



# EARTHSTONE OVENS

WOOD, GAS & COAL FIRE OVENS

[earthstoneovens.com](http://earthstoneovens.com)



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Wood, Gas and Coal Fire Ovens



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# Pre-Assembled Round Interior Ovens

## 4 sizes

- 35" Inside diameter
- 43" inside diameter
- 52" inside diameter
- 64" inside diameter

## Pizza Capacity

- 12" pizzas 2-3 (Model 90 and Café)
- 12" pizzas 3-4 (Model 110)
- 12" pizzas 6-7 (Model 130)
- 12" pizzas 11-12 (Model 160)

## Fuel options

- Wood - Model # PA
- Gas – Model # PAG
- Wood and Gas – Model # PAGW
- Coal – Model # PACB





# Pre-Assembled Due' Series Oval Interior Ovens

## 3 sizes

## Pizza Capacity

- 52" x 32"                      12" pizzas 4-5 (Model 90-Due')
- 80 ½" x 42 ½"                12" pizzas 10-11 (Model 110-Due')  
(Double opening option available)
- 101" x 48"                      12" pizzas 15-17 (Model 130-Due')  
(Double opening option available)

## Fuel options

- Wood (Model #-Due'-PA)
- Gas (Dual Burner) (Model #-Due'-PAG)
- Wood and Gas (Single burner) (Model #-Due'-PAGW)
- Coal (Model #-Due'-PACB)







## Oven Highlights – Oven Body / Oven Floor

- 4" to 6" thick cast refractory walls with a curved interior shape for optimal heat circulation
- High Alumina refractory cement cast body – durable and increased longevity
- Oven floor is composed of 12" x 12" bakers tiles which are pressed at 8,500 psi and fired at 2,800 degrees – Unlike monolithic floors, tile floors reduce stress cracks caused by high heat expansion.



## Oven Highlights - Insulation

- Entire cavity around oven dome is filled with 4" - 10" of a hardened insulation mixture.
- **Keeps the heat in.**



## Simple to Use

Set oven to desired temperature and it will do the rest. No need to play with gas flame adjustments.



## Attractive Design

Standard Items Include:

S/S or Copper Hood Cover and Apron

Black Granite Mantle

Cast Aluminum Door

Gray Powder Coat Finish





# EARTHSTONE

## *GAS & WOOD-FIRED OVENS*

All our ovens are designed for the end user and manufactured using the highest quality materials, without any compromise, ensuring optimum performance and years of reliable service.

### MAIN FEATURES OF EARTHSTONE'S CERAMIC HEARTH OVENS

- WALL AND DOME PIECES COMPOSED OF **4 TO 6-INCH THICK** HIGH TEMPERATURE REFRACTORY MATERIAL.
- REFRACTORY MATERIAL CONTAINS **80% ALUMINA** AND OTHER ADVANCED ELEMENTS FOR EXTRA DURABILITY, HEAT RETENTION AND LONGEVITY. THIS HIGH ALUMINA CONTENT MATERIAL IS ALSO VERY RESISTANT TO THE ACIDS THAT ARE EMITTED BY BURNING WOOD, THE MAIN CAUSE OF OVEN DETERIORATION.
- 12" X 12" X 1-1/2" HEARTH FLOOR TILES, "PIERRE DE BOULANGER" (BAKERS TILES), WHICH ARE USED IN INDUSTRIAL BREAD BAKING OVENS ALL ACROSS EUROPE. ARE COLD PRESSED AT 8,500 PSI AND CERAMITIZED AT 2,800 DEGREES F. THIS PRODUCES AN EXTREMELY DURABLE COOKING SURFACE AND THAT CRISPY CRUST.
- TOTAL OVEN MASS (WEIGHT) IS THE HIGHEST IN THE INDUSTRY.
  - MODULAR OVENS: BODY AND FLOOR TILES ONLY.  
60 - 1000 LB. 90 - 1200 LB.  
110 - 1700 LB. 130 - 2600 LB. 160 - 3800 LB.
  - PRE-ASSEMBLED OVENS: PA AND PAGW MODELS  
90 - 2500 LB. 110 - 3500 LB. 130 - 5000 LB. 160 - 6500 LB.
- ENTIRE CAVITY AROUND OVEN IS FILLED WITH 4 TO 20 INCHES OF A HARDENED LIGHTWEIGHT INSULATION MIXTURE FORMING A SECONDARY MOLDED BODY. THIS COMBINATION PROVIDES A VERY HIGH HEAT STORAGE CAPACITY.
- OVEN MATERIAL CONTENT, WALL THICKNESS AND INSULATION METHOD ALLOWS FOR A HIGH AND WIDE DOOR OPENING WITHOUT HEAT LOSS. THIS ALLOWS FOR MAXIMUM VISIBILITY AND USAGE.
- BODY PIECES AND FLOOR TILES ARE ASSEMBLED WITH CONTINUOUS JOINTS. THUS, REDUCING STRESS CRACKING DUE TO NORMAL HEAT EXPANSION AND CONTRACTION.
- COMPLETE LINE OF MANUFACTURED (PRE-ASSEMBLED) AND MODULAR OVENS FOR ANY KIND OF INSTALLATION.
- MADE IN U.S.A. – OUR OVENS ARE MANUFACTURED IN OUR FACTORY IN GLENDALE, CA U.S.A. ENSURING THE HIGHEST QUALITY.

### ALL OVENS INCLUDE

- 12"X12"X1½" COLD PRESS CERAMITIZED FLOOR TILES
- TEMPERATURE GAUGE
- HEAVY CAST IRON DOOR
- METAL ENTRANCE PLATE
- METAL PIZZA PEEL
- COMPLETE INSTALLATION GUIDE

### PRE-ASSEMBLED OVENS ADDITIONALLY INCLUDE:

- HEAVY DUTY STEEL STAND
- GRANITE SHELF
- IF GAS-FIRED OR GAS/WOOD COMBINATION – COMPLETE BURNER SYSTEM WITH DIGITAL CONTROLS
- S/S OR COPPER HOOD COVER AND APRON
- STAINLESS STEEL OR COPPER FINISHES AVAILABLE

ALL MODELS ARE U.L. LISTED FOR SAFETY AND QUALITY ASSURANCE.

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Commercial Ovens



Model 90-Due-PAGW



Model 90-Due-PAG



Model 90-Due



130-Due-PACB



130-Due-PAGW



130-Due-PAG



130-Due-PA



110-Due-PACB



110-Due-PAGW



110-Due-PAG



110-Due-PA



Model 160-PACB







Model 110-PA



The Cafe-PAGW



The Cafe-PAG



The Cafe-PA



Model 90-PAGW



Model 90-PAG



Model 90-PA



Model 160



Model 130



Model 110



Model 90

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Visit Earthstone's website for full details on all of their Commercial Ovens :

<https://earthstoneovens.com/commercial-ovens/>

# MODEL 60-PA / 60-PAG / 60-PAGW

*Wood, Gas, Gas/Wood Fired Oven*

The Model 60-PA(GW) features a 23" interior cooking diameter and a 15-1/4" wide by 7-1/2" high oven entrance. The body parts are a dense cast, high temperature refractory material with an 80% alumina content and additional special additives that stop deterioration from acids emitted by wood combustion. The Model 60-PA(GW) is ETL listed for installation with a 1-inch side clearance to combustible materials. The small footprint allows for easy installation in tight spaces. . Total weight 1700 lb.

The steel support frame and enclosure are constructed of heavy gauge welded tube steel and angle iron members. All precisely fabricated and attractively designed. The void area between the cast oven body and steel enclosure is entirely filled with a hardened lightweight insulation mixture, which forms a secondary molded body. The combination of our thick cast refractory body and an outer insulation shell maximizes the thermal mass or heat storage capacity of the oven which allows for an extremely efficient oven that cooks at even non fluctuating temperatures.

The temperature probe is placed 2 1/2" into the dome or top of the oven in lieu of on the floor in order to avoid temperature readout fluctuations caused by food items placed on the floor.

## Fuel Options:

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

Exterior dimensions – 33"w X 32"d  
Interior dimensions – 23" Diameter  
Oven entrance opening: 15-1/4" – 7-1/2"  
Clearance to combustible sidewalls: 1 inch  
Weight: 1700 lbs

## Utilities Required:

45,000 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

## Ovens come standard with:

- Factory finished grey powder coat
- Dial thermometer for wood fire model
- Cast aluminum door with Teflon handles
- Granite shelf (Black)
- 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
- 1 year limited warranty on gas / electrical

*Custom options and finishes available*



New York MEA No.: 207-98E



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.



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*Specifications to change without notice. revised January 2018*



# EARTHSTONE OVENS

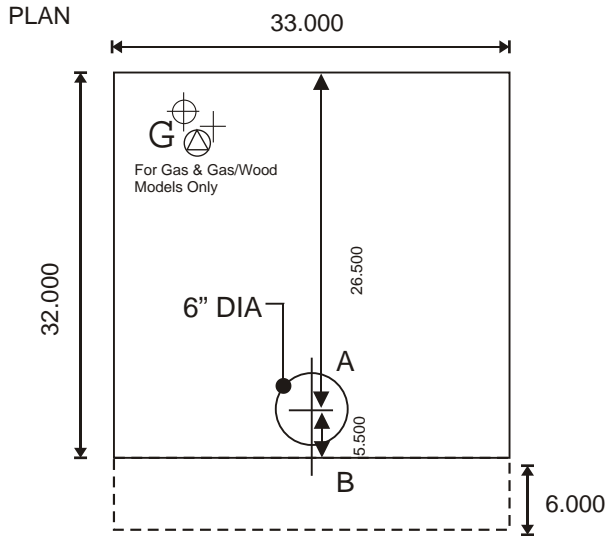
## WOOD, GAS & COAL FIRE OVENS

### MODEL 60-PA / 60-PAG / 60-PAGW

**JOB:**

**ITEM:**

**FUEL:**



#### Fuel Options

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

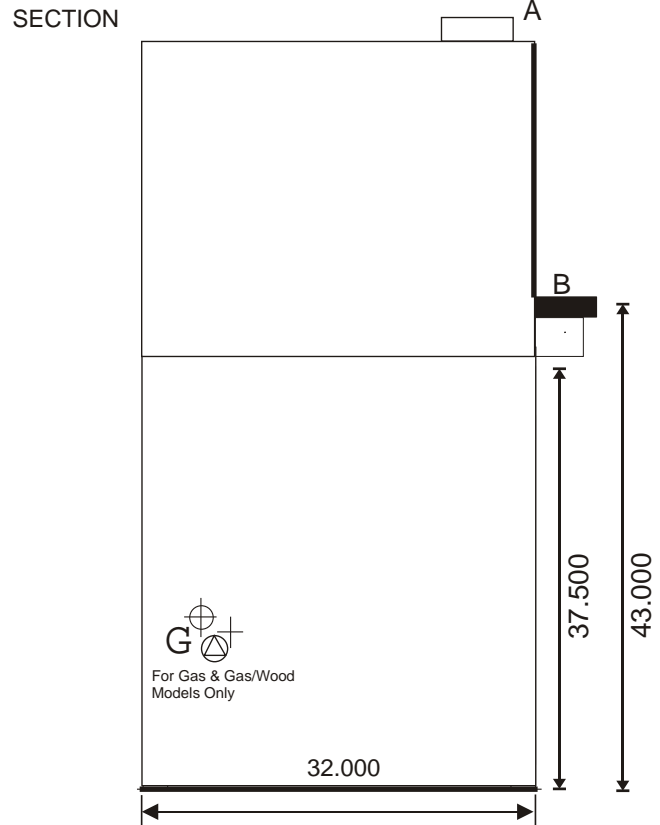
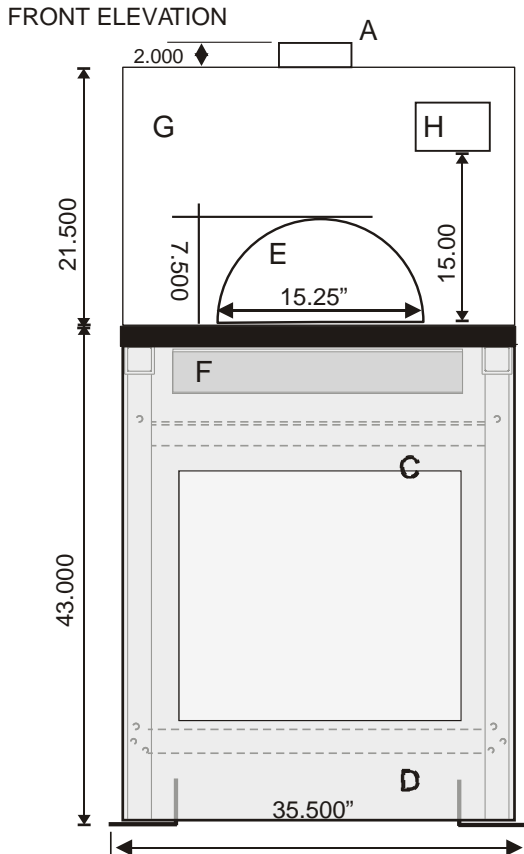
#### Utilities for PAG and PAGW Models

- 45,000 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)
- C - Forklift Here
- D - Pallet Jack Here
- E - Oven Entrance (9.75 x 20.75)
- F - Apron (Stainless or Copper)
- G - Front Entrance Plate (Black)
- H - 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.



