

# Technical Data 1030C 'Grand Flamme'

## Model:

Refractory concrete : 1030 SC or CC

## Materials:

Refractory concrete  
Reinforced with metal fibres

## Parts:

The oven floor : 3 concrete pieces  
The oven dome : 3 concrete pieces  
Bricked arch : 1 piece

## Characteristics:

40mm dome thickness for fast heating  
60mm hearth thickness for greater heat retention  
Low dome design for perfect pizza cooking  
Cooking space: 0.83m<sup>3</sup>  
Weight: 252kg

**Power used:** Example with Beech (20 % humidity)

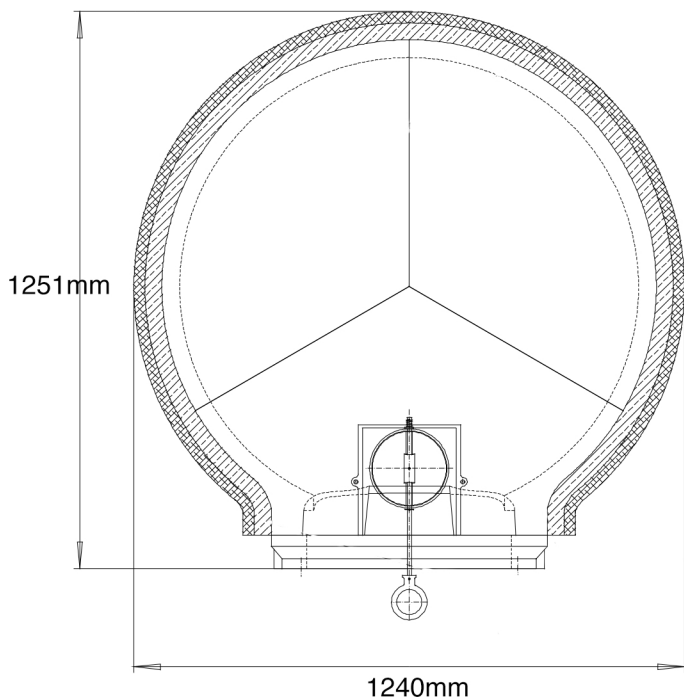
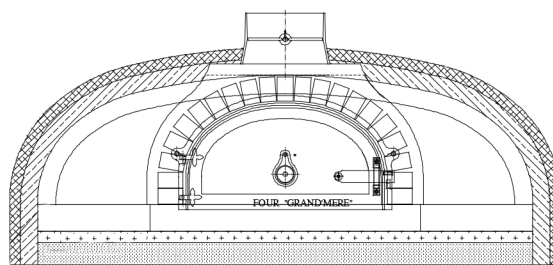
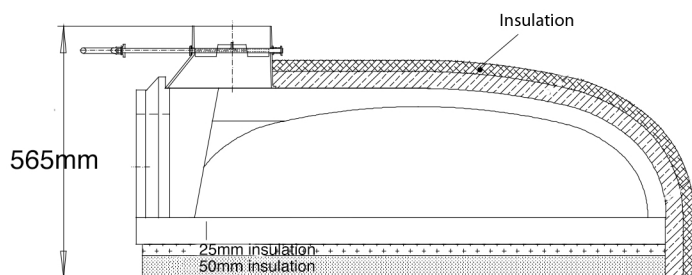
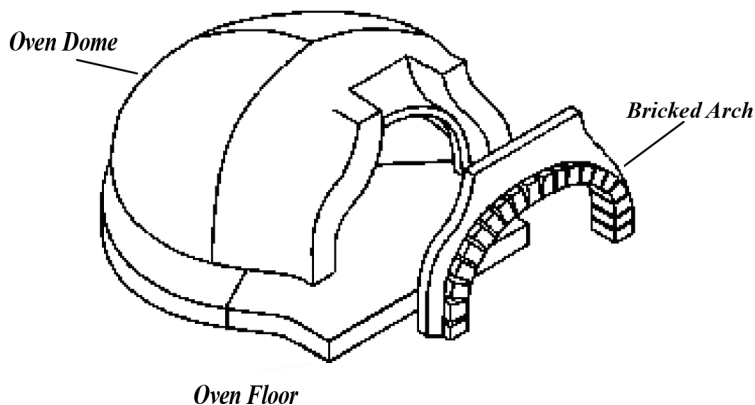
Pre-firing 1 hours : 13.5 kg Wood/H (0.032 stère) = 54 kW/H

Cooking with the door opened : 3.4 kg Wood/H (0.008 stère/h) = 13.5 kW/h

Power going through the sides with the advised insulation : 0.8 KW/Hour

Radiation power (through the door) : 1.9 KW/Hour

Maximum temperature for the use of the oven 500C



## Equipment

Insulated door

Exterior cast iron door

\* Flue connector \*

Top and bottom insulation

Assembly mortar

Assembly instructions

\*NB model SC with damper  
model CC without damper