

MODEL 110-PA / 110-PAG / 110-PAGW

Wood, Gas, Gas/Wood Fired Oven

The Model 110-PA(GW) features a 43" interior cooking diameter with a 21-1/2" wide by 10" high oven entrance. Cast body is 4 to 6 inches thick using a dense high temperature refractory material with 80% alumina content and additional special additives which stop deterioration from acids emitted by wood combustion. Between the cast oven body and steel outer enclosure is a hardened lightweight insulation mixture (4 to 20 inches thick), which forms a secondary molded body. Our thick cast refractory body and outer insulation shell maximizes the thermal mass (heat storage) capacity of the oven which allows for an extremely efficient oven that cooks at even non fluctuating temperatures.

A temperature probe is placed 3 1/2" into the dome of the oven instead of under the cooking floor to avoid temperature readout fluctuations caused by food items.

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.

Fuel Options:

- 110-PA – Wood Fire (No utilities required)
- 110-PAG – Gas Fire
- 110-PAGW – Gas/Wood Fire

Exterior dimensions – 58" Diameter
Interior dimensions – 43" Diameter
Oven entrance opening: 21-1/2" – 10"
Clearance to combustible sidewalls: 1 inch
Weight: 3500 lb

Utilities Required:

- 110,000 BTU - 7" W.C. - LP GAS 12" (for PAG and PAGW only)
- 3/4" female NPT Gas Inlet (for PAG and PAGW only)
- 120 VAC/ 3 AMP electrical connection

Pizza Capacities:

8" Pizzas: 5-6 / 12" Pizzas: 3-4 / 16" Pizzas: 1-2

Ovens come standard with:

- Factory finished grey powder coat
- Dial thermometer for wood fire model
- Cast aluminum door with Teflon handles
- Granite shelf (Black)
- Hood cover and apron (stainless or copper)
- Stainless steel pizza peel
- 5 year limited warranty on refractory

Gas and gas/wood models also include:

- Digital thermometer controller for gas and gas/wood models
- Heavy duty gas burner system with ceramic fire logs
- 1 year limited warranty on gas / electrical

Custom options and finishes available



Oven interior shown with ceramic fire logs over gas burner



Intertek Intertek

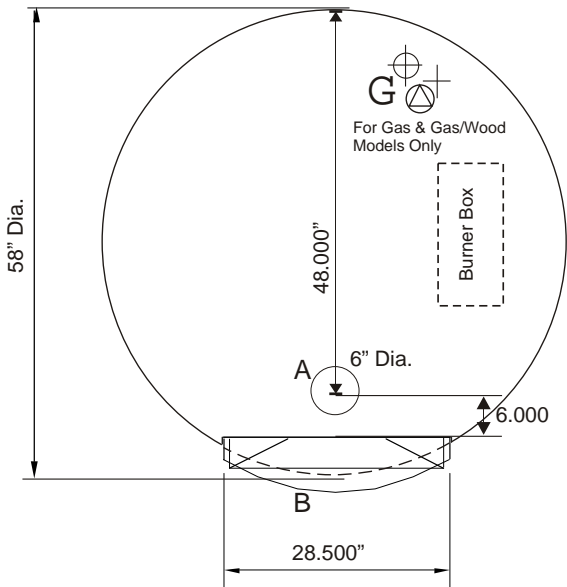
New York MEA No.: 207-98E

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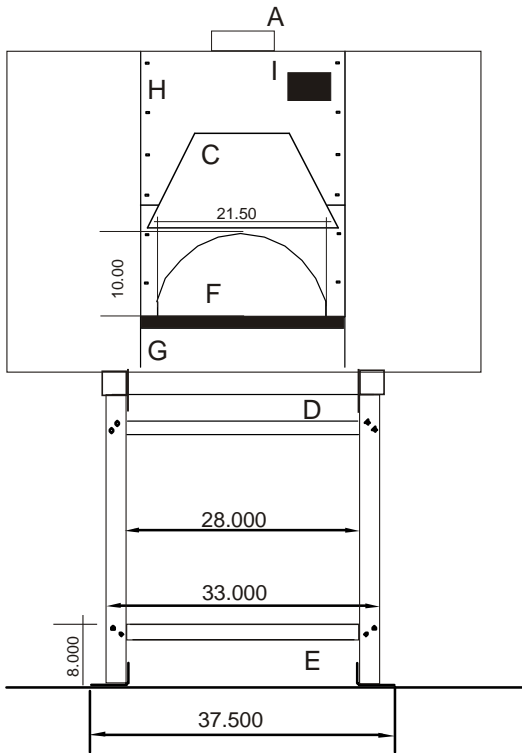
JOB:

ITEM:

FUEL:



PLAN



FRONT ELEVATION

Fuel Options

- 110-PA - Wood Fired (No Utilities Required)
- 110-PAG - Gas Fired (Requires 120V/3 amp)
- 110-PAGW - Gas or Gas/Wood Fired (Requires 120V/3 amp)

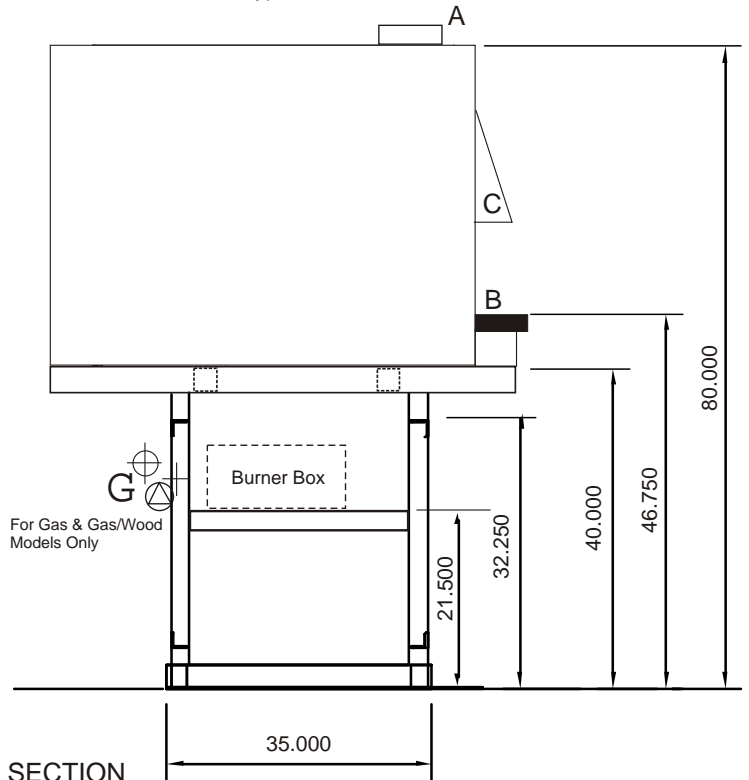
Utilities for PAG and PAGW Models

- 110,000 BTU's 7" W.C. - LP Gas 12" W.C.
- 3/4" Gas inlet
- 120 VAC / 3 AMP (240VAC available)

- A - Flue Collar (6" Dia.)
- B - Granite Mantle (Black)
- C - Primary Hood Cover (Stainless or Copper)
- D - Forklift Here
- E - Pallet Jack Here
- F - Oven Entrance (10.00 x 21.50)
- G - Apron (Stainless or Copper)
- H - Front Entrance Plate (Black)
- I - Dial Thermometer / Digital Thermometer Controller

Venting applications for commercial use:

ETL/U.L. Listed grease duct/building heating appliance chimney or ETL/U.L. Listed Type I exhaust hood.



SECTION



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