



RAFFINATO

DESCRIPTION: Pizza oven **TEXTURE:** Smooth



Specifications per pallet		Imperial	Metric
BASE	Approx. Weight	2 073 lbs	940 kg
	Height	39 in	990 mm
	Depth	42 ³ / ₈ in	1 077 mm
	Length	47 ⁷ / ₈ in	1 216 mm
	Raffinato 90 mm block	24	
	Raffinato 180 mm block	40	

Specifications per pallet		Imperial	Metric
COUNTER	Approx. Weight	1 330 lbs	603 kg
	Height	39 in	990 mm
	Depth	37 in	940 mm
	Length	30 in	762 mm
	Counter top	1	
	Raffinato 180 mm block	25	

Specifications per pallet		Imperial	Metric
FORNO, PIZZA OVEN	Approx. Weight	400 lbs	181 kg
	Height	45 ¹ / ₁₆ in	1 160 mm
	Width	33 ¹ / ₁₆ in	855 mm
	Length	38 ⁵ / ₁₆ in	980 mm



NOTES

**Comes with various pizza accessories.
Sold as a kit not pre-assembled.**

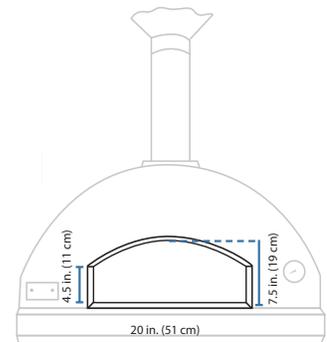
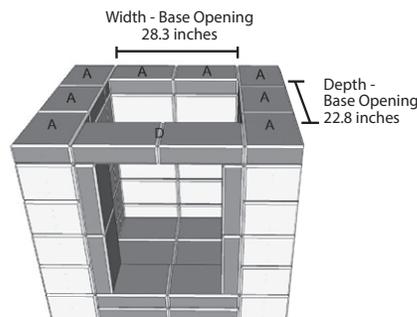
See 279 for more technical information.

Available on order only.

Cooking surface dimensions: 24" x 32"
(610 x 813 mm)

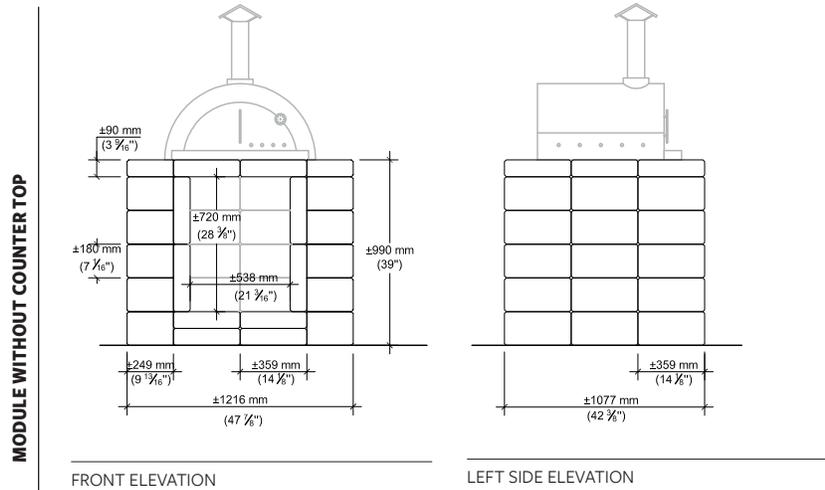
Beige Cream /
Greyed Nickel

Greyed Nickel /
Onyx Black



INSTALLATION GUIDE

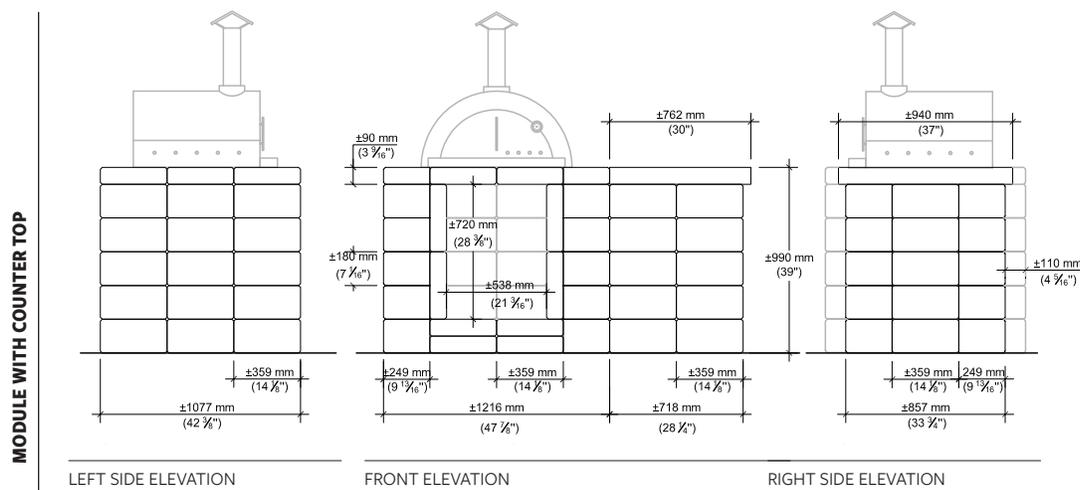
RAFFINATO, PIZZA OVEN



QUANTITY OF MATERIALS REQUIRED - MODULE WITHOUT COUNTER TOP

Raffinato 90 mm block: **24**

Raffinato 180 mm block: **40**



QUANTITY OF MATERIALS REQUIRED - MODULE WITH COUNTER TOP

Raffinato 90 mm block: **24**

Raffinato 180 mm block: **65**

Counter top: **1**

NOTE: Secure the blocks using a heat resistant concrete adhesive. The installer must ensure that the installation and use of the pizza oven comply with local regulations and code requirements. The construction of the base should include the installation of a concrete slab and pillars under the slab. The depth of the pillars and reinforcement requirements should be determined based on site conditions and comply with local code.

Consult our Installation Guide in our website for a detail step by step installation.

PLEASE REFER TO P.4 FOR THE CORRECT USE AND LIMITATIONS OF PROVIDED TECHNICAL INFORMATION.