



OUTDOOR COOKING IN A WOOD FIRED OVEN.



AD60/AD65 24" Portable Range

INCLUDES

- Cement/clay oven
- Flue
- Steel slab base (preassembled only)
- Steel sub floor
- 1 Pizza paddle
- Refractory brick floor
- 1 Recipe book
- 1 Powder coated oven door
- 1 Oven stand (preassembled only)
- Assembly instructions (DIY only)

DIMENSIONS

External dimensions

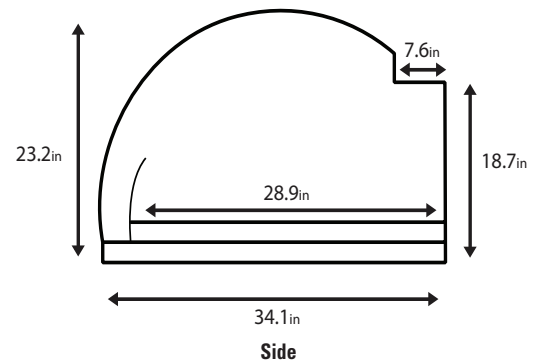
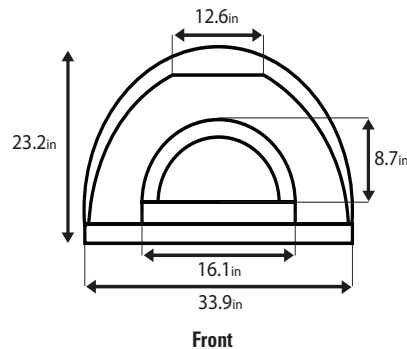
Length (front to back) 34.1 in
 Width (left to right) 33.9 in
 Oven height (excluding flue) 23.2 in
 Arch width 16.1 in
 Arch height 8.7 in
 Front height 18.7 in
 Weight (preassembled) 551 lb
 Weight (DIY) 330 lb

Internal dimensions

Length (front to back) 28.9 in
 Width (left to right) 23.6 in

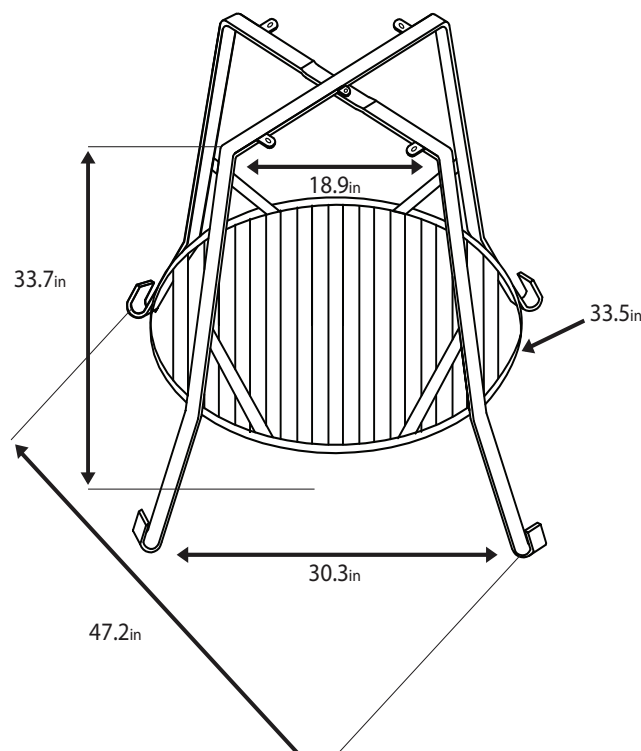
Flue details

Flue height 23.6 in
 Flue diameter 10.8 in
 Flue base width (front) 12.6 in
 Flue base width (side) 7.6 in



Round Stand

Length 47.2 in
 Width 30.3 in
 Height 33.7 in
 Top width 18.9 in
 Tray 33.5 in diameter



AD70 36" portable range

INCLUDES

- Cement/clay oven
- Flue
- Steel slab base (preassembled only)
- Steel sub floor
- 1 Pizza paddle
- Refractory brick floor
- 1 Recipe book
- 1 Powder coated oven door
- 1 Oven stand (preassembled only)

