



MODEL 130-PA

WOOD-FIRED OVEN

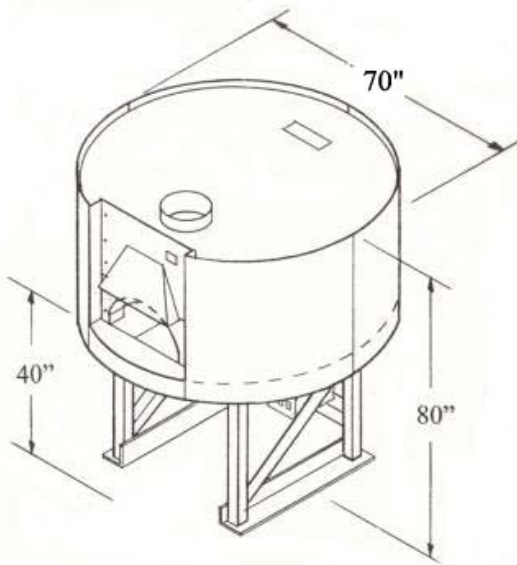
The Model 130-PA wood fired oven has a 52" interior cooking diameter and a 27" wide by 14" high oven entrance. The body parts are a cast 4 to 6 inch thick dense, high temperature refractory material with an 80% alumina content and additional special additives which stop deterioration from acids emitted by wood combustion. The Model 130-PA is U.L. listed for installation with a 1-inch side clearance to combustible materials. Total weight 5000 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 circular enclosure is entirely filled with 4 to 20 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 4 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:

- 8" Pizzas: 9-10
- 12" Pizzas: 6-7
- 16" Pizzas: 3-4



Electrical Requirement: 120 VAC/ 1 AMP
For ovens with digital thermometer only



Also in Accordance
With NSFI Standard 4

LA Research Report No. : RR-7813
New York MEA No.: 207-98E



A stainless steel adapter sleeve is placed over the standard eyebrow hood, which comes with either a stainless steel or copper hood cover.

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.

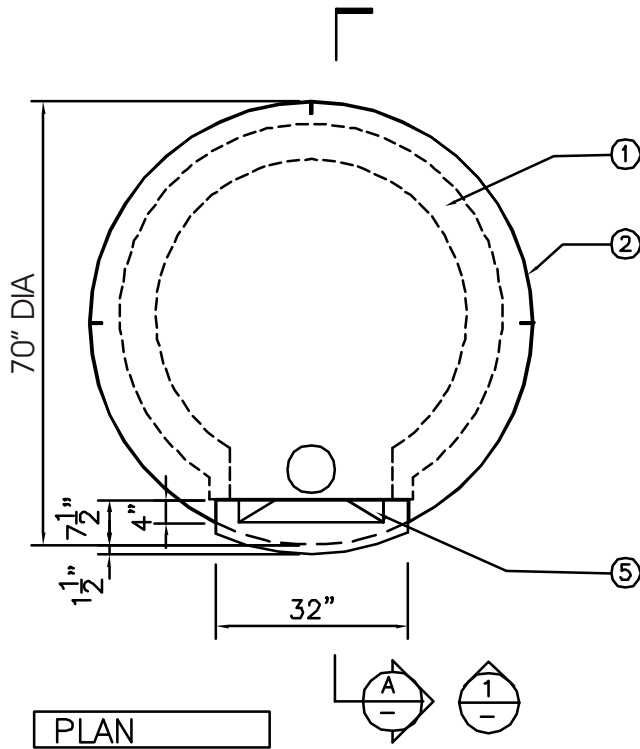
Ovens come standard with:

- Factory finished gray paint
- Dial Thermometer
- Cast Aluminum door
- Granite shelf
- Hood cover (s/s or copper)
- Shelf apron (s/s or copper)
- S/S Flue adapter
- Metal pizza peel
- 5 year limited warranty

