

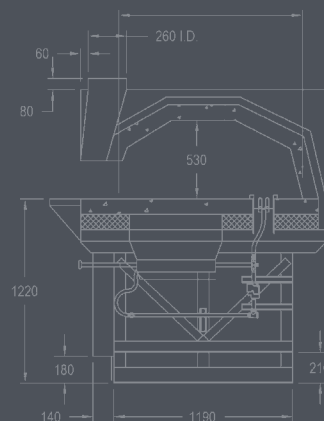
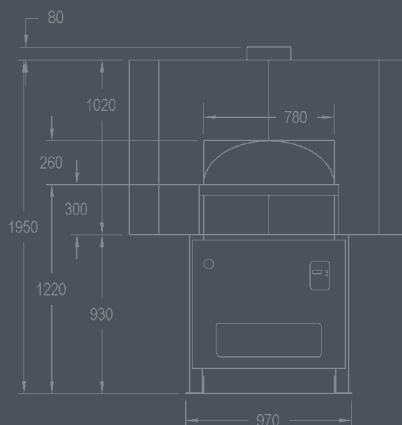
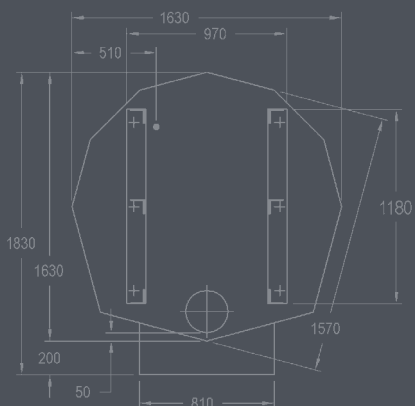
Wood Stone

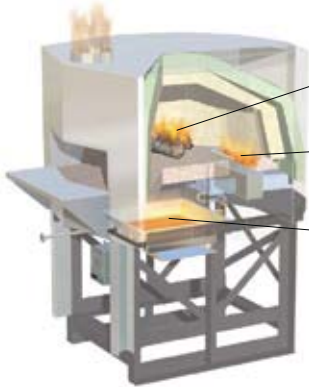
PRODUCT CATALOG

EDITION 1



COMMERCIAL COOKING EQUIPMENT





Wood Fire (Solid Fuel) A fire of well seasoned hardwood burning within the ceramic hearth of the oven. (W)

Radiant Flame (Gas) A manually controlled wall of bright and powerful radiant gas flames. (RFG)

Infrared Underfloor Burner (Gas) A powerful thermostatically controlled burner imbedded in the oven ceramic hearth. (IR)

Note: Unlike Infrared burners, Radiant Flame burners can also be added to wood-fired models in the field, even after the oven has been installed and used.

Wood vs. Gas - What's the better choice?

Important Considerations About Wood Ovens

Wood suppliers: In order to execute a wood oven program you must find a ready and reliable supply of quality wood. In certain areas this is easy, in others it can be quite challenging.

Wood quality: This is the most often overlooked component. In a wood-fired oven you will succeed or fail based on the quality of the wood. Remember that most people selling wood sell it to heat homes, not to cook with, and those are very different goals. Wood quality means two things. One is that the wood is a good, heavy hard wood. The second component of quality wood is moisture content. Ideal is an interior content of 15-20%. If you have wet wood, over 20%, you waste BTUs boiling water out of the wood and in doing so sacrifice your open flame.

Wood storage and ash disposal: Once you have found a supplier and determined that they can reliably give you quality wood then you need to find a place to store it. A cord of wood is 4' x 4' by 8'. It needs to be covered to stay dry, but the majority should also be outside the main building to avoid harboring any pests.

Ventilation: Wood ovens, or any ovens using solid fuel including coal, need to be vented independently of other pieces of cooking equipment.

Cleaning: In addition to cleaning the ash, it is a must to regularly clean the duct work above the oven.

Operation: Operating a wood-fired oven is not difficult, but it does require the operator to be a fire-tender first and a chef second.

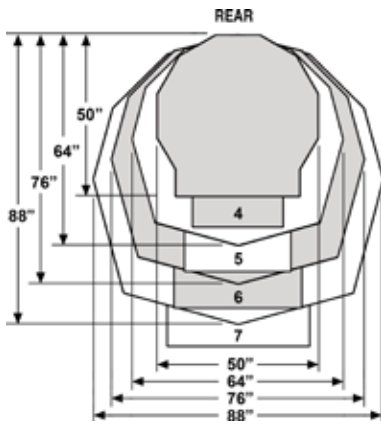
Important Considerations About Gas-Fired Ovens

Supply and quality: Essentially a gas supply is a gas supply. Once evaluated and connected it stays the same from one day to the next and is always on demand.

Ventilation: The gas-fired oven can be vented like any other gas piece of equipment. That means it can go under a shared hood or share its exhaust with another grease duct.

Cleaning: The hood or duct over the gas oven is like that over any other cooking equipment and therefore can be scheduled at the same time.

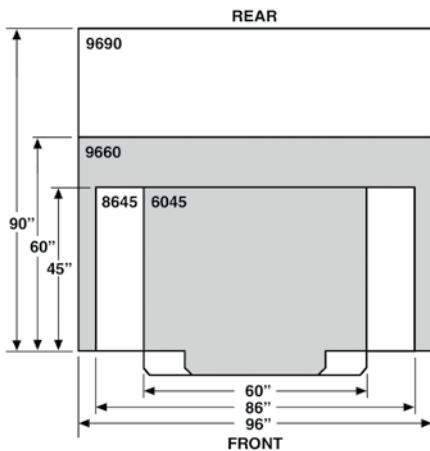
Operation: With a gas oven the chef is a chef first and foremost. You adjust heat by turning the radiant flame up or down, much like a sauté flame any cook has operated. Log placement, special timing or fire-savvy is not required.



MOUNTAIN SERIES HEARTH PIZZA CAPACITY

	8"	10"	12"	16"
Mt. Chuckanut 4'	8-10	5-6	4	1-2
Mt. Adams 5'	12-16	10-12	8	5
Mt. Baker 6'	18-22	14-16	10-12	6-8
Mt. Rainier 7'	36-40	22-26	16-20	8-10

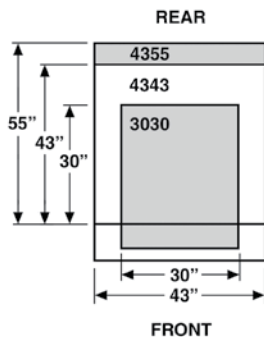
Ovens and capacity combinations highlighted are considered an operational challenge.



FIRE DECK HEARTH PIZZA CAPACITY

	8"	10"	12"	16"
Fire Deck 6045	16	10	6	4
Fire Deck 8645	20	14	10	6
Fire Deck 9660	40-44	24-28	15-20	8-10
Fire Deck 9690	60-70	40-50	25-30	16-20

To get specific design information about Wood Stone equipment, visit the Wood Stone website for spec sheets and CAD symbols.



BISTRO HEARTH PIZZA CAPACITY

	8"	10"	12"	16"
Bistro 3030	4	3	2	1
Bistro 4343	8	6	4	2
Bistro 4355	9	7	6	3

Ovens and capacity combinations highlighted are considered an operational challenge.

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VASHON

Stone Hearth Oven



Job Name

Model

WS-IS-VA-CT

Item#

Hearth Capacity

8" pizzas	2
10" pizzas	2
12" pizzas	1
14" pizzas	1

FEATURES

- Live flame
- Compact size
- Cooks like a stone hearth oven
- No external venting system required
- Even cooking environment
- Rapid heat up time
- Programmable control panel
- Simple operation
- Ceramic floor construction
- Fully ETL Listed

Wood Stone's Vashon Stone Hearth Countertop Oven opens up even more possibilities for using stone hearth cooking in your foodservice operation.

The Vashon is presented in a sealed chamber with a beautiful live flame. This electric oven with a gas display flame offers the simplicity of a standard oven with the visual and cooking advantages of a stone hearth oven.

The Vashon is engineered and designed to fit on compact countertop spaces and measures 30 inches wide, 32 inches tall and 27 inches deep. The ceramic cooking surface measures 19.5 inches wide and 14.5 inches deep and can be used to prepare fresh or frozen pizza, hot sandwiches, appetizers and more. The Vashon has a maximum operating temperature of 550 degrees Fahrenheit.

All of these features while incorporating the beautiful display of a live flame and the flavor profiles that can only be obtained with a stone hearth oven.



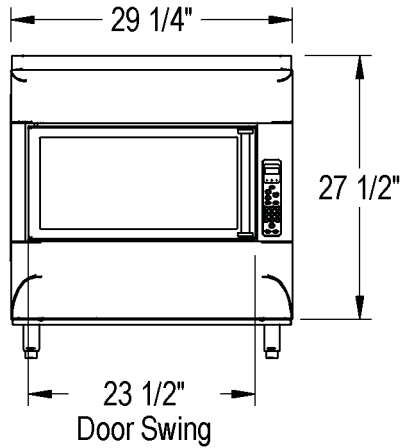
VASHON

Stone Hearth Oven

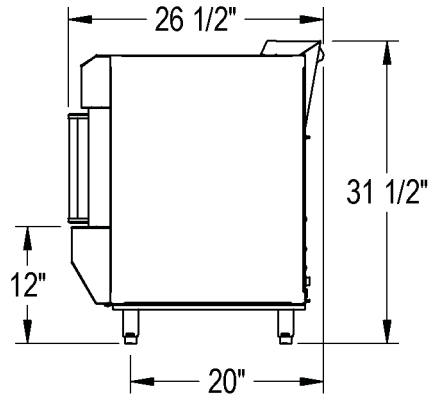
Model

WS-IS-VA-CT

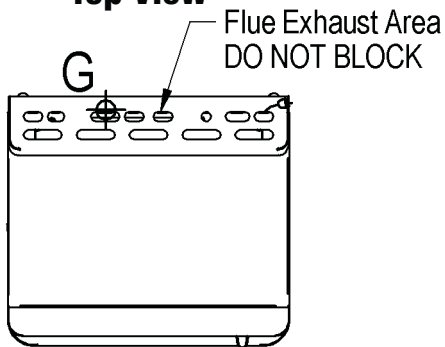
Front View



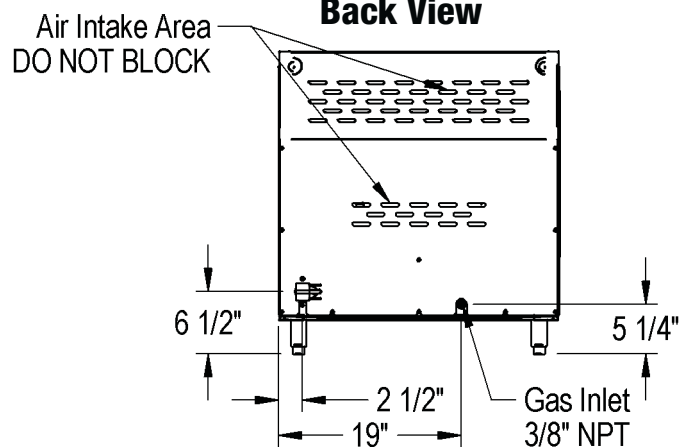
Side View



Top View



Back View



UTILITIES SPECIFICATIONS

Gas- 3/4 inch gas inlet (female threaded)
Input Rating: 9,000 BTU/hr Natural Gas Supply
Manifold Pressure: 3.5 w.c.
Supply Pressure-
 Nominal: 7.0" w.c.
 Minimum: 4.5" w.c.
 Maximum: 10.5" w.c.
 OR
Propane-
Input Rating: 7,500 BTU/hr Propane (LP) Supply
Manifold Pressure: 10.0" w.c.

Supply Pressure-
 Nominal: 11.0" w.c.
 Minimum: 11.0" w.c.
 Maximum: 13.0" w.c.

Electrical

Oven is configured to run on:
 208/240 VAC, 40 amp, 50/60 Hz
 A 2 wire with ground, single phase. A NEMA 6-50P range cord is provided with the oven.
 Connect to an individual branch circuit rated at 40 amps.

VENTING INFORMATION

No venting system required.

CLEARANCES

0" side clearance
 0" back clearance
 18" top clearance

Unit Shipping Weight: 300 lbs.

BISTRO 3030

Stone Hearth Oven



Job Name	
Model	WS-BL-3030-RFG
Item#	
Fuel Type	Gas-Fired

The Bistro 3030 features a standard door opening 18.5 inches wide x 10 inches high. The cooking surface is 22 inches wide, and 19 inches deep, resulting in almost 3 square feet of usable deck space.

The dense, high temperature ceramic formulation of which the 175-pound, monolithic, cast-ceramic floor and the 335-pound, monolithic dome are cast creates a "deep heat sink" within the chamber of the oven. The hearth and dome are connected by a carefully tensioned steel exoskeleton, which ensures structural integrity and long life.

The front, sides and back of the oven body are enclosed with stainless steel. The oven sits on a heavy-duty, black stand which acts as a support frame. A stainless steel storage compartment is optional and can be provided in the support frame.

The ceramic interior is heated by a powerful, adjustable radiant burner located in the back of the oven chamber. The burner is controlled exclusively by the chef. The heat distribution in the oven can be adjusted to meet the needs of a variety of menu items. The Bistro can be configured to burn either Natural Gas or Propane - gas type should be specified at time of order.