DIMENSIONS

External dimensions

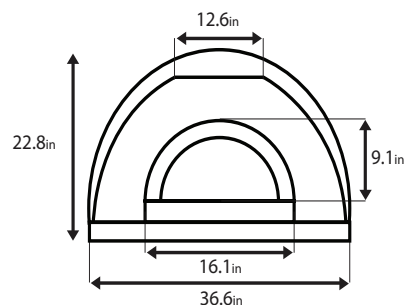
Length (front to back) 37.4 in
 Width (left to right) 36.6 in
 Oven height (excluding flue) 22.8 in
 Arch width 16.1 in
 Arch height 9.1 in
 Front height 18.7 in
 Weight (preassembled) 639 lb

Internal dimensions

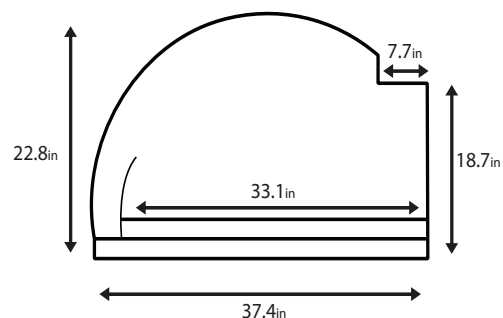
Length (front to back) 33.1 in
 Width (left to right) 28.0 in

Flue details

Flue height 23.6 in
 Flue diameter 10.8 in
 Flue base width (front) 12.6 in
 Flue base width (side) 7.7 in



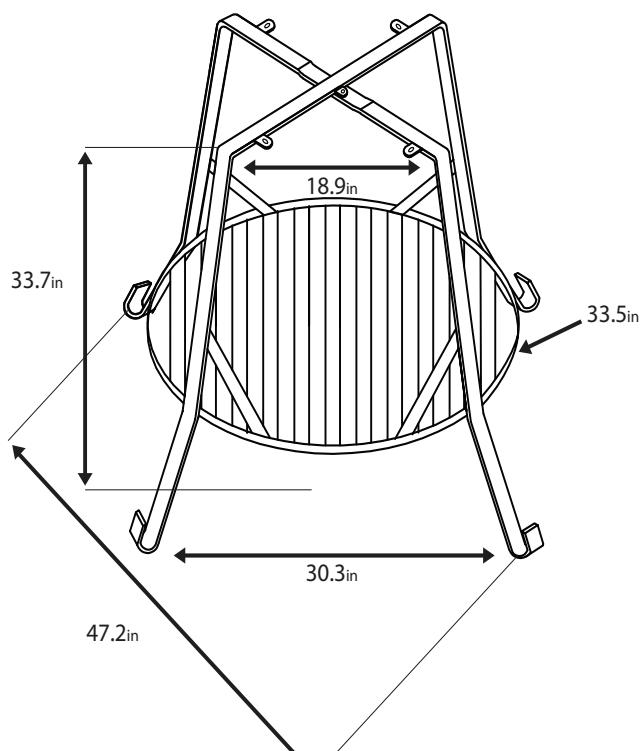
Front



Side

Round Stand

Length 47.2 in
 Width 30.3 in
 Height 33.7 in
 Top width 18.9 in
 Tray 33.5 in diameter



AD90 36" Permanent Range

INCLUDES

- Cement/clay oven
- Flue
- Steel slab base (preassembled only)
- Steel sub floor
- 1 Pizza paddle
- Refractory brick floor
- 1 Recipe book
- 1 Powder coated oven door
- 1 Oven stand (preassembled only)
- Assembly instructions (DIY only)

DIMENSIONS

External dimensions

Length (front to back) 52.0 in
 Width (left to right) 45.3 in
 Oven height (excluding flue) 30.7 in
 Rear height 28.0 in
 Arch width 26.0 in
 Arch height 10.4 in
 Weight (preassembled) 1830 lb
 Weight (DIY) 926 lb