Revised February 2018

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# MODEL 90-PA / 90-PAG / 90-PAGW

## Wood, Gas, Gas/Wood Fired Oven

The Model 90-PA(GW) 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:

90-PA – Wood Fire (No utilities required)

90-PAG – Gas Fire

90-PAGW – Gas/Wood Fire

Exterior dimensions – 50" Diameter

Interior dimensions – 35" Diameter

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

Clearance to combustible sidewalls: 1 inch

Weight: 2500 lbs

### Utilities Required:

90,000 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:

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

### 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*



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**Intertek Intertek**

New York MEA No.: 207-98E

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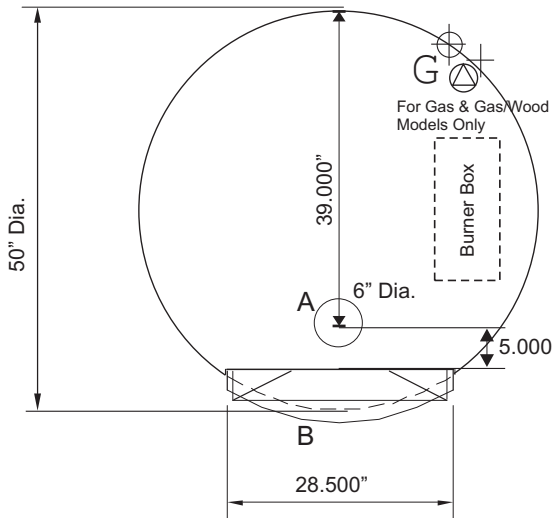


**MODEL 90-PA / 90-PAG / 90-PAGW**

**JOB:**

**ITEM:**

**FUEL:**



PLAN

**Fuel Options**

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

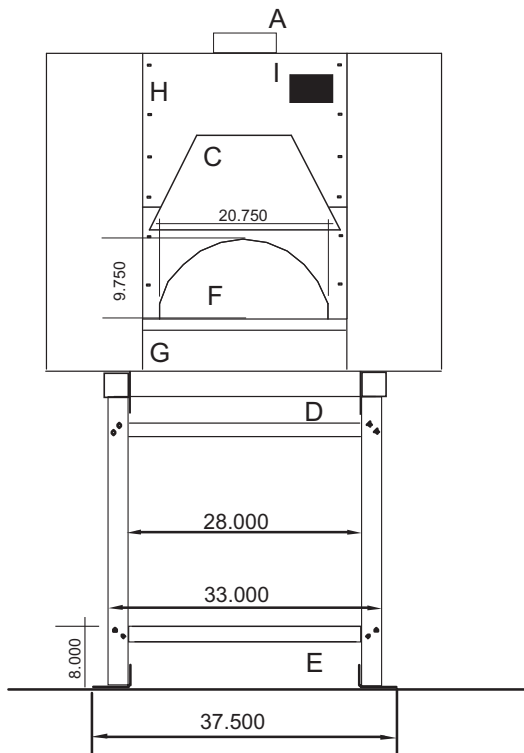
**Utilities for PAG and PAGW Models**

- 90,000 BTU's 7" W.C. - LP Gas 12" W.C.
- 3/4" Gas inlet
- 120 VAC / 3 AMP (240VAC available)

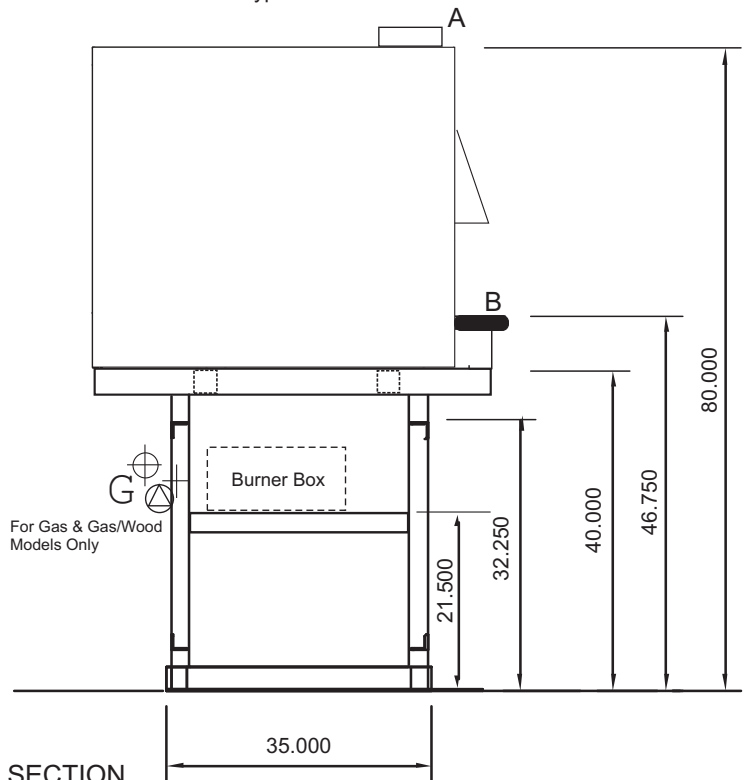
- A - Flue Collar (6" Dia.)
- B - Granite Mantle (Black)
- C - Primary Hood Cover (Stainless or Copper)
- D - Forklift Here
- E - Pallet Jack Here
- F - Oven Entrance (9.75 x 20.75)
- G - Apron (Stainless or Copper)
- H - Front Entrance Plate (Black)
- I - Dial Thermometer / Digital Thermometer Controller

**Venting applications for commercial use:**

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



FRONT ELEVATION



SECTION



Revised February 2018

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# 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*



New York MEA No.: 207-98E



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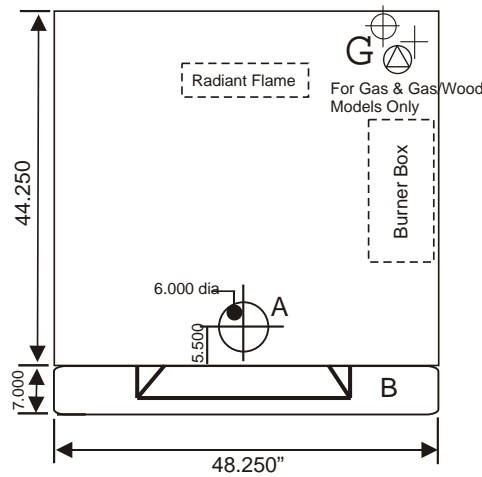
**MODEL CAFE'**

**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**

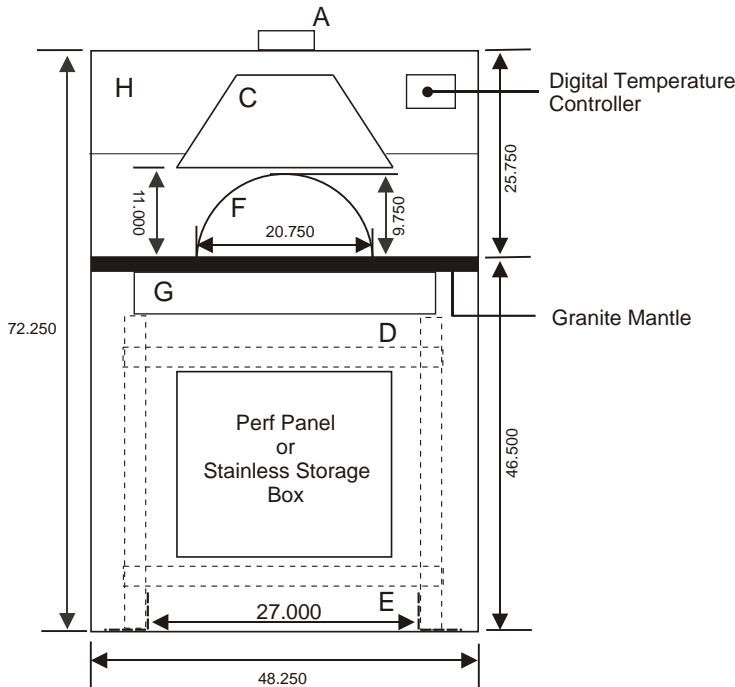
- 90,000 BTU's 7" W.C. - LP Gas 10" W.C.
- 3/4" Gas inlet
- 120 VAC / 3 AMP (240VAC available)

- 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:**

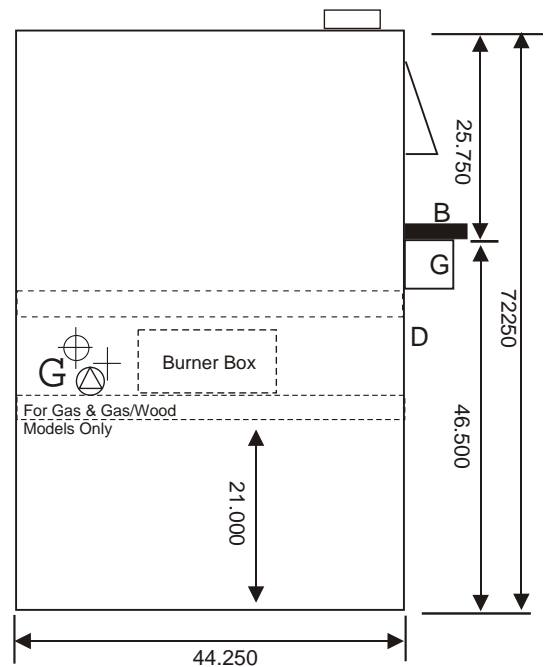
ETL/U.L. Listed grease duct/building heating appliance chimney or ETL/U.L. Listed Type I exhaust hood.

ELEVATION VIEW



Weight: 2500 LBS / 1136 KG

SECTION VIEW



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## 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*



New York MEA No.: 207-98E

  
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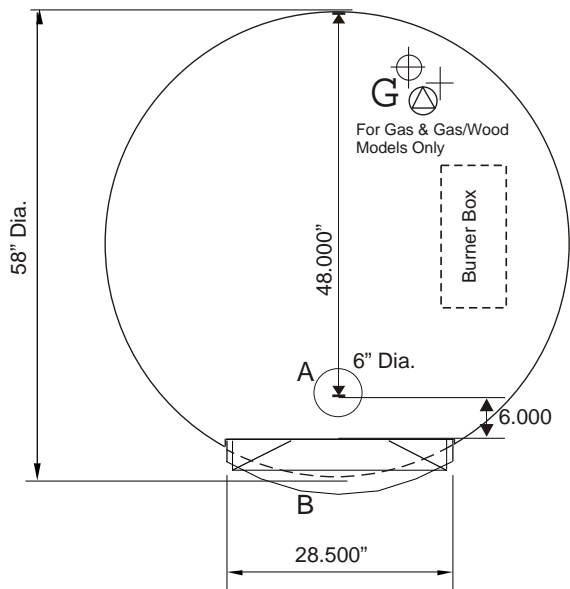


**MODEL 110-PA / 110-PAG / 110-PAGW**

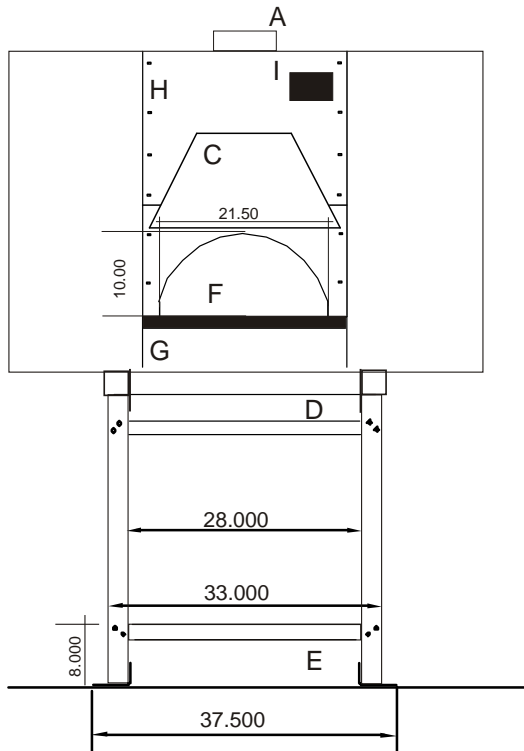
**JOB:**

**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)

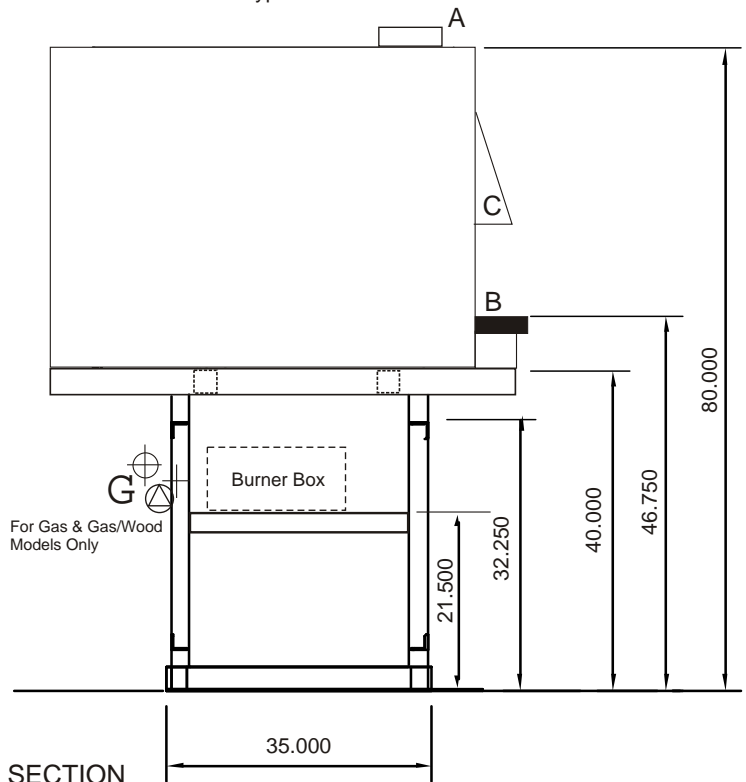
**Utilities for PAG and PAGW Models**

- 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



Revised February 2018

**Earthstone Ovens, Inc.**  
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# TERRA PIETRA SERIES

## Model 120 - Naples Style Oven

Designed specifically for Neapolitan pizza the Model 120 oven has a 47" interior cooking diameter with a 19 1/2" wide by 9 3/4" high oven entrance. A smaller oven entrance combined with a lower and flatter shaped dome will allow for higher temperatures without using excessive amounts of firewood. Internal body parts are a cast 4 to 6 inch thick, high temperature refractory material with an 80% alumina content and additional special additives which stop deterioration from acids emitted by wood combustion. The Model 120 is ETL listed for installation with a 1-inch side clearance to combustible materials. Total weight 4700 lb.

The steel support frame and enclosure are constructed of heavy gauge welded tube steel and angle iron members. All precisely fabricated and attractively designed. The oven is enclosed with 4 inches of a hardened lightweight insulation mixture, which forms a secondary molded body. The combination of our thick cast refractory body and an outer insulation shell maximizes the thermal mass or heat storage capacity of the oven which allows for an extremely efficient oven that cooks at even non fluctuating temperatures.

The temperature probe is placed 3 1/2" into the dome or top of the oven in lieu of on the floor in order to avoid temperature readout fluctuations caused by food items placed on the floor.