The oven arrives fully assembled and ready for installation. Optionally, the oven can be shipped crated and ready for on site assembly.

The Bistro 3030 vents through an 8-inch O.D. flue collar located above the doorway. Our gas ovens can be direct connected to a power-ventilated, grease-rated chimney or can be vented with a Listed Type 1 exhaust hood, or one constructed in accordance with NFPA 96 and all relevant local and national codes. The oven must be vented in accordance with all relevant local and national codes, and in a manner acceptable to the authority having jurisdiction.

Hearth Capacity

8" pizzas	4
10" pizzas	2-3
12" pizzas	1
16" pizzas	1

Assuming 5-minute cook times, the approximate maximum hourly production capacity can be calculated by multiplying the above numbers by 12.

Note: Highlighted capacities are considered an operational challenge.

OPTIONAL ACCESSORIES

- Stainless Steel Oven Tool Set (with stainless steel hangers)
- Stack-Mounted Exhaust Fan
- Wood Stone also manufactures a full line of accessories for stone hearth cooking



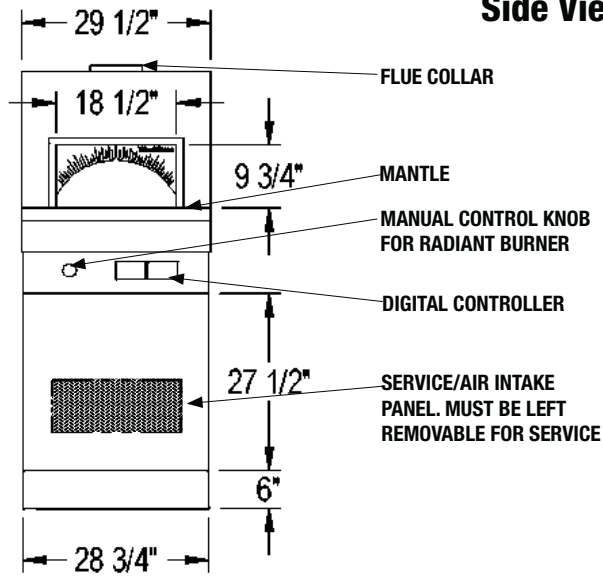
BISTRO 3030

Stone Hearth Oven

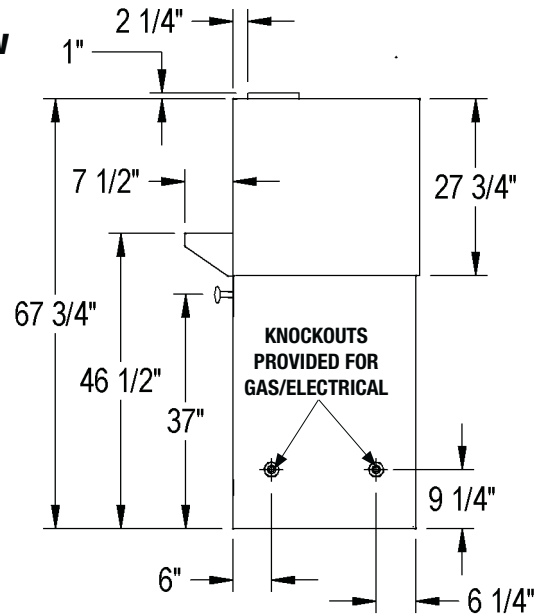
Model

WS-BL-3030-RFG

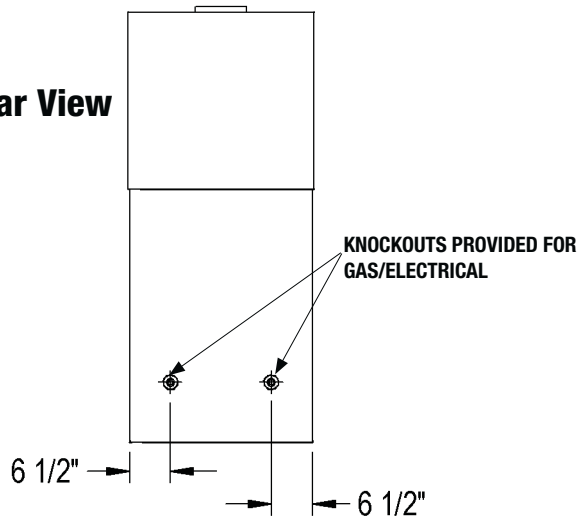
Front View



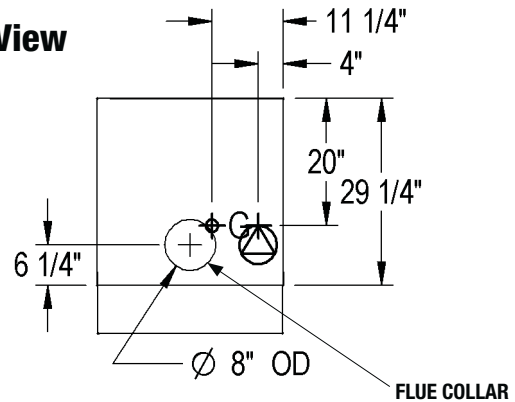
Side View



Rear View



Top View



UTILITIES SPECIFICATIONS

Gas-3/4 inch gas inlet (female threaded)
 55,000 BTU Natural Gas Supply OR
 42,000 BTU Propane (LP) Supply

**Unit Shipping Weight:
 1100 lbs.**

Electrical

120 VAC, 2 amp, 50/60 Hz
 All utility connections made on the back of the oven control box. Remove front or rear panel for access, use utility knockouts (provided) to route gas and electrical supplies.

VENTING INFORMATION

Our gas ovens can be direct connected to a power-ventilated, grease-rated chimney or can be vented with a Listed Type 1 exhaust hood, or one constructed in accordance with NFPA 96 and all relevant local and national codes. The oven must be vented in accordance with all relevant local and national codes, and in a manner acceptable to the authority having jurisdiction.

BISTRO 4343

Stone Hearth Oven



Job Name

Model WS-BL-4343-RFG

Item#

Fuel Type **Gas-Fired**

The Bistro 4343 features a standard door opening 24 inches wide x 10 inches high. The cooking surface is 34 inches wide, and 31 inches deep, resulting in 7.4 square feet of usable deck space.

The dense, high temperature ceramic formulation of which the 450-pound, monolithic, cast-ceramic floor and the 570-pound, monolithic dome are cast creates a "deep heat sink" within the chamber of the oven. The hearth and dome are connected by a carefully tensioned steel exoskeleton, which ensures structural integrity and long life. The front, sides and back of the oven body are enclosed with stainless steel. The oven sits on a heavy-duty, black stand which acts as a support frame. A stainless steel storage compartment is optional and can be provided in the support frame.

The ceramic interior is heated by a powerful, adjustable radiant burner located in the back of the oven chamber. The burner is controlled exclusively by the chef. The heat distribution in the oven can be adjusted to meet the needs of a variety of menu items. The Bistro can be configured to burn either Natural Gas or Propane - gas type should be specified at time of order.

The Bistro arrives fully assembled and ready for installation. The oven can be disassembled on-site to fit through a 32-inch doorway. See installation manual for instructions.

The Bistro vents through a 10-inch O.D. flue collar located above the doorway. Our gas ovens can be direct connected to a power-ventilated, grease-rated chimney or can be vented with a Listed Type 1 exhaust hood or one constructed in accordance with NFPA 96 and all relevant local and national codes. The oven must be vented in accordance with all relevant local and national codes and in a manner acceptable to the authority having jurisdiction.

Hearth Capacity

8" pizzas	8
10" pizzas	6
12" pizzas	4
16" pizzas	2

Assuming 5-minute cook times, the approximate maximum hourly production capacity can be calculated by multiplying the above numbers by 12.

OPTIONAL ACCESSORIES

- Stainless Steel Oven Tool Set (with stainless steel hangers)
- Stack-Mounted Exhaust Fan
- Wood Stone also manufactures a full line of accessories for stone hearth cooking
- Configured for wood burning
- External Transition option available



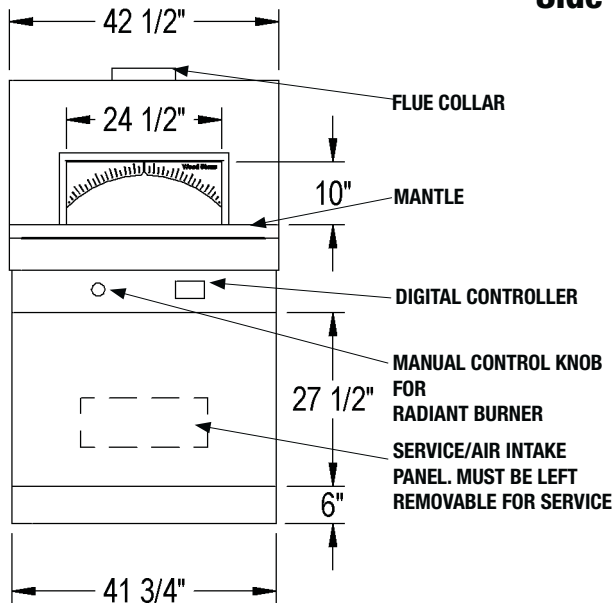
BISTRO 4343

Stone Hearth Oven

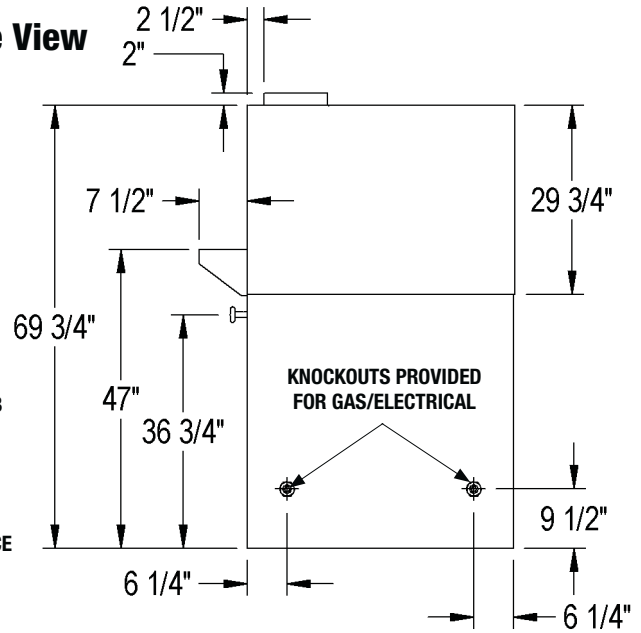
Model

WS-BL-4343-RFG

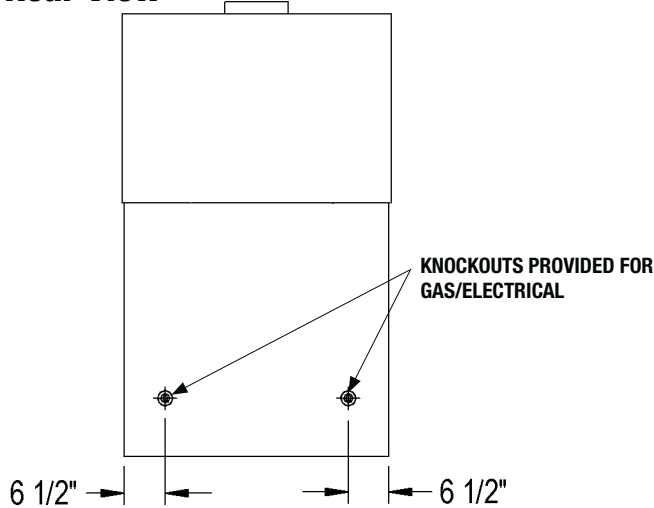
Front View



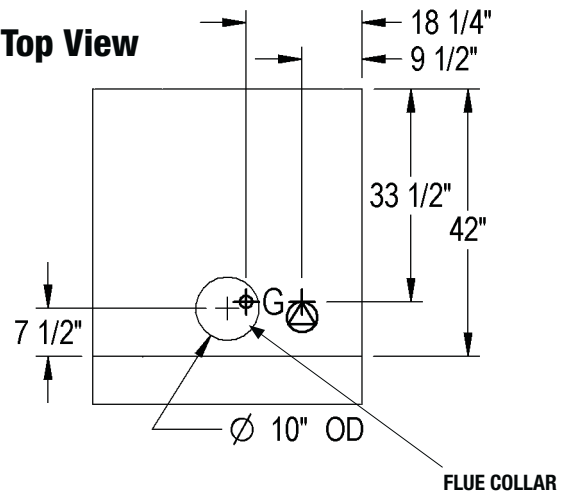
Side View



Rear View



Top View



UTILITIES SPECIFICATIONS

Gas-3/4 inch gas inlet (female threaded)
 80,500 BTU Natural Gas Supply OR ⚡
 68,000 BTU Propane (LP) Supply

**Unit Shipping Weight:
 2,100 lbs.**

Electrical

120 VAC, 2 amp, 50/60 Hz ⚡
 All utility connections made on the back of the oven control box. Remove front or rear panel for access, use utility knockouts (provided) to route gas and electrical supplies.

