

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



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

Specifications to change without notice. revised January 2019



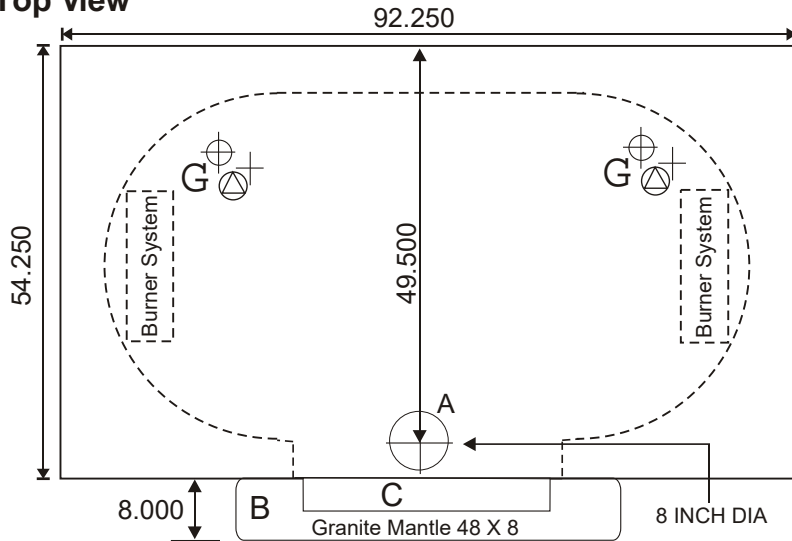
MODEL 110-DUE' SINGLE OPENING

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)

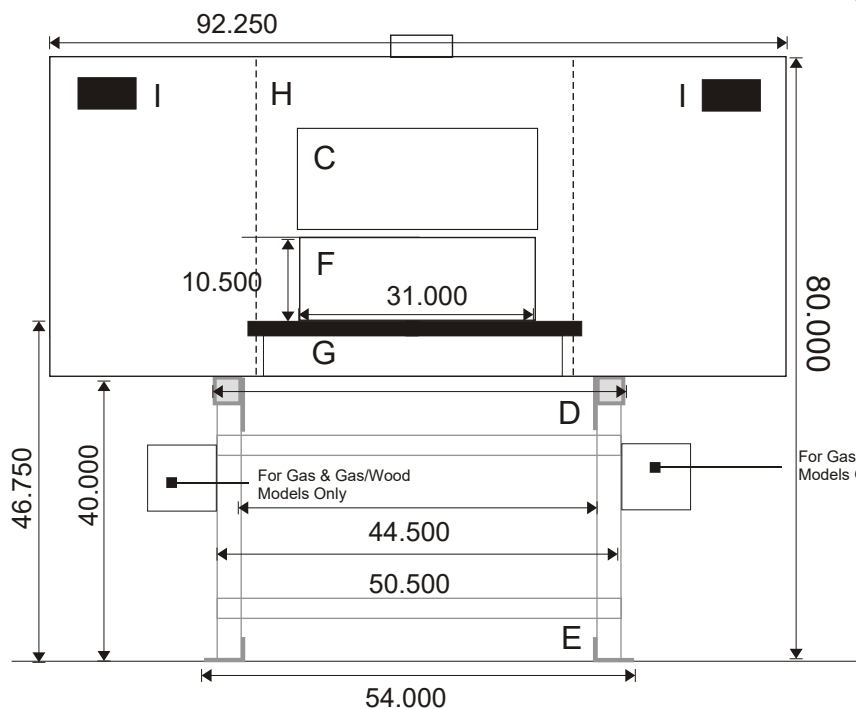
Weight - 5,000 Lbs

- 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

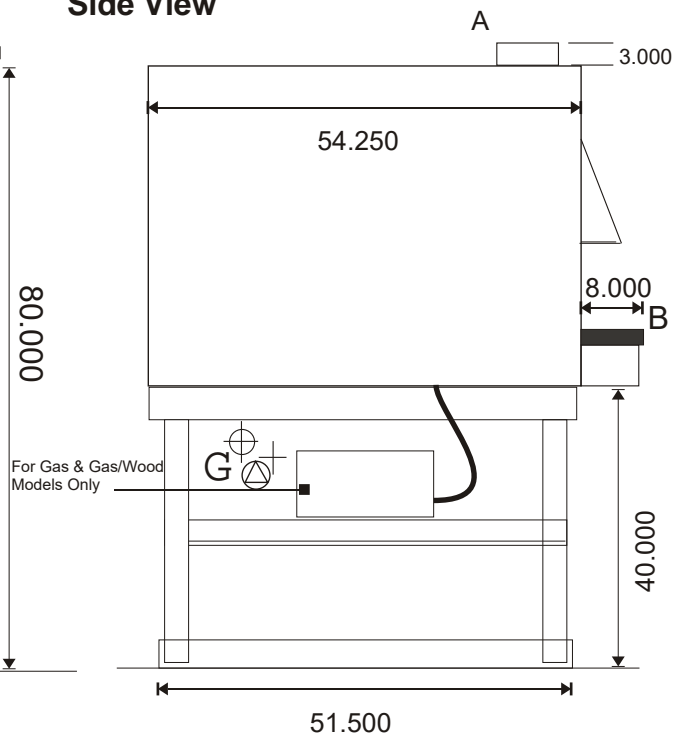
Venting applications for commercial use:

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

Front View



Side View



Revised February 2018

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 6717 San Fernando Rd
 Glendale CA 91201 USA

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 Tel (818) 553-1134
 Fax (818) 553-1133

info@earthstoneovens.com
 www.earthstoneovens.com

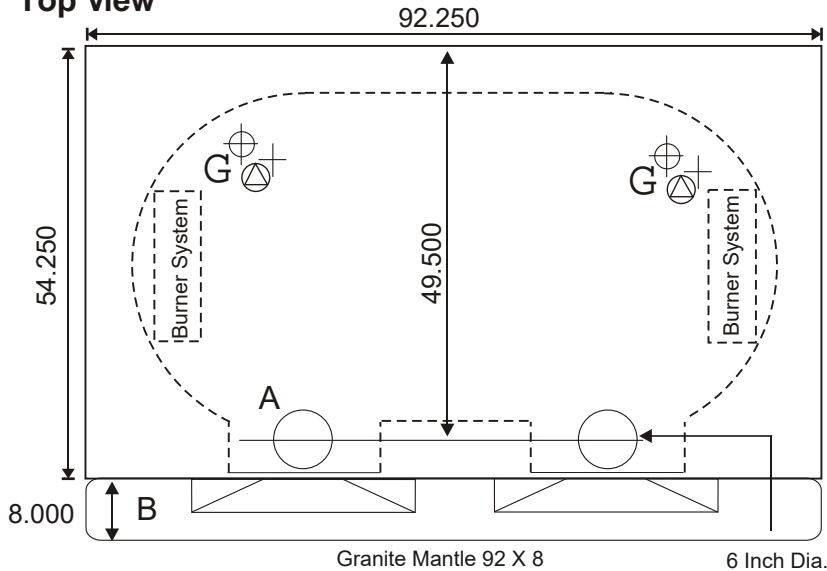
MODEL 110-DUE' DOUBLE OPENING

JOB:

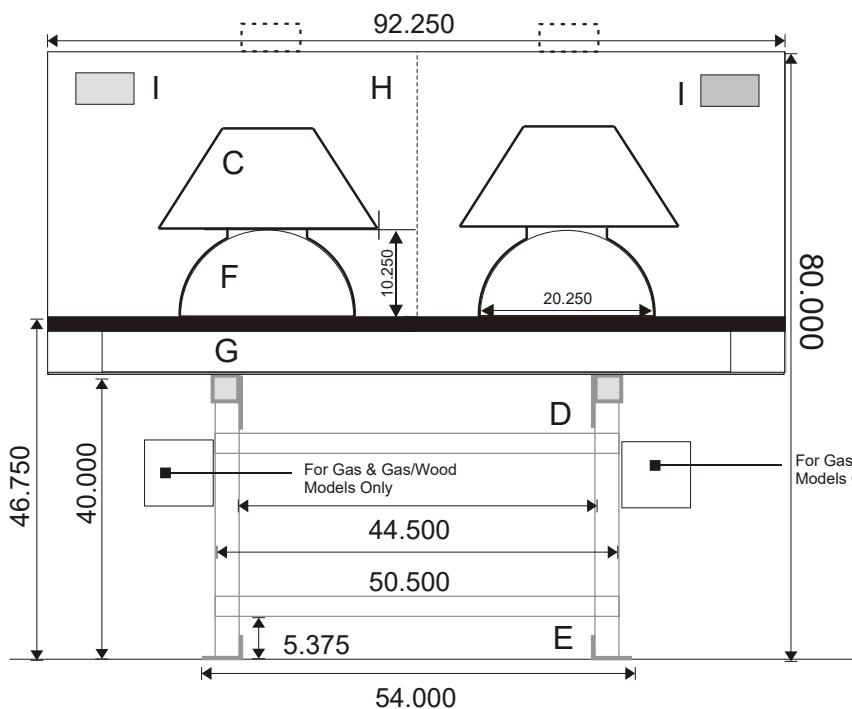
ITEM:

FUEL:

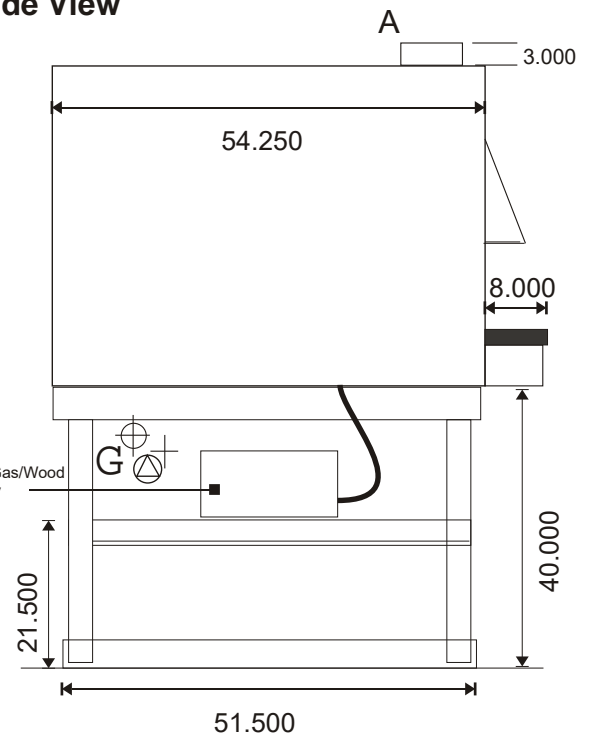
Top View



Front View



Side 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:

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