

# BLACKWOOD 1200 WOOD / GAS PIZZA OVEN

## MAXIMISES HEAT RETENTION AND REDUCES RUNNING COSTS BY 50%

THE BLACKWOOD 1200 is a commercial wood / gas burning pizza oven specifically designed for medium to large restaurants. Its parabolic shape and front flue maintain heat longer, maximising efficiency and reducing fuel consumption by as much as 50%.

### CAPACITY

Internal floor = 1200mm  
Pizza = 7 x 30mm  
Cooking time = 90 sec to 120 sec

### EFFICIENCY

Its parabolic shape maximises the radiant heat.  
The front flue ensures heat is drawn from the back of the oven to the front flue, retaining heat in the oven longer.  
Reduces energy  
Reduces fuel consumption by (50% lower fuel usage)  
Maximises heat retention

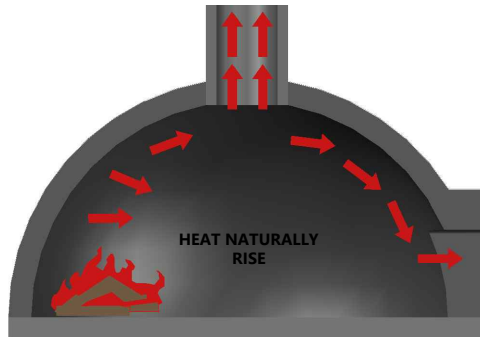
### CONSTRUCTION / INSULATION

Constructed from a refractory material which is compressed with a high alumina content that ensures excellent refractory characteristics, combined with a structural stability. Double insulation ensures maximum heat retention and lower running costs.



### TYPICAL PIZZA OVEN

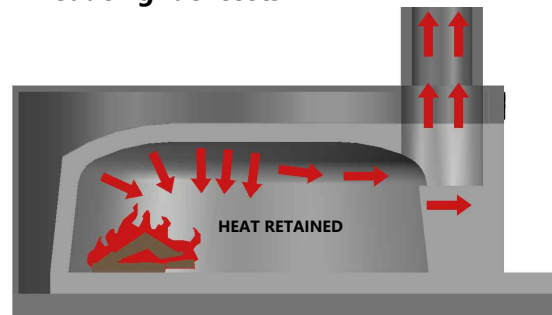
- Heat rises and escapes via central flue



TYPICAL PIZZA OVEN  
HEAT FLOW DIAGRAM

### BLACKWOOD PIZZA OVEN

- Heat conducted from back to front creating radiant heat
- Reducing fuel costs

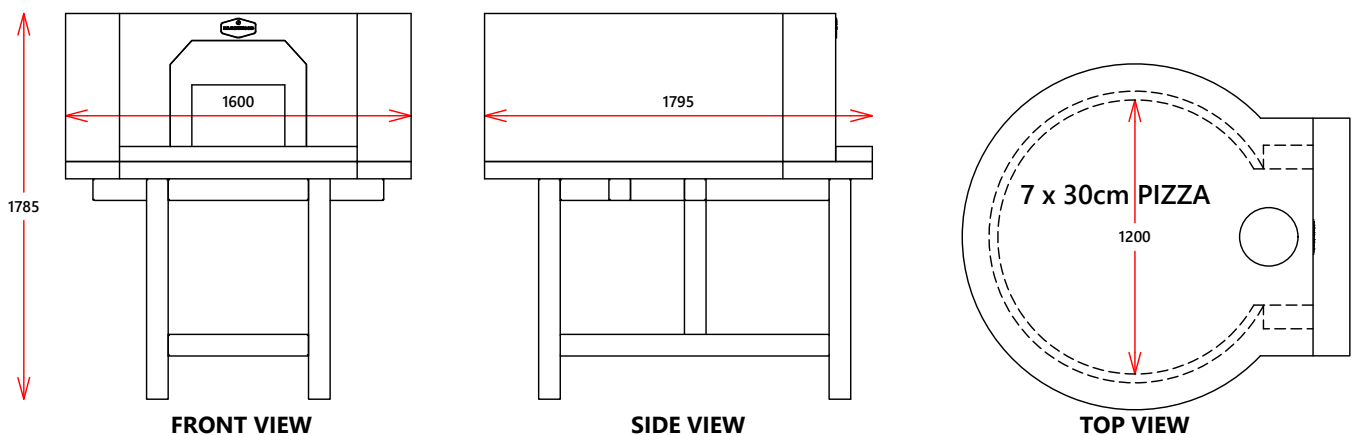


BLACKWOOD PIZZA OVEN  
HEAT FLOW DIAGRAM

### OPTIONAL EXTRAS

- Gas burner
- Mild steel frame
- Pizza pans, paddles, brushes and rakes

### WEIGHT



FRONT VIEW

SIDE VIEW

TOP VIEW