VENTING INFORMATION

Our gas ovens can be direct connected to a power-ventilated, grease-rated chimney or can be vented with a Listed Type 1 exhaust hood or one constructed in accordance with NFPA 96 and all relevant local and national codes. The oven must be vented in accordance with all relevant local and national codes and in a manner acceptable to the authority having jurisdiction.

Wood Stone



BISTRO 4355

Stone Hearth Oven



Job Name	
Model	WS-BL-4355-RFG
Item#	
Fuel Type	Gas-Fired

The Bistro 4355 features a standard door opening 24 inches wide x 10 inches high. The cooking surface is 34 inches wide, and 40 inches deep, resulting in 9.4 square feet of usable deck space.

The dense, high temperature ceramic formulation of which the 500-pound, monolithic, cast-ceramic floor and the 725-pound, monolithic dome are cast creates a "deep heat sink" within the chamber of the oven. The hearth and dome are connected by a carefully tensioned steel exoskeleton, which ensures structural integrity and long life. The front, sides and back of the oven body are enclosed with stainless steel. The oven sits on a heavy-duty, black stand which acts as a support frame. A stainless steel storage compartment is optional and can be provided in the support frame.

The ceramic interior is heated by a powerful, adjustable radiant burner located in the back of the oven chamber. The burner is controlled exclusively by the chef. The heat distribution in the oven can be adjusted to meet the needs of a variety of menu items. The Bistro can be configured to burn either Natural Gas or Propane - gas type should be specified at time of order.

The Bistro arrives fully assembled and ready for installation. The oven can be disassembled on-site to fit through a 32-inch doorway. See installation manual for instructions.

The Bistro vents through a 10-inch O.D. flue collar located above the doorway. Our gas ovens can be direct connected to a power-ventilated, grease-rated chimney or can be vented with a Listed Type 1 exhaust hood, or one constructed in accordance with NFPA 96 and all local and national codes. The oven must be vented in accordance with all local and national codes and in a manner acceptable to the authority having jurisdiction.

Hearth Capacity

8" pizzas	9
10" pizzas	7
12" pizzas	6
16" pizzas	4

Assuming 5-minute cook times, the approximate maximum hourly production capacity can be calculated by multiplying the above numbers by 12.

OPTIONAL ACCESSORIES

- Stainless Steel Oven Tool Set (with stainless steel hangers)
- Stack-Mounted Exhaust Fan
- Wood Stone also manufactures a full line of accessories for stone hearth cooking
- Configured for wood burning



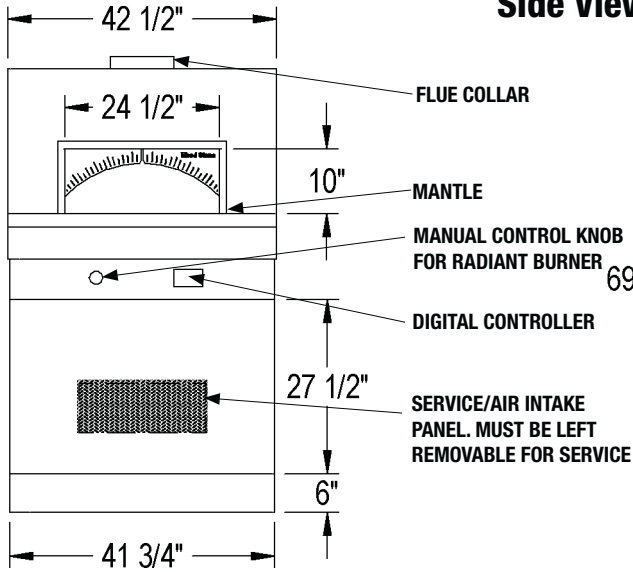
BISTRO 4355

Stone Hearth Oven

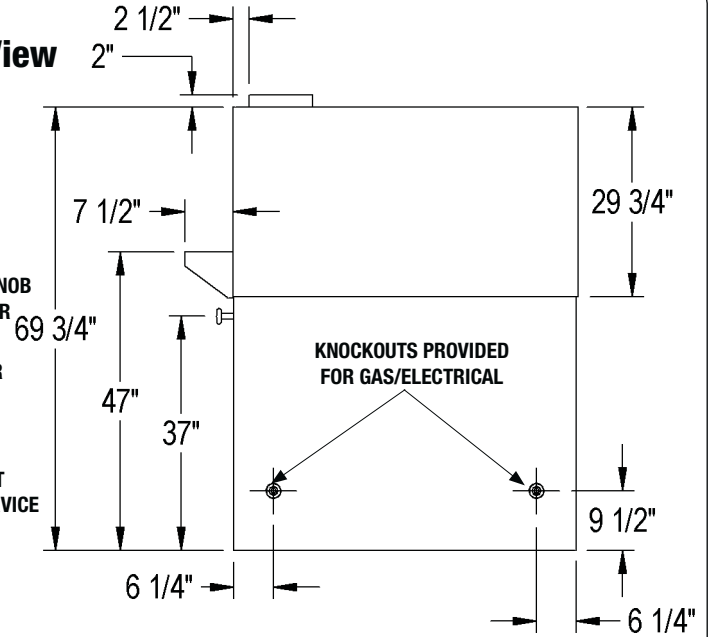
Model

WS-BL-4355-RFG

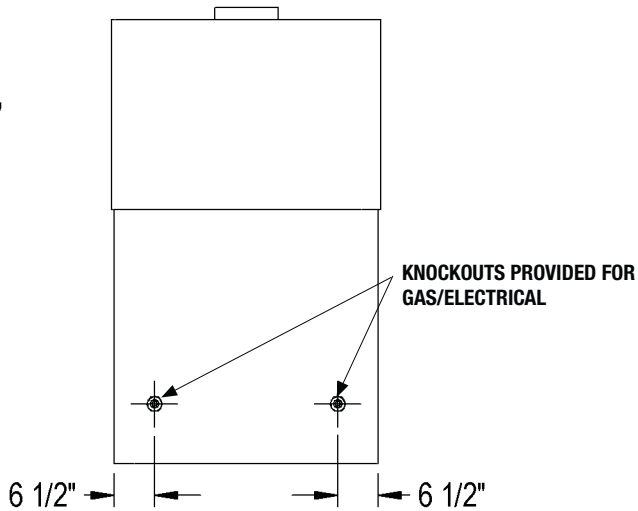
Front View



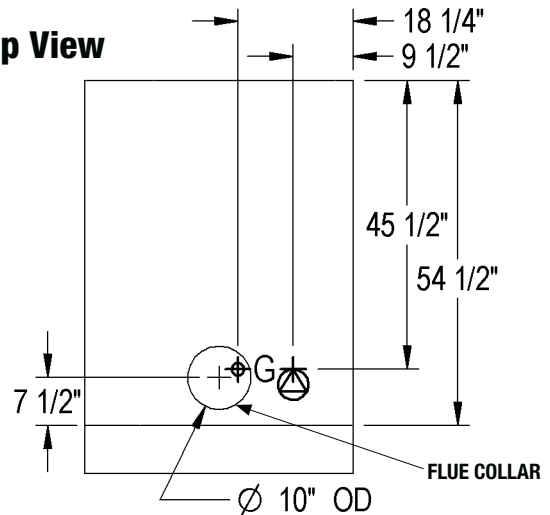
Side View



Rear View



Top View



UTILITIES SPECIFICATIONS

Gas-3/4 inch gas inlet (female threaded)
 80,500 BTU Natural Gas Supply OR ⚡
 68,000 BTU Propane (LP) Supply

**Unit Shipping Weight:
 2,500 lbs.**

Electrical

120 VAC, 2 amp, 50/60 Hz ⚡
 All utility connections made on the back of the oven control box. Remove front or rear panel for access, use utility knockouts (provided) to route gas and electrical supplies.

VENTING INFORMATION

Our gas ovens can be direct connected to a power-ventilated, grease-rated chimney or can be vented with a Listed Type 1 exhaust hood, or one constructed in accordance with NFPA 96 and all local and national codes. The oven must be vented in accordance with all local and national codes and in a manner acceptable to the authority having jurisdiction.

Wood Stone



Oven shown with optional stainless steel mantle.

Hearth Capacity

8" pizzas	8-10
10" pizzas	5-6
12" pizzas	4
16" pizzas	1-2

Assuming 5-minute cook times, the approximate maximum hourly production capacity can be calculated by multiplying the above numbers by 12.

Note: Highlighted capacities are considered an operational challenge.

OPTIONAL ACCESSORIES

- Doorway and Service Panel Extensions
- Stainless Steel or Black Granite Mantle
- Stainless Steel Oven Tools
- Custom Finishes
- Exhaust Fan
- Exhaust Hood
- Wood Burning Option
- Custom Wood Burning Accessories

MT. CHUCKANUT 4'

Stone Hearth Oven



Job Name

Model

WS-MS-4

Item#

The Mt. Chuckanut series oven features a standard door opening 20 inches wide x 10 inches high. The inside diameter of the oven floor is 37 inches, resulting in a 9-square-foot cooking hearth surface.

Whether heated by gas, wood, or a combination of the two fuels, the dense, high-temperature ceramic formulation of which the hearth and dome are cast creates a "deep heat sink" within the chamber of the oven. The 650-pound, monolithic, 4-inch thick, cast-ceramic floor sits on 4 inches of rigid insulation. The 700-pound, monolithic dome is also cast to a thickness of at least 4 inches. The hearth and dome are connected by a carefully tensioned steel exoskeleton, which ensures structural integrity and long life. The body of the oven rests on a 10-gauge steel pan bolted to a heavy-duty, 3-inch angle iron stand. The oven is wrapped with at least 2 inches of spun ceramic fiber insulation and enclosed (top and sides) with 16-gauge galvanized steel. The oven arrives completely assembled and ready to set in place.

GAS-FIRED The oven can be manufactured to burn either propane or natural gas; this must be specified at the time of order.

THE RADIANT FLAME The gas oven is heated by an easily adjustable wall of radiant flame (68,000-BTU max.) located at the rear of the cooking chamber. User control of this ample heat input ensures the ability to balance the oven's radiated top heat with that being conducted and radiated from the floor.

THE UNDERFLOOR IR BURNER A 47,000-BTU thermostatically controlled infrared burner can be mounted under the 4-inch thick, monolithic oven deck to ensure high production capacity with no heat recovery issues.

The combined effect of these two heat sources makes the Mt. Chuckanut an extremely powerful and responsive stone hearth oven. The oven can be equipped with either or both burners. If only the underfloor IR burner is present, the oven must be fueled primarily with wood burning in the chamber.

LIMITED WOOD-BURNING is an option for ovens with all gas burner configurations, but must be specified at time of order to ensure proper labeling.

WOOD-FIRED The Mt. Chuckanut is also available simply as a Wood-Fired oven. A hardwood fire in the chamber of the oven is all that is needed to keep the massive ceramic interior charged with heat, even in the face of very high levels of food production.

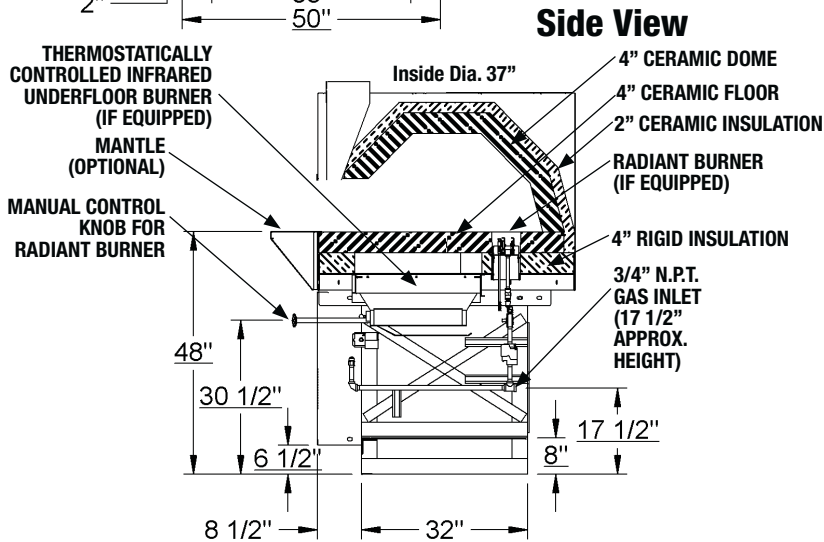
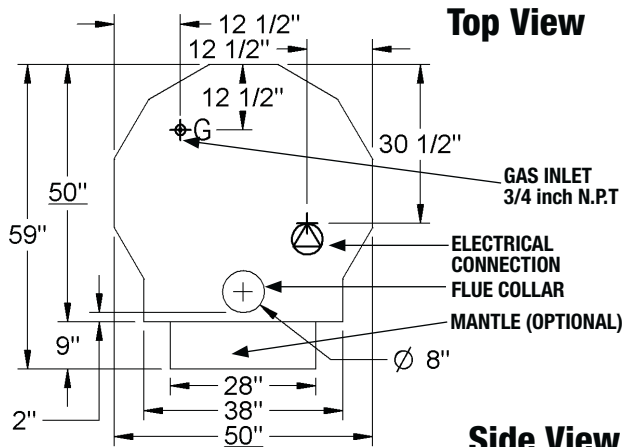
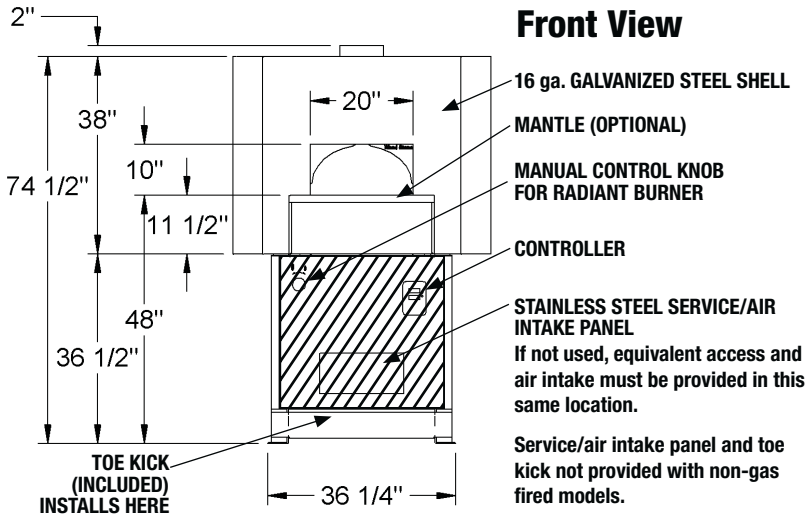
ALL MODELS The combustion products of the Gas and/or Wood used to fuel the oven vent through an 8-inch O.D. flue collar located above the doorway. The Mt. Chuckanut can be direct connected to a power-ventilated, grease-rated chimney or can be vented using a Listed Type 1 exhaust hood or one constructed in accordance with NFPA 96 and all relevant local and national codes. Models that utilize wood as a fuel source must be vented as a solid fuel appliance, in accordance with all relevant local and national codes, and in a manner acceptable to the authority having jurisdiction.



