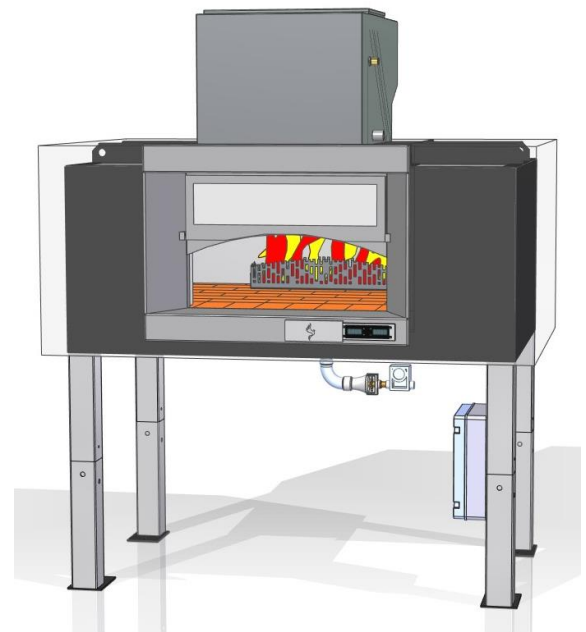


Manufacturer	Phoenix Prime Focus, Australia	
Model No.	Flametree FT1500.SF	
Description	Rectangular Stone Hearth Oven	
Purpose	Multi-function Stone Hearth Oven used to cook Pizza, Breads, Meats and other Dishes	
Fuel Options	Full Gas, Combination Gas & Wood, Wood Only	
Gas Requirements	Thermostatically Controlled Gas Display Burner Single Burner (Wood Required for Additional Heat Supply): 86mj (81,891 Btu / 24 kW) Full Gas Oven (2 x gas burners): 120mj (113,738 Btu / 33.3 kW)	
Exhaust Requirements	Under Canopy/Hood or Direct Connect via Phoenix water Spray Filter (shown) or Flue Transition with particle filter and fitted with Thermal Interlock Sensor & Pressure Switch, to a grease rated exhaust fitted with a suitable power fan (duct and fan to be supplied by others) <i>The exhaust is best in a dedicated system. It is critical that ductwork be installed in accordance with local regulations.</i>	
External Dimensions	1850mm (W) x 1347mm (D) x 2205mm (approx. H) <i>Measurements include insulation & air gap</i>	Oven Weight Approx. 1950kg
Internal Dimensions	1500mm (W) x 855mm (D) = Floor Area Approx. 1.4m ²	
MEP Ratings	Gas Connection: 19mm (3/4") Line Electrical (wall socket): 230-240V (Single Phase) 10amp Spray Filter requires Solenoid connection to ex.fan	Exhaust Connection: 300mm x 300mm Universal Duct: 700-850L/s. 150 Pa Spray Filter: 32L/hr mains water connection, 40mm copper drain to kitchen waste via Tundish
Compliance	The oven with single gas system (1 burner) is CE rated & 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 facade/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 display burner.
- Unique exhaust design with advanced safety features.
- Easy to use digital touch screen control panel with colour intuitive temperature display, discretely concealed within lintel.
- One Piece Stainless Steel Hearth and Lintel surround for oven mouth allows for easy and safe integration with architectural facade.
- Flame resistant particle filter, easily accessible for cleaning and maintenance from front of oven.
- Internal Spotlight included as standard.
- High Quality Italian Made Pizza Tool Kit: peel, paddle, brush.
- OPTIONAL ACCESSORIES: Viewing Window (any wall location), Char Grill Plate, Wood Box.
- 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.



EST. PIZZA OUTPUT (based on oven operating at 325° C)			
20cm/8"	24cm/10"	30cm/12"	40cm/16"
125/hr	98/hr	48/hr	35/hr