### Pizza Capacities:

12"-13" Pizzas: 4-5

### Fuel Options:

Model 120-PA Wood Fired

Model 120-PAG Gas Fired

Model 120-PAGW Gas or Gas/Wood Fired

### Utilities Required: (For PAG and PAGW models)

130,000 BTU 7" W.C. - LP GAS 10"

3/4" Gas Inlet

120 VAC/ 3 AMP (240 VAC available)

### Ovens come standard with:

- Powder coated curved panel enclosure
- Dial thermometer (for wood models)
- Cast aluminum door
- Granite shelf
- S/S flue adapter
- Stainless pizza peel
- 5 year limited warranty

### PAG and PAGW models also include:

- Digital thermometer controller
- Heavy duty gas burner system recessed in floor



*shown with copper trim*



*tile or stucco ready adobe finish*

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.

### Custom options and finishes available

- Tile or stucco ready adobe shaped exterior
- Stainless enclosure
- Stainless or Copper trim
- Lower panel enclosure



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Intertek Intertek New York MEA No.: 207-98E





# TERRA PIETRA SERIES

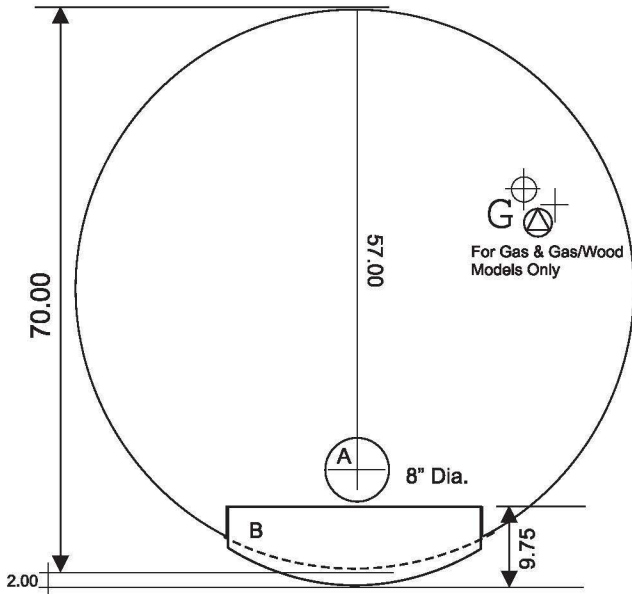
## MODEL 120

**JOB:**

**ITEM:**

**FUEL:**

### PLAN VIEW



### Fuel Options

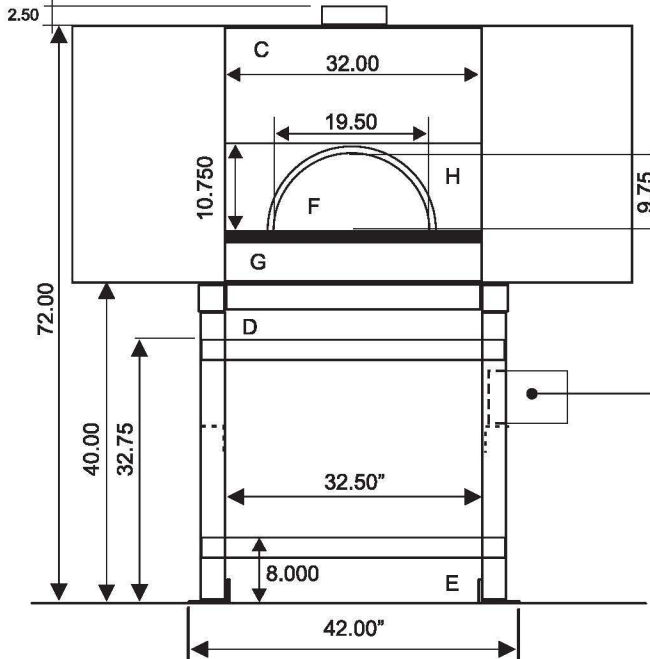
- 120-PA - Wood Fired (No Utilities Required)
- 120-PAG - Gas Fired (Requires 120V/3 amp)
- 120-PAGW - Gas or Gas/Wood Fired (Requires 120V/3 amp)

### Utilities for PAG and PAGW models

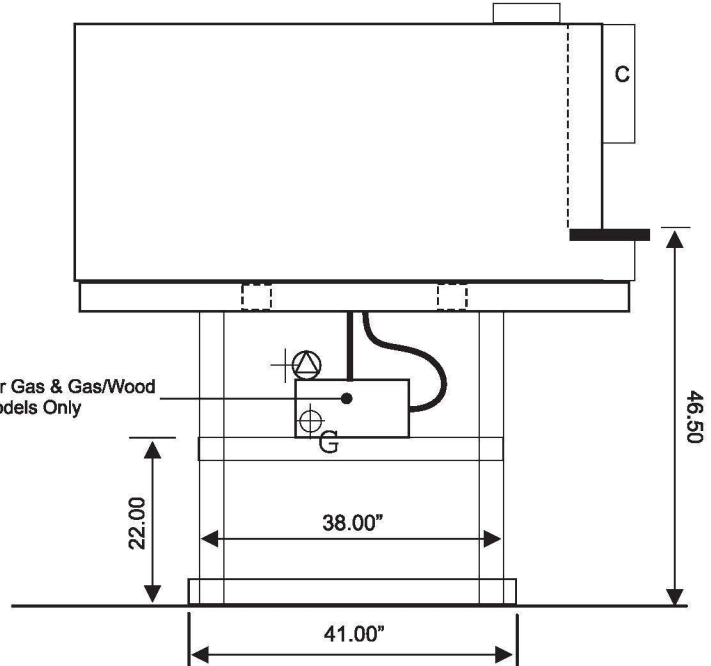
- 130,000 BTU's 7" W.C. - LP Gas 10" W.C.
- 3/4" Gas inlet
- 120 VAC / 3 AMP (240VAC available)

- A - Flue Collar (8" Dia.)
- B - Granite Mantle (Black, Std.)
- C - Curved Facade Panel
- D - Forklift Here
- E - Pallet Jack Here
- F - Oven Entrance (9.75 x 19.50)
- G - Apron (Stainless Steel, Copper)
- H - Front Entrance Plate (Black, Std.)

### FRONT VIEW



### SIDE VIEW



Revised February 2015

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## MODEL 130-PA / 130-PAG / 130-PAGW

### Wood, Gas, Gas/Wood Fired Oven

The Model 130-PA(GW) features a 52" interior cooking diameter with a 26" wide by 14" 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:

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

Exterior dimensions – 70" Diameter  
Interior dimensions – 52" Diameter  
Oven entrance opening: 26" – 14"  
Clearance to combustible sidewalls: 1 inch  
Weight: 5000 lbs

#### Utilities Required:

- 140,000 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: 9-10 / 12" Pizzas: 6-7 / 16" Pizzas: 3-4

#### 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*



New York MEA No.: 207-98E

  
**EARTHSTONE OVENS**  
WOOD, GAS & COAL FIRE OVENS

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# MODEL 160-PA / 160-PAG / 160-PAGW

## Wood, Gas, Gas/Wood Fired Oven

The Model 160-PA(GW) features a 64" interior cooking diameter with a 26" wide by 14" 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:

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

Exterior dimensions – 86" Diameter  
Interior dimensions – 64" Diameter  
Oven entrance opening: 26" x 14"  
Clearance to combustible sidewalls: 1 inch  
Weight: 6500 lb

### Utilities Required:

- 180,000 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: 18-20 / 12" Pizzas: 12 / 16" Pizzas: 6-7

### 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*



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# EARTHSTONE OVENS

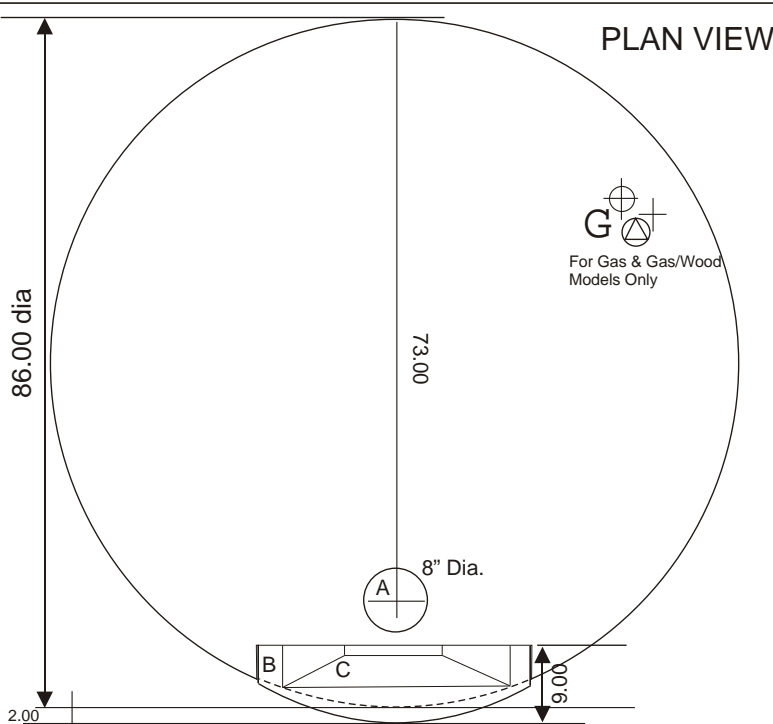
## WOOD, GAS & COAL FIRE OVENS

### MODEL 160-PA / 160-PAG / 160-PAGW

**JOB:**

**ITEM:**

**FUEL:**



#### Fuel Options

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

#### Utilities for PAG and PAGW Models

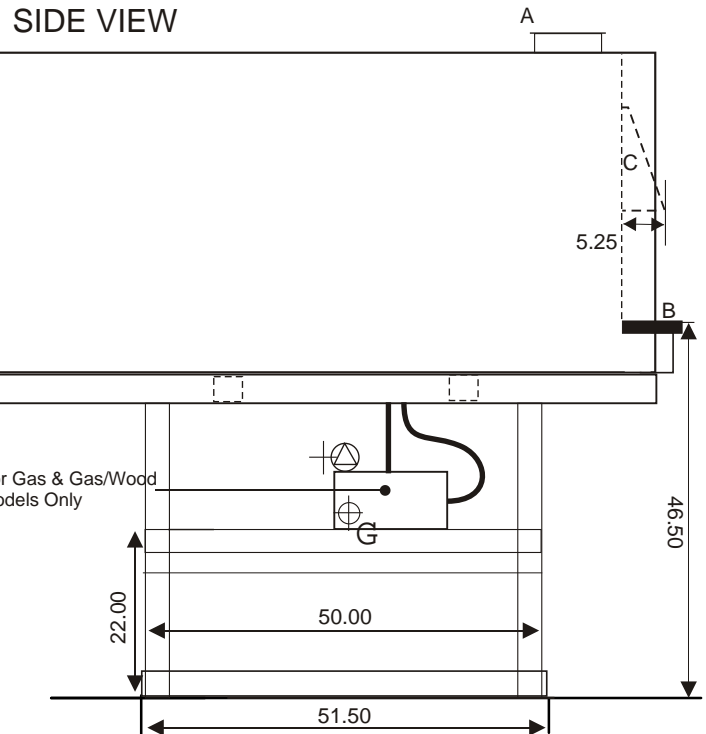
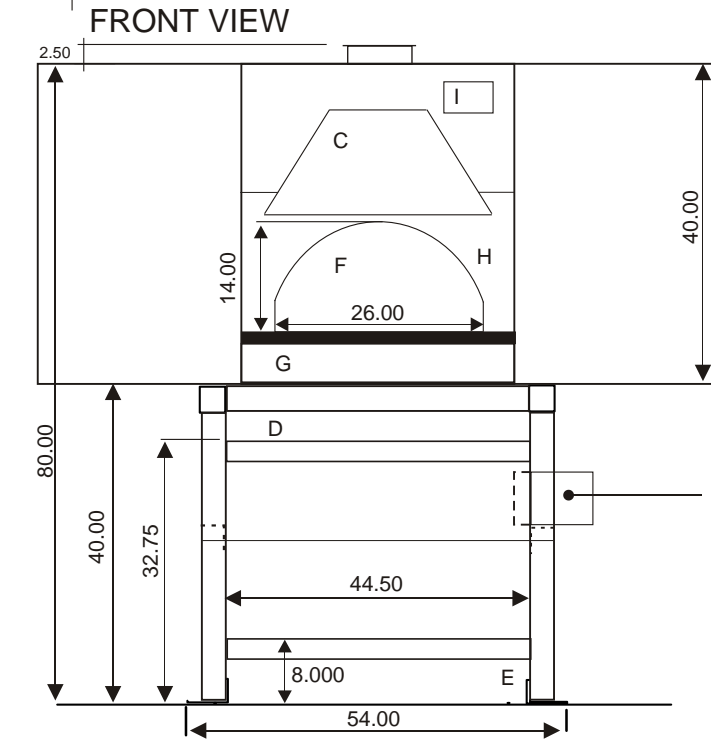
- 180,000 BTU's 7" W.C. - LP Gas 12" W.C.
- 3/4" Gas inlet
- 120 VAC / 3 AMP (240VAC available)

Weight - 6,500 Lbs

- A - Flue Collar (8" Dia.)
- B - Granite Mantle (Black)
- C - Primary Hood Cover (Stainless or Copper)
- D - Forklift Here
- E - Pallet Jack Here
- F - Oven Entrance (26.00 x 14.00)
- 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.



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# MODEL 90-Due'-Series

## Wood, Gas, Gas/Wood Fired Oven

The 90-Due' is a medium capacity oven that features an oval shaped cast body which is ideal for spaces that have limited depth. A curved and domed oval interior allows for optimal convection unlike rectangular or square shaped interiors.