MT. CHUCKANUT 4'



Stone Hearth Oven

Model WS-MS-4



UTILITIES REQUIRED

Gas-Fired and Dual Gas/Wood-Fired Ovens

1. 120-VAC/ 1.1-AMP Electrical Supply
Connection made beneath oven as shown. 
2. 115,000-BTU Natural Gas Supply OR
102,000-BTU Propane (LP) Supply 

Wood-Fired Only

1. 120-VAC/ 1.1-AMP Electrical Supply.
Connection made to readout box. (ONLY on wood-only models).

FACADE INFORMATION

1. All facades or enclosures are by others; all ovens require 1-inch side clearance, and 14-inches top clearance to combustible construction. Any construction above, and 6 inches to either side of the oven doorway, must be non-combustible. See installation information for details.

2. Any facade or enclosure below the mantle of Gas-Fired and Dual Gas/Wood-Fired Ovens must allow the following:

- a) Unobstructed access 16-inches to each side of centerline for removal of service / intake panel.
- b) Easy access to all controls.
- c) Sufficient combustion air for gas burners; see installation information for details.

VENTING INFORMATION

The Mt. Chuckanut can be direct connected to a power-ventilated, grease-rated chimney or can be vented using a Listed Type 1 exhaust hood or one constructed in accordance with NFPA 96 and all relevant local and national codes. Models that utilize wood as a fuel source must be vented as a solid fuel appliance, in accordance with all relevant local and national codes, and in a manner acceptable to the authority having jurisdiction.

Unit Shipping Weight: 2,400 lbs.

Model Number	Underfloor IR	Radiant Flame	Wood Optional	Wood Required	Gas Type
WS-MS-4-RFG-IR	X	X	-W		LP or NG
WS-MS-4-RFG		X	-W		LP or NG
WS-MS-4-W-IR	X			X	LP or NG
WS-MS-4-W				X	No GAS

Wood Stone

MT. ADAMS 5'

Stone Hearth Oven



Gas oven shown with optional stainless steel mantle.

Job Name	
Model	WS-MS-5
Item#	

The Mt. Adams series oven features a standard door opening 30 inches wide x 10 inches high. The inside diameter of the oven floor is 52 inches, resulting in a 15-square-foot cooking hearth surface.

Whether heated by gas, wood or a combination of the two fuels, the dense, high-temperature ceramic formulation of which the hearth and dome are cast creates a "deep heat sink" within the chamber of the oven. The 1,100-pound, monolithic, 4-inch thick cast-ceramic floor sits on 4 inches of rigid insulation. The 1,100-pound, monolithic dome is also cast to a thickness of at least 4 inches. The hearth and dome are connected and supported by a carefully tensioned steel exoskeleton, which ensures structural integrity and long life. The body of the oven rests on a 10-gauge steel pan bolted to a heavy-duty, 3-inch angle iron stand. The oven is wrapped with at least 2 inches of spun ceramic fiber insulation and enclosed (top and sides) with 16-gauge galvanized steel. The oven arrives completely assembled and ready to set in place.

GAS-FIRED The oven can be manufactured to burn either propane or natural gas; this must be specified at the time of order.

THE RADIANT FLAME The gas oven is heated by an easily adjustable wall of radiant flame (105,000-BTU max.) located at the rear of the cooking chamber. User control of this ample heat input ensures the ability to balance the oven's radiated top heat with that being conducted and radiated from the floor.

THE UNDERFLOOR IR BURNER An 83,000-BTU thermostatically controlled infrared burner can be mounted under the 4-inch thick, monolithic oven deck to ensure high production capacity with no heat recovery issues.

The combined effect of these two heat sources makes the Mt. Adams an extremely powerful and responsive stone hearth oven. The oven can be equipped with either or both burners. *If only the underfloor IR burner is present, the oven must be fueled primarily with wood burning in the chamber.* **Limited wood burning** is an option for ovens with all gas burner configurations, but *must be specified at time of order to ensure proper labeling.* All Mt. Adams Gas-Fired and Wood w/ Gas Assist ovens are ETL Listed.

WOOD-FIRED The Mt. Adams is also available simply as a Wood-Fired oven. A hardwood fire in the chamber of the oven is all that is needed to keep the massive ceramic interior charged with heat, even in the face of very high levels of food production.

ALL MODELS The combustion products of the Gas and/or Wood used to fuel the oven vent through a flue collar located above the doorway. The Mt. Adams can be direct connected to a power-ventilated, grease-rated chimney or can be vented using a Listed Type 1 exhaust hood, or one constructed in accordance with NFPA 96 and all relevant local and national codes. The oven must be vented in accordance with all relevant local and national codes, and in a manner acceptable to the authority having jurisdiction. Ovens ordered without a hood will have a round flue adapter installed to facilitate direct connection to a round duct. A flue adapter is necessary only when the oven will be direct connected. Models that utilize wood as a fuel source must be vented as a solid fuel appliance.

Hearth Capacity

8" pizzas	12-16
10" pizzas	10-12
12" pizzas	8
16" pizzas	5

Assuming 5-minute cook times, the approximate maximum hourly production capacity can be calculated by multiplying the above numbers by 12.

Note: Highlighted capacities are considered an operational challenge.

OPTIONAL ACCESSORIES

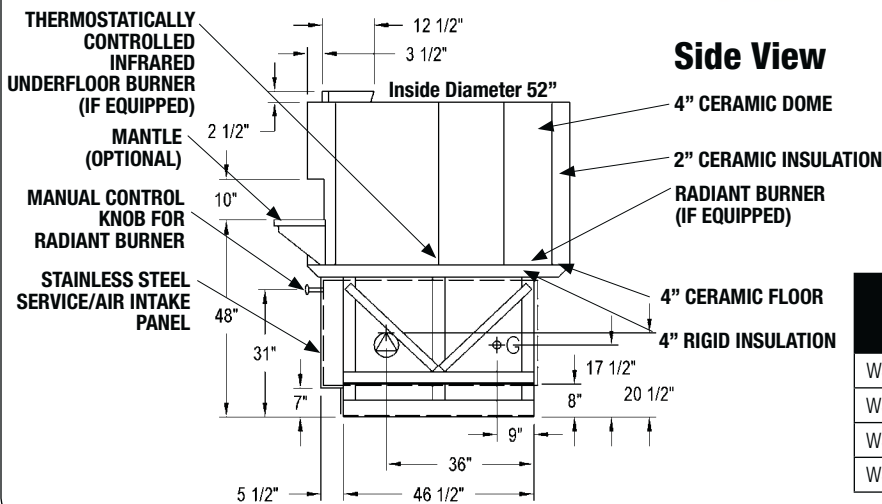
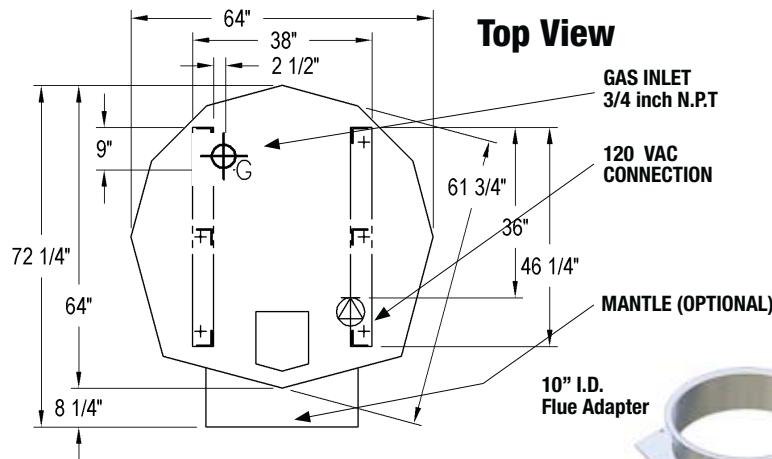
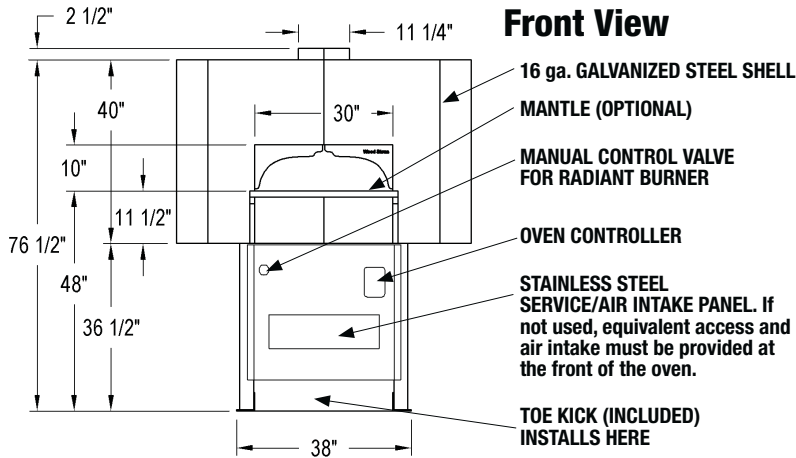
- Doorway and Service Panel Extensions
- Stainless Steel or Black Granite Mantles
- Stainless Steel Oven Tools
- Custom Finishes
- Exhaust Fan
- Exhaust Hood
- Wood Burning Option
- Custom Wood Burning Accessories
- Multiple Opening Option



MT. ADAMS 5'

Stone Hearth Oven

Model WS-MS-5



UTILITIES REQUIRED

Gas and Wood Gas Combination Ovens

1. 120-VAC/ 1.1-AMP Electrical Supply
2. 188,000-BTU Natural Gas Supply OR 159,000-BTU Propane (LP) Supply

Wood-fired Only

1. 120-VAC/ 1.1-AMP Electrical Supply.

FACADE INFORMATION

1. All facades or enclosures are by others; all ovens require 1-inch side clearance, and 14-inches top clearance to combustible construction. Any construction above, and 6 inches to either side of the oven doorway, must be non-combustible.
2. Any facade or enclosure below the mantle of **Gas-Fired and Wood w/ Gas Assist ovens** must allow the following:
 - a) Unobstructed access 17-inches to each side of centerline for removal of service / intake panel.
 - b) Easy access to all controls.
 - c) Sufficient combustion air for gas burners; see installation information for details.

VENTING INFORMATION

The Mt. Adams can be direct connected to a power-ventilated, grease-rated chimney or can be vented using a Listed Type 1 exhaust hood, or one constructed in accordance with NFPA 96 and all relevant local and national codes. The oven must be vented in accordance with all relevant local and national codes, and in a manner acceptable to the authority having jurisdiction. A flue adapter is necessary only when the oven will be direct connected. Ovens ordered without a hood will have a round flue adapter installed to facilitate direct connection to a round duct. A flue adapter is necessary only when the oven will be direct connected. Models that utilize wood as a fuel source must be vented as a solid fuel appliance.

**Unit Shipping Weight:
3,600 lbs.**

Model Number	Underfloor IR	Radiant Flame	Wood Optional	Wood Required	Gas Type
WS-MS-5-RFG-IR	X	X	-W		LP or NG
WS-MS-5-RFG		X	-W		LP or NG
WS-MS-5-W-IR	X			X	LP or NG
WS-MS-5-W				X	No GAS

Wood Stone



Oven shown with optional stainless steel mantle.

