

# 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 ½" 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 ¼" x 54 ¼"  
Interior dimensions – 80 ½" x 42 ½" (Oval)  
Oven entrance opening:  
Single Entrance - 32 ¼" x 10 ½"  
Double Entrance - 20 ½" x 10 ½"  
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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*Specifications to change without notice. Revised January 2014*



## MODEL 110-DUE' - VENTING

**JOB:**

**ITEM:**

**FUEL:**

**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.

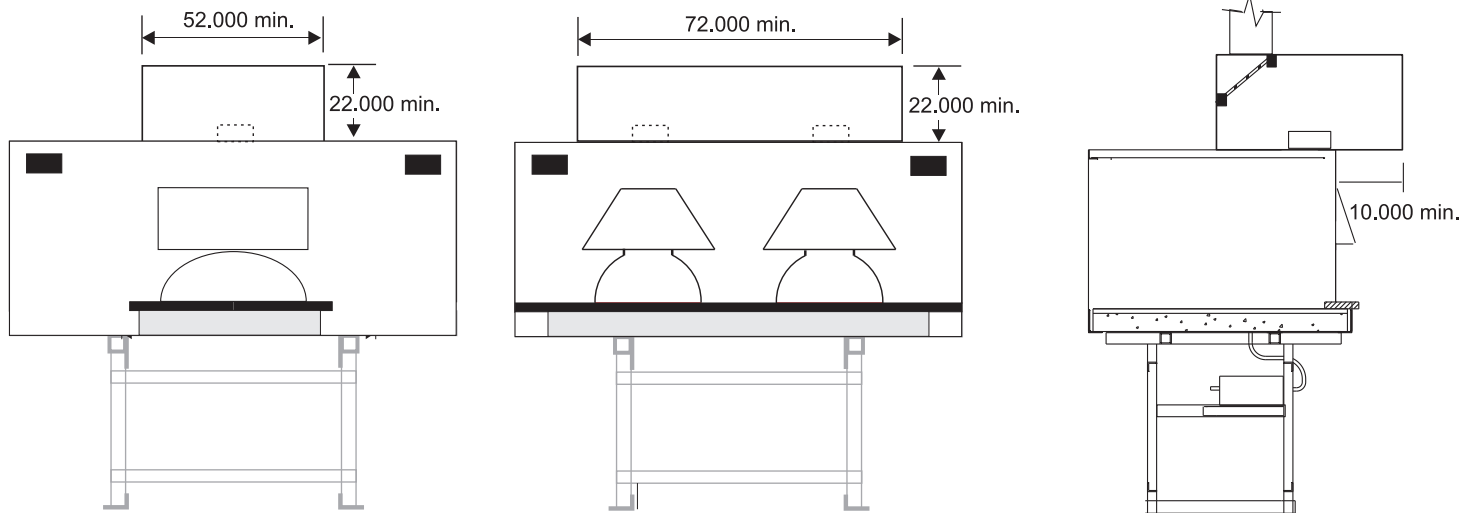
Grease filters must be placed at the rear of the hood and must be of the steel baffle type (No mesh filters).

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 oven hearth per UMC or 48 inches per NFPA 96

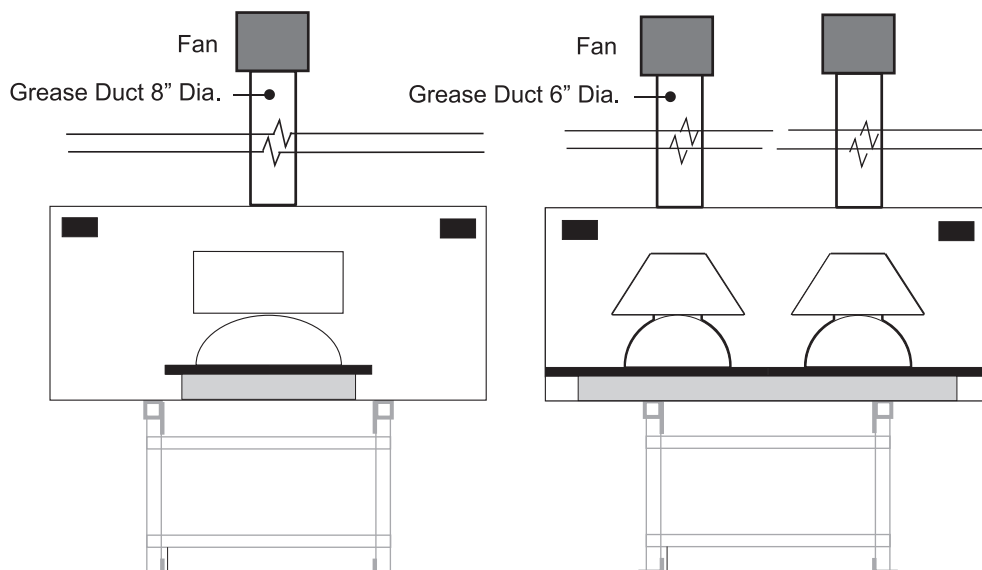
Sides of the hood must extend a min. of 6 inches to either side of the oven door opening.

3 inch min. clearance between the hood and any combustible material.