The Model 90-Due' features a cast body 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 an 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:

- 90-Due'-PA – Wood Fire (No utilities required)
- 90-Due'-PAG – Gas Fire
- 90-Due'-PAGW – Gas/Wood Fire

Exterior dimensions – 60" x 44"

Interior dimensions – 52" x 32" (Oval)

Oven entrance opening: 22 1/2" – 9 3/4"

Clearance to combustible sidewalls: 1 inch

Weight: 3500 lb

### Utilities Required:

115,000 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:

12" Pizzas: 4-5 / 16" Pizzas: 2-3

### 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*



*Gas fire oven with ceramic log set*



**EARTHSTONE OVENS**

WOOD, GAS & COAL FIRE OVENS

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Intertek

Intertek



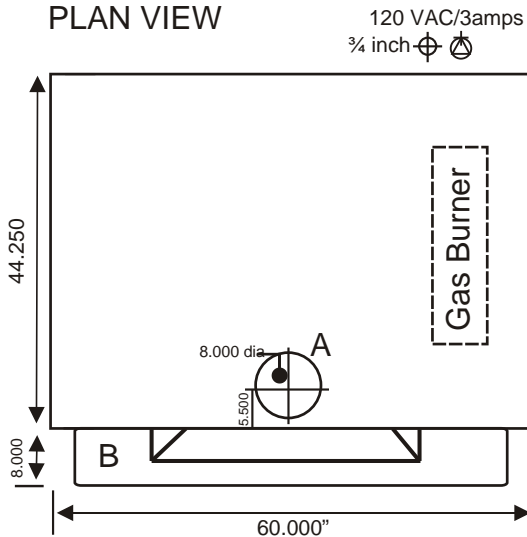
**MODEL 90-DUE'**

**JOB:**

**ITEM:**

**FUEL:**

**PLAN VIEW**



**Fuel Options**

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

**Utilities for PAG and PAGW Models**

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

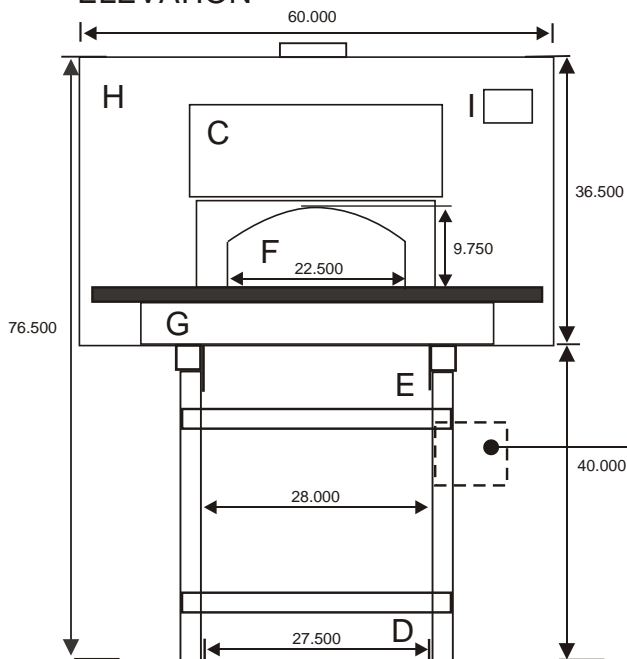
Weight - 3500 Lbs

- A - Flue Collar (8" Dia.)
- B - Granite Mantle (Black)
- C - Primary Hood Cover (Stainless or Copper)
- D - Forklift Here
- E - Pallet Jack Here
- F - Oven Entrance (26.00 x 14.00)
- G - Apron (Stainless or Copper)
- H - Front Entrance Plate (Black)
- I - Dial Thermometer / Digital Thermometer Controller

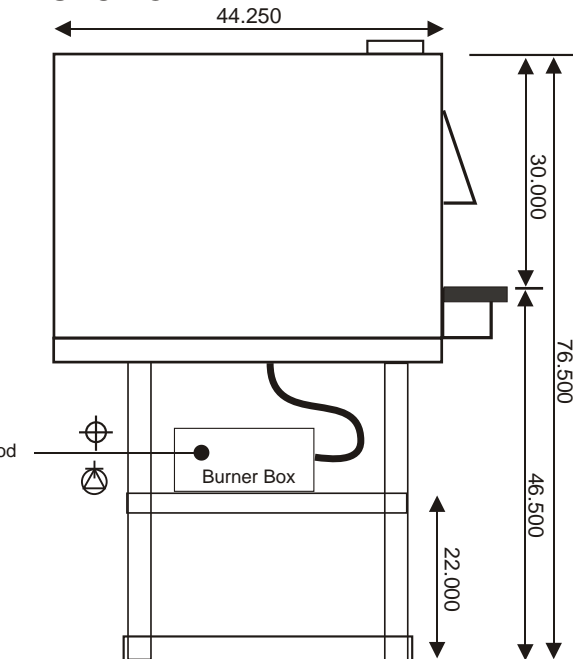
**Venting applications for commercial use:**

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

**ELEVATION**



**SECTION**



Revised January 2018

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# MODEL 110-Due'-Series

Wood, Gas, Gas/Wood or Coal Fired Oven



Double entrance with copper trim



Single entrance with stainless steel trim

The 110-Due' is a high capacity oven that features an oval shaped cast body which is ideal for spaces that have limited depth. A curved and domed oval interior allows for optimal convection unlike rectangular or square shaped interiors. Gas fired models include two burner systems with individual controls to evenly heat the oven from both sides. Single or double oven openings are available to further utilize oven functionality.

The Model 110-Due' features a cast body 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 an 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-Due'-PA – Wood Fire (No utilities required)
- 110-Due'-PAG – Gas Fire (Dual burner)
- 110-Due'-PAGW – Gas/Wood Fire (Single burner)
- 110-Due'-PACB – Coal Fire (Electrical 120VAC/3AMP)

Exterior dimensions – 92 1/4" x 54 1/4"

Interior dimensions – 80 1/2" x 42 1/2" (Oval)

Oven entrance opening:

Single Entrance - 31 x 10 1/2"

Double Entrance - 20 1/2 x 10 1/2"

Clearance to combustible sidewalls: 1 inch

Weight: 5000 lb.

Pizza Capacities:

12" Pizzas: 10-11 / 16" Pizzas: 6 / 18" Pizzas: 6



#### Ovens come standard with:

- Factory finished black powder coat paint
- Single or Double oven openings
- Digital thermometer controller
- Heavy duty gas burner system with ceramic fire logs
- Cast aluminum door with Teflon handles
- Granite shelf
- Hood cover (stainless or copper trim)
- Stainless steel pizza peel
- 5 year limited warranty on refractory
- 1 year limited warranty on gas / electrical

Custom options and finishes available

#### Utilities Required:

175,000 BTU - 7" W.C. - LP GAS 10" (for PAG and PAGW only)

1" female NPT Gas Inlet (for PAG and PAGW only)

Two - 120 VAC/ 3 AMP electrical connection (double burner option)



Gas fire oven with ceramic log set



**EARTHSTONE OVENS**

WOOD, GAS & COAL FIRE OVENS

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# EARTHSTONE OVENS

## WOOD, GAS & COAL FIRE OVENS

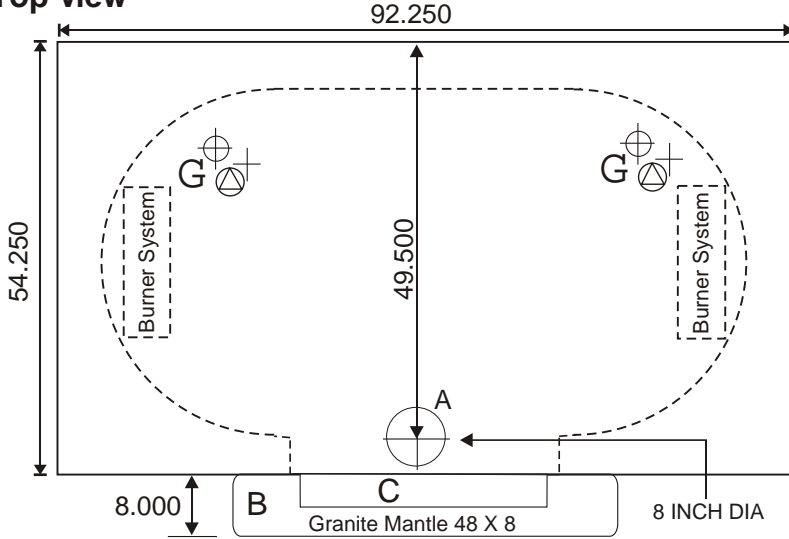
### MODEL 110-DUE' SINGLE OPENING

**JOB:**

**ITEM:**

**FUEL:**

#### Top View



#### Fuel Options

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

#### Utilities for PAG and PAGW Models

- 175,000 BTU's 7" W.C. - LP Gas 12" W.C.
- 3/4" Gas inlet (Per burner) or 1"
- 2 - 120 VAC / 3 AMP (240VAC available)

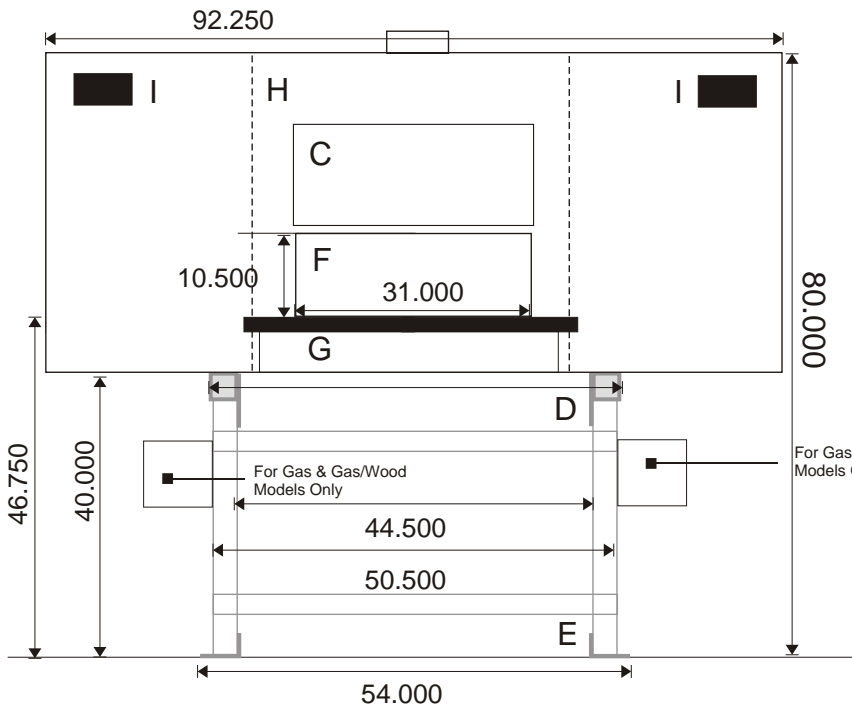
Weight - 5,000 Lbs

- A - Flue Collar (8" Dia.)
- B - Granite Mantle (Black)
- C - Primary Hood Cover (Stainless or Copper)
- D - Forklift Here
- E - Pallet Jack Here
- F - Oven Entrance (31.00 x 10.50)
- G - Apron (Stainless or Copper)
- H - Front Entrance Plate (Black)
- I - Dial Thermometer / Digital Thermometer Controller

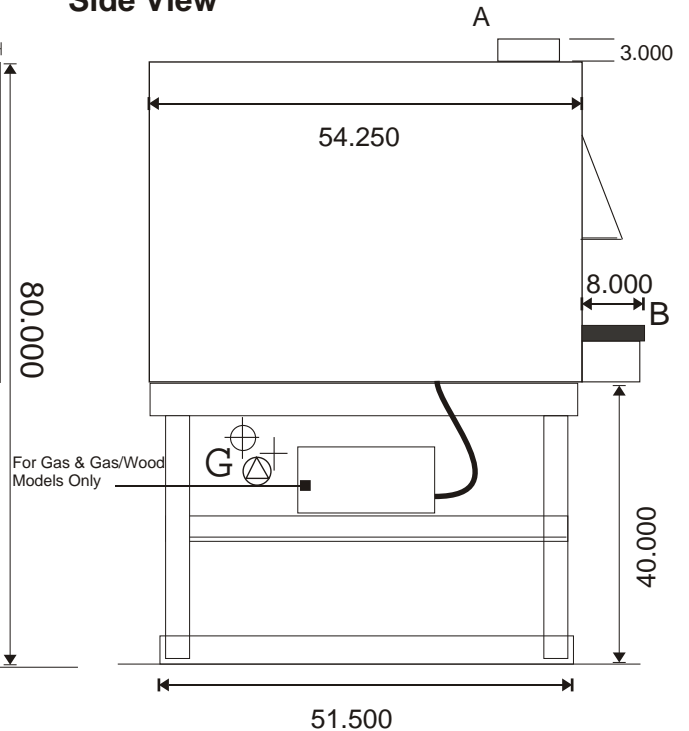
#### Venting applications for commercial use:

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

#### Front View



#### Side View



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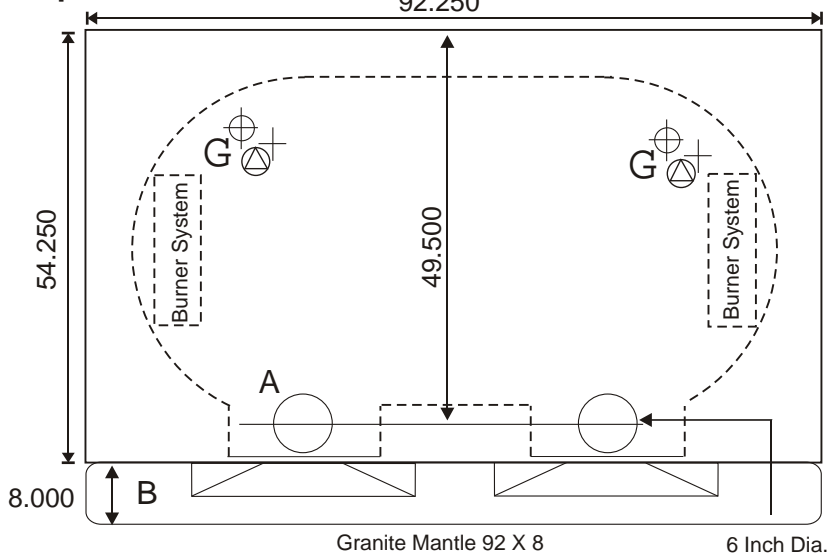
**MODEL 110-DUE' DOUBLE OPENING**

**JOB:**

**ITEM:**

**FUEL:**

**Top View**



**Fuel Options**

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

**Utilities for PAG and PAGW Models**

- 175,000 BTU's 7" W.C. - LP Gas 12" W.C.
- 3/4" Gas inlet (Per burner) or 1"
- 2 - 120 VAC / 3 AMP (240VAC available)

