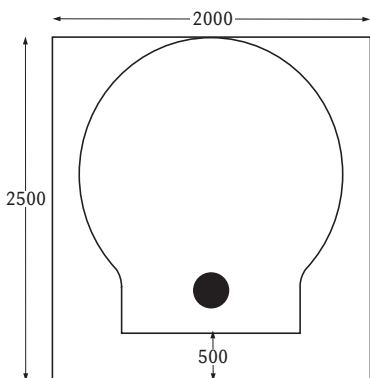
Slab thickness	150mm
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Ovens not supplied on a slab (ie installed on site) – important note

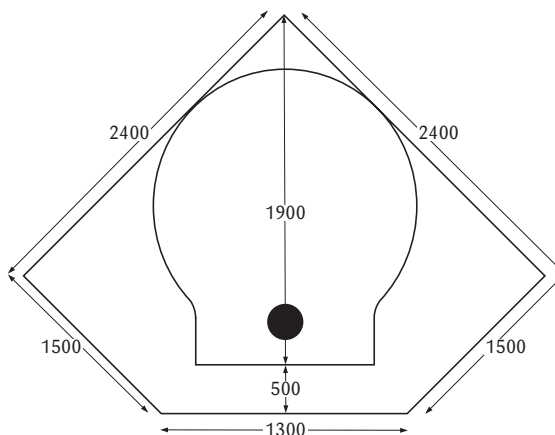
A reinforced concrete slab (100mm thick) will need to be poured by the base builder to support at least 2000kg. The slab is built to a level just below the top of the brick work. This recess will effectively allow you to lay tiles level with the oven floor making it easier for trays to slide out. If a recess is not available then the oven floor will sit 50mm proud of the top of the brick work to give you a step down. The formula for the recess is 50mm, less the thickness of the tiles, less 5mm (for the adhesive). See left for cross section explanation.



Bench design example (plan view)



Corner design example (plan view)



Corner design example (plan view)

