



CLAYBURN DUCKOVEN

The Clayburn Duck oven recreates a unique cooking style ensuring ducks are cooked to perfection, with the succulent roast meat remaining moist and juicy, while the skin remains deliciously crispy.

Duckoven features & advantages:

- Can be custom made to meet your needs.
- It is available in gas and wood firing options.
- Internal ceiling rails for hanging ducks.
- Water drip tray for fat collection and to moisten meat.
- Optional spray mister and mounting locations.
- Fire grate and Ash Tray.
- Gas, Wood fired and Electric Options available.

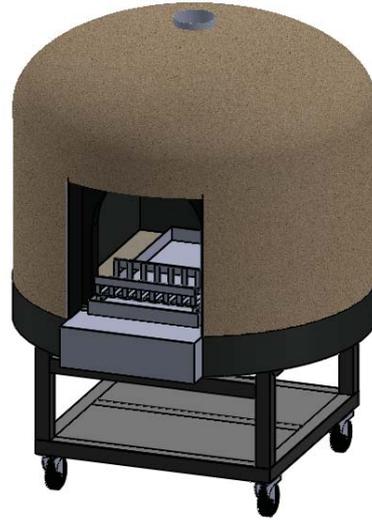
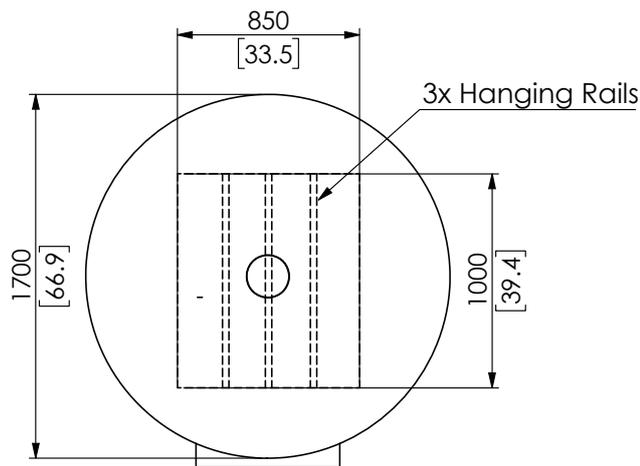
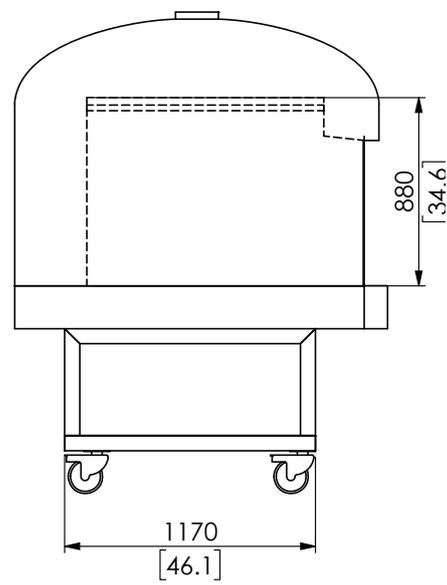
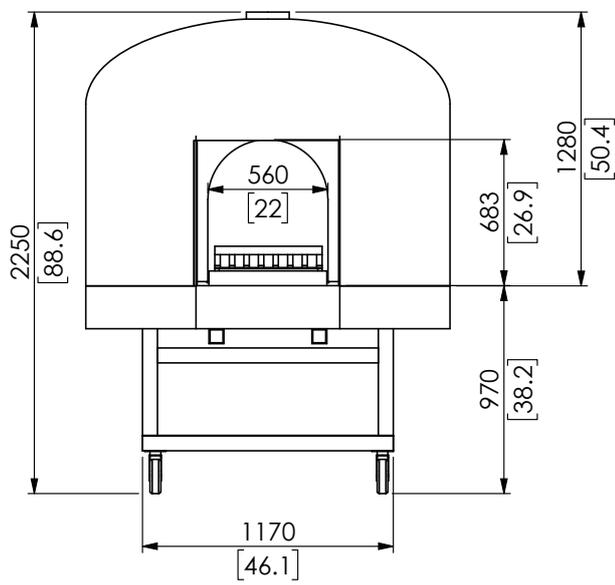
The Duckoven is also versatile. When not in use for roasting ducks, the water filled drip tray can be removed allowing other dishes to be cooked.



The Clay Oven Co. Ltd.

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www.clayovens.com





TECHNICAL DATA

Heat Output

High Setting	14KW / 50,000 Btu (net)
Gas Supply Pressure	20 mBar / 7 Inch
Injector Size	∅2.64mm / 3/16 Inch
Gas Rate	2.39 m ³ / hr

Installation Requirements:

The oven must be vented in accordance with all relevant local codes and regulations.

Please Note:

Continuous product improvement is a policy of the Clay Oven Co. Ltd. therefore specification and design are subject to change without notice.

HEARTH CAPACITY

Model	Int. Width/Dia.	Ext. Width/Dia.	Height	Capacity
1400SQE	1000mm(39")	1400mm(55")	2000(70")	8
1700RND	1000mm (39")	1700mm(67")	2250(89")	8

This oven can be custom made to meet customers needs and specification.



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