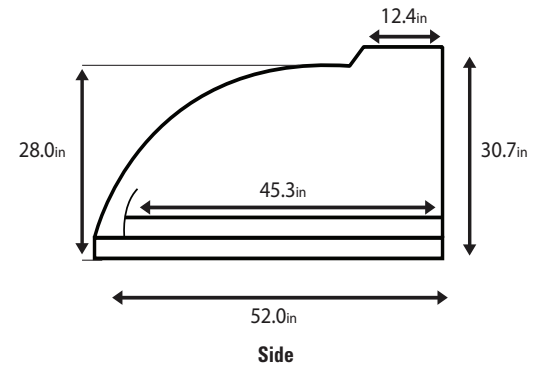
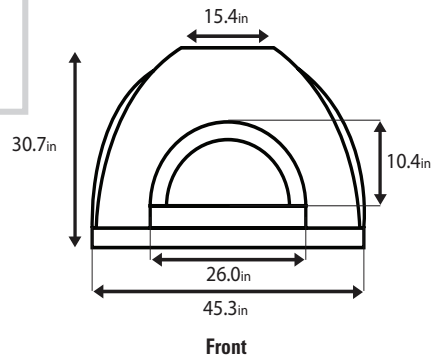
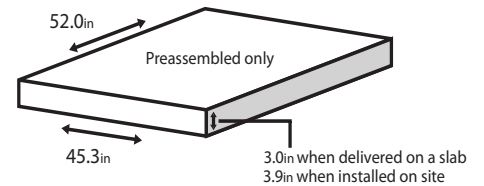
Internal dimensions

Length (front to back) 45.3 in
 Width (left to right) 36.0 in

Flue details

Flue height 39.4 in
 Flue diameter 10.8 in
 Flue base width (front) 15.4 in
 Flue base width (side) 12.4 in

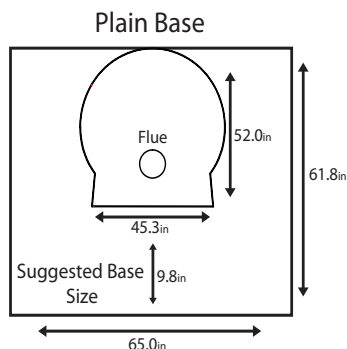
Slab Size



Base options

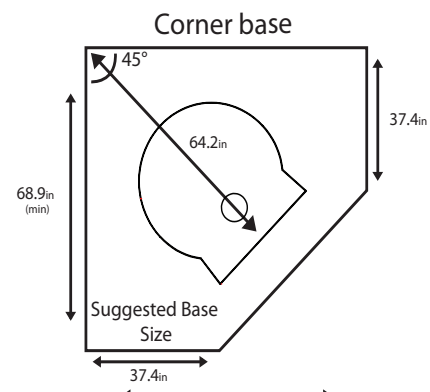
SUGGESTED BASE SIZES (PLAIN BASE)

Length (including prep area) 61.8 in
 Front prep area 9.8 in
 Width (suggested minimum) 53.2 in
 Width (with side prep area) 65.0 in
 Wood box (suggested) 23.6 in x 2.4 in x 31.5 in deep
 Height (bench height) 35.6 in to 37.4 in



SUGGESTED BASE SIZES (CORNER BASE)

Sides (absolute minimum) 65.0 in
 Sides (good) 66.9 in
 Sides (recommended) 68.9 in
 Width of wall 37.4 in
 Front prep area (widest point) 9.8 in
 Wood box (suggested) 23.6 in x 2.4 in x 31.5 in deep
 Height (bench height) 33.5 in to 37.4 in
 Distance from back corner to front of oven floor 64.2 in



AD100 40" permanent range

INCLUDES

- Cement/clay oven
- Flue
- Steel slab base (preassembled only)
- Steel sub floor
- 1 Pizza paddle
- Refractory brick floor
- 1 Recipe book
- 1 Powder coated oven door
- 1 Oven stand (preassembled only)
- Assembly instructions (DIY only)

DIMENSIONS

External dimensions

Length (front to back) 55.1 in
 Width (left to right) 51.2 in
 Oven height (excluding flue) 30.7 in
 Rear height 28.0 in
 Arch Width 26.2 in
 Arch height 11.3 in
 Weight (preassembled) 2204 lb
 Weight (DIY) 970 lb