**“IT IS NEVER APPROPRIATE TO USE “B VENT” IN ANY PART OF THE EXHAUST SYSTEM. EXHAUST SYSTEMS SERVING SOLID-FUEL EQUIPMENT MAY NOT BE COMBINED WITH EXHAUST SYSTEMS SERVING OTHER (NON-SOLID FUEL) COOKING EQUIPMENT**

**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](http://earthstoneovens.com) for more information.



**FUEL:**

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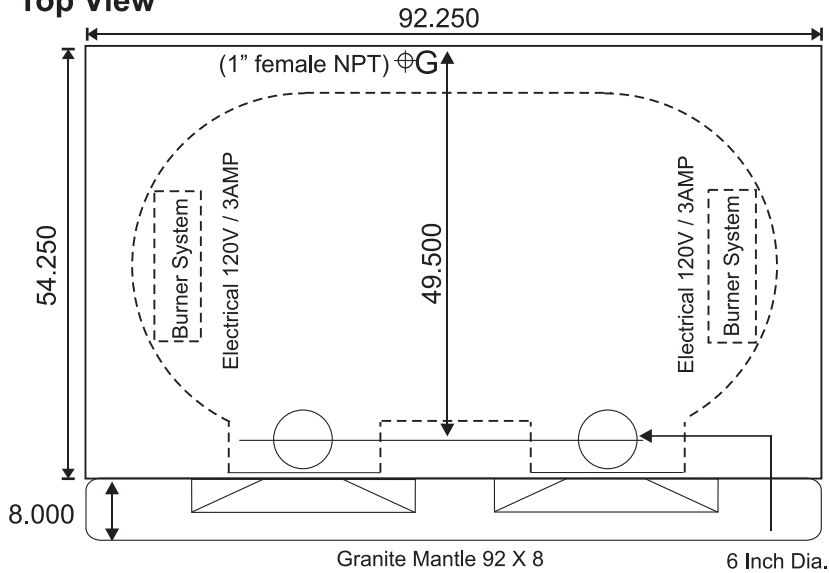
## MODEL 110-DUE' DOUBLE OPENING

**JOB:**

**ITEM:**

**FUEL:**

### Top View



### Utilities Required:

2 - 120VAC/ 3 AMP electrical connection  
175,000 BTU Natural Gas or Propane (LP)  
Gas Inlet 1" female NPT (For PAG and PAGW only)

### Total Weight 5,000 lbs

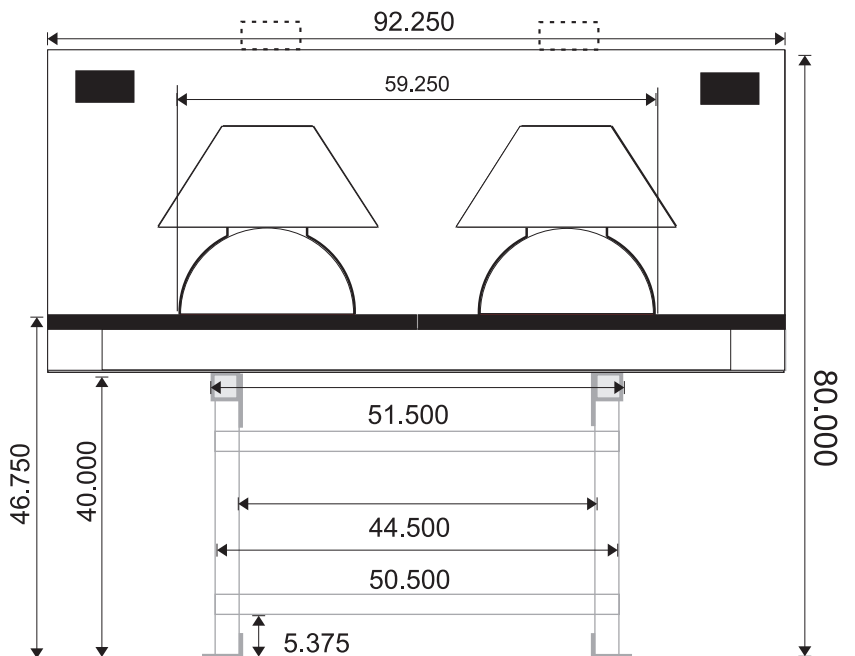
### Fuel Type

Wood Fire - 110-DUE'-PA  
Gas Fire - 110-DUE'-PAG (Dual Burner)  
Wood/Gas Fire - 110-DUE'-PAGW  
Coal Fire - 110-DUE'-PACB

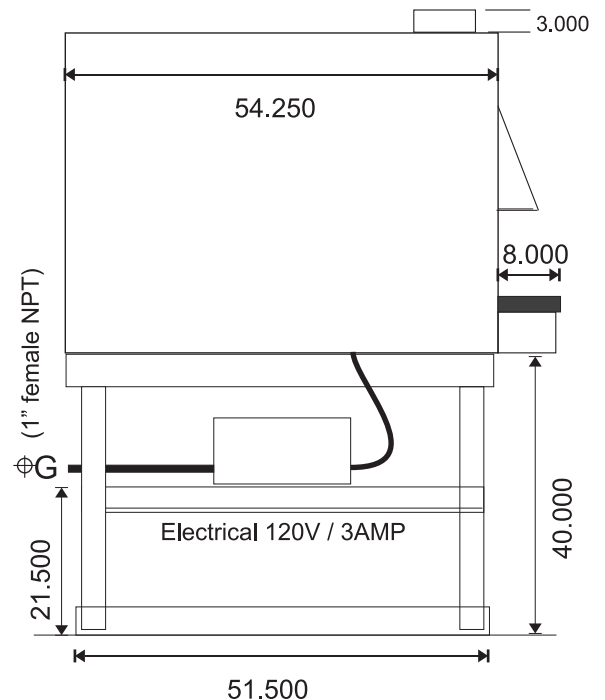
### Venting Requirements

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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