

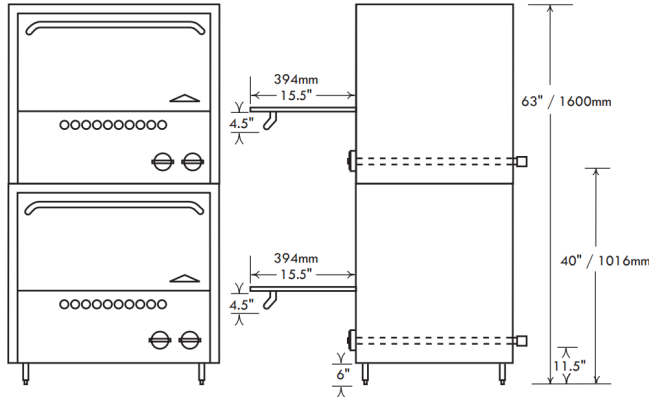


America's Oldest Stove Company
(Est. 1838)

JOB _____ ITEM # _____

PIZZA OVENS

Model # 2PO26



Model 2PO26 - 620 lbs. / 282 Kgs.



Model 2PO26

*Picture not exact



WARNING: This product can expose you to certain chemicals, which are known to the State of California to cause cancer or birth defects or other reproductive harm. For more information go to: www.P65Warnings.com



*See website for details

Standard Features, Benefits & Options

CONSTRUCTION: Easy cleaning, corrosion resistant stainless steel finish, welded with angle iron and aluminized inner framing. Double wall construction with heavy insulation for cooler operation. Installation clearances for non-combustible surfaces are 0" on sides and 0" in the rear, combustible surface clearances are 6" and 6".

OVENS: All oven interiors measure 20.5" deep by 14" high. The 2PO26 oven measures 26.5" wide. Heavy insulation for fuel efficiency, porcelain and aluminized linings for easy cleaning and heat reflection.

HEARTH DECKS: Hearth decks hold heat for superior pizza crust and bread browning. Bake directly on the deck with corn meal, in pans or on screens. 2 hearth decks per oven, 3 positions with 2 3/4" between rack positions. Decks are interchangeable with wire racks.

BAKING TIMES: 7 to 15 minutes depending on crust and toppings. Call factory for more information.

BURNERS: Long life, cast-iron "H" pattern burner is combined with special "V" shaped baffle directing heat for excellent air circulation. Model 2PO26 ovens feature 60,000 BTU total.

CONTROLS: Includes 650° thermostat, 100% safety shut off, automatic standing pilot and brass burner valves. Pressure regulators are set at the factory for the gas specified. Optimal pressures are 4" WC for natural gas and 10" WC for propane. Manifold size is 3/4" NPT. All controls are tested and confirmed in good working order. Calibration and adjustments are the responsibility of the installer.

ACCESSORIES: Extra hearth decks, wire racks, gas hoses, carrying handles, knob protectors, matching stands and casters are available and listed in the price list.

VERSATILITY: Castle pizza ovens are stackable in the field or from the factory. Factory ordered stacking ovens come with a 6" high leg base. Leg base is required when stacking in the field.

NOTICE: In an ongoing effort of product development & improvement, Comstock-Castle reserves the right to change specifications and product design without notice. Such modifications do not entitle the buyer to corresponding changes or replacements for previously purchased equipment.



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