Hearth Capacity	
8" pizzas	18-22
10" pizzas	14-16
12" pizzas	10-12
16" pizzas	6-8

Assuming 5-minute cook times, the approximate maximum hourly production capacity can be calculated by multiplying the above numbers by 12.

OPTIONAL ACCESSORIES

- Doorway and Service Panel Extensions
- Stainless Steel or Black Granite Mantles
- Stainless Steel Oven Tools
- Custom Finishes
- Exhaust Fan
- Exhaust Hood
- Wood Burning Option
- Custom Wood Burning Accessories
- Multiple Opening Option

MT. BAKER 6'

Stone Hearth Oven



Job Name

Model

WS-MS-6

Item#

The Mt. Baker series ovens features a standard door opening 36 inches wide x 10 inches high. The inside diameter of the oven floor is 62 inches, resulting in a 22-square-foot cooking hearth surface.

Whether heated by gas, wood or a combination of the two fuels, the dense, high-temperature ceramic formulation of which the hearth and dome are cast creates a "deep heat sink" within the chamber of the oven. The 1,600-pound, monolithic, 4-inch thick, cast-ceramic floor sits on 4 inches of rigid insulation. The 1,300-pound, monolithic dome is also cast to a thickness of at least 4 inches. The hearth and dome are connected and supported by a carefully tensioned steel exoskeleton, which ensures structural integrity and long life. The body of the oven rests on a 10-gauge steel pan bolted to a heavy-duty, 3-inch angle iron stand. The oven is wrapped with at least 2 inches of spun ceramic fiber insulation and enclosed (top and sides) with 16-gauge galvanized steel. The oven arrives completely assembled and ready to set in place.

GAS-FIRED The oven can be manufactured to burn either propane or natural gas; this must be specified at the time of order.

THE RADIANT FLAME The gas oven is heated by an easily adjustable wall of radiant flame (105,000-BTU max.) located at the rear of the cooking chamber. User control of this ample heat input ensures the ability to balance the oven's radiated top heat with that being conducted and radiated from the floor.

THE UNDERFLOOR IR BURNER An 83,000-BTU thermostatically controlled infrared burner can be mounted under the 4-inch thick, monolithic oven deck to ensure high production capacity with no heat recovery issues. The combined effect of these two heat sources makes the Mt. Baker an extremely powerful and responsive stone hearth oven. The oven can be equipped with either or both burners. If only the underfloor IR burner is present, the oven must be fueled primarily with wood burning in the chamber. Limited wood burning is an option for ovens with all gas burner configurations, but must be specified at time of order to ensure proper labeling.

WOOD-FIRED The Mt. Baker is also available simply as a Wood-Fired oven. A hardwood fire in the chamber of the oven is all that is needed to keep the massive ceramic interior charged with heat, even in the face of very high levels of food production.

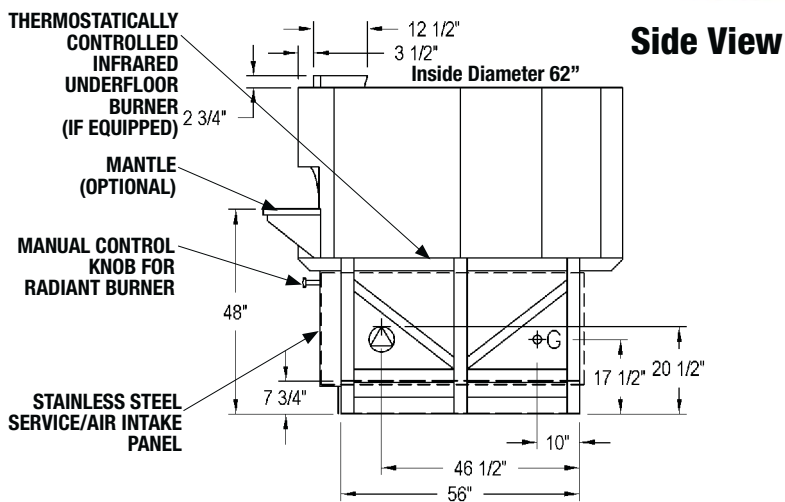
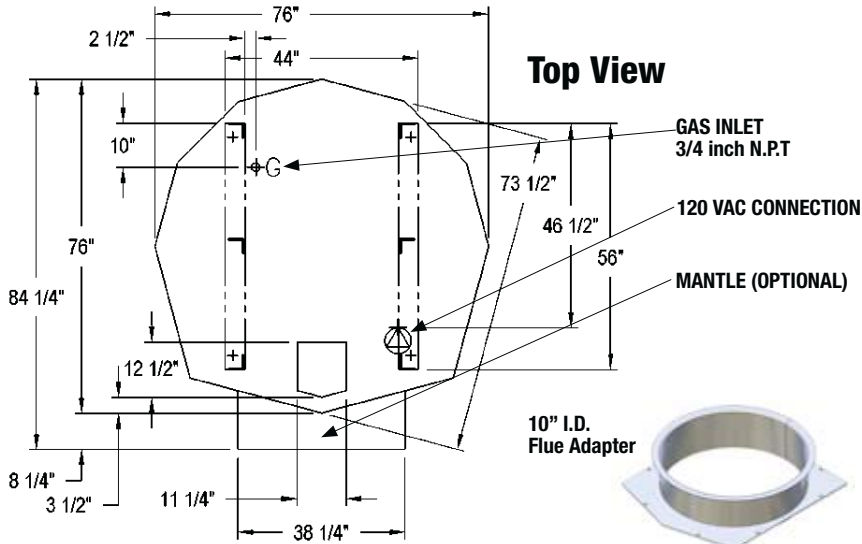
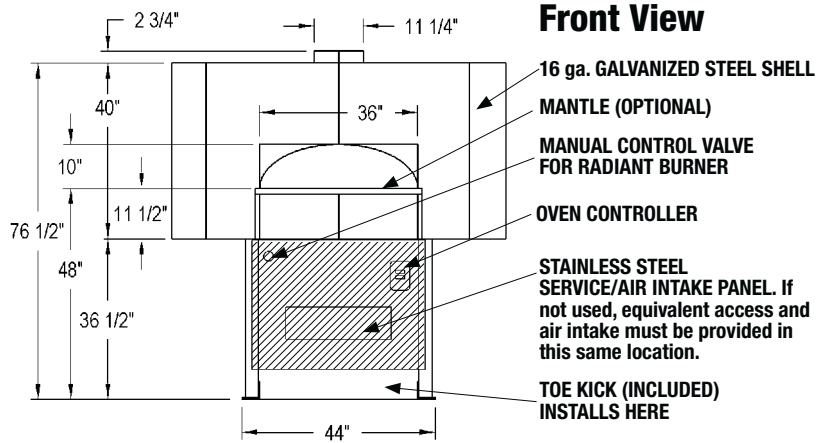
ALL MODELS The combustion products of the Gas and/or Wood used to fuel the oven vent through a flue collar located above the doorway. The Mt. Baker can be direct connected to a power-ventilated, grease-rated chimney or can be vented with a Listed Type 1 exhaust hood, or one constructed in accordance with NFPA 96 and all relevant local and national codes. The oven must be vented in accordance with all relevant local and national codes and in a manner acceptable to the authority having jurisdiction. Ovens ordered without a hood will have a round flue adapter installed to facilitate direct connection to a round duct. A flue adapter is necessary only when the oven will be direct connected. Models that utilize wood as a fuel source must be vented as a solid fuel appliance.



MT. BAKER 6'

Stone Hearth Oven

Model WS-MS-6



UTILITIES REQUIRED

Gas and Wood Gas Combination Ovens

1. 120-VAC/ 1.1-AMP Electrical Supply
2. 188,000-BTU Natural Gas Supply OR 159,000-BTU Propane (LP) Supply

Wood-fired Only

1. 120-VAC/ 1.1-AMP Electrical Supply.

FACADE INFORMATION

1. All facades or enclosures are by others; all ovens require 1-inch side clearance, and 14-inches top clearance to combustible construction. Any construction above, and 6-inches to either side of the oven doorway, must be non-combustible.
2. Any facade or enclosure below the mantle of Gas-Fired and Wood w/ Gas Assist ovens must allow the following:
 - a) Unobstructed access 20-inches to each side of centerline for removal of service / intake panel.
 - b) Easy access to all controls.
 - c) Sufficient combustion air for gas burners; see installation information for details.



VENTING INFORMATION

The Mt. Baker can be direct connected to a power-ventilated, grease-rated chimney or can be vented with a Listed Type 1 exhaust hood, or one constructed in accordance with NFPA 96 and all relevant local and national codes. The oven must be vented in accordance with all relevant local and national codes and in a manner acceptable to the authority having jurisdiction. Ovens ordered without a hood will have a round flue adapter installed to facilitate direct connection to a round duct. A flue adapter is necessary only when the oven will be direct connected. Models that utilize wood as a fuel source must be vented as a solid fuel appliance.

**Unit Shipping Weight:
4,600 lbs.**

Model Number	Underfloor IR	Radiant Flame	Wood Optional	Wood Required	Gas Type
WS-MS-6-RFG-IR	X	X	-W		LP or NG
WS-MS-6-RFG		X	-W		LP or NG
WS-MS-6-W-IR	X			X	LP or NG
WS-MS-6-W				X	No GAS

Wood Stone



Oven shown with optional stainless steel mantle.

Hearth Capacity	
8" pizzas	36-40
10" pizzas	22-26
12" pizzas	16-20
16" pizzas	8-10

Assuming 5-minute cook times, the approximate maximum hourly production capacity can be calculated by multiplying the above numbers by 12.

OPTIONAL ACCESSORIES

- Doorway and Service Panel Extensions
- Stainless Steel or Black Granite Mantles
- Stainless Steel Oven Tools
- Custom Finishes
- Exhaust Fan
- Exhaust Hood
- Wood Burning Option
- Custom Wood Burning Accessories
- Multiple Opening Option

MT. RAINIER 7'

Stone Hearth Oven



Job Name	
Model	WS-MS-7
Item#	

The Mt. Rainier series oven features a standard door opening 42 inches wide x 12 inches high. The inside diameter of the oven floor is 74 inches, resulting in a 31-square-foot cooking hearth surface.

Whether heated by gas, wood or a combination of the two fuels, the dense, high-temperature ceramic formulation of which the hearth and dome are cast creates a "deep heat sink" within the chamber of the oven. The 2,000-pound, monolithic, 4-inch thick, cast-ceramic floor sits on 4 inches of rigid insulation. The 1,800-pound, monolithic dome is also cast to a thickness of 4 inches. The hearth and dome are connected and supported by a carefully tensioned steel exoskeleton, which ensures structural integrity and long life. The body of the oven rests on a 10-gauge steel pan bolted to a heavy-duty, 3-inch angle iron stand. The oven is wrapped with at least 2 inches of spun ceramic fiber insulation and enclosed (top and sides) with 16-gauge galvanized steel. The oven arrives completely assembled and ready to set in place.

GAS-FIRED The oven can be manufactured to burn either propane or natural gas; this must be specified at the time of order.

THE RADIANT FLAME The gas oven is heated by an easily adjustable wall of radiant flame (123,000-BTU max, NG) located at the rear of the cooking chamber. User control of this ample heat input ensures the ability to balance the oven's radiated top heat with that being conducted and radiated from the floor.

THE UNDERFLOOR IR BURNER A 97,000-BTU thermostatically controlled infrared burner can be mounted under the 4-inch thick, monolithic oven deck to ensure high production capacity with no heat recovery issues.

The combined effect of these two heat sources makes the Mt. Rainier an extremely powerful and responsive stone hearth oven. The oven can be equipped with either or both burners. If only the underfloor IR burner is present, the oven must be fueled primarily with wood burning in the chamber. Limited wood burning is an option for ovens with all gas burner configurations, but must be specified at time of order to ensure proper labeling.

WOOD-FIRED The Mt. Rainier is also available simply as a wood-fired oven. A hardwood fire in the chamber of the oven is all that is needed to keep the massive ceramic interior charged with heat, even in the face of very high levels of food production.

