

DANVER

Outdoor Wood-Fired Pizza Ovens

by *Tuscan
Chef*



...perfect for backyard chefs seeking to roast and bake a variety of dishes. It will match the interior kitchen oven by cooking foods to perfection while imparting smoky flavors to enhance the outdoor culinary experience.

Outdoor Wood-Fired Pizza Ovens

The wood fired oven provides baking, roasting and smoking functions that achieve a healthy, delicious and unique eating experience. These outdoor ovens are suitable to prepare all kinds of food including pizzas, roasts, turkeys, lamb, bread, ribs and your own special dishes.

The oven will also provide a unique entertaining environment for family and friends. Enjoy the centuries old tradition of “wood-fire” cooking in your backyard patio!

TEMPERATURE CONTROL

With just 5 or 6 small logs the oven will go from 0° to 700° in 30 to 45 minutes. The temperature can be controlled by adjusting the damper on the fire box door, and by monitoring the amount of wood in the fire box. A stainless steel temperature gauge is mounted on the oven for monitoring your oven temperatures. Higher temperatures are ideal for cooking, bread, pizza, fish, chicken and steaks etc. Slower cooking items such as ribs, roasts etc. require a lower temperature in the 250°F to 300°F range.

UNIQUE SMOKY FLAVOR

Unlike stone pizza ovens where the food and fire are on the same level this oven has two chambers to separate the burner box from the cooking area. This assures your food will be served without a “side order of ash”. The oven is lined with high temperature firebrick on which pizza and cooking pans can be placed directly on for baking. Hollow walls on both sides of the oven allow smoke to travel from the fire chamber, onto the food (convection style) adding wonderful smoky flavors.

For best results use only select hardwoods for firing your oven, to achieve the high temperatures. Flavored wood chips may also be added to the fire, to provide unique flavors.

OVEN CONSTRUCTION DETAILS

- 6mm steel construction
- 1mm 304 grade stainless steel wrap
- Silicon insulation in side, back and top walls
- Completely lined fire box with 3/4” fire brick
- Silicone high temperature resistant painted surfaces
- Stainless steel chimney with cap
- Wire wrap door handles for easy opening and heat reduction
- Adjustable damper on burner box door for temperature control



GX-CM (Shown in a Danver OPB3002 Cabinet)

OVENS AVAILABLE

GX-CM Medium Oven

OVEN SIZE: 28.5”H x 27.5”W x 19”D
COOK CHAMBER INTERIOR: .. 10”H x 18.25”W x 18.5”D
FIRE CHAMBER INTERIOR: 7”H x 20”W x 16”D
WEIGHT: 430 lbs.

GX-DL Large Oven

OVEN SIZE: 31.5”H x 46”W x 19”D
COOK CHAMBER INTERIOR: .. 11.25”H x 36.25”W x 18.5”D
FIRE CHAMBER INTERIOR: 9.5”H x 38.5”W x 16”D
WEIGHT: 705 lbs.

GX-CS Mini Oven

OVEN SIZE: 23.25”H x 19.5”W x 14.25”D
COOK CHAMBER INTERIOR: .. 8.75”H x 13.5”W x 13.75”D
FIRE CHAMBER INTERIOR: 6.25”H x 14”W x 11.5”D
WEIGHT: 210 lbs.

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STAINLESS OUTDOOR KITCHENS

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