## **Technical Data:** 950B/C 'Gourmet'

Oven arch

## Model:

Brick version: 950B

Refractory concrete ovenarch: 950C

Materials:

Refractory brick Refractory concrete Reinforced with metal fibres

Parts:

The base : 2 Parts The oven arch: 2 Parts

The curve

## **Characteristics:**

 $\begin{array}{c} Cooking\ chamber: 0.7\ m^2\\ Weight: 437\ kg \end{array}$ 

Example with Beech (20 % humidity) Power used:

Pre-firing 2 hours: 13.5 kg Wood/H (0.032 stere) = 54 kW/H

Cooking with the door opened: 3.4 kg Wood/H (0.008 stere/h) = 13.5 kW/hPower going through the sides with the advised insulation: 0.8 KW/Hour

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

Fresh air consumption: 215 m3/Hour at 20 °C

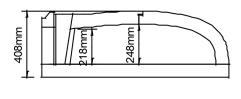
Minimal smoke pipe: Height 3 m- Part 190 cm<sup>2</sup>-Diameter 160 mm

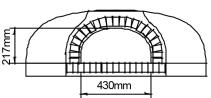
Flue connector in conformity with standard LN1856-2

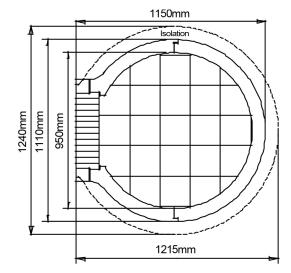
Smoke temperature: For oven stoves: 175°C

Maximum temperature for the use of the oven

500 °C







## **Equipment:**

insulation door AC1R External door AC6 Asher AC2 Flue connector AC101 or AC101SC Vault thermometer AC20 Oven cover AC104