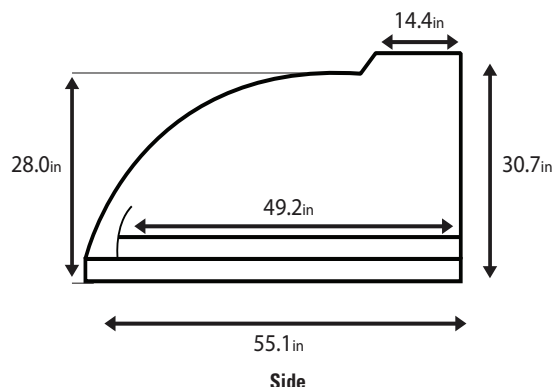
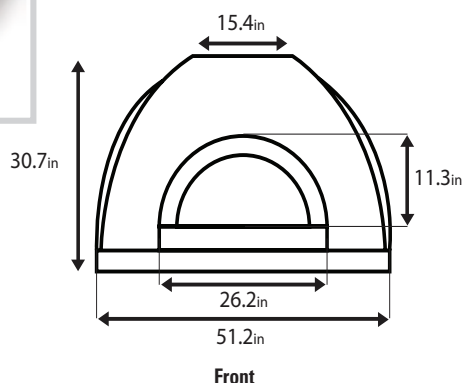
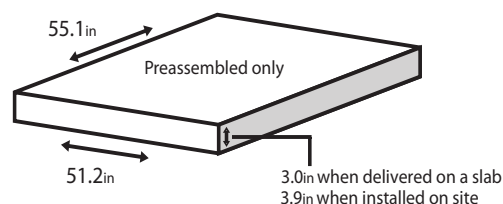
Internal dimensions

Length (front to back) 49.2 in
 Width (left to right) 40.0 in

Flue details

Flue height 39.4 in
 Flue diameter 10.8 in
 Flue base width (front) 15.4 in
 Flue base width (side) 14.4 in

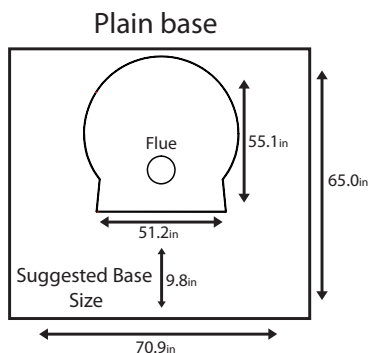
Slab Size



Base options

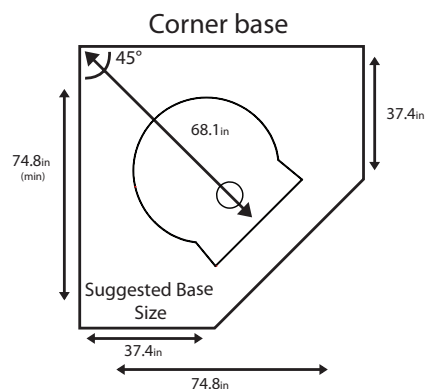
SUGGESTED BASE SIZES (PLAIN BASE)

Length (including prep area) 65.0 in
 Front prep area 9.8 in
 Width (suggested minimum) 59.1 in
 Width (with side prep area) 70.9 in
 Wood box (suggested) 23.6 in x 2.4 in x 31.5 in deep
 Height (bench height) 35.6 in to 37.4 in



SUGGESTED BASE SIZES (CORNER BASE)

Sides (absolute minimum) 70.9 in
 Sides (good) 72.8 in
 Sides (recommended) 74.8 in
 Width of wall 37.4 in
 Front prep area (widest point) 9.8 in
 Wood box (suggested) 23.6 in x 2.4 in x 31.5 in deep
 Height (bench height) 33.5 in to 37.4 in
 Distance from back corner to front of oven floor 68.1 in



AD110 44" Permanent Range

INCLUDES

- Cement/clay oven
- Flue
- Steel slab base (preassembled only)
- Steel sub floor
- 1 Pizza paddle
- Refractory brick floor
- 1 Recipe book
- 1 Powder coated oven door
- 1 Oven stand (preassembled only)
- Assembly instructions (DIY only)

