

## AFPO-C Artisan Fire Pizza Oven



## PRODUCT FEATURES

- 24" x 18" hollow-core ceramic cooking deck
- Two-burner heating system with large, open flame to replicate the heat of a wood-fired oven
- Ceiling stone temperature can reach 1,000°F / 537°C
- · Safety valves for every burner
- · Natural gas, bulk liquid propane or liquid propane cylinder
- · Battery-powered electronic ignition
- · Countertop design requires no installation
- · Marine-grade stainless steel available

810 WEST WASHINGTON BOULEVARD	8566 KRUM AVENUE
CHICAGO, IL 60607	GALESBURG, MI 490

Overall Width / Installation Width	30.13 in (766 mm)
Overall Depth / Installation Depth	30 in (763 mm)
Overall Height / Counter Height	19.5 in (496 mm)
Approximate Product Weight	130 lb (59 kg)
Gas Requirements	Natural Gas: 3/8" male NPT connection. 12 ft. (366 cm) gas hose with quick
	disconnect provided. Gas service line to deliver 7 i.w.c. at grill location. See BTU
	information below for pipe sizing.
	Bulk Propane: 3/8" male NPT connection. 12 ft. (366 cm) gas hose with quick
	disconnect provided. Gas service line to deliver 11 i.w.c. at grill location. See BTU
	information below for pipe sizing.
	Propane Cylinder: 20 lb (9.1 kg) cylinder. 6 ft. (153 mm) gas hose with dual regulator
	provided.
Electrical Requirements	1.5V "AAA" battery x 1
Total BTUs	45,300 BTU liquid propane / 42,000 BTU natural gas

KALAMAZOOGOURMET.COM

+1.800.868.1699

Ensure proper gas pipe sizing. Diameter and length of the supply pipe may limit the pressure and BTU delivery.

For outdoor use only. Maintain at least 6 inches (153 mm) of clearance around the sides and back of oven. Never place oven underneath an overhead combustible structure or surface. Place oven on a non-combustible surface. Do not place oven in a location where the front opening is likely to be exposed to a strong wind.

High altitude kit available.



## AFPO-C Artisan Fire Pizza Oven