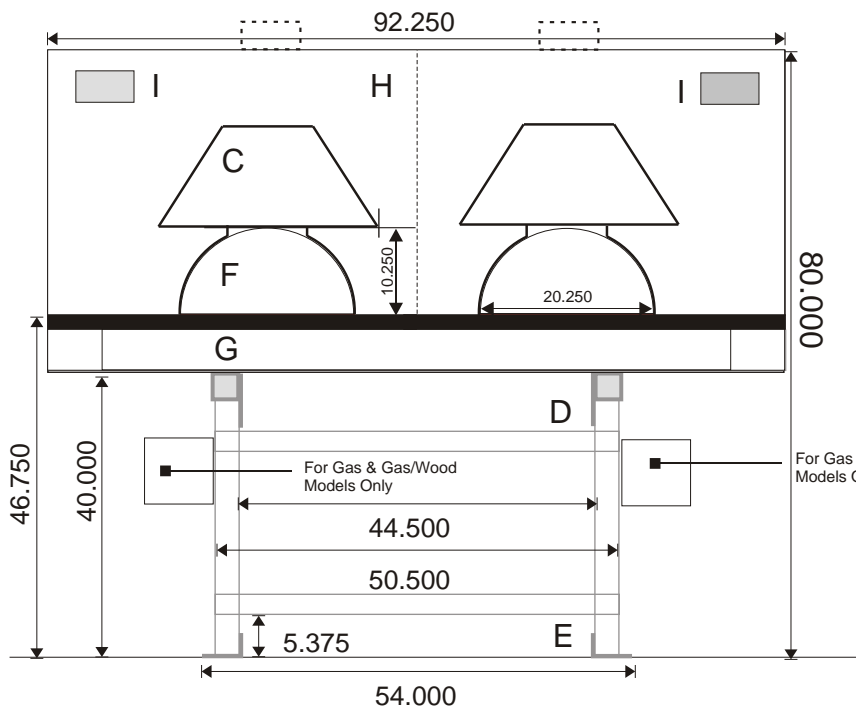
Weight - 5,000 Lbs

- A - Flue Collar (6" Dia.)
- B - Granite Mantle (Black)
- C - Primary Hood Cover (Stainless or Copper)
- D - Forklift Here (10,000 lb capacity min)
- E - Pallet Jack Here (6,000 lb capacity min)
- F - Oven Entrance (20.250 x 10.250)
- G - Apron (Stainless or Copper)
- H - Front Entrance Plate (Black)
- I - Dial Thermometer / Digital Thermometer Controller

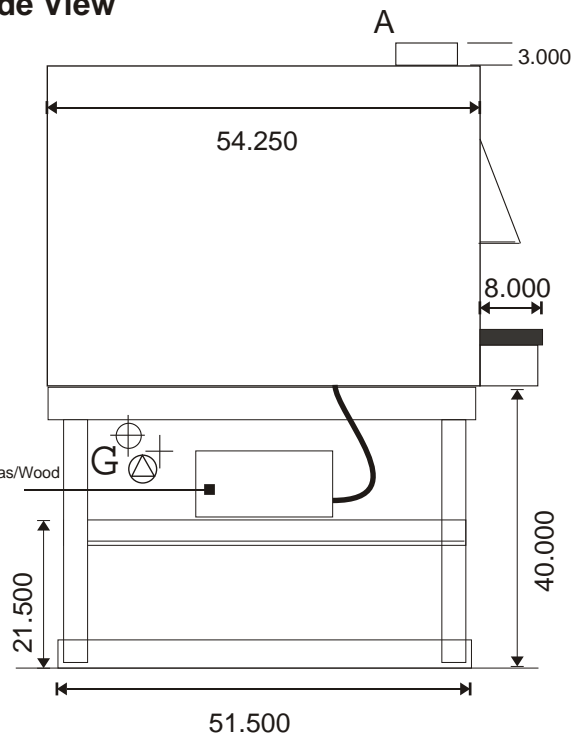
**Venting applications for commercial use:**

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

**Front View**



**Side View**



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# MODEL 130-Due'-Series

Wood, Gas, Gas/Wood or Coal Fired Oven



Double entrance with copper trim



Single entrance with stainless steel trim

The 130-Due' is a high capacity oven that features an oval shaped cast body which is ideal for spaces that have limited depth. A curved and domed oval interior allows for optimal convection unlike rectangular or square shaped interiors. Gas fired models include two burner systems with individual controls to evenly heat the oven from both sides. Single or double oven openings are available to further utilize oven functionality.

The Model 130-Due' features a cast body 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 an 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:

- 130-Due'-PA – Wood Fire (No utilities required)
- 130-Due'-PAG – Gas Fire (Dual burner)
- 130-Due'-PAGW – Gas/Wood Fire (Single burner)
- 130-Due'-PACB – Coal Fire (Electrical 120VAC/3AMP)

Exterior dimensions – 116 1/4" x 66 1/4"

Interior dimensions – 101" x 48" (Oval)

Oven entrance opening:

Single Entrance - 48" x 12 1/2"

Double Entrance – 26" x 12"

Clearance to combustible sidewalls: 1 inch

Weight: 8000 lb.

Pizza Capacities:

12" Pizzas: 15-17 / 16" Pizzas: 8-10 / 18" Pizzas: 8



## Ovens come standard with:

- Factory finished black powder coat paint
- Single or Double oven openings
- Dial thermometer for wood and coal models
- Digital thermometer controller for gas models
- Heavy duty gas burner system with ceramic fire logs
- Cast aluminum door with Teflon handles
- Granite shelf
- Hood cover (stainless or copper trim)
- Stainless steel pizza peel
- 5 year limited warranty on refractory
- 1 year limited warranty on gas / electrical

Custom options and finishes available

## Utilities Required:

250,000 BTU - 7" W.C. - LP GAS 10" (for PAG and PAGW only)

1" female NPT Gas Inlet (for PAG and PAGW only)

Two - 120 VAC/ 3 AMP electrical connection (double burner option)



Gas fire oven with ceramic log set



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WOOD, GAS & COAL FIRE OVENS

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[www.earthstoneovens.com](http://www.earthstoneovens.com)

Specifications to change without notice. Revised January 2018





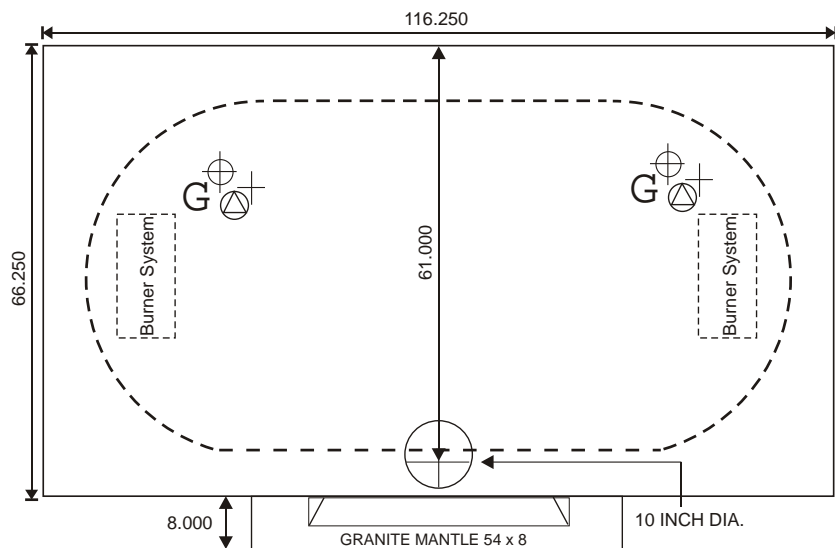
## MODEL 130-DUE' SINGLE OPENING

**JOB:**

**ITEM:**

**FUEL:**

### Top View



### Utilities Required:

For PAG, PAGW and PACB  
2 - 120VAC/ 3 AMP electrical connection

For PAG (Double Burner)  
250,000 BTU Natural Gas or Propane (LP)  
Gas Inlet 1" female NPT  
For PAGW (Single Burner)  
130,000 BTU Natural Gas or Propane (LP)  
Gas Inlet 3/4" female NPT

**Total Weight 8,000 lbs**

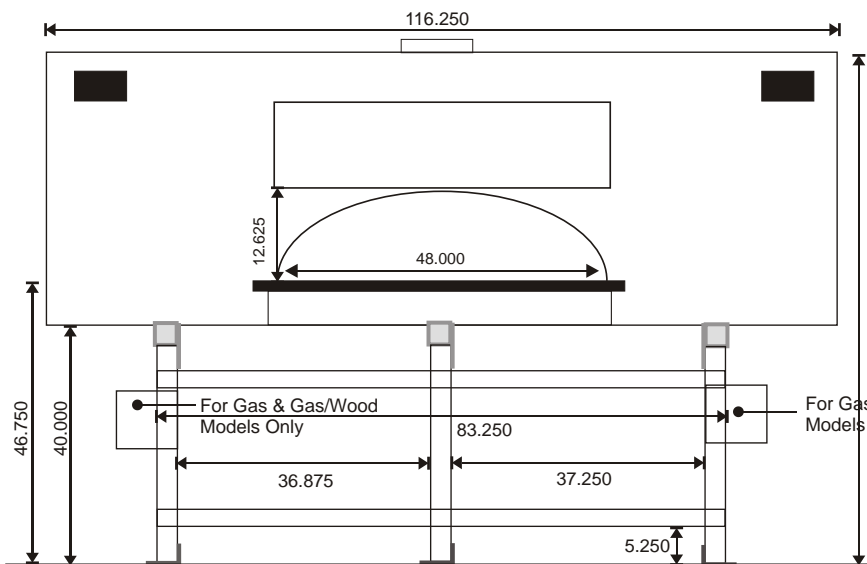
### Fuel Type

Wood Fire - 130-DUE'-PA  
Gas Fire - 130-DUE'-PAG (Dual Burner)  
Wood/Gas Fire - 130-DUE'-PAGW (Single Burner)  
Coal Fire - 130-DUE'-PACB

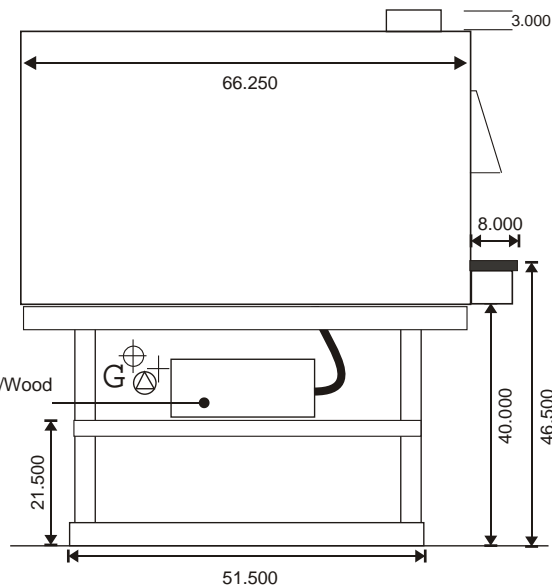
### Venting Requirements

Direct connection to a power ventilated ETL/UL listed grease duct rated chimney or ETL/UL listed Type 1 exhaust hood.

### Front View



### Side View



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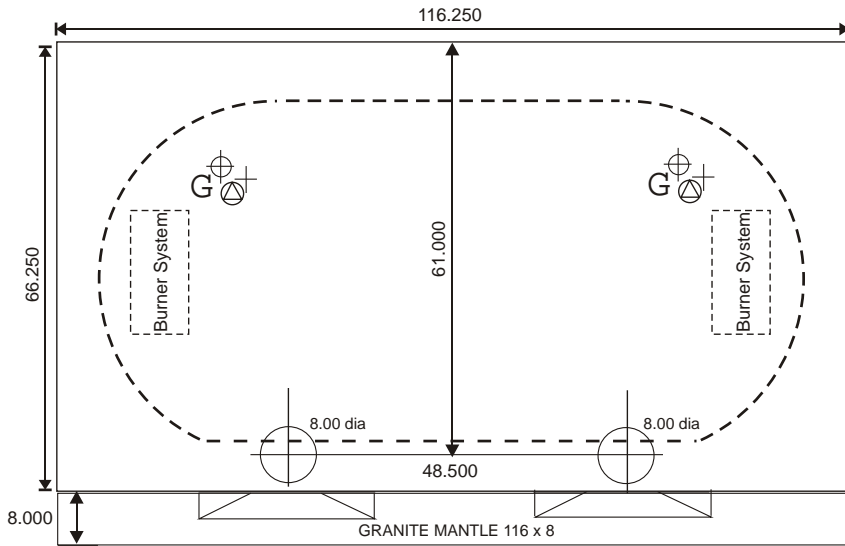
## MODEL 130-DUE' DOUBLE OPENING

**JOB:**

**ITEM:**

**FUEL:**

### Top View



### Utilities Required:

For PAG, PAGW and PACB  
2 - 120VAC/ 3 AMP electrical connection

For PAG (Double Burner)  
250,000 BTU Natural Gas or Propane (LP)  
Gas Inlet 1" female NPT  
For PAGW (Single Burner)  
130,000 BTU Natural Gas or Propane (LP)  
Gas Inlet 3/4" female NPT

**Total Weight 8,000 lbs**

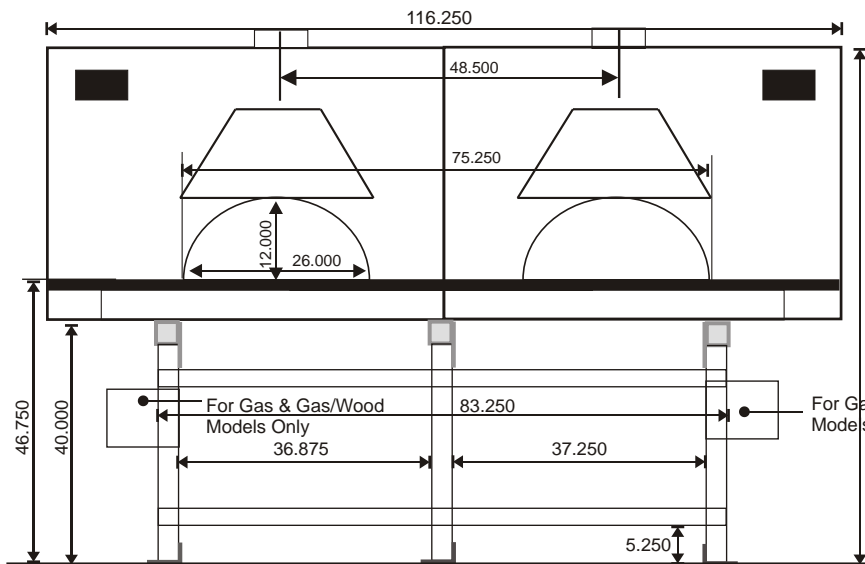
### Fuel Type

Wood Fire - 130-DUE'-PA  
Gas Fire - 130-DUE'-PAG (Dual Burner)  
Wood/Gas Fire - 130-DUE'-PAGW (Single Burner)  
Coal Fire - 130-DUE'-PACB