Custom options and finishes available

EARTHSTONE

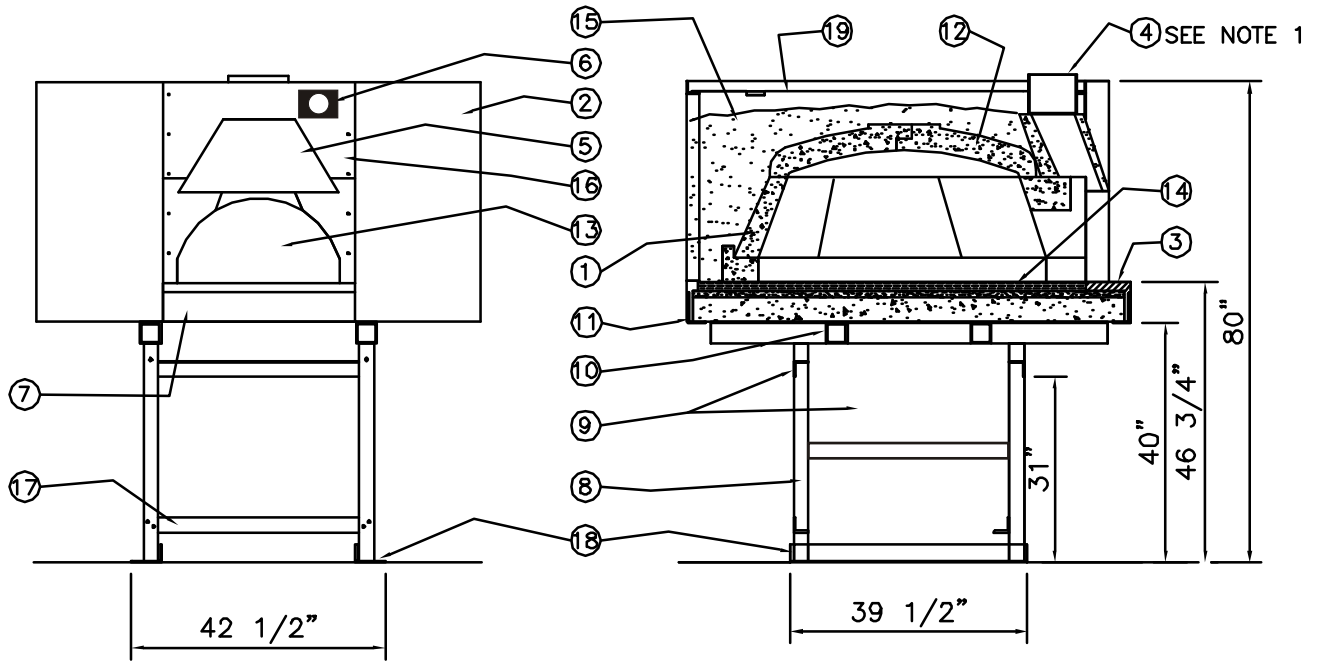
WOOD-FIRE OVENS



PLAN

LEGEND

- ① 4"-6" REFRACTORY WALL PIECES
- 2. 16 GA. CURVED STEEL PANELS
- 3. GRANITE SHELF (STANDARD)
- 4. EXHAUST FLUE
- 5. EYEBROW HOOD W/ COVER (S/S OR COPPER)
- 6. DIAL TEMPERATURE GAUGE
- 7. FRONT APRON (S.S. OR COPPER)
- 8. 3"x3" STEEL ANGLE
- 9. 2 1/2" STEEL ANGLE BRACING
- 10. 3 1/2" TUBE STEEL
- 11. 5"x3" PERIMETER CURVED STEEL ANGLE
- 12. TEMPERATURE PROBE
- 13. 27 1/2"x14" OVEN ENTRANCE
- 14. OVEN FLOOR TILES (12"x12")
- 15. HARDENED INSULATION FILL
- 16. 1/8" FRONT STEEL PLATES (BLACK)
- 17. 2 1/2" STEEL ANGLE (REMOVEABLE)
- 18. 5"x3" STEEL ANGLE BASE
- 19. STEEL LID



FRONT ELEVATION-1

SECTION-A

NOTES:

- 1. VENTING APPLICATIONS: USE EITHER A U.L. LISTED GREASE DUCT/BUILDING HEATING APPLIANCE CHIMNEY OR U.L. LISTED TYPE 1 EXHAUST HOOD.
- 2. EXTERIOR SHEEL AND ALL STEEL PARTS ARE FACTORY FINISHED IN GRAY (OTHER COLOR OPTIONS AVAILABLE).

WEIGHT 5,000 LB

SPECIFICATIONS ARE SUBJECT TO CHANGE WITHOUT NOTICE.

SCALE: 3/8"=1'-0"

EARTHSTONE
WOOD-FIRE OVENS

DATE: 8-10-2004
REVISION: 8-10-2004

TITLE:
MODEL 130-PA
WOOD-FIRED OVEN

SHEET NO.
A3