

Manufacturer	Phoenix Ovens, Australia
Model No.	Flametree FT860E
Description	Rectangular Stone Hearth Oven 1 Door with fold down glass door
Purpose	Multi-function Stone Hearth Oven used to cook Pizza, Breads, Meats and other Dishes
Fuel Type	Electric <i>(oven can accommodate small wood fire but not essential for heat source)</i>
Electric Requirements	9kW (400V) 3 Phase, 12amp hard wire
Exhaust Requirements	Under Canopy/Hood or Direct Connect via Phoenix Flue Transition with Particle Filter and fitted with Thermal Interlock Sensor
External Dimensions	1210mm (W) x 1015mm (D) x 2000mm (H)
Internal Dimensions	860mm (W) x 635mm (D) – Approx. Floor Area 0.5m ²
Weight (Approx.)	1250kg – total oven weight
MEP Ratings	Electric Heating Elements: 9kW (400V) 12amp hard wire Control System: 220–240V (Single Phase) 10amp wall socket connection Exhaust Connection: 300mm x 300mm Universal Duct. 700L/s. 150 Pa
Compliance	The oven and electric system are CE & AGA compliant
Warranty	4 Year Structural Guarantee, 12 Months for Electric Elements, Control System & Components
Safety Notes	The oven must be vented in accordance with local and/or national codes
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

STANDARD FEATURES & OPTIONS

- Thermostatically controlled electric system with heating elements positioned on the oven roof for an even heat distribution and consistent cooking results.
- Optional extras available: simulated fire display, viewing window.
- Easy to use compact digital temperature control panel, remote mount option available.
- 1 Piece Stainless Steel Hearth and Lintel surround for oven mouth. Easy and safe integration with architectural facade.
- 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)
- Internal Spotlight included as a standard feature.
- Flue transition with flame resistant particle filter.
- Various facades and external cladding options.

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

20cm/8"	24cm/10"	30cm/12"	40cm/16"
48/hr	35/hr	24/hr	10/hr

