

## Outdoor Wood-Fired Pizza Ovens

*Wood-Fired Ovens are perfect for the discerning chef. They cook a wide variety of foods to perfection while imparting smokey flavors and enhancing the culinary experience.*



## DANVER

STAINLESS STEEL CABINETRY

## FEATURES AND BENEFITS OF WOOD-FIRED OVENS

Wood fired ovens provide a combination of baking, roasting and smoking functions, that achieve healthy, delicious and unique cooking experiences. Outdoor ovens are suitable for all kinds of food from pizzas, a roast, turkey, lamb, bread, pies and your own creativity.

This oven will provide a unique entertaining atmosphere for you, your family and friends. Take your oven outdoors and enjoy the centuries old tradition of “open fire” cooking on your patio!

**Unique Smoky Flavor:** The ovens have two chambers, the bottom chamber is used as the fire box for the upper oven chamber.

The oven is lined with high temperature firebrick on which pizza trays and other items can be placed directly on for baking.

Vents on both sides of the oven allow smoke to pass from the fire chamber to the food, imparting it with wonderful smoky flavours, just like a traditional wood fired oven. For best results use only select hardwoods for firing your oven, to achieve the high temperatures your oven is designed for. Flavoured wood chips may also be added to the fire, to provide unique flavours.

### Temperature Control

Allow approx. 30 to 45 minutes for the unit to reach its high temperature cooking range of 600F to 800F. This high temperature is ideal for cooking, bread, pizza, fish, chicken, steaks etc. Slower cooking items such as ribs, roasts etc. will require a lower temperature in the 250F to 300F range.

The temperature can be controlled by adjusting the air vent on the fire box door and by monitoring the amount of wood in the fire box. A stainless steel temperature gauge mounted on the oven for monitoring your oven temperatures.

### Top Quality Construction

The quality construction will ensure superior outdoor cooking function and enjoyment for many years. All models have a two level oven chamber. Heavy duty cart with “lockable” casters provides stability and mobility of your oven, which includes a storage rack for your hardwood supply.

### Oven Construction Details

- 6mm steel construction
- 1mm 304 grade stainless steel wrap
- silicon insulation in side, back and top walls
- ¾” fire brick
- speciality silicone hi-heat resistant paint
- silicone high temperature resistant painted surfaces
- stainless steel chimney with cap
- wire wrap door handles for easy opening and heat reduction
- heavily constructed for functionality and longevity
- comprehensive professional testing on all units and components.



### Model GX-CM

Built-in Model (Shown in a Danver OPB3002 Cabinet)

70" H x 28" W x 19" D

Weight - 430 lbs.

*Welcome to the culinary experience that is outdoor wood-fired cooking*

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