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(54) **Static oven for the industrial wood-fired baking of food, particularly bread, pizzas and the like**

(57) A static oven (1) for the industrial wood-fired baking of food, particularly bread, pizzas and the like, comprising

- at least one frame (2) for supporting at least one food baking chamber (4), provided with at least one opening (5) for insertion and removal of food and at least one surface (6) for supporting the food;
- at least one chamber (7) for the combustion of at least one fuel such as wood or the like, which is separate with respect to the baking chamber (4) and is associated with the frame (2), the combustion chamber (7) comprising at least one discharge port (8) for the hot combustion gases (F) of the fuel, which is associated with first means for extracting the hot gases, the first extraction means wrapping at least partially around the baking chamber (4) in order to heat it by convection.

The static oven comprises second means for extracting the hot gases, which comprise a plurality of ports (9, 10) for the inflow of the gases extracted from the combustion chamber (7) and connected to the baking chamber (4), in order to introduce in the baking chamber (4), above the supporting surface (6), gases adapted to make contact with the food, the baking chamber (4) comprising at least one port (12) for the outflow of the gases, which is associated with the baking chamber (4) for the expul-

sion of the gases cooled by passage through the food.

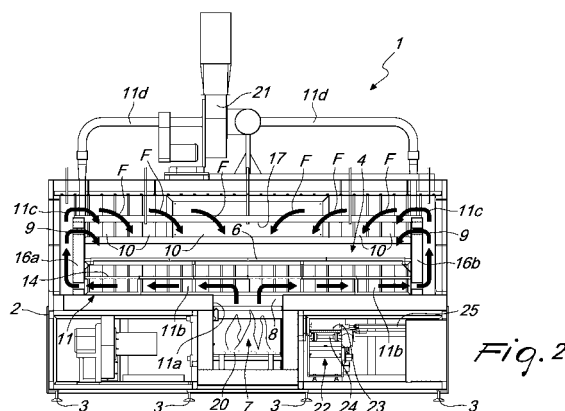


Fig. 2