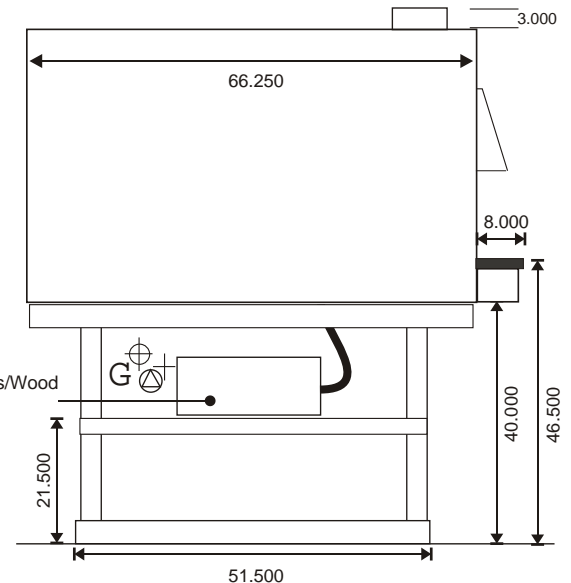
### Venting Requirements

Direct connection to a power ventilated ETL/UL listed grease duct rated chimney or ETL/UL listed Type 1 exhaust hood.

### Front View



### Side View



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# MODEL 60 Modular WOOD-FIRED OVEN



- ▶23" x 26" Interior cooking area
- ▶Wall and dome elements are a dense superior high temperature refractory material composed of 80% alumina and other advanced elements for extra durability, heat retention and longevity.
- ▶High Thermal Mass for excellent heat retention.
- ▶Hearth Floor Tiles - "Pierre de Boulanger" are cold pressed at 8,500 psi and ceramitized at 2800F degrees.
- ▶Large oven entrance opening allows for maximum visibility and easy usage.
- ▶Shipping Weight: 1,000 lb

## Model 60 Modular Oven Includes:

### Floor Tiles (9)

9 - 12" X 12"x 1 1/2"

### Oven Pieces:

Primary Hood

Rear Section Pieces (2)

Middle Section Pieces (2)

Front Entrance Pieces (2)

Steel Entrance Plate (black)

Thick Cast Aluminum Door

Dial Temperature Gauge (probe 4ft)

Refractory Cement (22 lb / 10 kg Bag)

Galvanized Metal Flashing

High Heat Silicone Tube

Plywood Spacers

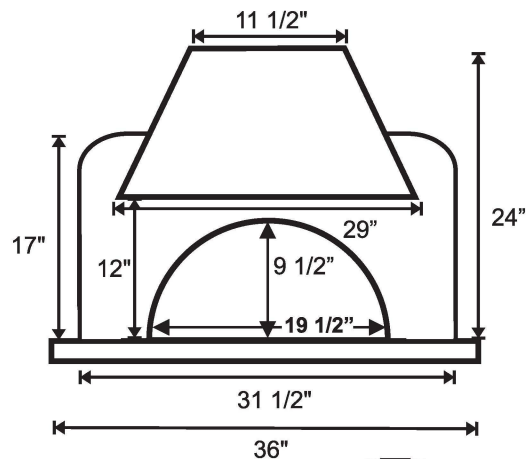
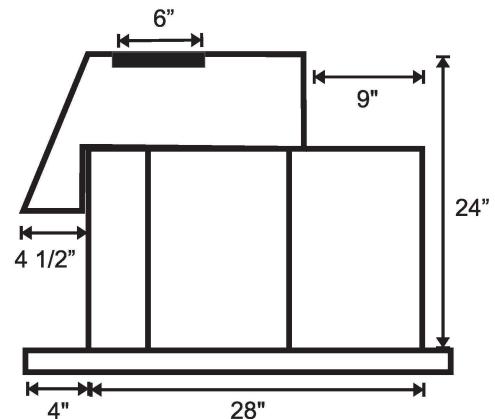
Refractory Cement (container)

Package of Fire Starters

Stainless Steel Pizza Peel

4" x16" Screened Vent

Installation Instructions and Video/DVD



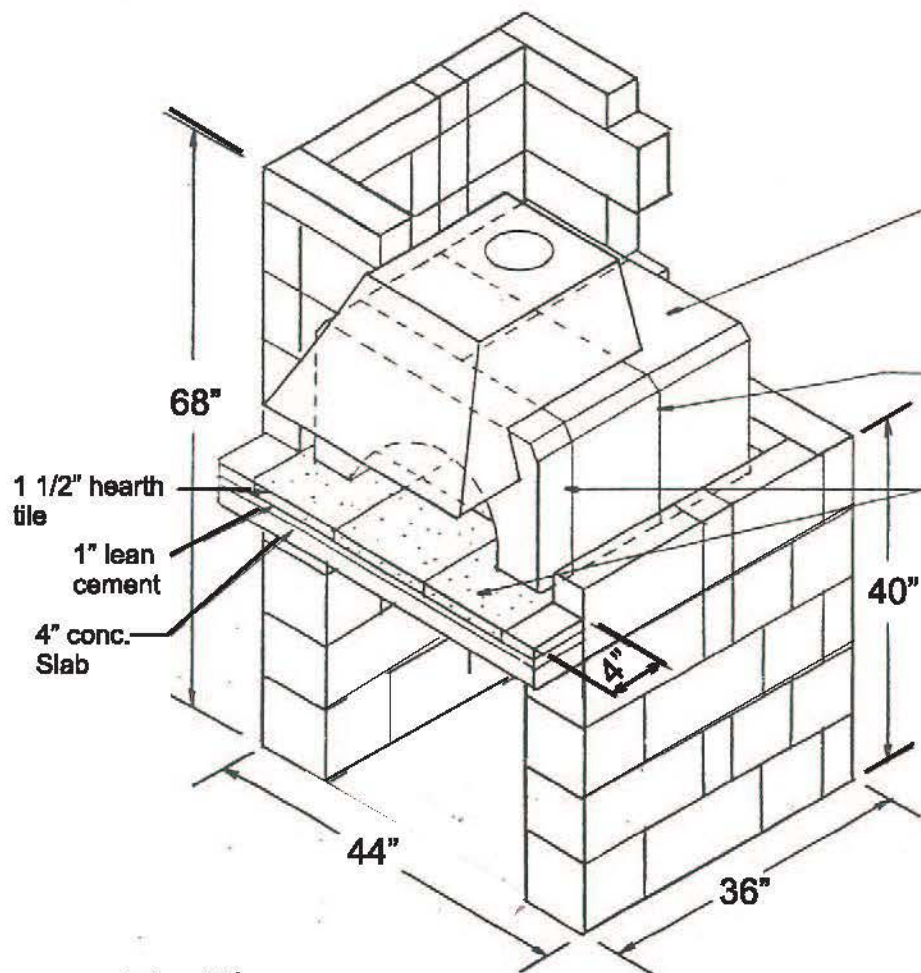
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**WOOD-FIRE OVENS**

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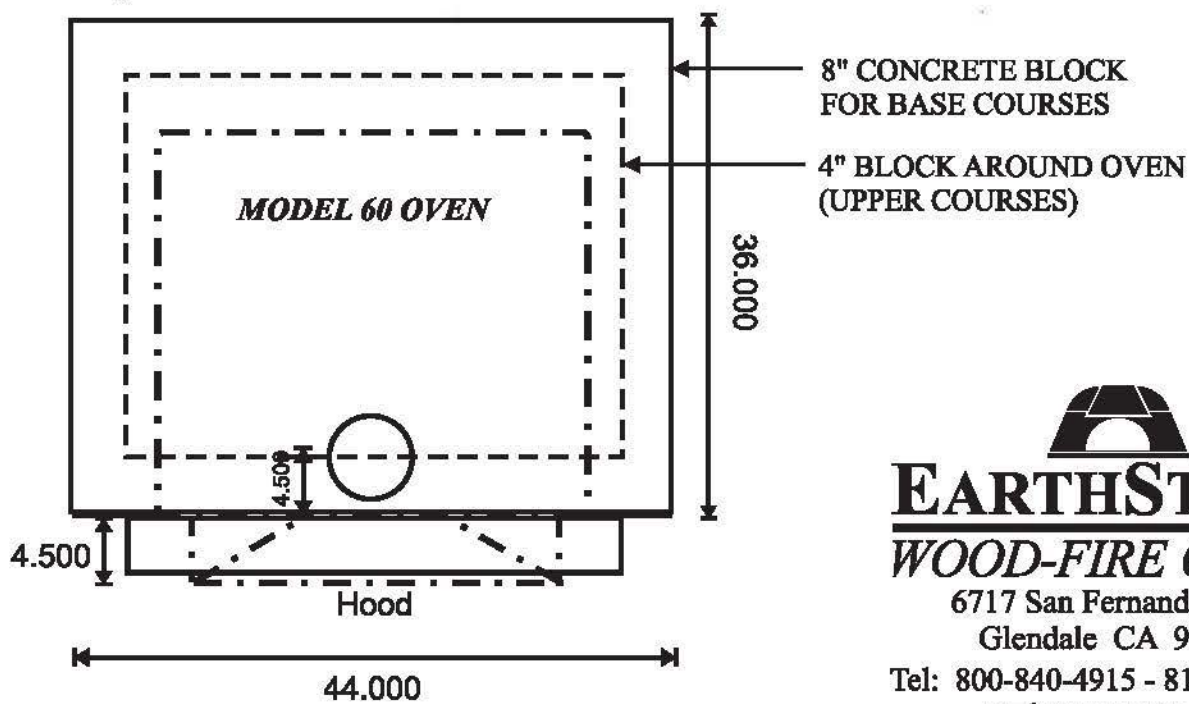
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# MODEL 60 Modular WOOD-FIRED OVEN



Top View



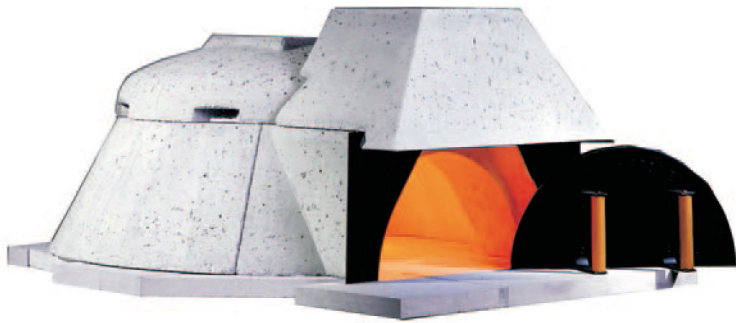
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## MODEL 90 Modular WOOD-FIRED OVEN



- ▶ 35" Interior cooking diameter
- ▶ Wall and dome elements are a dense superior high temperature refractory material composed of 80% alumina and other advanced elements for extra durability, heat retention and longevity.
- ▶ High Thermal Mass for excellent heat retention.
- ▶ Hearth Floor Tiles - "Pierre de Boulanger" are cold pressed at 8,500 psi and ceramitized at 2800F degrees.
- ▶ Large oven entrance opening allows for maximum visibility and easy usage.
- ▶ Shipping Weight: 1,200 lb

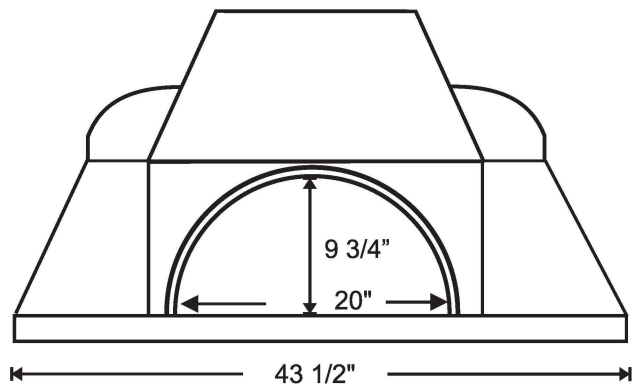
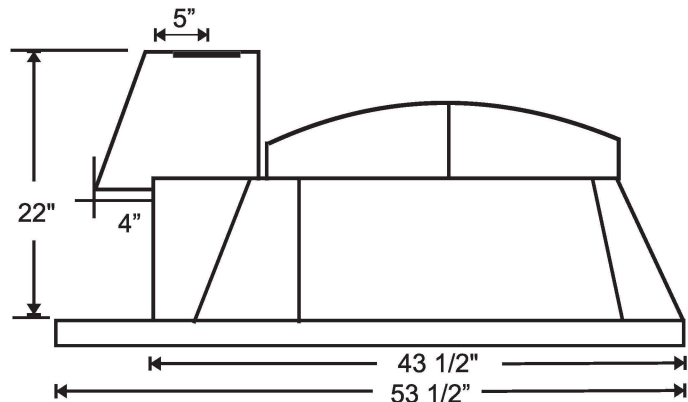
### Model 90 Modular Oven Includes:

#### Floor Tiles (18)

- 1 - 12" X 6"
- 11 - 12" X 12"
- 2 - Triangular 12" X 12" x 16 1/2"
- 2 - Four Sided -12" X 5" X12"x 1 1/2"
- 2 - Four Sided -10" X 12" X 5" X 13"

