

# D100K



**Mosaic**

<b>Fuel Type</b>	<b>Wood</b>
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<b>Oven Type</b>	<b>Static</b>
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**Silicone Coating**

Attractive – this is how we can describe our Design K Wood ovens. Domical type ovens are with silicone coating or mosaic finish. Elegant, eye catching, durable where quality of finish and the oven itself are viable. Due to its multiple colour options, those ovens are very suitable for in-house restaurant use where customers enjoy both the pizza and the pizza oven. Special finishes are available upon request as such ovens may be the pearl and flag mark of your pizza restaurant.

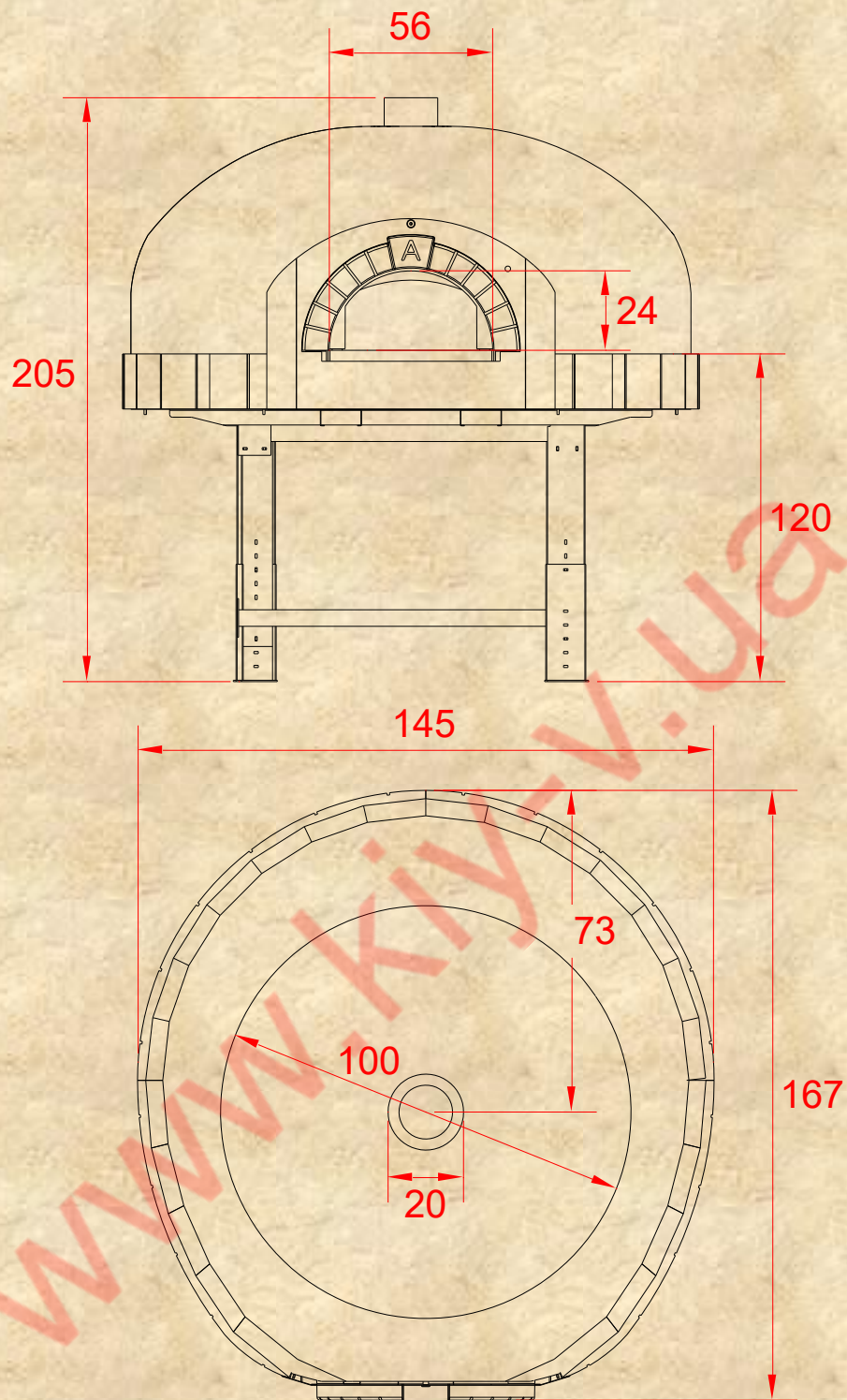
<b>Capacity</b>	4  <b>30cm</b>
<b>Productivity</b>	60  <b>per hour</b>
<b>Firewood Consumption</b> 	<b>3 – 4 kg per hour</b>
<b>Weight</b> 	<b>1100 kg</b>



We are a company, specializing in the manufacture of professional ovens for pizzerias.

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**\*Dimensions in cm**



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