



EARTHSTONE OVENS

QUALITY WITHOUT COMPROMISE



COMMERCIAL PRODUCT LINE - WOOD, GAS & COAL FIRE OVENS

earthstoneovens.com

COMMERCIAL OVENS



For centuries Europeans have used wood fired ovens in both restaurants and homes. Now this timeless cooking technique has become increasingly popular in the United States and abroad. Since 1987 Earthstone Ovens has offered an extensive line of modern high quality wood, gas and coal fired ovens for the foodservice industry.

Our commercial line of ovens are thoroughly designed and manufactured to meet the requirements of restaurant operators. The oven body cast is a 4 to 6 inch thick advanced high temperature refractory material with 80% Alumina content to form a durable and efficient oven.

The hearth floor tiles, "Pierre de Boulanger" (bakers tiles), are pressed at 8,500 p.s.i. and are ceramitized at 2,800 degrees to create a hard and extremely durable tile. To reduce the possibility of stress cracks due to normal heat expansion and contraction, the body pieces and floor tiles are cast and assembled individually which allows for continuous joints throughout the entire oven. Earthstone's insulation method optimizes the heat storage capacity making the ovens very efficient and eliminates temperature fluctuations. Large hearth openings allow for easy access and visibility to food without any noticeable heat loss.

Ovens come in a pre-assembled (factory built) or modular (assemble on site) format. All ovens are ETL listed and backed with a five year limited warranty.



Earthstone Ovens has developed a strong reputation world-wide by providing quality ovens and exceptional service. The ovens are designed with the end user in mind, incorporating our many years of experience with advanced materials and technology.

PRE-ASSEMBLED OVENS

DUE' - WOOD, GAS, GASWOOD & COAL

The Due' series 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.



All Due' Series Ovens Include:

- ★ Powder Coated steel stand and enclosure
- ★ Single or Double oven openings
- ★ Two dial temperature gauges for wood & coal models
- ★ Cast aluminum door with Teflon handles
- ★ Granite mantle
- ★ Stainless Steel or Copper hood cover
- ★ Stainless Steel Flue collar
- ★ Stainless Steel pizza peel
- ★ 5 Year limited warranty

PAG & PAGW Models also Include:

- ★ Two gas burner systems with digital controls
- ★ Ceramic fire log set

PACB Models also Include:

- ★ Coal grate & combustion fan
- ★ Ash disposal chute & removable storage bin

Optional Items:

- ★ Custom finishes
- ★ Exhaust hood and fan
- ★ Lower panel enclosure
- ★ Oven tool set

**GAS FIRE AND GAS/WOOD
Combination Ovens
Model # PAG & PAGW**

**WOOD & COAL FIRE-OVENS
Model #
PA & PACB**

In addition to all the high quality features of our wood fire ovens, extensive design and rigorous testing has been performed to produce a gas fire oven that truly performs and has the cooking characteristics of a wood fire oven. Our heavy duty gas system is engineered for optimum performance and long term reliable operation through a straightforward design and the use of high quality components. The solenoid based burner control automatically adjusts flame height and intensity to maintain the preset temperature. Ceramic fire logs are used over the gas burner for increased thermal mass, heat reflection and added aesthetics.

The Due' series ovens are designed with the end user in mind. The oven 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 and coal combustion. Our steel support frame and enclosure are constructed of heavy gauge welded 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 light-weight insulation mixture forming a secondary molded body. The combination of a thick cast refractory body and an outer insulation maximizes the thermal mass (heat storage) capacity.

PRE-ASSEMBLED OVENS *DUE'- PA, PAG, PAGW & PACB*



SINGLE OPENING

- Model 110-DUE'-PA-WOOD FIRE OVEN
- Model 110-DUE'-PAG-GAS FIRE OVEN
- Model 110-DUE'-PAGW-GAS OR GAS/WOOD
- Model 110-DUE'-PACB-COAL FIRE OVEN

Pizza Capacities: 10-11 (12"), 6 (16"), 6 (18")
 Interior Cooking Space: 80 1/2" x 42 1/2" (Oval)
 Exterior: 92 1/4" x 54 1/4"
 Oven Entrance Opening:
 Single Entrance: 32 1/4" x 10 1/2"
 Height: 80"
 Hearth Height: 46 1/2"
 Weight: 5,000 lb