DIMENSIONS

External dimensions

Length (front to back) 59.1 in
 Width (left to right) 55.1 in
 Oven height (excluding flue) 30.7 in
 Rear height 28.0 in
 Arch Width 26.4 in
 Arch height 11.3 in
 Weight (preassembled) 2645 lb
 Weight (DIY) 1124 lb

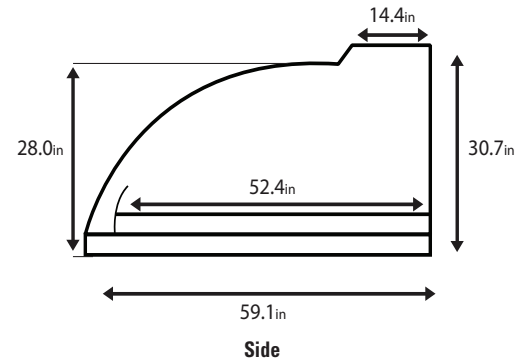
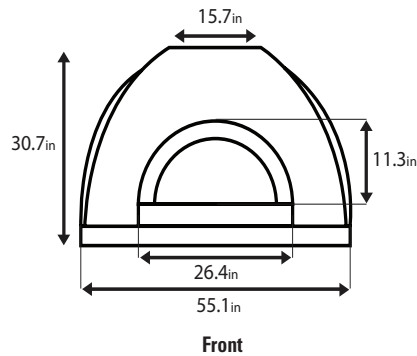
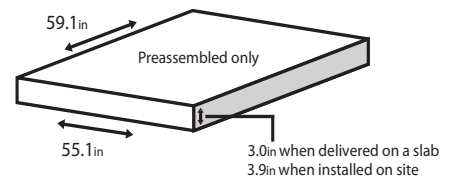
Internal dimensions

Length (front to back) 52.4 in
 Width (left to right) 43.8 in

Flue details

Flue height 39.3 in
 Flue diameter 10.8 in
 Flue base width (front) 15.7 in
 Flue base width (side) 14.4 in

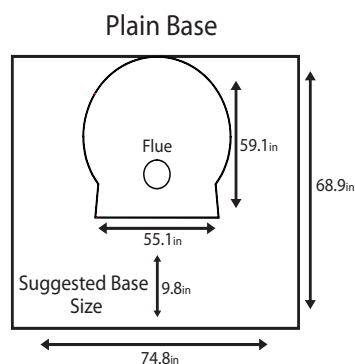
Slab Size



Base options

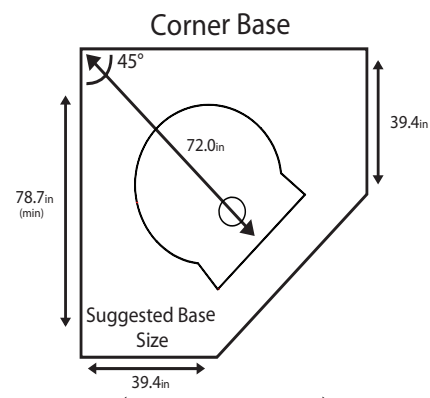
SUGGESTED BASE SIZES (PLAIN BASE)

Length (including prep area) 68.9 in
 Front prep area 9.8 in
 Width (suggested minimum) 63.0 in
 Width (with side prep area) 74.8 in
 Wood box (suggested) 23.6 in x 2.4 in x 31.5 in deep
 Height (bench height) 35.6 in to 37.4 in



SUGGESTED BASE SIZES (CORNER BASE)

Sides (absolute minimum) 74.8 in
 Sides (good) 76.8 in
 Sides (recommended) 78.7 in
 Width of wall 39.4 in
 Front prep area (widest point) 9.8 in
 Wood box (suggested) 23.6 in x 2.4 in x 31.5 in deep
 Height (bench height) 33.5 in to 37.4 in
 Distance from back corner to front of oven floor 72.0 in



