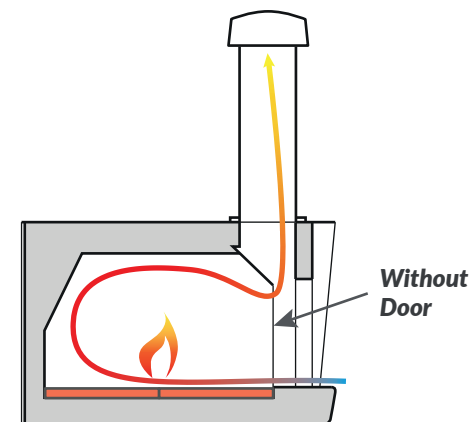


Cru.

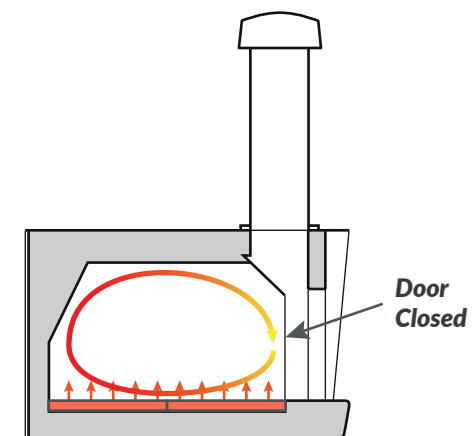
Cr60

The ultimate tool for wood-fired cooking
- Designed and manufactured in Portugal -

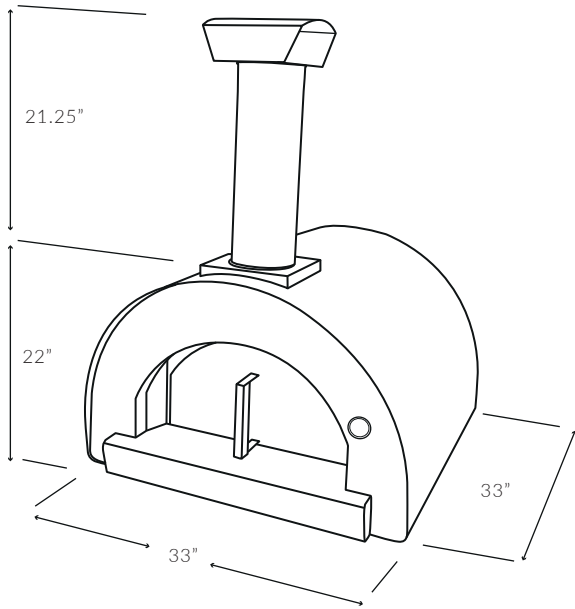
The heirloom quality **Cr60 wood-fired oven** will transform your cooking experience. Made entirely of 1.5mm thick AISI304 Stainless Steel, it will stand the test of time and will remain in great working condition for years to come.



As long as the oven is open, cold air flows inside to keep it burning, heats up and escapes through the door opening into the chimney.



Once the door is closed, there cannot be fire (as the air intake is cut) and the heat is retained inside the chamber, cooking the food through conduction and convection.



Weight

172 lbs (oven); 48.5 lbs (refractory brick);
Total (Including chimney and accessories):
220.5 lbs

Dimensions

33" x 33" x 43"

Materials

1.5 mm thickness Stainless Steel
AISI304 (structure)
Lacquered Steel (cover)

Color

Stainless Steel + Anthracite

Oven Opening

17.5" x 10"

CBM (With Pallet)

0.5913

Features

- Sealed chamber once door is closed
- Thermometer

Cooking Area

24" x 24"

Max. Temperature

450°C. / 842°F.

Heat Up Time

15 min

Recommended Fuel

Well-seasoned wood*

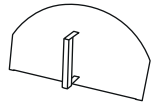
CBM (Without Pallet)

0.486



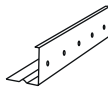
Thermometer

∅ 2"



Door

19" x 10.5"



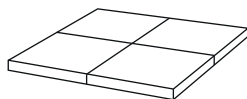
Burning wood rack

17.7" x 3" x 3.5"



Chimney Tube

19" x 5.5"



Refractory brick

4 pieces – 12" x 12"



Chimney Top

10.4" x 7.3" x 2.75"

*The smaller the pieces of wood, the faster they burn, producing more heat and transforming into embers sooner. We recommend starting with small pieces to get the fire going and raising the temperature, then adding a larger piece to maintain heat while cooking.