

# MODEL Cafe'-Series

## Wood, Gas, Gas/Wood Fired Oven

The Model Cafe' features a 35" interior cooking diameter with a 20-3/4" wide by 9-3/4" 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:

Cafe'-PA – Wood Fire (No utilities required)

Cafe'-PAG – Gas Fire

Cafe'-PAGW – Gas/Wood Fire

Exterior dimensions – 48.25" x 44.25"

Interior dimensions – 35" Diameter

Oven entrance opening: 20-3/4" – 9-3/4"

Clearance to combustible sidewalls: 1 inch

Weight: 2500 lb

### Utilities Required:

90,000 BTU - 7" W.C. - LP GAS 10" (for PAG and PAGW only)

3/4" female NPT Gas Inlet (for PAG and PAGW only)

120 VAC/ 3 AMP electrical connection

### Pizza Capacities:

10" Pizzas: 3 / 12" Pizzas: 2-3 / 16" Pizzas: 1

### Ovens come standard with:

- Factory finished stainless upper enclosure with black powder coat bottom enclosure
- Dial thermometer for wood fire model
- Digital thermometer controller for gas and gas/wood models
- Heavy duty gas burner system with ceramic fire logs
- 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
- 1 year limited warranty on gas / electrical

*Custom options and finishes available*



*Shown with stainless storage box*



*Ceramic fire logs*



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*Specifications to change without notice. revised January 2019*



New York MEA No.: 207-98E



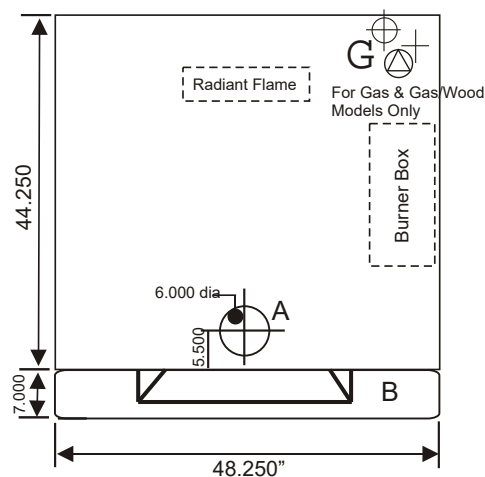
## MODEL CAFE'

**JOB:**

**ITEM:**

**FUEL:**

PLAN VIEW



### Fuel Options

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

### Utilities for PAG and PAGW Models

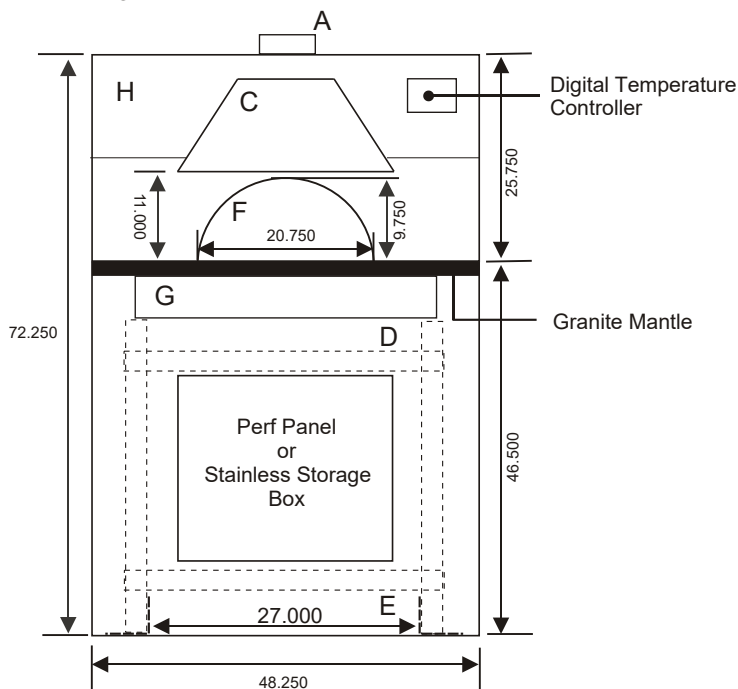
90,000 BTU's 7" W.C. - LP Gas 10" W.C.  
3/4" Gas inlet  
120 VAC / 3 AMP (240VAC available)

- A - Flue Collar (6" Dia.)
- B - Granite Mantle (Black, Std.)
- C - Primary Hood Cover (Stainless or Copper)
- D - Forklift Here
- E - Pallet Jack Here
- F - Oven Entrance (9.75 x 20.75)
- G - Apron (Stainless Steel, Copper)
- H - Front Entrance Plate (Stainless, Std.)

### Venting applications for commercial use:

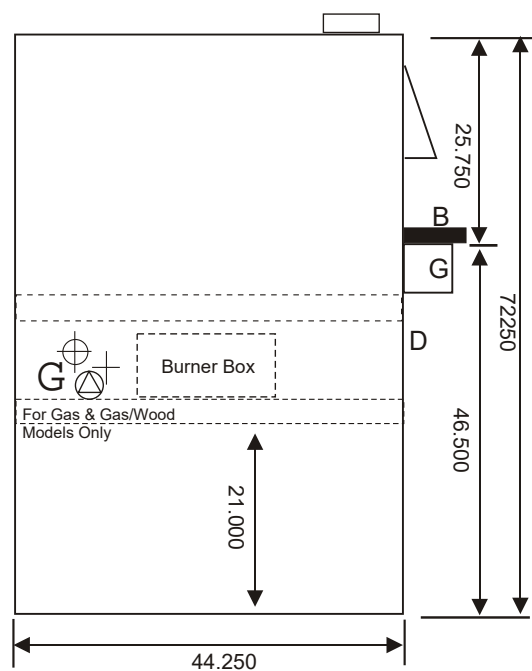
ETL/U.L. Listed grease duct/building heating appliance chimney  
or ETL/U.L. Listed Type I exhaust hood.

ELEVATION VIEW



Weight: 2500 LBS / 1136 KG

SECTION VIEW



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