MODEL 60-PA / 60-PAG / 60-PAGW

Wood, Gas, Gas/Wood Fired Oven

The Model 60-PA(GW) features a 23” interior cooking diameter and a 15-1/4” wide by 7-1/2” high oven entrance. The body parts are a dense cast, high temperature refractory material with an 80% alumina content and additional special additives that stop deterioration from acids emitted by wood combustion. The Model 60-PA(GW) is ETL. listed for installation with a 1-inch side clearance to combustible materials. The small footprint allows for easy installation in tight spaces. . Total weight 1700 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 enclosure is entirely filled with 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 2 ½” 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.

Fuel Options:
60-PA – Wood Fire (No utilities required)
60-PAG – Gas Fire
60-PAGW – Gas/Wood Fire

Exterior dimensions – 33"w X 32"d
Interior dimensions – 23" Diameter
Oven entrance opening: 15-1/4" – 7-1/2”
Clearance to combustible sidewalls: 1 inch
Weight: 1700 lbs

Utilities Required:
45,000 BTU - 7” W.C. - LP GAS 12” *(for PAG and PAGW only)*
3/4” female NPT Gas Inlet *(for PAG and PAGW only)*
120 VAC/ 3 AMP electrical connection

Ovens come standard with:
- Factory finished grey powder coat
- Dial thermometer for wood fire model
- Cast aluminum door with Teflon handles
- Granite shelf (Black)
- Stainless steel pizza peel
- 5 year limited warranty on refractory

Gas and gas/wood models also include:
- Digital thermometer controller for gas and gas/wood models
- Heavy duty gas burner system
- 1 year limited warranty on gas / electrical

Custom options and finishes available

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.

EARTHSTONE OVENS
WOOD, GAS & COAL FIRE OVENS

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

Intertek Intertek

New York MEA No.: 207-98E

Specifications to change without notice. revised January 2018

EARTHSTONE OVENS

WOOD, GAS & COAL FIRE OVENS

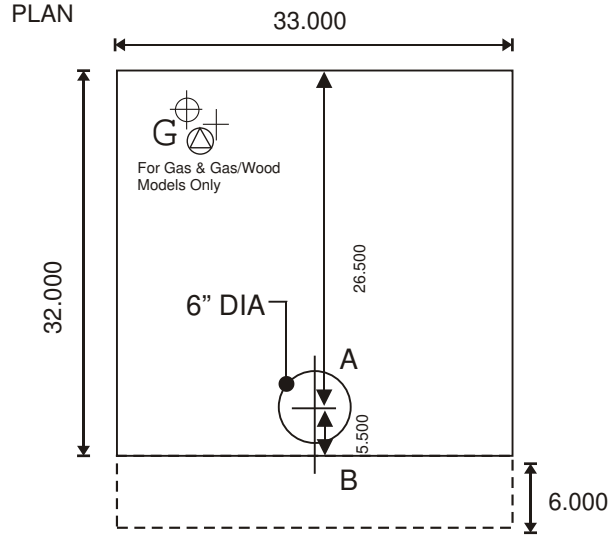
MODEL 60-PA / 60-PAG / 60-PAGW

JOB:

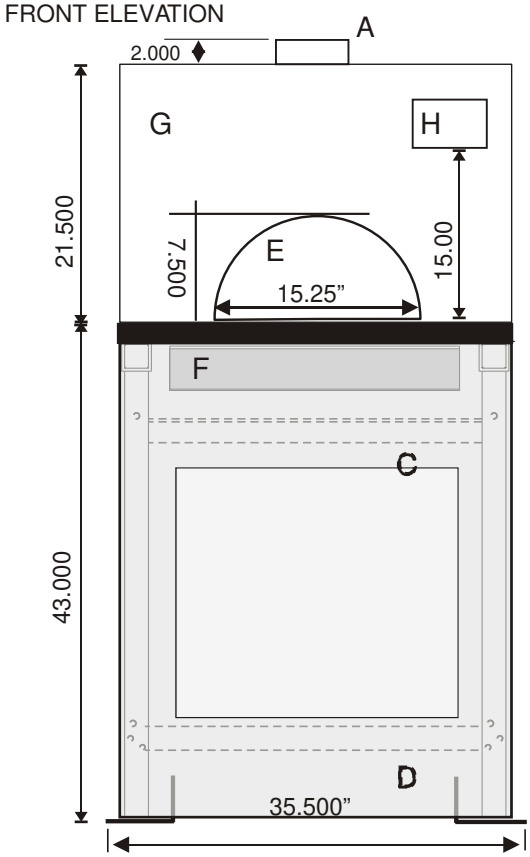
ITEM:

FUEL:

PLAN



FRONT ELEVATION



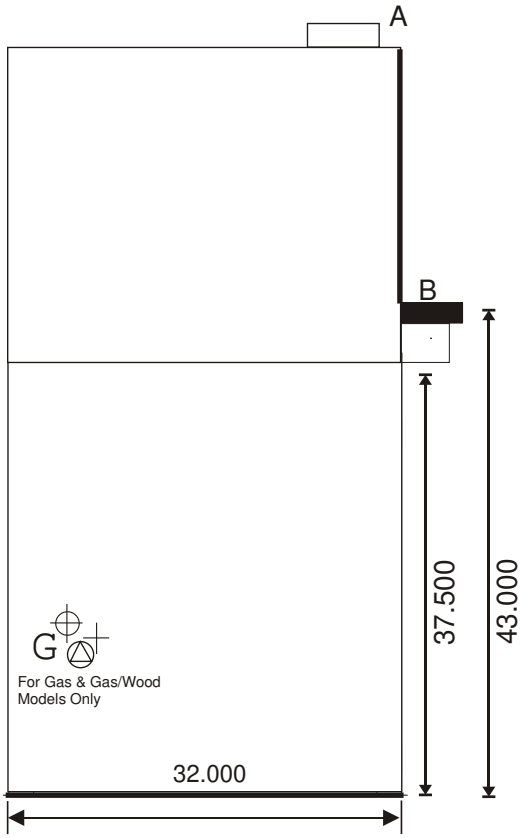
Fuel Options
60-PA - Wood Fired (No Utilities Required)
60-PAG - Gas Fired (Requires 120V/3 amp)
60-PAGW - Gas or Gas/Wood Fired (Requires 120V/3 amp)

Utilities for PAG and PAGW Models
45,000 BTU's 7" W.C. - LP Gas 10" W.C.
3/4" Gas inlet
120 VAC / 3 AMP (240VAC available)

A - Flue Collar (6" Dia.)
B - Granite Mantle (Black)
C - Forklift Here
D - Pallet Jack Here
E - Oven Entrance (9.75 x 20.75)
F - Apron (Stainless or Copper)
G - Front Entrance Plate (Black)
H - 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.

SECTION



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Revised February 2018

Earthstone Ovens, Inc.
6717 San Fernando Rd
Glendale CA 91201 USA

Toll Free (800) 840-4915
Tel (818) 553-1134
Fax (818) 553-1133

info@earthstoneovens.com
www.earthstoneovens.com