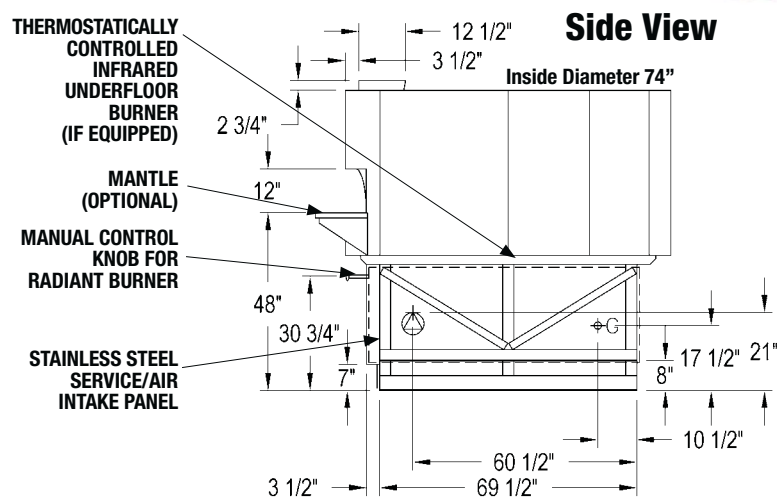
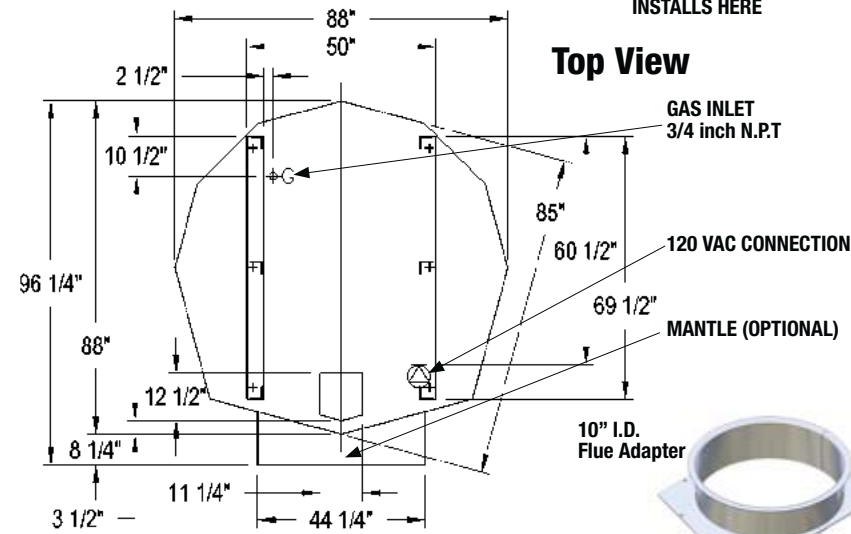
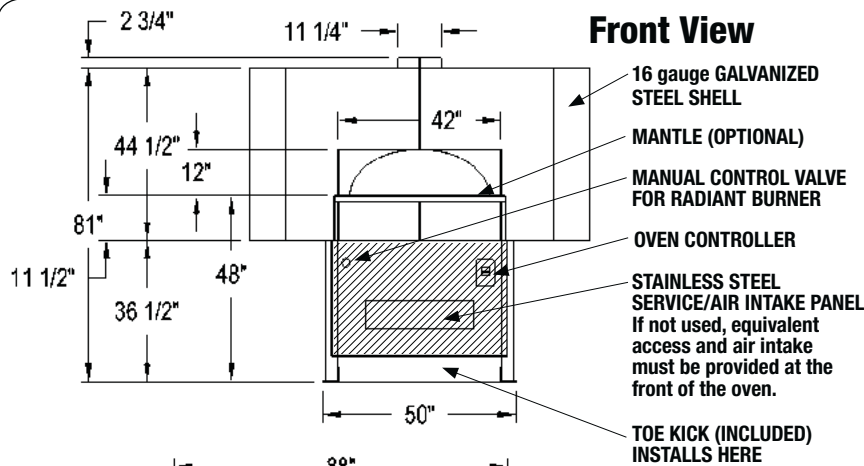
ALL MODELS The combustion products of the gas and/or wood used to fuel the oven vent through a flue collar located above the doorway. The Mt. Rainier can be direct connected to a power-ventilated, grease-rated chimney or can be vented with a Listed Type 1 exhaust hood, or one constructed in accordance with NFPA 96 and all relevant local and national codes. The oven must be vented in accordance with all relevant local and national codes, and in a manner acceptable to the authority having jurisdiction. Ovens ordered without a hood will have a round flue adapter installed to facilitate direct connection to a round duct. A flue adapter is necessary only when the oven will be direct connected. Models that utilize wood as a fuel source must be vented as a solid fuel appliance.



MT. RAINIER 7'

Stone Hearth Oven

Model WS-MS-7



UTILITIES REQUIRED

Gas and Wood Gas Combination Ovens

1. 120-VAC/ 1.1-AMP Electrical Supply
2. 220,000-BTU Natural Gas Supply OR 227,000-BTU Propane (LP) Supply

Wood-fired Only

1. 120-VAC/ 1.1-AMP Electrical Supply.

FACADE INFORMATION

1. All facades or enclosures are by others; all ovens require 1-inch side clearance, and 14-inches top clearance to combustible construction. Any construction above, and 6 inches to either side of the oven doorway, must be non-combustible.

2. Any facade or enclosure below the mantle of **gas and wood-gas combination ovens** must allow the following:

- a) Unobstructed access 23-inches to each side of centerline for removal of service / intake panel.
- b) Easy access to all controls.
- c) Sufficient combustion air for gas burners; see installation information for details.

VENTING INFORMATION

The Mt. Rainier can be direct connected to a power-ventilated, grease-rated chimney or can be vented with a Listed Type 1 exhaust hood, or one constructed in accordance with NFPA 96 and all relevant local and national codes. Models that utilize wood as a fuel source must be vented as a solid fuel appliance, in accordance with all relevant local and national codes, and in a manner acceptable to the authority having jurisdiction. Ovens ordered without a hood will have a round flue adapter installed to facilitate direct connection to a round duct. A flue adapter is necessary only when the oven will be direct connected. Models that utilize wood as a fuel source must be vented as a solid fuel appliance.

**Unit Shipping Weight:
6,000 lbs.**

Model Number	Underfloor IR	Radiant Flame	Wood Optional	Wood Required	Gas Type
WS-MS-7-RFG-IR	X	X	-W		LP or NG
WS-MS-7-RFG		X	-W		LP or NG
WS-MS-7-W-IR	X			X	LP or NG
WS-MS-7-W				X	No GAS

Wood Stone



Right-hand configuration shown with optional stainless steel storage box.

Hearth Capacity

8" pizzas	16
10" pizzas	10
12" pizzas	6
16" pizzas	4

Assuming 5-minute cook times, the approximate maximum hourly production capacity can be calculated by multiplying the above numbers by 12.

OPTIONAL ACCESSORIES

- Decorative Flame
- Stainless Steel Storage Boxes
- Stainless Steel Oven Tool Set (with stainless steel hangers)
- Stack-Mounted Exhaust Fan
- Custom Oven-Mounted Exhaust Hood
- Temporary Rigging Casters
- Configured for Wood Burning (Wood burning models must be vented for solid fuel)
- Wood Stone also carries a full line of accessories for stone hearth cooking
- Prepared for Facade Application

FIRE DECK 6045

Stone Hearth Deck Oven



Job Name

Model

WS-FD-6045

Item#

Fuel Type

Gas-Fired or Multi Fuel

The Fire Deck 6045 features a standard door opening 34 inches wide x 10 inches high. The cooking surface is 40 inches wide, and 34 inches deep, resulting in 9 square feet of usable deck space. The dense, high temperature ceramic formulation of which the hearth and dome are cast creates a "deep heat sink" within the chamber of the oven. The chef is protected from the heat of the chamber by the ceramic glass door/heat shield. The heat shield glides smoothly and easily using a simple counterweight, and can be safely left in any position. Whether it is open or closed, the operator and the customers can see into the brightly illuminated chamber. The Fire Deck is unique among deck ovens in that the oven operates efficiently with the door open or closed.

The Fire Deck 6045 is available in a variety of burner and fuel configurations. The standard unit has a manually adjustable wall of radiant flame on one side of the oven chamber (specify right or left at time of order), as well as a thermostatically controlled gas infrared burner beneath the oven deck. Either or both of these burners can be omitted to accommodate the use of wood as a fuel source.

The 750-pound, monolithic, cast-ceramic floor sits on 4 inches of rigid insulation and is poured to a thickness of 4 inches. The 950-pound, monolithic dome is also cast to a thickness of 4 inches. The hearth and dome are connected by a carefully tensioned steel exoskeleton, which ensures structural integrity and long life. The oven's ceramic dome is wrapped with at least 2 inches of spun ceramic fiber insulation and enclosed (top and sides) with 16-gauge galvanized steel. The body of the oven rests on a 10-gauge steel pan welded to a heavy-duty stand, coated with a durable black finish. The upper face of the oven body is finished in stainless steel.

A stainless steel storage compartment is optional and can be provided in the support frame. The oven arrives completely assembled and may be accompanied by a set of temporary rigging casters (optional) to aid in moving the oven into place.

The Fire Deck must be vented using a Type 1 exhaust hood, or one constructed in accordance with NFPA 96 and all relevant local and national codes. Ovens with a -W in the model number must be vented as a solid fuel appliance. The oven must be vented in accordance with all relevant local and national codes and in a manner acceptable to the authority having jurisdiction. The oven is approved to be installed with a minimum 1-inch side clearance to combustible construction.

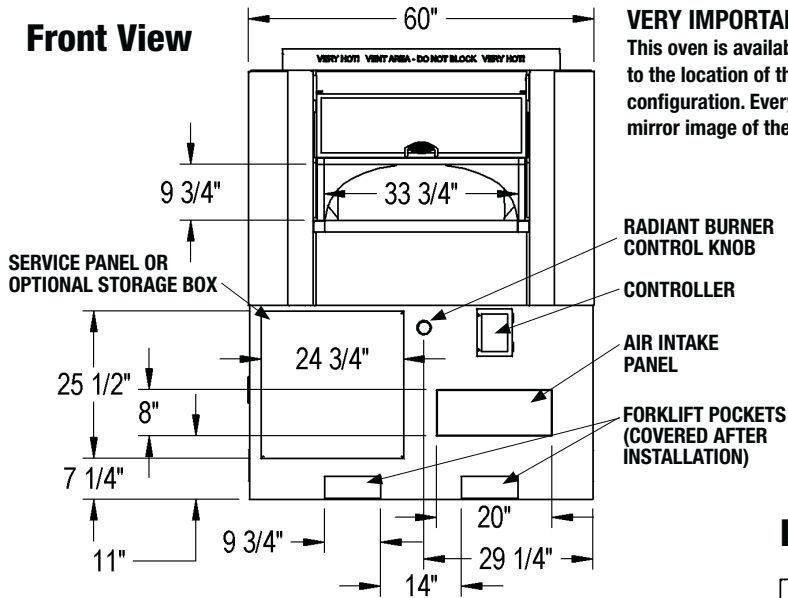


FIRE DECK 6045

Stone Hearth Deck Oven

Model
WS-FD-6045

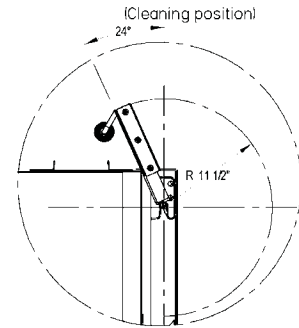
Front View



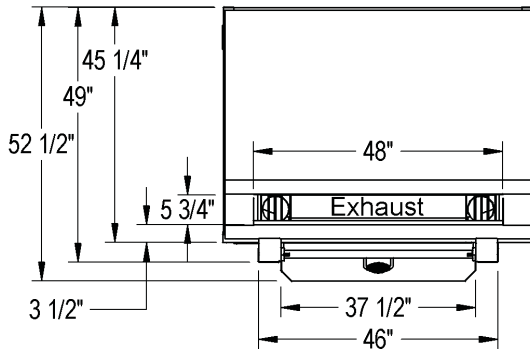
VERY IMPORTANT!!

This oven is available in a left or right configuration. The configuration corresponds to the location of the radiant flame. The figures on this page show a LEFT-hand configuration. Everything about a RIGHT-hand configured Fire Deck 6045 will be a mirror image of the LEFT-hand version.

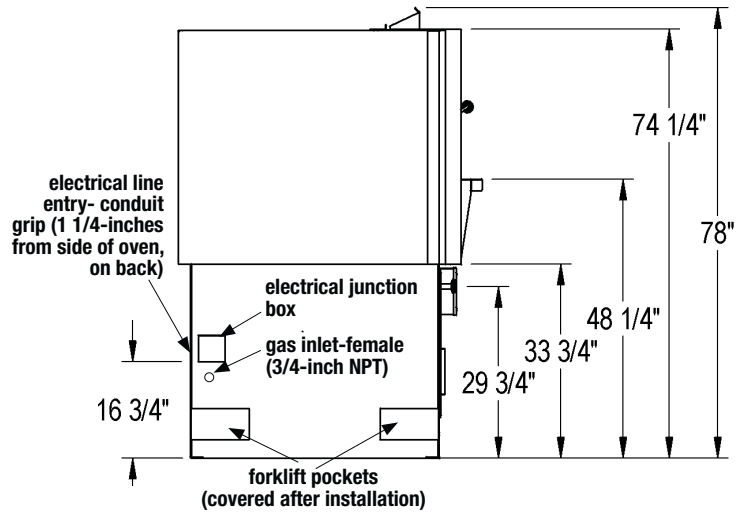
Heat Shield Swing Detail



Top View



Left Side View



UTILITIES REQUIRED

- 120 VAC/ 4 AMP electrical connection
 - 135,000 BTU Natural Gas supply
- OR
- 125,000 BTU Propane (LP) supply
- The oven's gas inlet is 3/4" N.P.T. Female

VENTING INFORMATION

Must be installed under a Listed Type 1 exhaust hood, or a hood constructed and installed in accordance with NFPA 96 and all relevant local and national codes.

Unit Shipping Weight: 3,200 lbs.

