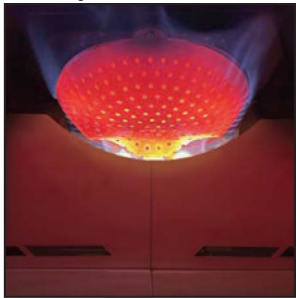
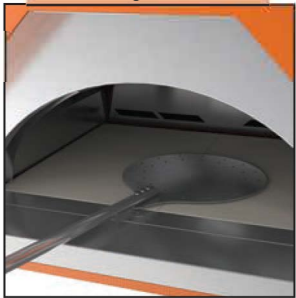


- Achieve optimal cooking temperatures quickly with industry-leading efficiency and a compact footprint
- Heavy gauge stainless steel exterior and interior double walled body construction
- Efficient and powerful gas-fired radiant burner technology produces high-intensity infrared rays for roasting or searing meats and vegetables, while also creating natural convection heat for baking pizza.
- Under floor burner provides even cooking all around.
- Heavy duty 3/4" thick ceramic cooking hearth stone designed to achieve optimum heat retention, quick cooking times, and fast turnover between pizzas. The total cooking hearth stone surface area is 21" W x 19" D (400 sq in) to accommodate both shareable and personal-sized pizzas

High Performance Burner



Ceramic Decking with Included Peel

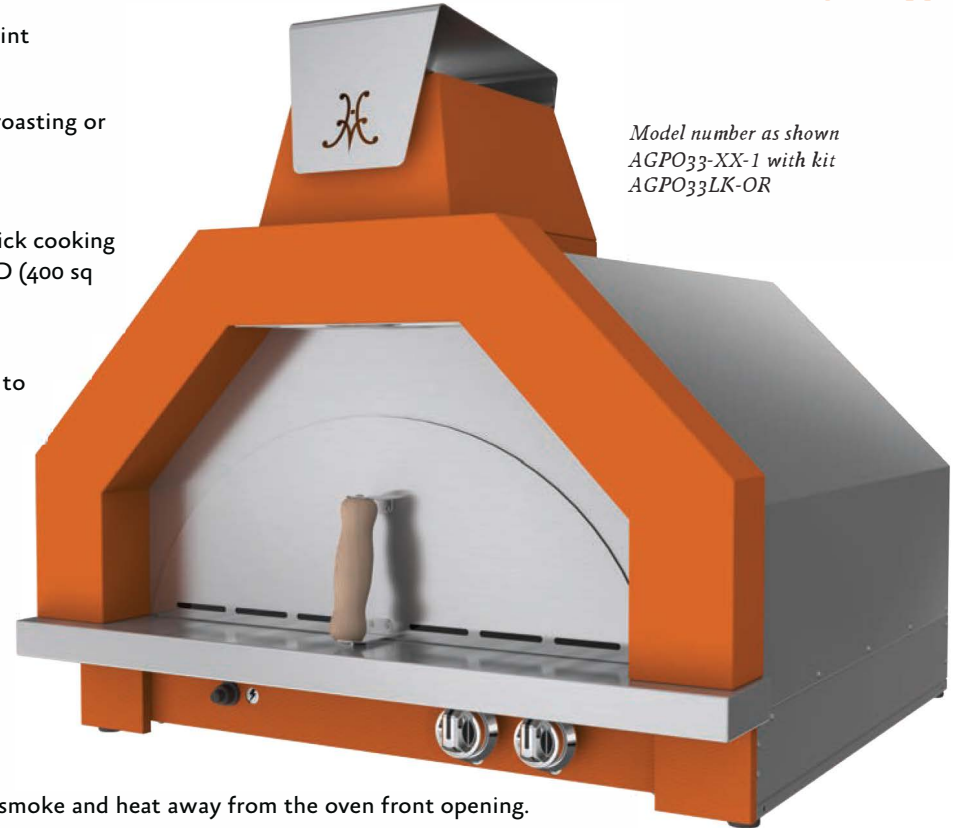


Lighted Option Model



- Raised dome-shape top interior creates recirculation of convective heat to optimize even heat distribution, maximum heat efficiency for cooking, and optimize heat retention. This is combined with the ceramic cooking hearth stone to achieve a crisp base and charred artisan crust.
- Heavy duty industrial-grade insulation completely encapsulates the double walled oven for optimum heat retention, cooking efficiency, and cooling of exterior surfaces
- Durable ceramic cooking hearth stone can be easily lifted off and removed for clean-up between uses