DOUBLE OPENING

- Model 110-DUE'-PA-WOOD FIRE OVEN
- Model 110-DUE'-PAG-GAS FIRE OVEN
- Model 110-DUE'-PAGW-GAS OR GAS/WOOD
- Model 110-DUE'-PACB-COAL FIRE OVEN

Pizza Capacities: 10-11 (12"), 6 (16"), 6 (18")
 Interior Cooking Space: 80 1/2" x 42 1/2" (Oval)
 Exterior: 92 1/4" x 54 1/4"
 Oven Entrance Opening:
 Double Entrance Each: 20 1/2" x 10 1/2"
 Height: 80"
 Hearth Height: 46 1/2"
 Weight: 5,000 lb



SINGLE OPENING

- Model 130-DUE'-PA-WOOD FIRE OVEN
- Model 130-DUE'-PAG-GAS FIRE OVEN
- Model 130-DUE'-PAGW-GAS OR GAS/WOOD
- Model 130-DUE'-PACB-COAL FIRE OVEN

Pizza Capacities: 15-17 (12"), 8-10 (16"), 8 (18")
 Interior Cooking Space: 101" x 48" (Oval)
 Exterior: 116 1/4" x 66 1/4"
 Oven Entrance Opening:
 Single Entrance: 37 1/4" x 12 1/2"
 Height: 80"
 Hearth Height: 46 1/2"
 Weight: 8,000 lb



DOUBLE OPENING

- Model 130-DUE'-PA-WOOD FIRE OVEN
- Model 130-DUE'-PAG-GAS FIRE OVEN
- Model 130-DUE'-PAGW-GAS OR GAS/WOOD
- Model 130-DUE'-PACB-COAL FIRE OVEN

Pizza Capacities: 15-17 (12"), 8-10 (16"), 8 (18")
 Interior Cooking Space: 101" x 48" (Oval)
 Exterior: 116 1/4" x 66 1/4"
 Oven Entrance Opening:
 Double Entrance Each: 26" x 12"
 Height: 80"
 Hearth Height: 46 1/2"
 Weight: 8,000 lb



Utilities For PAG, PAGW & PACB Models:
 120 VAC/3AMP Electrical Supply
 7" W.C. For Natural Gas
 10" W.C. For LP Gas

PRE-ASSEMBLED OVENS WOOD, GAS, GAS/WOOD & COAL



- All Pre-assembled Ovens Include:
- ★ Powder coated steel stand and enclosure
 - ★ Dial temperature gauge for wood & coal models
 - ★ Cast aluminum door with teflon handles
 - ★ Granite mantle
 - ★ Stainless steel or copper hood cover and apron
 - ★ Stainless steel flue collar
 - ★ 8" Diameter stainless steel pizza peel
 - ★ 5 Year limited warranty

- PAG & PAGW Models also Include:
- ★ Digital temperature controller & burner system
 - ★ Ceramic fire log set

- PACB Models also Include:
- ★ Coal grate & combustion fan
 - ★ Ash disposal chute & removable storage bin

- Optional Items:
- ★ Custom finishes
 - ★ Exhaust hood and fan
 - ★ Lower panel enclosure
 - ★ Oven tool set



Digital temperature controller for PAG & PAGW Models



Dial temperature gauge for PA & PACB Models



Granite shelf & S/S apron



Ceramic fire logs for gas fire ovens

GAS FIRE AND GAS/WOOD Combination Ovens Model #-PAG & PAGW

In addition to all the high quality features of our wood fire ovens, extensive design and rigorous testing has been performed to produce a gas fire oven that truly performs and has the cooking characteristics of a wood fire oven. Our heavy duty gas system is engineered for optimum performance and long term reliable operation through a straightforward design and the use of high quality components. The solenoid based burner control automatically adjusts flame height and intensity to maintain the preset temperature. Ceramic fire logs are used over the gas burner for increased thermal mass, heat reflection and added aesthetics.

WOOD & COAL FIRE-OVENS Model # PA & PACB

All of our pre-assembled ovens are designed with the end user in mind. The body parts are cast 4 to 6 inch thick high temperature refractory material with 80% Alumina and additional special additives which stop deterioration caused by burning wood and coal. Our steel support frame and enclosure are constructed of heavy gauge welded 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 light-weight insulation mixture forming a secondary molded body. The combination of a thick cast refractory body and an outer insulation maximizes the thermal mass (heat storage) capacity.

PRE-ASSEMBLED OVENS PA, PAG, PAGW & PACB



Model 110-PA-WOOD FIRE OVEN
Model 110-PAG-GAS FIRE OVEN
Model 110-PAGW-GAS OR GAS/WOOD
Model 110-PACB-COAL FIRE OVEN

Pizza Capacities: 5-6 (8"), 3-4 (12"), 2 (16")
 Interior Cooking Space: 43" dia
 Exterior: 58" dia.
 Height: 80"
 Hearth Height: 46 1/2"
 Weight: 3,500 lb



"The Cafe"-PA-WOOD FIRE OVEN
"The Cafe"-PAG-GAS FIRE OVEN
"The Cafe"-PAGW-GAS OR GAS/WOOD
 Pizza Capacities: 3-4 (8"), 2-3 (12"), 1 (16")
 Interior Cooking Space: 35" dia
 Exterior: 48 1/4" w x 44 1/4" d
 Height: 72"
 Hearth Height: 46 1/2"
 Weight: 2,500 lb



Model 130-PA-WOOD FIRE OVEN
Model 130-PAG-GAS FIRE OVEN
Model 130-PAGW-GAS OR GAS/WOOD
Model 130-PACB-COAL FIRE OVEN

Pizza Capacities: 9-10 (8"), 6-7 (12"), 3-4 (16")
 Interior Cooking Space: 52" dia
 Exterior: 70" dia.
 Height: 80"
 Hearth Height: 46 1/2"
 Weight: 5,000 lb



Model 90-PA-WOOD FIRE OVEN
Model 90-PAG-GAS FIRE OVEN
Model 90-PAGW-GAS OR GAS/WOOD

Pizza Capacities: 3-4 (8"), 2-3 (12"), 1 (16")
 Interior Cooking Space: 35" dia
 Exterior: 50" dia.
 Height: 80"
 Hearth Height: 46 1/2"
 Weight: 2,500 lb

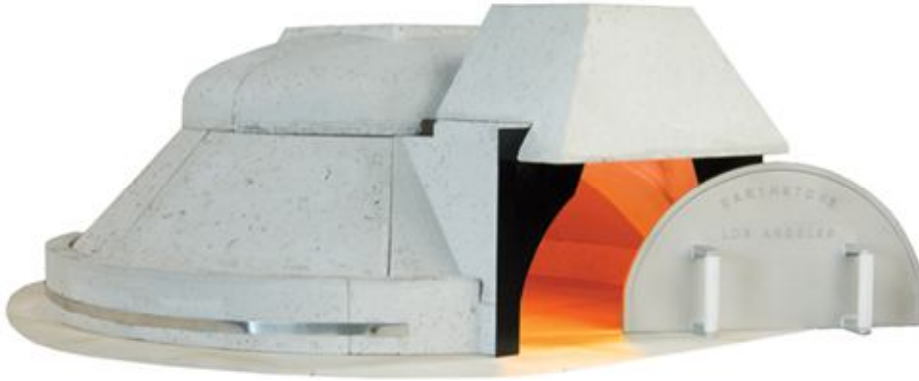


Model 160-PA-WOOD FIRE OVEN
Model 160-PAG-GAS FIRE OVEN
Model 160-PAGW-GAS OR GAS/WOOD
Model 160-PACB-COAL FIRE OVEN

Pizza Capacities: 18-20 (8"), 12 (12"), 6-7 (16")
 Interior Cooking Space: 64" dia
 Exterior: 86" dia.
 Height: 80"
 Hearth Height: 46 1/2"
 Weight: 6,500 lb

Utilities For PAG, PAGW & PACB Models:
 120 VAC/3AMP Electrical Supply
 7" W.C. For Natural Gas
 10" W.C. For LP Gas

MODULAR WOOD FIRE OVENS



All modular ovens are built with a 4 to 6 inch superior high temperature refractory material composed of 80% Alumina and other advanced elements for extra durability, heat retention and longevity. Large oven entrance opening allows for maximum visibility and easy usage. The hearth floor tiles, "Pierre de Boulanger" (Bakers Tiles) are cold pressed at 8,500 psi and ceramitized at 2,800 degrees. This produces an extremely durable cooking surface. All models are ETL listed for safety and sanitation.

All Modular Ovens Include:

- Oven wall, dome and hearth components
- Dial temperature gauge (0-1000F Range)
- Cast aluminum door with Teflon handles
- Metal entrance plate
- 8" Diameter Stainless Steel pizza peel
- Easy and complete installation guide & video
- 5 Year limited warranty

Model 90-WOOD FIRE OVEN

35" diameter cooking area/Shipping Weight 1,200 lbs

Model 110-WOOD FIRE OVEN

43" diameter cooking area/Shipping Weight 1,700 lbs

Model 130-WOOD FIRE OVEN

52" diameter cooking area/Shipping Weight 2,600 lbs

Model 160-WOOD FIRE OVEN

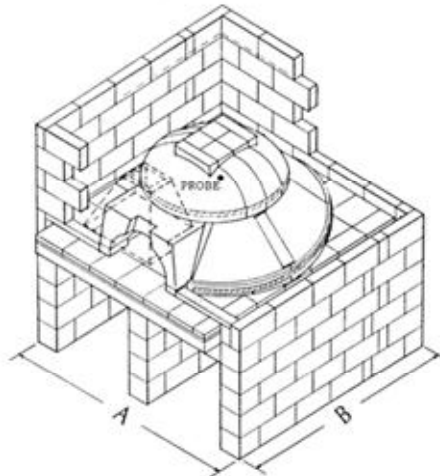
64" diameter cooking area/Shipping Weight 3,800 lbs



CONCRETE BLOCK ASSEMBLY

A mason or contractor familiar with concrete block work can install an oven. Modular ovens include a step by step instruction guide and video.

For the basic installation you will need 8 x 8 concrete blocks along with 4 x 8 concrete blocks and concrete which are used to support and enclose the oven. Once enclosed, the exterior shell can be covered with a wide variety of non combustible surfacing materials such as tile, brick, metal etc.

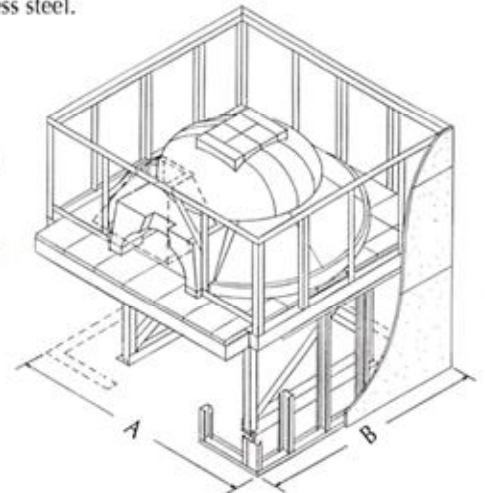


Concrete Block Installation video

STEEL SUPPORT BASE & UPPER ENCLOSURE

In installations where weight is a concern or space requirements are limiting, the steel support base and upper enclosure should be used. It is efficiently designed and engineered to provide a reduced overall weight alternative to the concrete block assembly. The support base consists of a 5 x 3 angle iron perimeter supported by heavy gauge welded tube steel members stiffened with steel angle bracing. The upper enclosure fits directly over the 5 x 3 angle iron perimeter. All materials include a high quality powder coat finish.

Metal studs are used to enclose the support base section. Next, cement board is used to enclose the entire unit. Once enclosed the cement board can be covered with non combustible washable finishing materials such as ceramic tile or stainless steel.



CONCRETE BLOCK

Side	A	B
Model 90	56"	48"
Model 110	64"	60"
Model 130	80"	72"
Model 160	92"	84"

STEEL FRAME

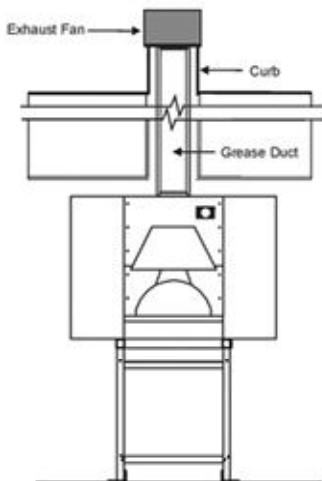
Side	A	B
Model 90	48"	44"
Model 110	56"	56"
Model 130	72"	68"
Model 160	84"	80"

Pizza Size	8"	12"	16"
Model 90	3-4	2-3	1
Model 110	5-6	3-4	2
Model 130	9-10	6-7	3-4
Model 160	18-20	12-13	6-7

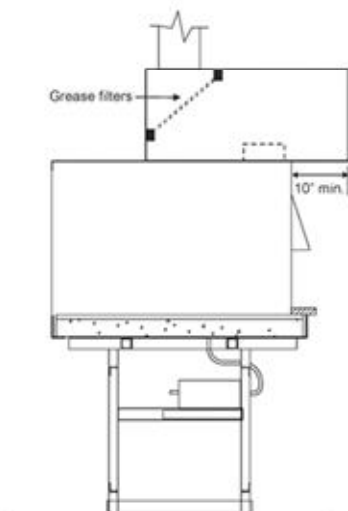
OVEN INSTALLATION VENTING

There are two methods of venting that are acceptable to use with the ovens. The methods are a U.L. listed grease duct/building heating appliance chimney (direct venting) and Type I exhaust hood installed per NFPA 96 and UMC. Direct venting is the most common method used while the exhaust hood is required in several jurisdictions. It is never appropriate to use "Class-A" or "B-Vent" in any part of the exhaust system. Exhaust systems serving solid fuel equipment may not be combined with exhaust systems serving non-solid fuel. Both methods can be installed by a professional mechanical contractor. Check with your local building department to determine which method to follow.

A listed grease duct/building heating appliance chimney may be connected directly to the oven flue collar. A field-built duct constructed and installed to the specifications of a grease duct per NFPA 96 or the International Mechanical Code, may also be used. A listed power ventilator for restaurant appliances is required. Power ventilator must be rated for at least 400 degrees F. See installation instructions or earthstoneovens.com for more information.



Type I exhaust hood installed per NFPA 96 standard for ventilation control and fire protection of commercial cooking operations. Grease filters must be placed at the rear of the hood. Allow an adequate opening between any facade and the inside edge of the front of the hood to allow for filter removal and hood cleaning.

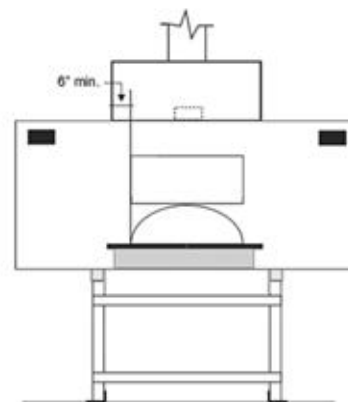
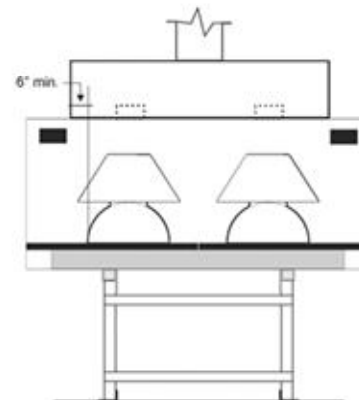
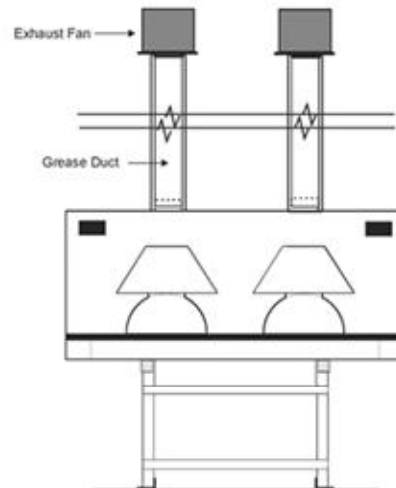


Front of hood must be at least 10 inches from the front of the oven face.

Face of the filter must be 42 inches from the oven hearth per UMC or 48 inches per NFPA 96.

Sides of the exhaust hood must extend a minimum of 6 inches to either side of the oven door opening.

A minimum clearance of 3 inches is required between the hood and any combustible material.



EARTHSTONE OVENS

WOOD, GAS & COAL FIRE OVENS
earthstoneovens.com

6717 San Fernando Road
Glendale, CA. 91201
Tel: 800-840-4915 - 818-553-1134
Fax: 818-553-1133
info@earthstoneovens.com