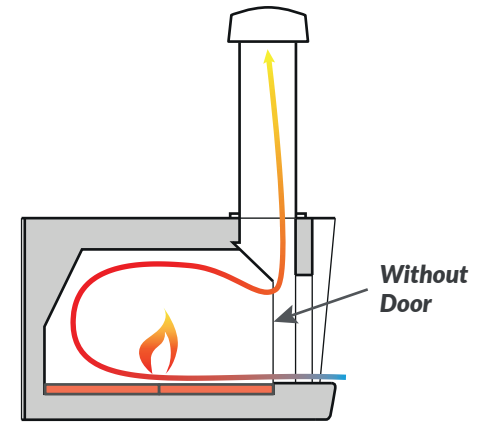


# Cru.

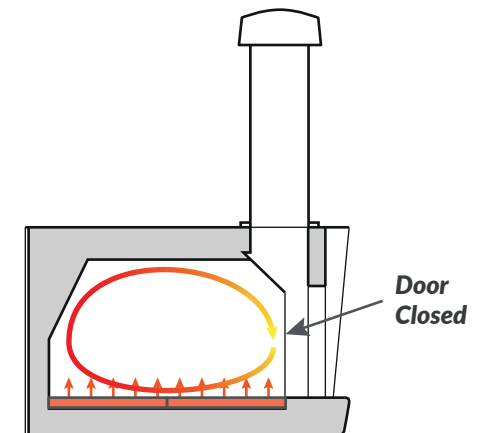
## Cr90

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

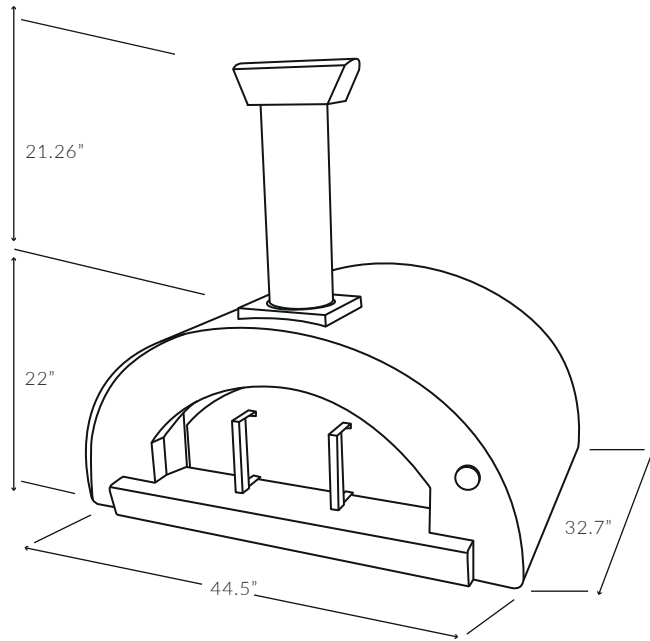
The heirloom quality **Cr90 wood-fired oven** will transform your cooking experience. Made entirely of 1.5mm thick AISI304 Stainless Steel, it will stand the test of time and will remain in great working condition for years to come.



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

200 lbs (oven); 48.5 lbs (refractory brick);  
Total (Including chimney and accessories):  
286.6 lbs

### Dimensions

44.5" x 32.6" x 43.3"

### Materials

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

### Color

Stainless Steel + Anthracite

### Oven Opening

24" x 10.5"

### CBM (With Pallet)

0.7884

### Features

- Sealed chamber once door is closed
- Thermometer

### Cooking Area

35.4" x 23.6"

### Max. Temperature

450°C. / 842°F.

### Heat Up Time

15 min

### Recommended Fuel

Well-seasoned wood\*

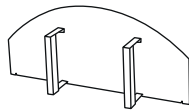
### CBM (Without Pallet)

0.648



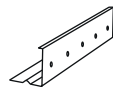
Thermometer

∅ 2"



Door

25" x 10.5"



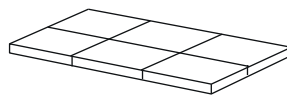
Burning wood rack

17.7" x 3" x 3.5"



Chimney Tube

19" x 5.5"



Refractory brick

6 pieces — 11.8" x 11.8"



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.