



# CLAYBURN TRADITIONAL

**Enjoy the many advantages of this gas, electric and wood fired pizza oven:**

- No cold spots or moisture within the oven thanks to our unique monolithic clay dome
- Low operation cost due to efficient floating flame burners and well insulated inner clay dome.
- Gas, wood fired and electric options available.
- Beautifully exposed rear floating flame enhances restaurant décor.
- Sizes and finishes can be tailor made to suit your specification.
- Optional spray mist filter and mounting locations available



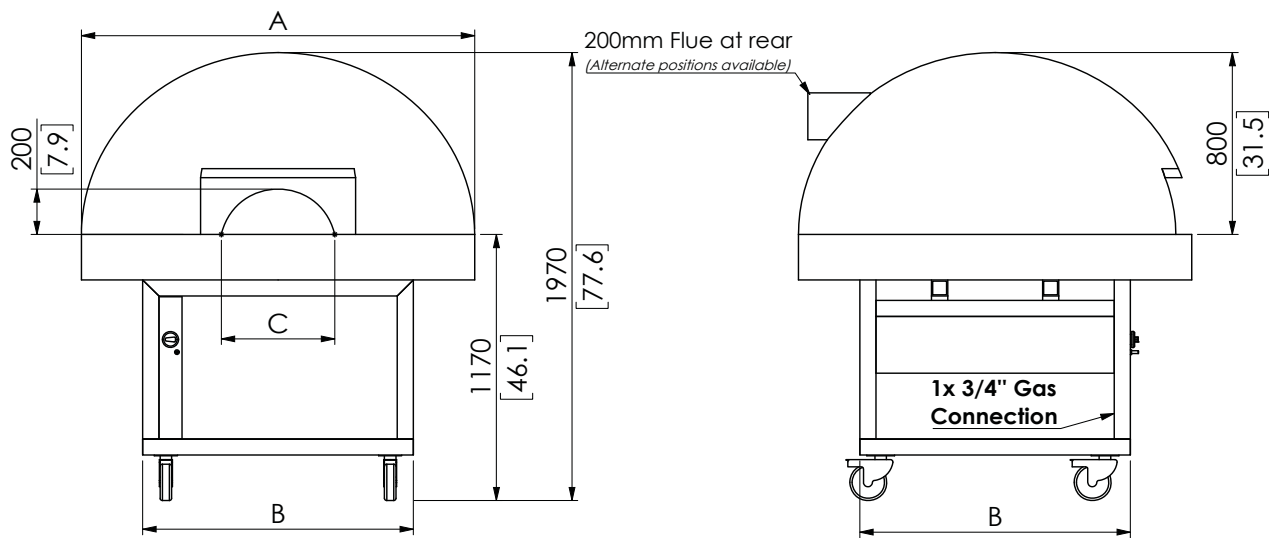
**The Clay Oven Co. Ltd.**

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[www.clayovens.com](http://www.clayovens.com)





The Clayburn Traditional range is available with rotating oven base, different flue positions, various external finishing styles and with wood or gas firing options.

## TECHNICAL DATA

### Heat Input

High Setting	22.5kw(net)
Low Setting	10.4kw(net)

Size	A	B	C
<b>CBT1820</b>	1820mm/71.7"	1200mm/47"	490mm/19.3"
<b>CBT1700</b>	1700mm/67"	1170mm/46"	490mm/19.3"
<b>CBT1520</b>	1520mm/60"	960mm/38"	490mm/19.3"
<b>CBT1220</b>	1220mm/48"	830mm/32.7"	460mm/18"
<b>CBT1000</b>	1000mm/39"	690mm/27"	375mm/14.8"

## HEARTH CAPACITY

Size (A)	Pizza Size	Capacity	Hearth dimensions
1820 (6 ft)	10" Pizza	10 - 11	1500mm (59")
1700 (5.5ft)	10" Pizza	6 - 8	1350mm (53")
1520 (5 ft)	10" Pizza	4 - 6	1150mm (45")
1220 (4ft)	10" Pizza	3 - 4	900mm (35")
1000 (3.3 ft)	10" Pizza	1 - 2	750mm (29.5")

Approximate pizza cooking time 2 - 3 minutes.

### Please Note:

Continuous product improvement is a policy of the Clay Oven Co. Ltd. therefore specification and design are subject to change without notice.



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