

# SMOKNHOT

## Outdoor Wood Burning Ovens

**Welcome to the exciting culinary experience of outdoor wood fired cooking by SmoknHot!**

***This oven will provide a unique entertaining atmosphere for you, your family and friends. Take your oven outdoors and enjoy the centuries old tradition of "open fire" cooking on your patio!***

### **Features and Benefits**

Wood fired ovens provide a combination of baking, roasting and smoking functions, that achieve healthy, delicious and unique cooking experiences. Outdoor ovens are suitable for all kinds of food from pizzas, a roast, turkey, lamb, bread, pies and your own creativity.

### **Unique Smoky Flavour**

The ovens have two chambers, the bottom chamber is used as the fire box for the upper oven chamber. The oven is lined with high temperature firebrick on which pizza trays and other items can be placed directly on for baking. Vents on both sides of the oven allow smoke to pass from the fire chamber to the food, imparting it with wonderful smoky flavours, just like a traditional wood fired oven. For best results use only select hardwoods for firing your oven, to achieve the high temperatures your oven is designed for. Flavoured wood chips may also be added to the fire, to provide unique flavours.

### **Temperature Control**

Allow approx. 30 to 45 minutes for the unit to reach its high temperature cooking range of 600F to 800F. This high temperature is ideal for cooking, bread, pizza, fish, chicken, steaks etc. Slower cooking items such as ribs, roasts etc. will require a lower temperature in the 250F to 300F range. The temperature can be controlled by adjusting the air vent on the fire box door and by monitoring the amount of wood in the fire box. The fire box door is equipped with adjustable vents to control the temperature of the oven. A stainless steel temperature gauge mounted on the oven for monitoring your oven temperatures.

### **Top Quality Construction**

Our quality construction will ensure superior outdoor cooking function and enjoyment for many years. All models have a two level oven chamber. Heavy duty cart with "lockable" casters provides stability and mobility of your oven, which includes a storage rack for your hardwood supply.

### **Construction Details**

- 6mm steel construction
- 1mm 304 grade stainless steel wrap
- silicon insulation in side, back and top walls
- 3/4" fire brick
- speciality silicone hi-heat resistant paint
- silicone high temperature resistant painted surfaces
- stainless steel chimney with cap
- wire wrap door handles for easy opening and heat reduction
- heavily constructed for functionality and longevity
- comprehensive professional testing on all units and components.

4 models are available with portable cart or without cart for built-in applications.

All ovens are designed for use in residential or commercial applications. Choose the correct oven for you, from the models listed on the reverse.



# SMOKN HOT

## Outdoor Wood Burning Ovens



**Model GX-C1**  
Oven and Cart  
78" H x 19" W x 14" D  
Weight - 240 lbs.



**Model GX-CS**  
Built-in Model  
56" H x 19" W x 14" D  
Weight - 210 lbs.



**Model GX-B1**  
Oven and Cart  
92" H x 34" W x 19" D  
Weight - 485 lbs.



**Model GX-BM**  
Built-in Model  
70" H x 34" W x 19" D  
Weight - 430 lbs.



**Model GX-C2**  
Oven and Cart  
92" H x 28" W x 19" D  
Weight - 485 lbs.



**Model GX-CM**  
Built-in Model  
70" H x 28" W x 19" D  
Weight - 430 lbs.



**Model GX-D1**  
Oven and Cart  
96" H x 46" W x 19" D  
Weight - 760 lbs.



**Model GX-DL**  
Built-in Model  
72" H x 46" W x 19" D  
Weight - 700 lbs.

### **Important Safety Notice**

**To ensure the safety of food preparation and operation, please note the following:**

- High temperature cooking - lump charcoal is not recommended as the fire will not generate the high heat required however it may be used for lower temperature cooking.
- Use only clean dry paper and kindling wood to start your fire (do not use any liquid fire starters, kerosene etc. that could contaminate food preparation).
- Exercise caution around the oven when it is fired, as all surfaces will be hot. Make sure oven, during operation is clear of any combustible surfaces.
- Before using your oven please allow the unit to season by firing with both the fire box and oven doors open for at least one hour.
- Keep children and pets away from unit during operation.
- Do not move oven during operation.
- Do not use indoors or in any enclosed space.

Available From: