## **MODEL** *"The Café"-PAGW* GAS or GAS/WOOD FIRED COMBINATION OVEN

"The Café"-PAGW contains all the same high quality features and components 90-PAGW oven. In addition, "The Café"-PAGW has a sleek stainless steel and black steel enclosure. Like all of the Earthstone PAGW pre-assembled models, "The Café"-PAGW gas fired and gas/wood combination.

"The Café"-PAGW model includes a heavy-duty gas burner system which is engineered for optimum performance and long term reliable operation through a straightforward design and the use of high quality components. The solenoid based burner control automatically adjusts flame height and intensity to maintain the preset temperature.

Exterior dimensions:  $48 \frac{1}{2}$  "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



Oven shown with custom three tier shelf



## Ovens come standard with:

- Factory finished stainless steel top with black bottom
- Digital thermometer controller
- Gas burner system recessed in floor
- Ceramic fire logs (over gas burner)
- 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

Ceramic fire logs over gas burner

Gas Requirement: <sup>3</sup>/<sub>4</sub> inch gas outlet – 7" W.C. (LP GAS 10") BTU's: 80,000 Electrical Requirement: 120 VAC/ 3 AMP





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Specifications to change without notice. revised January 2008

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