#### Oven Pieces:

- Primary Hood
- Dome Pieces (2)
- Side Wall Pieces (3)
- Front Entrance Piece
- Steel Entrance Plate (black)
- Thick Cast Aluminum Door
- Dial Temperature Gauge (probe 3ft)
- Refractory Cement (22 lb / 10 kg Bag)
- Galvanized Metal Flashing
- High Heat Silicone Tube
- Plywood Spacers
- Refractory Cement (container)
- Package of Fire Starters
- Stainless Steel Pizza Peel
- 4" x16" Screened Vent
- Installation Instructions and Video/DVD



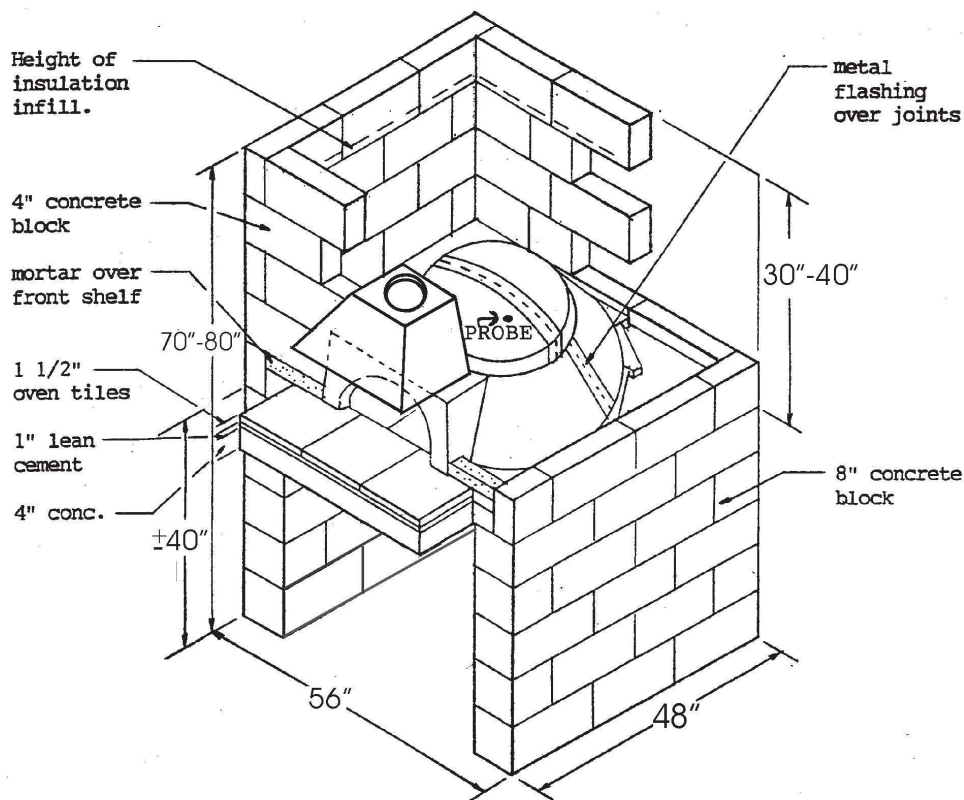
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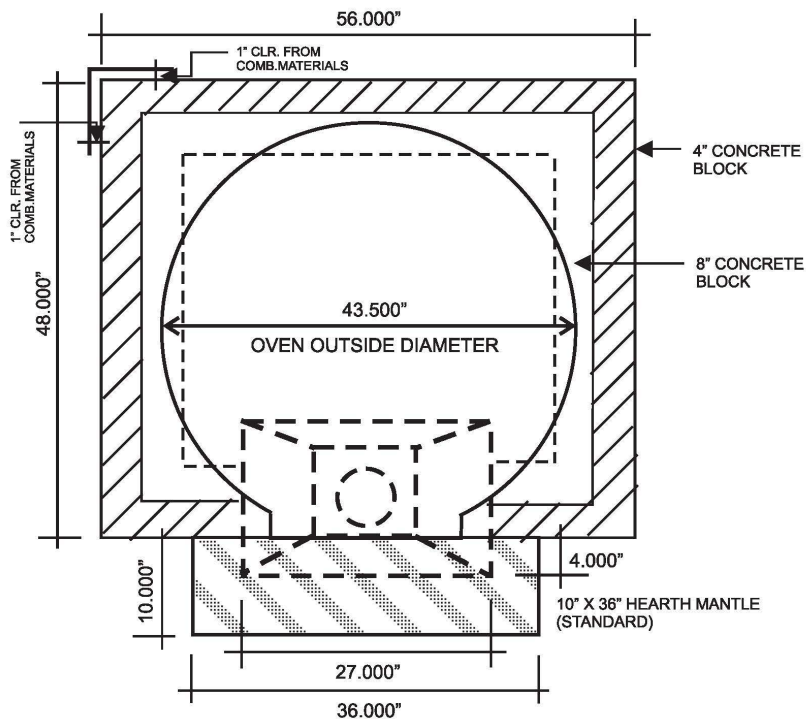
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# MODEL 90 Modular WOOD-FIRED OVEN Concrete Block Assembly



Top View

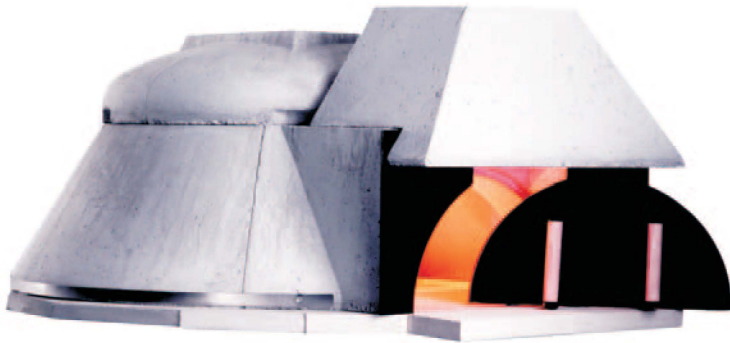


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## MODEL 110 Modular WOOD-FIRED OVEN



- ▶43" Interior cooking area
- ▶Wall and dome elements are a dense superior high temperature refractory material composed of 80% alumina and other advanced elements for extra durability, heat retention and longevity.
- ▶High Thermal Mass for excellent heat retention.
- ▶Hearth Floor Tiles - "Pierre de Boulanger" are cold pressed at 8,500 psi and ceramitized at 2800F degrees.
- ▶Large oven entrance opening allows for maximum visibility and easy usage.
- ▶Shipping Weight: 1,700 lb

### Model 110 Modular Oven Includes:

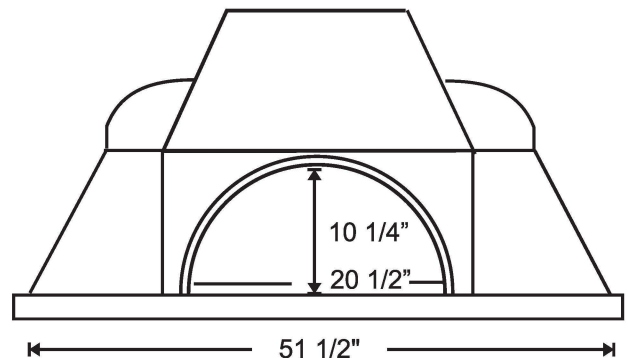
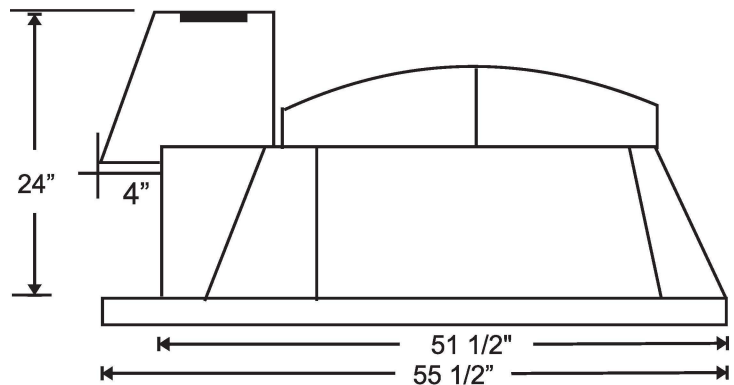
#### Floor Tiles (25)

5 - 12" X 6"  
20 - 12" X 12"

#### Oven Pieces:

Primary Hood  
Dome Pieces (2)  
Side Wall Pieces (4)  
Front Entrance Piece

Steel Entrance Plate (black)  
Thick Cast Aluminum Door  
Dial Temperature Gauge (probe 4ft)  
Refractory Cement (22 lb / 10 kg Bag)  
Galvanized Metal Flashing  
High Heat Silicone Tube  
Plywood Spacers  
Refractory Cement (container)  
Package of Fire Starters  
Stainless Steel Pizza Peel  
4" x16" Screened Vent  
Installation Instructions and Video/DVD



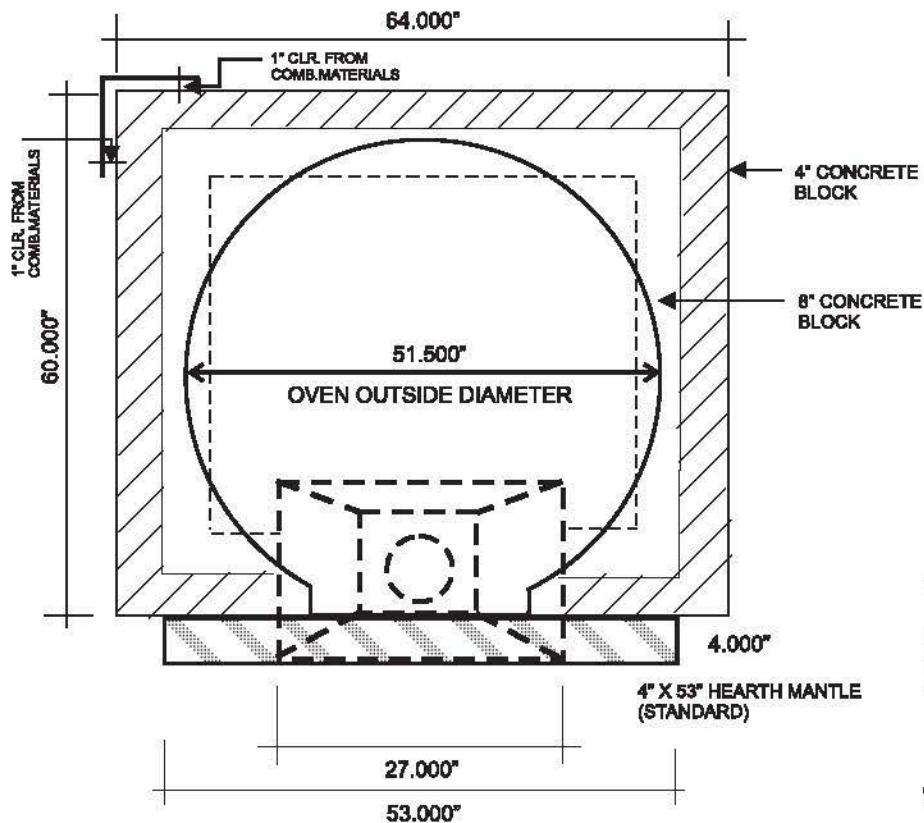
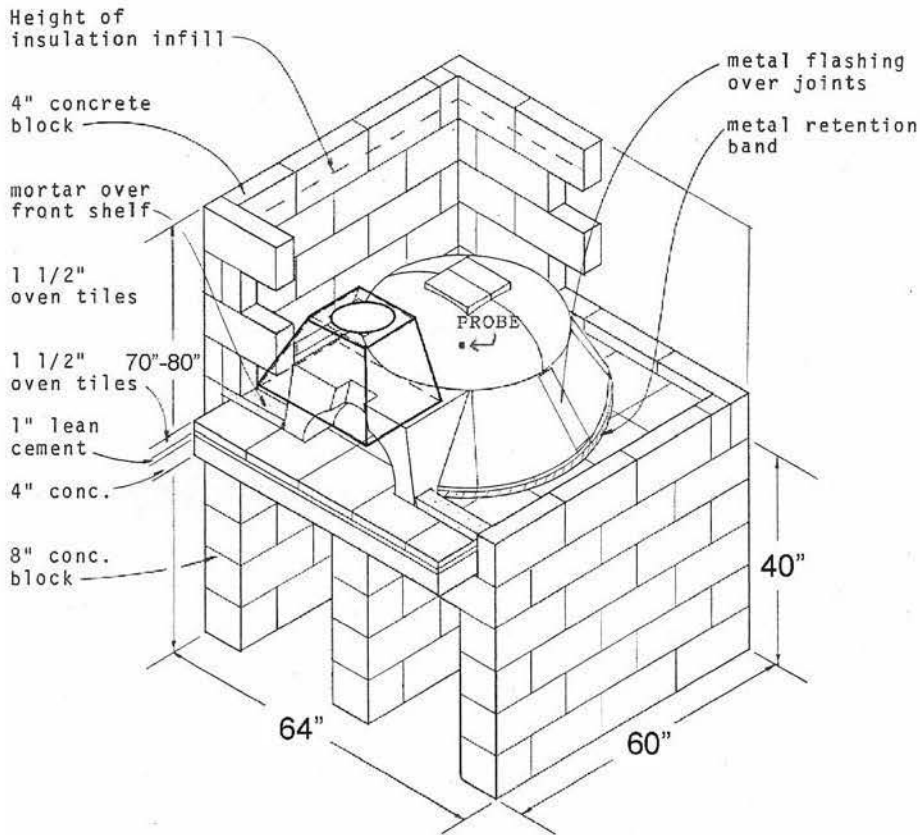
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# MODEL 110 MODULAR OVEN



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# MODEL 130 Modular

## WOOD-FIRED OVEN



- 52" Interior cooking area
- Wall and dome elements are a dense superior high temperature refractory material composed of 80% alumina and other advanced elements for extra durability, heat retention and longevity.
- High Thermal Mass for excellent heat retention.
- Hearth Floor Tiles - "Pierre de Boulanger" are cold pressed at 8,500 psi and ceramitized at 2800F degrees.
- Large oven entrance opening allows for maximum visibility and easy usage.
- Shipping Weight: 2,600 lb

