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WOOD BURNING OVENS WITH ROOF S SERIES

These wood burning ovens are designed to be easily positioned in the garden or terrace. It's stylish and high quality constructed. The satisfaction of cooking a meal outdoor is incomparable with these wood burning ovens.







RANKED AS THE BEST WOOD BURNING OVEN IN THE MARKET



Authorized Dealer

OUTDOOR EQUIPMENT WOOD BURNING OVENS WITH ROOF



Economical and Practical

These wood burning ovens are the most versatile and practical ovens available today on the market. They are designed to cook pizzas, meat, fish, bread, roasted pigs, cakes and more. The particular structure, patented refractory floor and the indirect combustion make our wood-burning ovens to obtain homogeneous distribution of heat. These ovens have a low fuel consumption allowing cost savings and avoiding uncomfortable preheating typically done on traditional wood-burning ovens found on the market today. They are made of high-quality certified food-grade material for safety and hygiene. Our patented wood burning ovens are certified according to the latest regulation **CE UNI 7415-75 UNI 10474** and **UNI EN 563**





Features:

- Low fuel consumption which saves costs and avoids pre-heating like other traditional wood-burning ovens
- Minimal carbon dioxide emission
- Easy installation

- Versatile- it can cook pizza, bread and roast
- Even distribution of heat ensures smoke or ash does not come in contact with food
- Solid structure- long lasting and durable



INDIRECT COMBUSTION

The combustion chamber is located under the cooking chamber and separated from it. The blaze heats the bottom while the smokes of combustion pass through a lateral space. During the process they release heat in to the chamber where they are being warmed up equally. The refractory floor will be then be heated indirectly by flames (irradiation). This ensures that the food does not come in contact with smoke or ash.

REFRACTORY

Extensive research is conducted for the most suitable elements which resulted the unique refractory cooking floor. The refractory floor stores heat produced by the combustion and evenly release it through the oven surface, which allows optimal cooking. These characteristics make our ovens suitable for cooking products with dough that has high moisture content.

STRUCTURE

Our oven is the only one, which uses an insulation technique: two different types of ecological insulating material, this system allows to keep the heat much longer and maximize the thermal insulation of the external structure. The oven is welded hermetically with a double passage that prevents the smoke from entering the cooking chamber. The external bearing structure can be dismantled which allows for easy cleaning. Each part is specially treated with powder paint resistant to high temperatures, which guarantees no oxidation. The free standing structure is made of high quality raw materials, which makes it long lasting and stable.

OMCAN INC.

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VALVE

Valve for adjusting heat

ELECTRICAL SYSTEM _____ Fitted with 12-volt interior halogen light

resistant to high temperature

GLASS

Equipped with heat proof glass door to allow easy viewing of the product

THERMOMETER

Supplied with a dial thermometer from 0° -500° Celcius

REFRACTORY

Refractory stone designed retains heat allowing continouous cooking - pizza can be cooked in 3 minutes. Two level cooking floors with removable top level for larger oven space

PLATE-WARMER COMPARTMENT

Useful for keeping food warm after being cooked or to use as a storage of kitchen utensils

SWIVEL CASTERS

Equipped with swivel casters for mobility

FLUE Channel where fumes produced by combustion is discharged

SWITCH

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Switch to turn on and off the light inside the cooking chamber

COOKING CHAMBER

It's hermetically separated from the combustion chamber to cook food and prevent any harmful substance such ash and toxic gases from tainting the food

COMBUSTION CHAMBER

Has the structure of reduced size compared to the cooking chamber, in order to best exploit the heat produced by the combustion and thereby ensure a low consumption of wood

GRATE

Metallic structure for the combustion chamber made of rigid frame with openings to allow air flow and ash to fall

HANDLE

Handle for opening and closing cooking chamber and combustion doors

DOORS

Made of metal with extraordinary stability providing great substance and solidity

43648



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OUTDOOR EQUIPMENT WOOD BURNING OVENS WITH ROOF





43648 SPECIFICATIONS





43649

WO-IT-0435-M

43.5 x 80 cm

17.1" x 31.5"

43.5 x 43 cm

17.1" x 16.9"

89 x 111 cm

35" x 43.7"

2

wood

389 kg. / 857.6 lbs.

72 x 93 x 182 cm

43649 SPECIFICATIONS

ITEM NUMBER

MODEL

COOKING CHAMBER

DIMENSIONS (L x D)

OVEN DOOR DIMENSIONS

 $(L \times H)$

ROOF DIMENSIONS

(L x H)

FLOOR

FUEL TYPE

OVEN WEIGHT

EXTERNAL DIMENSIONS



43650 SPECIFICATIONS ITEM NUMBER 43650 MODEL WO-IT-0620-L COOKING CHAMBER 62 x 80 cm DIMENSIONS (L x D) 24.4" x 31.5" OVEN DOOR DIMENSIONS 62 x 49 cm (L x H) 24.4" x 19.3" **ROOF DIMENSIONS** 109 x 111 cm 42.9" x 43.7" (L x H) FLOOR 2 FUEL TYPE wood **OVEN WEIGHT** 550 kg. / 1212.5 lbs. EXTERNAL DIMENSIONS 90 x 93 x 193 cm 35.4" x 36.6" x 76" (L x D x H)







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