

MODEL "The Café"-PA

Wood Fired Oven

"The Café"-PA contains all the same high quality features and components as the Model 90-PA. In addition, "The Café"-PA has a sleek stainless steel and black steel enclosure. The body parts are a cast 4 to 6 inch thick dense, high temperature refractory material with an 80% alumina content and additional special additives which stop deterioration from acids emitted by wood combustion. "The Café"-PA is U.L. listed for installation with a 1-inch side clearance to combustible materials.

Exterior dimensions: 48 1/2" x 44"

Interior diameter: 35"

Oven entrance opening: 20 1/2" wide by 9 3/4" high

Clearance to combustible sidewalls: 1 inch

Weight: 2500 lb.

Pizza Capacities:

8" Pizzas: 3-4

12" Pizzas: 2-3

The steel support frame and enclosure are constructed of heavy gauge welded tube steel and angle iron members. All precisely fabricated and attractively designed. The void area between the cast oven body and steel circular enclosure is entirely filled with 4 to 20 inches of a hardened lightweight insulation mixture, which forms a secondary molded body. The combination of our thick cast refractory body and an outer insulation shell maximizes the thermal mass or heat storage capacity of the oven which allows for an extremely efficient oven that cooks at even non fluctuating temperatures.

The temperature probe is placed 3 1/2" into the dome or top of the oven in lieu of on the floor in order to avoid temperature readout fluctuations caused by food items placed on the floor.

The hearth floor tiles, "Pierre de Boulanger" (Bakers Tiles), which are used in industrial bread baking ovens all across Europe, are refractory material pressed at 8,500 p.s.i. and kiln fired at 2,800 degrees which ceramitizes the material to create a hard and extremely durable tile. Both the body pieces and floor tiles are cast and assembled individually which allows for continuous joints throughout the entire oven. This greatly reduces the possibility of stress cracks due to normal heat expansion and contraction. In addition this allows the ovens to be serviceable which extends their usable life.

Gas Requirement: None

Electrical Requirement: None



Also in Accordance
With NSFI Standard 4



Oven shown with custom three tier shelf

Ovens come standard with:

- Factory finished stainless steel top with black bottom
- Dial temperature gauge (Range 0 -1,000F)
- Cast aluminum door
- Black granite shelf
- S/S Hood cover
- S/S Shelf apron
- S/S Flue adapter
- Stainless pizza peel
- Black perforated grill (Optional three tier shelf available)
- 5 year limited warranty

Custom options and finishes available

EARTHSTONE WOOD-FIRE OVENS

6717 San Fernando Rd. Glendale CA 91201

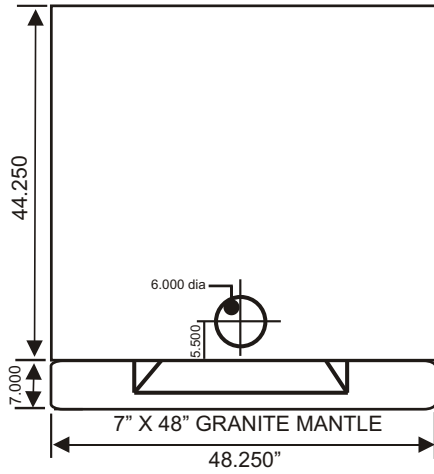
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www.earthstoneovens.com

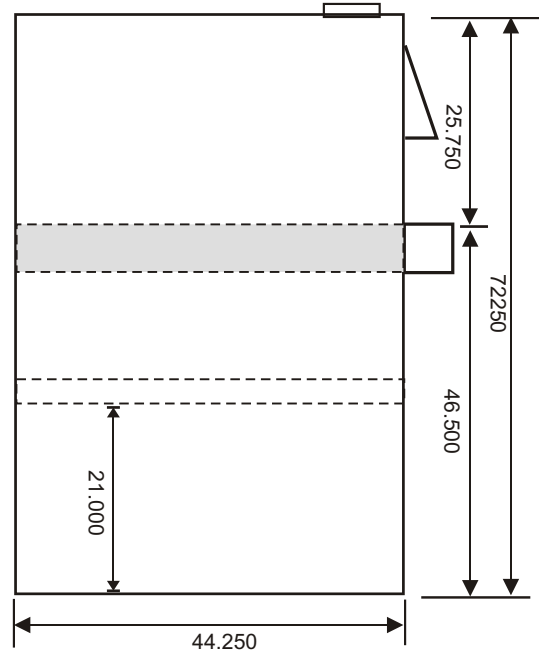
New York MEA No.: 207-98E

Specifications to change without notice. revised January 2008

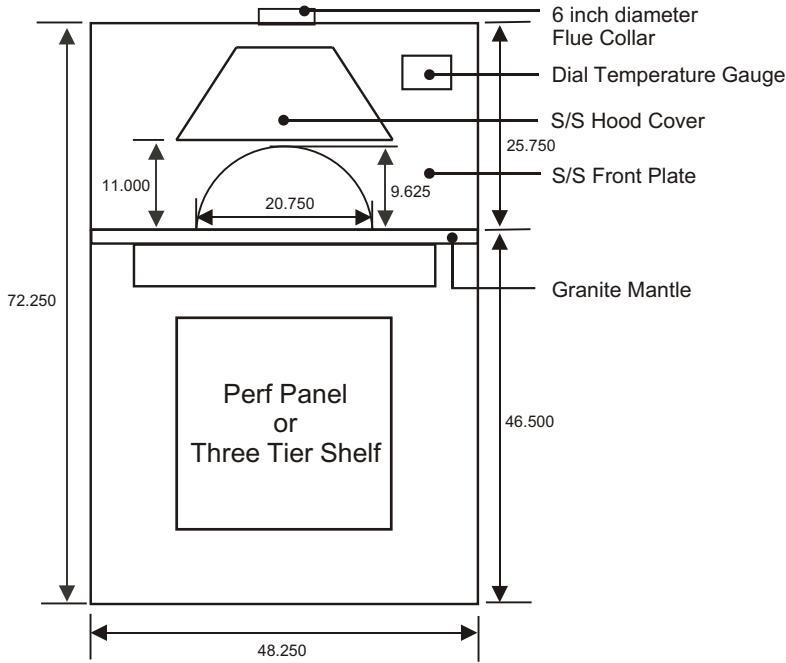
Top View



Side View



Front View



Venting applications for commercial use: U.L. Listed grease duct/building heating appliance chimney or U.L. Listed Type I exhaust hood.

Venting applications for residential use: U.L. Grease duct/building heating appliance chimney with exhaust fan rated for 300F. (Model Exhausto GSV-009)

Exterior Shell: Stainless Steel (Top section) and Black Powder Coat (Bottom Section)

Weight: 2500 LBS / 1136 KG

SCALE: 1/2" = 1'-0"

SPECIFICATIONS ARE SUBJECT TO CHANGE WITHOUT NOTICE.

EARTHSTONE OVENS
WOOD & GAS FIRE OVENS

DATE:
June 2008

MODEL:
"The Cafe"- PA (WOOD FIRE)

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GLENDALE CA 91201
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