Guide to Fire Deck Model #s

Fire Deck Model #s	Underfloor IR Burner	Left-side Flame Burner	Right-side Flame Burner	Wood Fire Optional	Wood Fire Mandatory	Natural Gas	Liquid Propane
WS-FD-6045-RFG-L-IR	X	X		-W		NG	LP
WS-FD-6045-RFG-R-IR	X		X	-W		NG	LP
WS-FD-6045-W-IR	X				X	NG	LP
WS-FD-6045-W					X		

Wood Stone



Shown with optional storage boxes.

Hearth Capacity

8" pizzas	20
10" pizzas	14
12" pizzas	10
16" pizzas	6

Assuming 5-minute cook times, the approximate maximum hourly production capacity can be calculated by multiplying the above numbers by 12.

OPTIONAL ACCESSORIES

- Decorative Flame
- Stainless Steel Storage Boxes
- Stainless Steel Oven Tool Set (with stainless steel hangers)
- Stack-Mounted Exhaust Fan
- Custom Oven-Mounted Exhaust Hood
- Temporary Rigging Casters
- Configured for Wood Burning (Wood burning models must be vented for solid fuel)
- Prepared for facade application
- Wood Stone also carries a full line of accessories for stone hearth cooking

FIRE DECK 8645

Stone Hearth Deck Oven



Job Name	
Model	WS-FD-8645
Item#	
Fuel Type	Gas-Fired or Multi Fuel

The Fire Deck features a standard door opening 56 inches wide x 10 inches high. The cooking surface is 58 inches wide, and 38 inches deep, resulting in 15 square feet of usable deck space. The dense, high temperature ceramic formulation of which the hearth and dome are cast creates a "deep heat sink" within the chamber of the oven. The chef is protected from the heat of the chamber by the ceramic glass door/heat shield. The heat shield glides smoothly and easily using a simple counterweight, and can be safely left in any position. Whether it is open or closed, the operator and the customers can see into the brightly illuminated chamber. The Fire Deck is unique among deck ovens in that the oven operates efficiently with the door open or closed.

The Fire Deck is available in a variety of burner and fuel configurations. The standard unit has two manually adjustable walls of radiant flame (one at each end), as well as a thermostatically controlled gas infrared burner beneath the oven deck. Alternatively either or both of the radiant flame burners can be omitted to accommodate the use of wood as a fuel source. The ovens are constructed so that future addition of any burner (previously omitted) is possible.

The 1,200-pound, monolithic, cast-ceramic floor sits on 4 inches of rigid insulation and is poured to a thickness of 4 inches. The 1,300-pound, monolithic dome is also cast to a thickness of 4 inches. The hearth and dome are connected by a carefully tensioned steel exoskeleton, which ensures structural integrity and long life. The oven's ceramic dome is wrapped with at least 2 inches of spun ceramic fiber insulation and enclosed (top and sides) with 16-gauge galvanized steel. The body of the oven rests on a 10-gauge steel pan welded to a heavy-duty stand, coated in a durable black finish. The upper face of the oven is finished in stainless steel.

Stainless steel storage compartments (shown) are optional and can be provided in the support frame. The oven arrives completely assembled and may be accompanied by a set of temporary rigging casters (optional) to aid in moving the oven into place.

The Fire Deck must be vented using a Listed Type 1 exhaust hood or one constructed and installed in accordance with NFPA 96 and all relevant local and national codes. Fire Deck models with a -W in the model number must be vented for solid fuel. The oven must be vented in accordance with all relevant local and national codes and in a manner acceptable to the authority having jurisdiction. The oven is approved to be installed with a minimum of 1-inch side clearance to combustible construction.



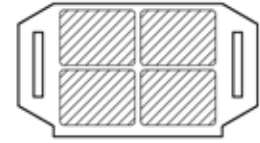
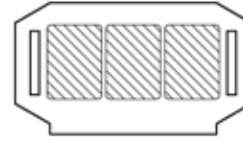
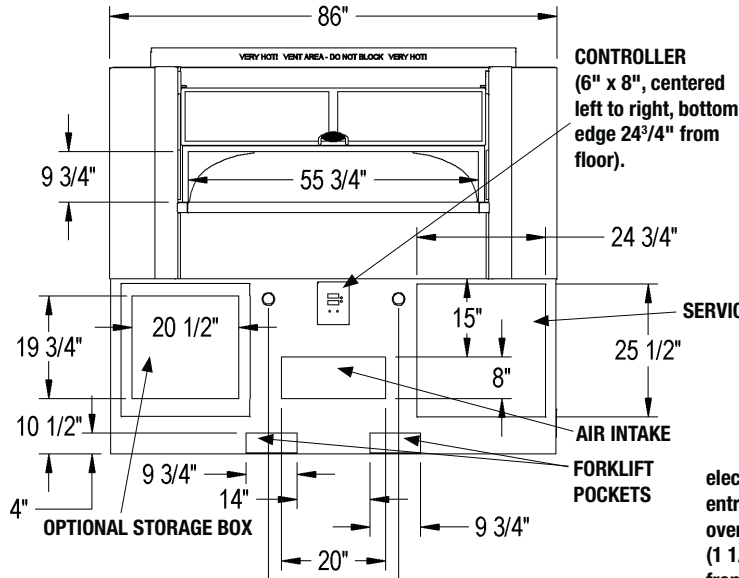
FIRE DECK 8645

Stone Hearth Deck Oven

Model

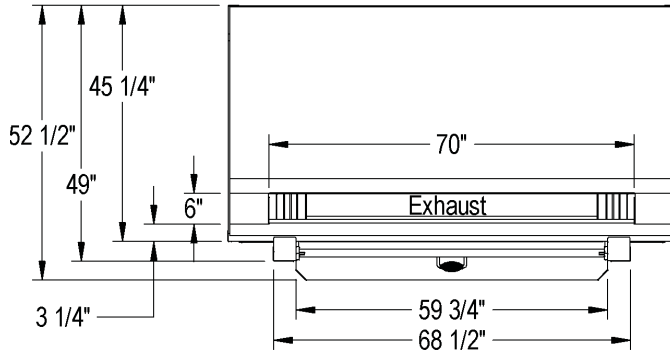
WS-FD-8645

Front View

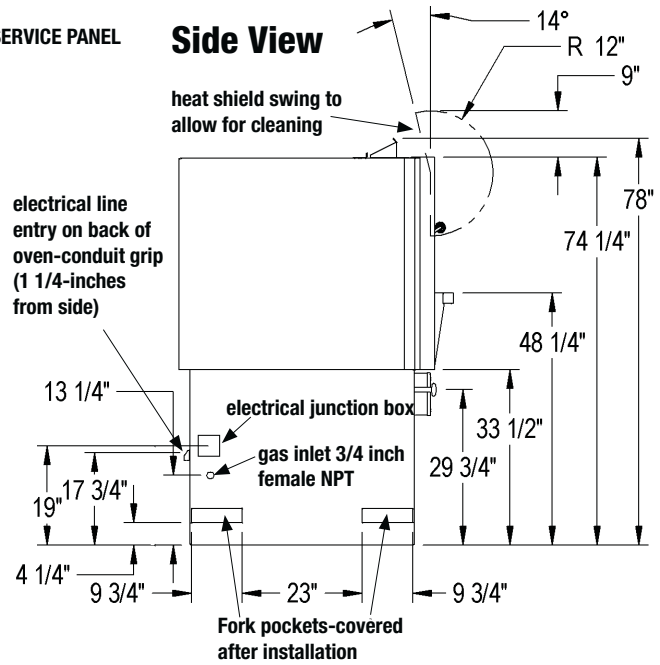


Graphic representations of oven interior showing possible arrangements of 3 and 4 full-sized sheet pans (18 x 26) and possible locations of Radiant Flame Burners

Top View



Side View



UTILITIES REQUIRED

- 120 VAC/ 4 AMP electrical connection
 - 225,000 BTU Natural Gas supply
OR
200,000 BTU Propane (LP) supply
- The oven's gas inlet is 3/4" N.P.T. Female

VENTING INFORMATION

The Fire Deck 8645 must be installed under a Listed Type 1 exhaust hood, or a hood constructed and installed in accordance with NFPA 96 and with all relevant local and national codes.

Unit Shipping Weight: 4,500 lbs.

Guide to Fire Deck Model #s

	Underfloor IR Burner	Left-side Flame Burner	Right-side Flame Burner	Wood Fire Optional	Wood Fire Mandatory	Natural Gas	Liquid Propane
WS-FD-8645-RFG-L/R-IR	X	X	X			NG	LP
WS-FD-8645-RFG-L-IR	X	X		-W		NG	LP
WS-FD-8645-RFG-R-IR	X		X	-W		NG	LP
WS-FD-8645-W-IR	X				X	NG	LP
WS-FD-8645-W					X		

Wood Stone



Hearth Capacity	
8" pizzas	40
10" pizzas	24
12" pizzas	15
16" pizzas	8
18" or 20" pizzas	6

Assuming 5-minute cook times, the approximate maximum hourly production capacity can be calculated by multiplying the above numbers by 12.

OPTIONAL ACCESSORIES

- Decorative Flame
- Stainless Steel Storage Boxes
- Stainless Steel Oven Tool Set (with stainless steel hangers)
- Stack-Mounted Exhaust Fan
- Custom Oven-Mounted Exhaust Hood
- Temporary Rigging Casters
- Configured for Wood Burning (Wood burning models must be vented for solid fuel)
- Prepared for facade application
- Wood Stone also carries a full line of accessories for stone hearth cooking
- Prepared for Facade Application

FIRE DECK 9660

Stone Hearth Deck Oven



Job Name	
Model	WS-FD-9660
Item#	
Fuel Type	Gas-Fired or Multi Fuel

The Fire Deck 9660 features a standard door opening 54 inches wide x 10 inches high. The cooking surface is 72 inches wide, and 46 inches deep, resulting in 22 square feet of usable deck space. The dense, high temperature ceramic formulation of which the hearth and dome are cast creates a "deep heat sink" within the chamber of the oven. The Fire Deck is unique among deck ovens in that it can easily accommodate six 20-inch pizzas, or 4 to 5 full sized sheet pans.

The Fire Deck is available in a variety of burner and fuel configurations. The standard unit has two manually adjustable walls of radiant flame (one at each end), as well as a thermostatically controlled gas infrared burner beneath the oven deck. Alternatively, either of the radiant flame burners can be omitted to accommodate the use of wood as a fuel source. The ovens are constructed so that future addition of any burner (previously omitted) is possible.

The 1,600-pound, monolithic, cast-ceramic floor sits on 4 inches of rigid insulation and is poured to a thickness of 4 inches. The 2,050-pound, monolithic dome is also cast to a thickness of 4 inches. The hearth and dome are connected by a carefully tensioned steel exoskeleton, which ensures structural integrity and long life. The oven's ceramic dome is wrapped with at least 2 inches of spun ceramic fiber insulation and enclosed (front, top and sides) with 16-gauge galvanized steel. The body of the oven rests on a 10-gauge steel pan welded to a heavy-duty stand, coated with a durable black finish. The oven stand is coated with a durable black finish.

The oven arrives completely assembled and may be accompanied by a set of temporary rigging casters (optional) to aid in moving the oven into place.

The combustion products of the gas and/or wood used to fuel the oven vent through a 12-inch O.D. flue collar located above the doorway. The Fire Deck 9660 can be direct connected to a power-ventilated, grease-rated chimney, or it can be vented using a Listed Type 1 exhaust hood or one constructed in accordance with NFPA 96 and all relevant local and national codes.

IMPORTANT - Ovens with model numbers containing a -W must be vented as a solid fuel appliance. The oven can be installed with only 1-inch side clearance to combustible construction.



FIRE DECK 9660

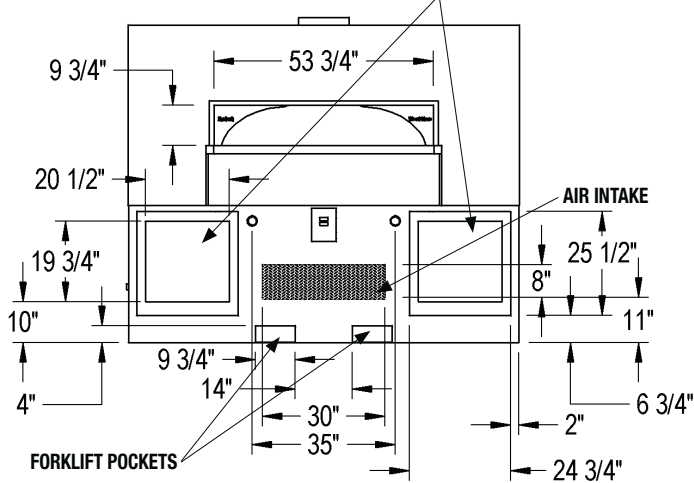
Stone Hearth Deck Oven

Model

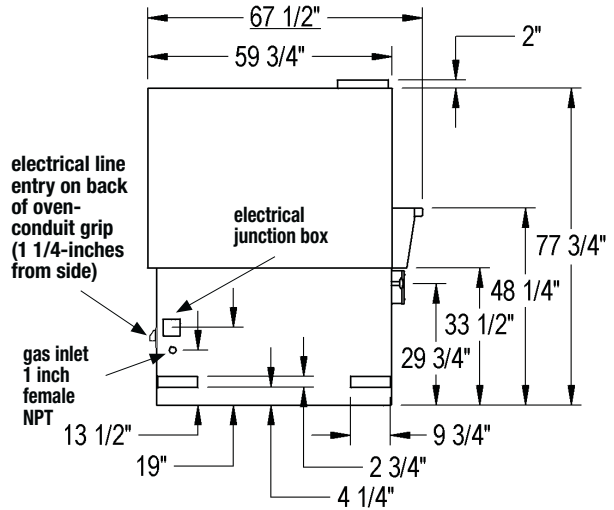
WS-FD-9660

Front View

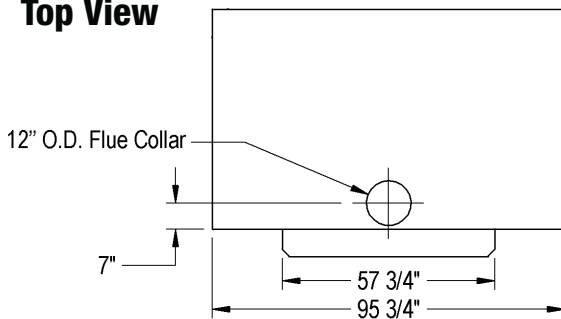
Optional storage boxes shown. Standard access panels correspond to outer dimensions of the storage boxes. All storage boxes and/or access panels must remain easily removable after installation.