- Can be installed as a countertop unit to complement a full outdoor kitchen, or built into a non-combustible structure. See installation manual for more details.
- Internal baffle design for optimum flue / venting of heat while keeping smoke and heat away from the oven front opening.
- Attractive stainless steel cooking cavity front cover with elegant wood handle which is cool to touch and protects the inside of the oven when not in operation.
- Equipped with safety valves which will shut OFF the flow of gas should the pilot or main burner go out. Once main cooking is complete, the pilot may remain ON when set to the ON position so refiring the burner to cook again is done with ease.
- Robust battery powered spark-ignition system with a standing pilot. This allows the unit to not require electricity (non-AGPO33LK installations) for ease of application.
- Includes a stainless steel pizza peel to help you safely insert, remove, rotate, and move pizza or other food items around the oven interior.
- Includes (4) non marring adjustable legs for leveling on uneven surfaces
- Heavy duty stainless steel flue cap with laser-cut Hestan logo
- Patented Zamak die-cast knob for temperature control Marquise Accente™ panels

Model number
as shown AGPO33-
XX-1. SS finish only /
no light



Model number as shown
AGPO33-XX-1 with kit
AGPO33LK-OR

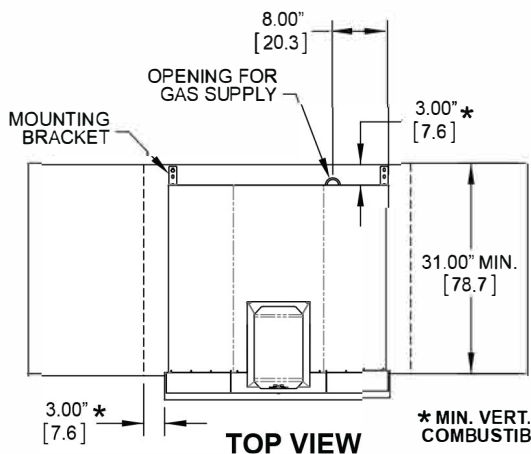
OPTIONS & ACCESSORIES

- Halogen Light Kit with Twelve (12) Hestan signature color finish options
- Gas conversion kits (NG/LP)
- Natural Gas (NG) or Liquid Propane (LP)
- Carbon Fiber Vinyl Cover (extends full warranty 1-year)