### Model 130 Modular Oven Includes:

#### Floor Tiles (36)

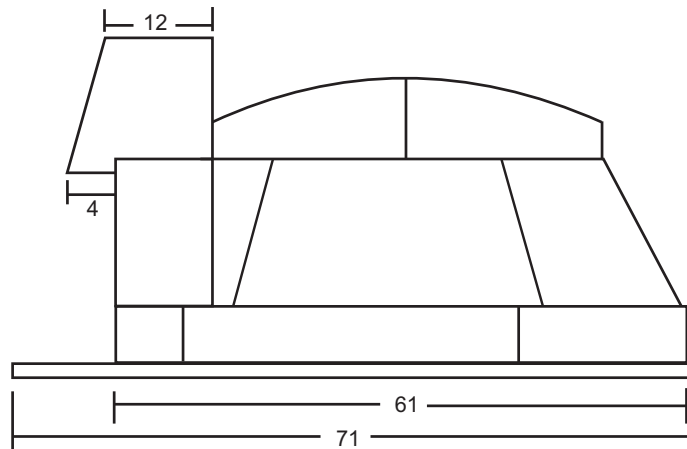
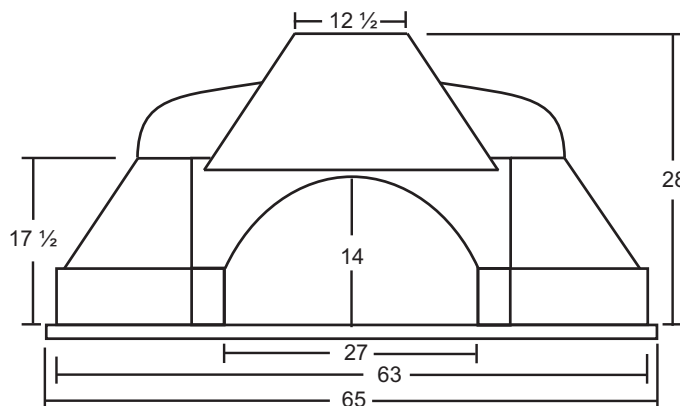
- 6 - 12" X 6" X 1 1/2"
- 30 - 12" X 12" X 1 1/2"

#### Oven Pieces:

- Primary Hood
- Dome Pieces (2)
- Side Wall Pieces (5)
- Front Entrance Piece
- Lower Support Pieces (4)
- Lower Support Entrance Pieces (2)
- Steel Entrance Plate (black)

#### Also Includes:

- Cast Aluminum Door with Teflon handles
- Dial Temperature Gauge (Range 0-1000F)
- Refractory Cement (22 lb / 10 kg Bag)
- Galvanized Metal Flashing
- High Heat Silicone Tube
- Plywood Spacers
- Refractory Cement (container)
- Package of Fire Starters
- Stainless Steel Pizza Peel
- 4" x16" Screened Vent
- Installation Instructions and Video/DVD



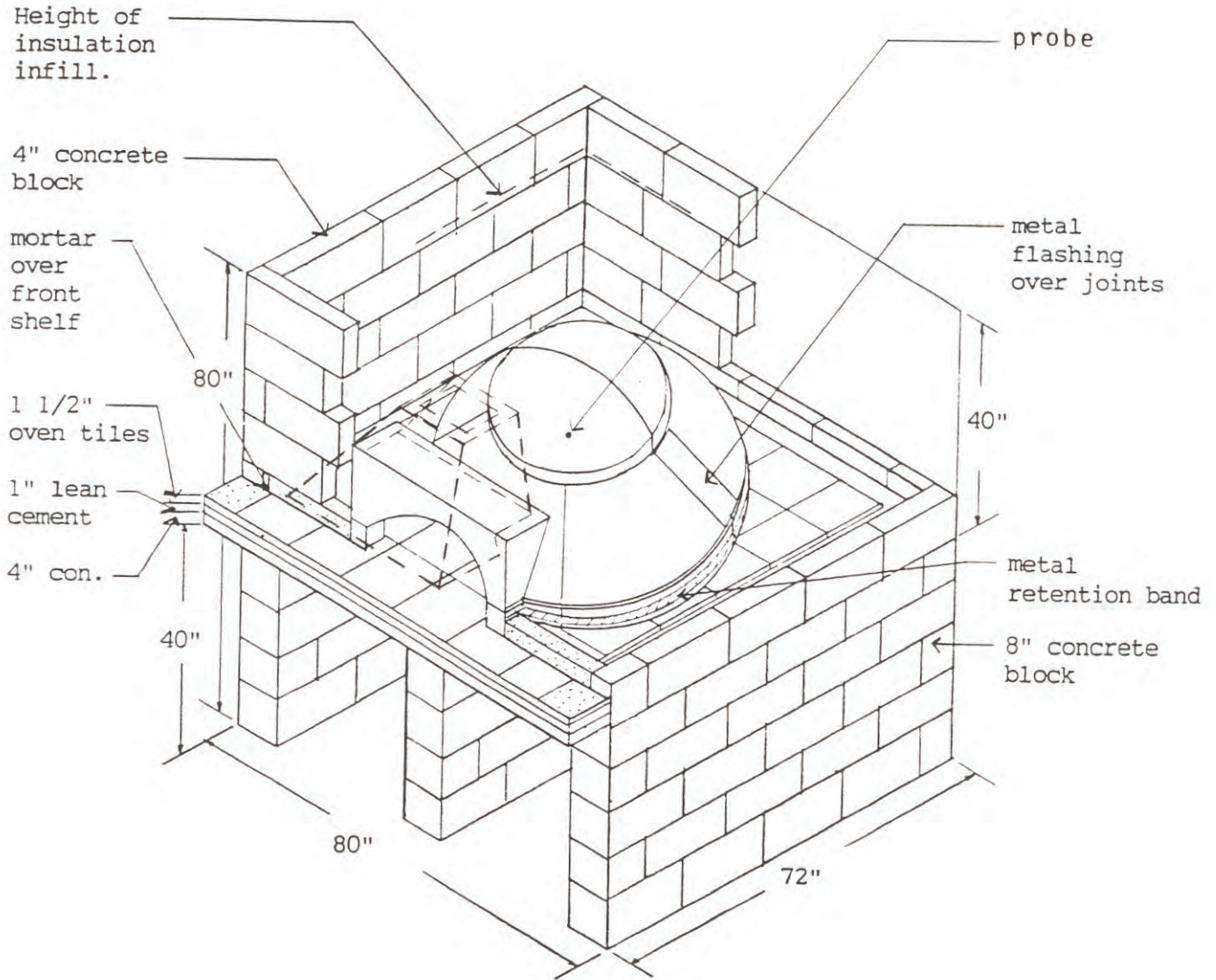
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# MODEL 130 MODULAR OVEN

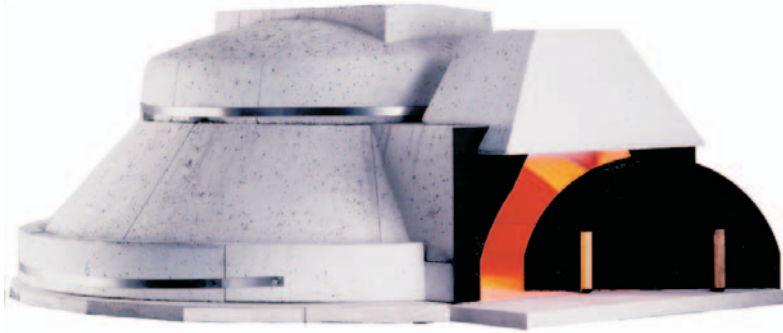


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# MODEL 160 Modular

## WOOD-FIRED OVEN



- 64" Interior cooking area
- Wall and dome elements are a dense superior high temperature refractory material composed of 80% alumina and other advanced elements for extra durability, heat retention and longevity.
- High Thermal Mass for excellent heat retention.
- Hearth Floor Tiles - "Pierre de Boulanger" are cold pressed at 8,500 psi and ceramitized at 2800F degrees.
- Large oven entrance opening allows for maximum visibility and easy usage.
- Shipping Weight: 3,800 lb

### Model 160 Modular Oven Includes:

#### Floor Tiles (49)

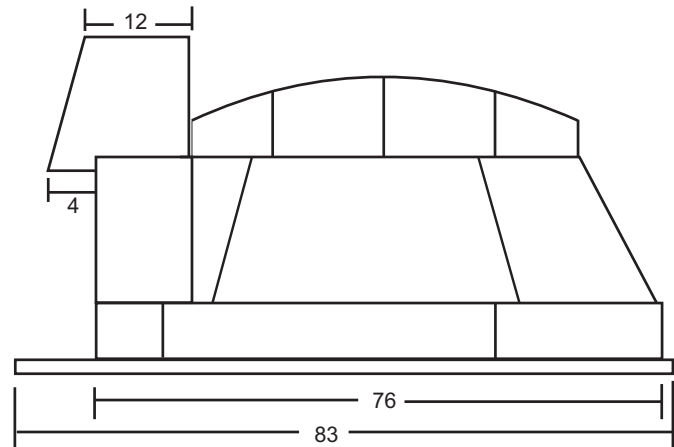
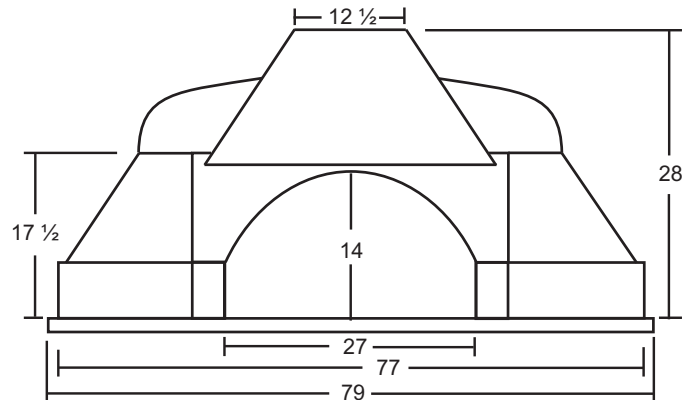
- 7 - 12" X 6" X 1 1/2"
- 42 - 12" X 12" X 1 1/2"

#### Oven Pieces:

- Primary Hood
- Dome Pieces (6)
- Side Wall Pieces (6)
- Front Entrance Piece
- Lower Support Pieces (5)
- Lower Support Entrance Pieces (2)

#### Also Includes:

- Steel Entrance Plate (black)
- Cast Aluminum Door with Teflon handles
- Dial Temperature Gauge (Range 0-1000F)
- Refractory Cement (22 lb / 10 kg Bag)
- Galvanized Metal Flashing
- High Heat Silicone Tube
- Plywood Spacers
- Refractory Cement (container)
- Package of Fire Starters
- Stainless Steel Pizza Peel
- 4" x16" Screened Vent
- Installation Instructions and Video/DVD



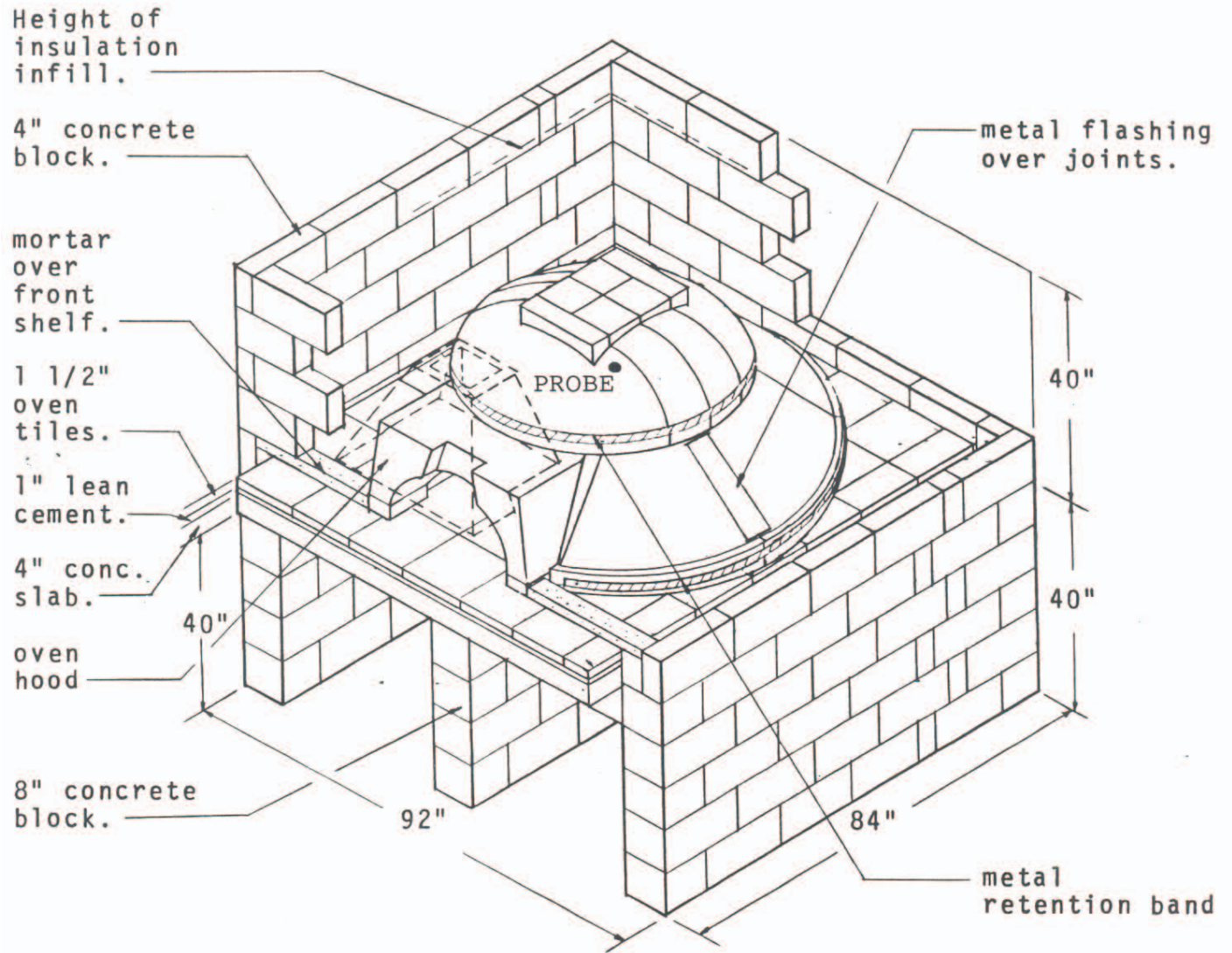
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# MODEL 160 MODULAR OVEN



  
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