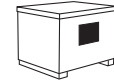
Shipping info



Weight



Delivery Quantity



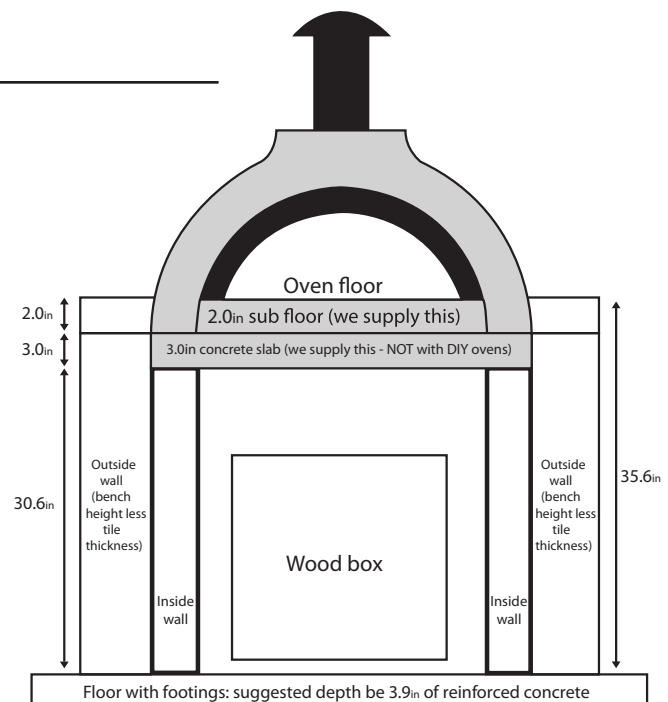
Box Dimensions

AD60 PREASSEMBLED	551 lb	20ft container load 20 units 40HQ container load 66 units	(L) 40.2 in x (W) 45.3 in x (H) 33.0 in
AD60 DIY	330 lb	20ft container load 24 units 40HQ container load 66 units	(L) 34.1 in x (W) 33.9 in x (H) 23.2 in
AD70 PREASSEMBLED	639 lb	20ft container load 20 units 40HQ container load 60 units	(L) 46.7 in x (W) 44.1 in x (H) 32.9 in
AD90 PREASSEMBLED	1830 lb	20ft container load 16 units 40HQ container load 32 units	(L) 57.1 in x (W) 45.3 in x (H) 35.2 in
AD90 DIY	926 lb	20ft container load 20 units 40HQ container load 40 units	(L) 43.7 in x (W) 46.1 in x (H) 40.4 in
AD100 PREASSEMBLED	2204 lb	20ft container load 8 units 40HQ container load 16 units	(L) 56.7 in x (W) 60.6 in x (H) 42.5 in
AD100 DIY	970 lb	20ft container load 20 units 40HQ container load 40 units	(L) 43.7 in x (W) 46.1 in x (H) 40.4 in
AD110 PREASSEMBLED	2645 lb	20ft container load 6 units 40HQ container load 14 units	(L) 61.0 in x (W) 65.0 in x (H) 42.5 in
AD110 DIY	1124 lb	20ft container load 20 units 40HQ container load 40 units	(L) 43.7 in x (W) 46.1 in x (H) 40.4 in

Creating a base

- Oven sub floor 2.0 in
- Slab 3.0 in
- Sub floor and slab 5.0 in
- Bench height 35.6 in +/-
- Supporting wall for oven 30.6 in +/-
- Oven floor height on supporting wall 35.6 in +/-

Note: Exterior wall height to suit tile and granite thickness to match oven floor height.



Ordering info

INFO@RUSTICWOODFIREDOVENS.COM • 1.800.435.7892

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DO IT YOURSELF KITS AVAILABLE



GREAT FOOD... GREAT MEMORIES!

Enjoy delicious wood fire roasted and grilled food with your very own Rustic Wood Fired Oven.

Rustic Wood Fired Ovens are perfect for any cooking enthusiast and are safe for the whole family. Each has superior heat retention on the inside to cook your favorite meats, pizzas, breads and more, but remains cool to the touch on the outside.

Wow your friends and family with this unique backyard-cooking experience. The delectable taste of foods prepared in a Rustic Wood Fired Oven is like no other!

OVEN FEATURES:

- Efficient
- Hot on the inside
- Cool on the outside
- Amazingly priced!
- Retain heat for up to 24 hours
- Can reach temperatures of 1000 degrees
- Come fully assembled or as DIY kits

