



Model No.	Flametree FT860.SF	
Description	Rectangular Stone Hearth Oven	
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	60mj (56,982 Btu / 16.7 kW) Thermostatically Controlled Gas Display Burner	
Exhaust Requirements	Under Canopy/Hood or Direct Connect via Phoenix water Spray Filter (shown) or Flue Transition with particle filter and fitted with Thermal Interlock Sensor & Pressure Switch, to a grease rated exhaust fitted with a suitable power fan (duct and fan to be 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	1210mm (W) x 1022mm (D) x 2205mm (approx. H) <i>Measurements include insulation &amp; air gap</i>	Oven Weight Approx. 1250kg
Internal Dimensions	860mm (W) x 525mm (D) = Floor Area Approx. 0.5m <sup>2</sup>	
MEP Ratings	Gas Connection: 19mm (3/4") Line Electrical (wall socket): 230-240V (Single Phase) 10amp Spray Filter requires solenoid connection to ex. fan	Exhaust Connection: 300mm x 300mm Universal Duct. 700-850L/s. 150 Pa Spray Filter: 32L/hr mains water connection, 40mm copper drain to kitchen waste via Tundish
Compliance	The oven and gas system are CE rated & 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 facade/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. Fold down door with thermal glass.	
Warranty	4 Year Structural Guarantee, 12 Months for Gas System & Components	

## STANDARD FEATURES & OPTIONS

- Thermostatically controlled gas system with display burner.
- Unique exhaust design with advanced safety features.
- Easy to use digital touch screen control panel with colour intuitive temperature display, discretely concealed within lintel.
- One Piece Stainless Steel Hearth and Lintel surround for oven mouth allows for easy and safe integration with architectural facade.
- Flame resistant particle filter, easily accessible for cleaning and maintenance from front of oven.
- Spray filter/wet scrubber exhaust air purification accessory.
- Internal Spotlight included as standard.
- High Quality Italian Made Pizza Tool Kit: peel, paddle, brush.
- OPTIONAL ACCESSORIES: Viewing Window (any wall location), Spray Filter, Char Grill Plate, Wood Box.
- 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"
48/hr	35/hr	24/hr	10/hr