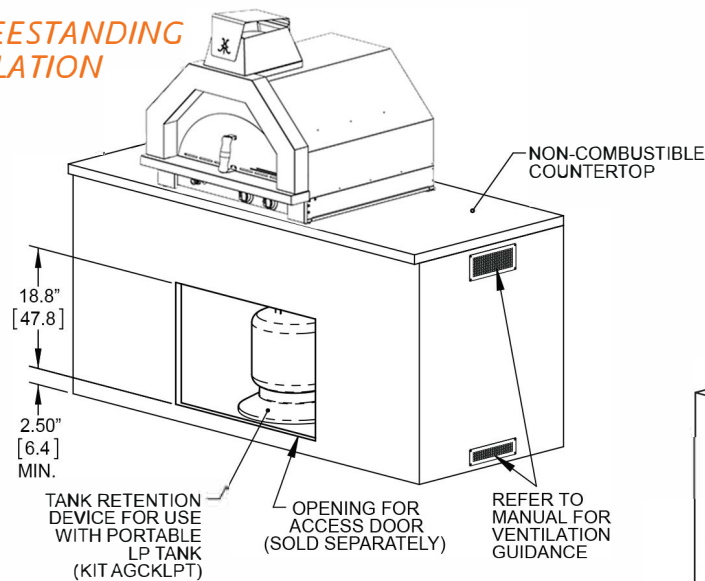




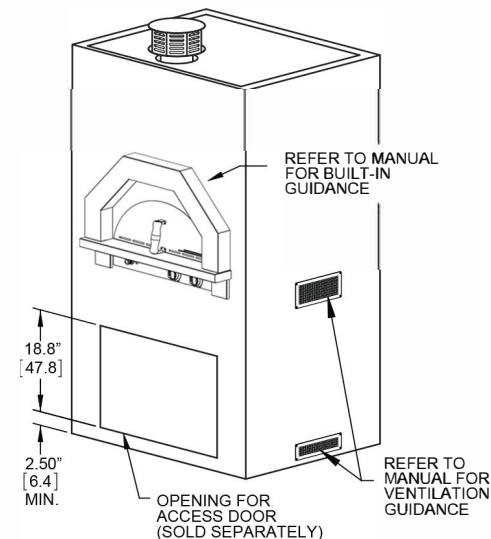
TYPICAL FREESTANDING INSTALLATION



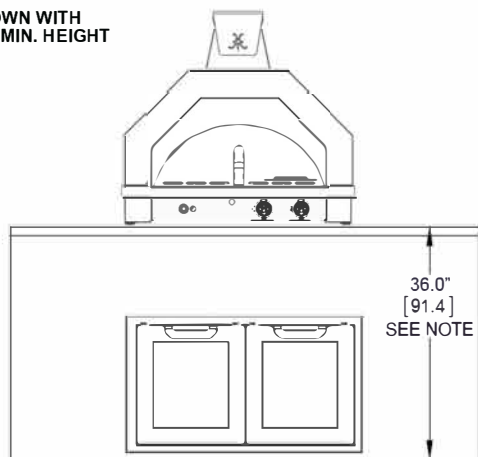
* MIN. VERT. CLEARANCE TO COMBUSTIBLE CONSTRUCTION



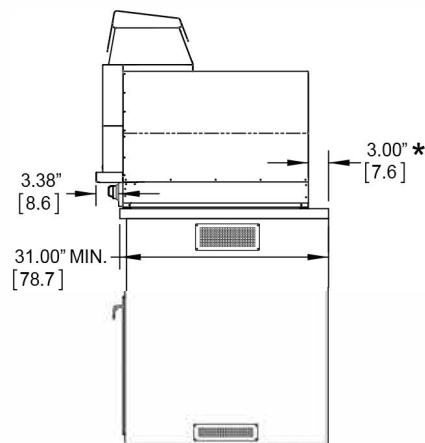
BUILT-IN INSTALLATION



‡ DIMENSIONS SHOWN WITH LEVELING FOOT AT MIN. HEIGHT



NOTE: 36" TYPICAL COUNTERTOP HEIGHT. USER MAY WANT TO CHANGE THIS TO A MORE COMFORTABLE HEIGHT FOR PLACING ITEMS INSIDE THE OVEN.



ELECTRICAL REQUIREMENTS :

None needed unless upgrading to a light kit (120v)



GAS REQUIREMENTS : 1/2" NPT gas connection. Minimum gas supply is 7" water column for natural gas and 11" for propane.

Operating pressure at the manifold is 4" water column for natural gas and 10" for propane.

All units require a regulated gas supply. (included)

Hestan Outdoor products are approved for outdoor use only. Hestan Commercial Corporation reserves the right to change materials and specifications without notice. Please reference our installation instructions for more elaborate detail and as the main source in your dimensional planning. Specify type of gas when ordering.

Models	Description	Overall Dims W(in.) x D(in.) x H(in.)			Notes	Total Btu's	Ship WT (lbs)
AGP033-NG-1/LP-1	33" Campania Pizza Oven, Dual Burner	32 1/4	31	30	No light / SS only Finish**	28,000	225

** for light with ss finish or color finish include kit (AGPO33LK-XX)

XX = specified color finish