

Manufacturer	Phoenix Ovens, Australia	
Model No.	Flametree FT1200HD	
Description	Rectangular Stone Hearth Oven with High Profile Roofline, Door Fitted with Glass Viewing Pane	
Purpose	Multi-function Stone Hearth Oven used to cook Pizza, Breads, Meats and other Dishes	
Fuel Options	Full Gas, Combination Gas & Wood, Wood Only	
Gas Requirements	90mj (85,300 Btu / 25 kW) Thermostatically Controlled Infinity Gas Display Burner	
Exhaust Requirements	Under Canopy/Hood or Direct Connect via Phoenix Flue Transition with Particle Filter and fitted with Thermal Interlock Sensor, to a grease rated exhaust fitted with a suitable power fan (supplied by others) <i>The exhaust is best in a dedicated system. It is critical that ductwork be installed in accordance with local regulations.</i>	
External Dimensions	1550mm (W) x 1350mm (D) x 2020mm (H)	Oven Weight Approx. 1875kg
Internal Dimensions	1200mm (W) x 865mm (D) Floor Area Approx. 1m ²	
MEP Ratings	Gas Connection: 19mm (3/4") Line Electrical (wall socket): 230-240V (Single Phase) 10amp	Exhaust Connection: 300mm x 300mm Universal Duct. 700L/s. 150 Pa
Compliance	The oven and gas system are CE & AGA compliant	
Safety Notes	The oven must be vented in accordance with local and/or national codes All gas systems fitted with flame failure, thermal interlock sensor and pressure differential switch for safety Oven façade/enclosure is to be constructed from non-combustible (fire-rated) materials Ventilated access panels required both above and below the oven (min. size 600mm x 600mm)	
Manufacturer Materials	High quality ceramic materials fully enclosed in a 5mm mild steel external shell. One piece cast ceramic ceiling. The cooking surface is constructed using high quality ceramic alumina bricks.	
Warranty	4 Year Structural Guarantee, 12 Months for Gas System & Components	

STANDARD FEATURES & OPTIONS

- Thermostatically controlled gas system with infinity display burner.
- Unique exhaust design with advanced safety features.
- Easy to use compact digital control panel, remote mount option available.
- 1 Piece Stainless Steel Hearth and Lintel surround for oven mouth allows for easy and safe integration with architectural facade.
- Flue Transition with flame resistant particle filter, easily accessible for cleaning and maintenance.
- Internal Spotlight supplied as standard.
- Pizza Tool Kit: peel, paddle, brush, shovel, rake.
- OPTIONAL ACCESSORIES: Viewing Window, Additional Door Opening.
- 2 Part assembly for easy installation. All ovens can be designed for transport through doorways, lifts & staircases.
(Please advise prior to order as alteration may be required)
- Various facades and external cladding options.

EST. PIZZA OUTPUT (based on oven operating at 325° C)

20cm/8"	24cm/10"	30cm/12"	40cm/16"
65/hr	55/hr	25/hr	19/hr

