

Traditional Range

Trailer Ovens – Commercial

Courtyard and Midi models



Traditional Commercial Trailer ovens include as standard:

- Built on reinforced concrete slab – 65mm thick
- Pre-cast, steel reinforced, one-piece refractory inner dome
- Pre-cast, steel reinforced, refractory entrance – high temperature coated black
- Polished granite entrance plate
- Calcium silicate board floor insulation
- 1200°C ceramic fibre dome insulation blanket
- Heavy duty refractory floor bricks
- Pinned to slab to ensure no movement while being towed.
- Choice of 5 render colours
- 304 grade stainless steel flue
- 304 grade stainless steel cap
- High temperature coated black steel door
- Stainless steel pizza paddle and wood poker
- Curing / Start Up instructions
- 7 days / week phone support

Optional Extras

- Rear corners cut from slab for corner installation
- Stainless steel door
- Black flue and cap