



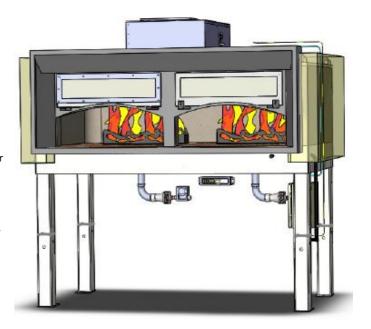
## **PRODUCT SPECIFICATION SHEET**

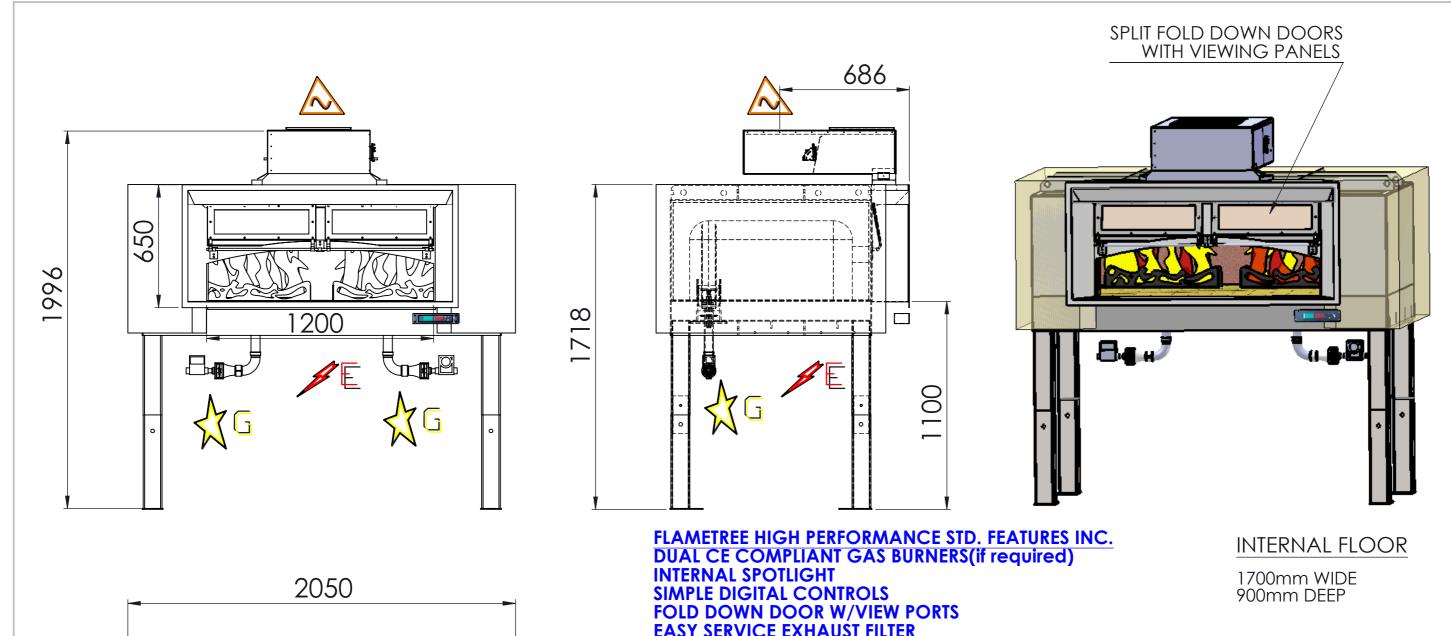
## **FLAMETREE FT1700.D2**

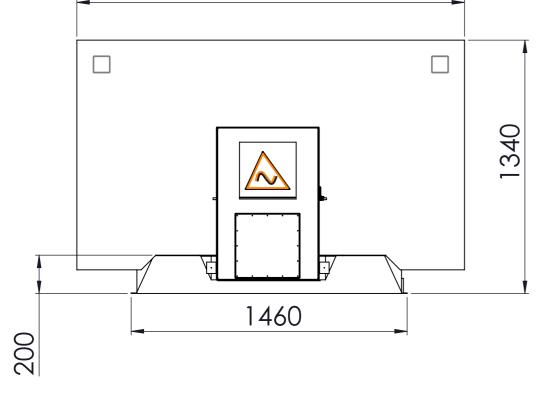
Manufacturer	Phoenix Ovens, Australia		
Model No.	Flametree FT1700D2		
Description	Rectangular Stone Hearth Oven, Single Cooking Chamber with 2 x Fold Down Glass Doors		
Purpose	Multi-function Stone Hearth Oven used to cook Pizza, Breads, Meats and other Dishes		
Fuel Options	Full Gas, Combination Gas & Wood, Wood Only		
Gas Requirements	130mJ (123,000 Btu) 2 x Thermostatically Controlled Infinity Gas Display Burners (65mJ each)		
Exhaust Requirements	Under Canopy/Hood or Direct Connect via Phoenix Flue Transition with Particle Filter and fitted with Thermal Interlock Sensor, to a grease rated exhaust fitted with a suitable power fan (supplied by others) The exhaust is best in a dedicated system. It is critical that ductwork be installed in accordance with local regulations.		
External Dimensions	2050mm (W) x 1340mm (D) x 2000mm (H)	Oven Weight Approx. 2250kg	
Internal Dimensions	1700mm (W) x 865mm (D) Floor Area Approx. 1.5m <sup>2</sup>		
MEP Ratings	Gas Connection: 2 x 19mm (3/4") Lines Electrical (wall socket): 230-240V (Single Phase) 10amp	Exhaust Connection: 300mm x 300mm Universal Duct. 9000L/s. 150 Pa	
Compliance	The oven and gas system are CE & AGA compliant		
Safety Notes	The oven must be vented in accordance with local and/or national codes All gas systems fitted with flame failure, thermal interlock sensor and pressure differential switch for safety Oven façade/enclosure is to be constructed from non-combustible (fire-rated) materials Ventilated access panels required both above and below the oven (min. size 600mm x 600mm)		
Manufacturer Materials	High quality ceramic materials fully enclosed in a 5mm mild steel external shell. One piece cast ceramic ceiling. The cooking surface is constructed using high quality ceramic alumina bricks. Fold down door with thermal glass.		
