## **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:**

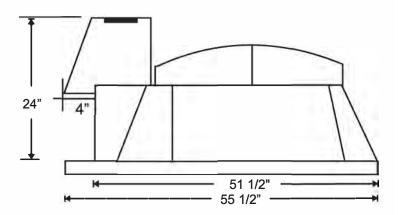
### Floor Tiles (25)

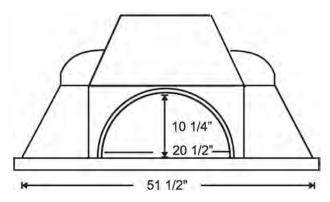
5 - 12" X 6" 20 - 12" X 12"

#### **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







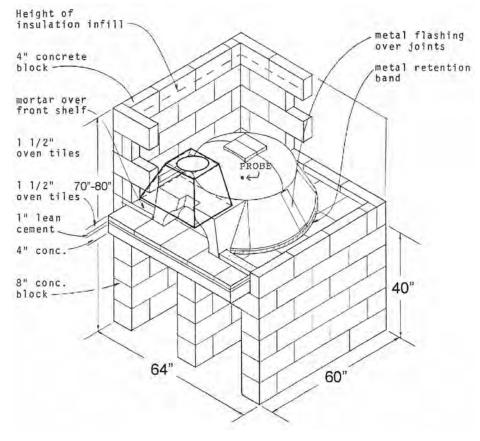
6717 San Fernando Road Glendale CA 91201

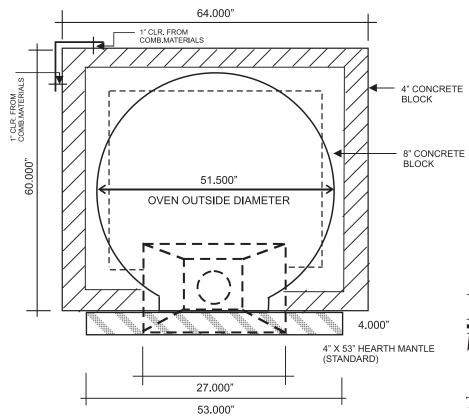
Tel: 800-840-4915 - 818-553-1134 earthstoneovens.com





# MODEL 110 MODULAR OVEN







6717 San Fernando Road Glendale CA 91201

Tel: 800-840-4915 - 818-553-1134 earthstoneovens.com