Warranty	4 Year Structural Guarantee, 12 Months for Gas System & Components		

## **STANDARD FEATURES & OPTIONS**

- Thermostatically controlled gas system with infinity display burner.
- Unique exhaust design with advanced safety features.
- Easy to use compact digital control panel, remote mount option available.
- 1 Piece Stainless Steel Hearth and Lintel surround for oven mouth allows for easy and safe integration with architectural facade.
- Flue Transition with flame resistant particle filter, easily accessible for cleaning and maintenance.
- Internal Spotlight supplied as standard.
- Pizza Tool Kit: peel, paddle, brush, shovel, rake.
- OPTIONAL ACCESSORIES: Viewing Window, Additional Door Opening, Gas Fired Char Grill.
- 2 Part assembly for easy installation. All ovens can be designed for transport through doorways, lifts & staircases. (Please advise prior to order as alteration may be required)
- Various facades and external cladding options.







FOLD DOWN DOOR W/VIEW PORTS EASY SERVICE EXHAUST FILTER **EXHAUST TRANSITION TO STD. DUCT** INC. MANUAL DAMPER 2 Pce. CONSTRUCTION FOR EASY INSTALL ENERGY EFFICENT. (CAN BE DUAL FUEL)

MASS

TOP SECTION: 1450kgs BASE SECTION: 800kgs

SERVICES LEGEND.		Overall/outside dimensions includes insulation(50mm) and	
SYMBOL	SERVICE	required air gap (25mm) Total 75mm. (All sides and top) Allow 900mm clearance above.	
4-	230VOLT 1*PHASE	THE INFORMATION CONTAINED IN THIS DRAWING IS THE SOLE PROPERTY OF PHOENIX OVENS PTY.LTD ANY REPRODUCTION IN PART OR AS A WHOLE WITHOUT THE WRITTEN PERMISSION OF PHOENIX OVENS PTY.LTD. IS PROHIBITED.	
F	10AMP WALL SOCKET	PHOENIX OVENS. AUSTRALIA.	
A G	GAS CONNECTION X 2 2 X 3/4"(19mm) NAT GAS: 65MjX2 (TOTAL 130MJ)	FLAMETREE FT1700 HPW	
$\wedge$	EXHAUST CONNECTION: UNIVERSAL 300X300mm	DWG NO. 17ALL.LDW A3	
	900l/sec. @150Pa.	SCALE 1:20 DO NOT SCALE DRAWING SHEET 1 OF 1	