Side View



Top View



Guide to Fire Deck Model #s

	Underfloor IR Burner	Left-side Flame Burner	Right-side Flame Burner	Wood Fire Optional	Wood Fire Mandatory	Natural Gas	Liquid Propane
WS-FD-9660-RFG-L/R-IR	X	X	X			NG	LP
WS-FD-9660-RFG-L-IR	X	X		-W		NG	LP
WS-FD-9660-RFG-R-IR	X		X	-W		NG	LP
WS-FD-9660-W-IR	X				X	NG	LP
WS-FD-9660-W					X		

UTILITIES REQUIRED

- 120 VAC/ 4 AMP electrical connection
- 350,000 BTU Natural Gas supply
OR
350,000 BTU Propane (LP) supply
The oven's gas inlet is 1" N.P.T. Female

VENTING INFORMATION

The Fire Deck 9660 can be direct connected to a power-ventilated, grease-rated chimney or can be vented with a Listed Type 1 exhaust hood, or one constructed in accordance with NFPA 96 and all relevant local and national codes. The oven must be vented in accordance with all relevant local and national codes, and in a manner acceptable to the authority having jurisdiction.

IMPORTANT - Ovens with model numbers containing a -W should be vented as a solid fuel appliance.

Unit Shipping Weight: 5,700 lbs.



FIRE DECK 9660

Stone Hearth Deck Oven



Job Name	
Model	WS-FD-9660-CL
Item#	
Fuel Type	Gas-Fired and Coal-Fired

Hearth Capacity

8" pizzas	32
10" pizzas	18
12" pizzas	12
16" pizzas	6
18" or 20" pizzas	4

Assuming 5-minute cook times, the approximate maximum hourly production capacity can be calculated by multiplying the above numbers by 12.

OPTIONAL ACCESSORIES

- Stainless Steel Storage Boxes
- Stainless Steel Oven Tool Set (with stainless steel hangers)
- Stack-Mounted Exhaust Fan
- Custom Oven-Mounted Exhaust Hood
- Temporary Rigging Casters
- Prepared for facade application
- Wood Stone also carries a full line of accessories for stone hearth cooking
- Prepared for Facade Application

The Coal-fired Fire Deck 9660 features a standard door opening 54 inches wide x 10 inches high. The cooking surface is 72 inches wide, and 46 inches deep, resulting in 22 square feet of usable deck space. The dense, high temperature ceramic formulation of which the hearth and dome are cast creates a "deep heat sink" within the chamber of the oven. The Fire Deck is unique among deck ovens in that it can easily accommodate six 20-inch pizzas, or 6 full sized sheet pans.

The Coal-fired Fire Deck is a variation of our standard Fire Deck 9660 gas-fired oven. The oven has been modified to achieve an excellent balance of top and bottom heat while burning coal, and to optimize air flow to the coal fire. The coal-fired model utilizes one gas-fired wall of radiant flame on one side of the oven opposite the coal fire, and a thermostatically controlled gas infrared burner beneath the oven deck.

The 1,600-pound, monolithic, cast-ceramic floor sits on 4 inches of rigid insulation and is poured to a thickness of 4 inches. The 2,400-pound, monolithic dome is also cast to a thickness of 4 inches. The hearth and dome are connected by a carefully tensioned steel exoskeleton, which ensures structural integrity and long life.

The body of the oven rests on a 10-gauge steel pan welded to a heavy-duty stand, coated with a durable black finish. The oven's ceramic dome is wrapped with at least 2 inches of spun ceramic fiber insulation and enclosed (front, top and sides) with 16-gauge galvanized steel. The oven arrives completely assembled and may be accompanied by a set of temporary rigging casters (optional) to aid in moving the oven into place.

The combustion products of the gas and coal used to fuel the oven vent through a 12-inch O.D. flue collar located above the doorway. The Fire Deck 9660 can be direct connected to a power-ventilated grease rated chimney, or it can be vented using a Listed Type 1 exhaust hood or one constructed in accordance with NFPA 96 and all relevant local and national codes. This model must be vented as a solid fuel appliance.



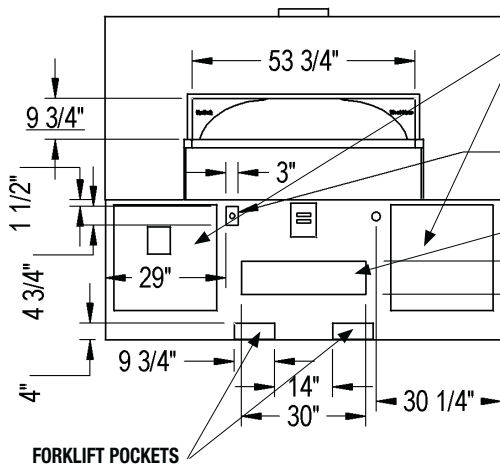
FIRE DECK 9660

Stone Hearth Deck Oven

Model

WS-FD-9660

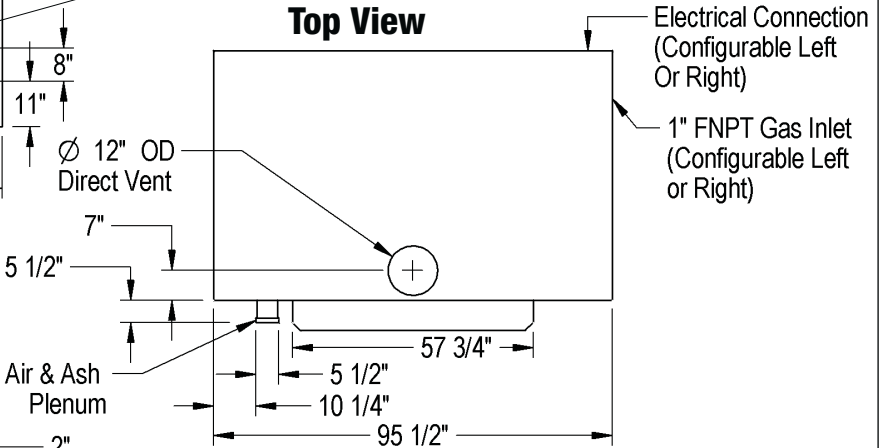
Front View



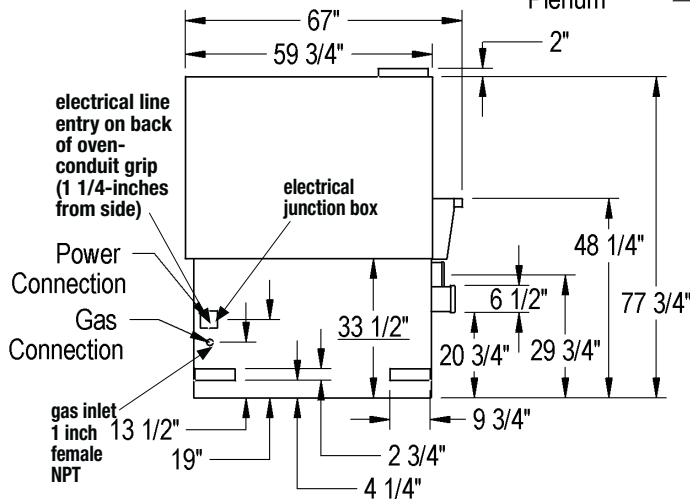
Optional storage boxes shown. Standard access panels correspond to outer dimensions of the storage boxes. All storage boxes and/or access panels must remain easily removable after installation.

Blower Speed Control
 AIR INTAKE

Top View



Side View



UTILITIES REQUIRED

- 120 VAC/ 4 AMP electrical connection
- 225,000 BTU Natural Gas supply
OR
225,000 BTU Propane (LP) supply
The oven's gas inlet is 1" N.P.T. Female

VENTING INFORMATION

The Fire Deck 9660 can be direct connected to a power-ventilated, grease-rated chimney or can be vented with a Listed Type 1 exhaust hood, or one constructed in accordance with NFPA 96 and all relevant local and national codes. The oven must be vented in accordance with all relevant local and national codes, and in a manner acceptable to the authority having jurisdiction.

IMPORTANT: This model must be vented as a solid fuel appliance.

Unit Shipping Weight: 5,700 lbs.

Wood Stone



FIRE DECK 9690

Stone Hearth Deck Oven



Job Name	
Model	WS-FD-9690
Item#	
Fuel Type	Gas-Fired or Multi Fuel

Hearth Capacity

8" pizzas	60
10" pizzas	40
12" pizzas	25
16" pizzas	16
18" or 20" pizzas	9

Assuming 5-minute cook times, the approximate maximum hourly production capacity can be calculated by multiplying the above numbers by 12.

OPTIONAL ACCESSORIES

- Decorative Flame
- Stainless Steel Oven Tool Set (with wall-mounting hangers)
- Stack-Mounted Exhaust Fan
- Custom Oven-Mounted Exhaust Hood
- Configured for Wood Burning (Wood burning models must be vented for solid fuel)
- Stainless Steel or Powder Coated Finishes Available for the Oven Enclosure
- Wood Stone also carries a full line of accessories for stone-hearth cooking

The Fire Deck 9690 features a standard door opening 60 inches wide x 10 inches high. The stone hearth is 72 inches wide, and 76 inches deep, resulting in 38 square feet of usable deck space. The dense, high temperature ceramic formulation of which the hearth and dome are cast creates a "deep heat sink" within the chamber of the oven. The Fire Deck is available in a variety of burner and fuel configurations. The standard unit has a single wall of radiant flame (incorporating 2 independently adjustable radiant burners), as well as a thermostatically controlled gas infrared burner beneath the oven deck. Alternatively, any or all of the radiant burners can be omitted to accommodate the use of wood as a fuel source. The ovens are constructed so that future addition of any of the burners (previously omitted) is possible.

The 4,000-pound, monolithic, cast-ceramic floor sits on 4 inches of rigid insulation and is poured to a thickness of 6 inches. The 2,400-pound, monolithic dome is cast to a thickness of 4 inches. The hearth and dome are connected by a carefully tensioned steel exoskeleton, which ensures structural integrity and long life. The body of the oven rests on a 10-gauge steel pan welded to a heavy-duty frame. The oven is wrapped with at least 2 inches of spun ceramic fiber insulation and enclosed (front, top and sides) with 16-gauge galvanized steel. The oven arrives completely assembled on heavy-duty shipping casters and ready to roll into place.

The oven vents through a 12-inch O.D. flue collar located directly above the doorway. The Fire Deck 9690 can be direct connected to a power-ventilated, grease-rated chimney or it can be vented using a Listed Type 1 exhaust hood or one constructed and installed in accordance with NFPA 96 and all relevant local and national codes. This oven must be vented in accordance with all relevant local and national codes and in a manner acceptable to the authority having jurisdiction.

IMPORTANT - Ovens with model numbers containing a -W must be vented as a solid fuel appliance. The oven can be installed with only 1-inch side clearance to combustible construction.

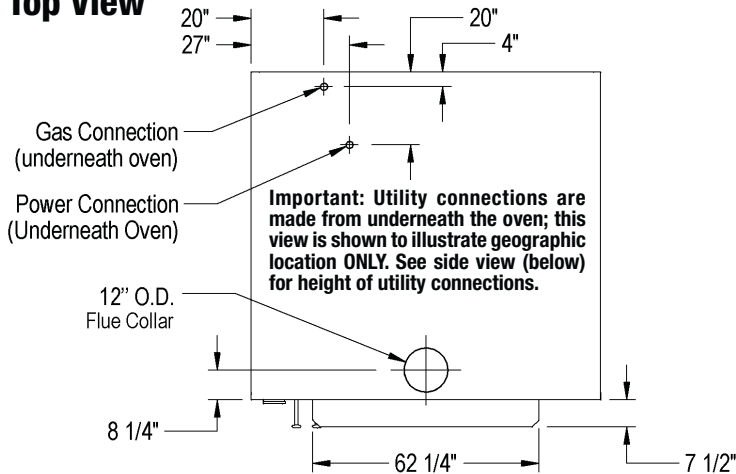


FIRE DECK 9690

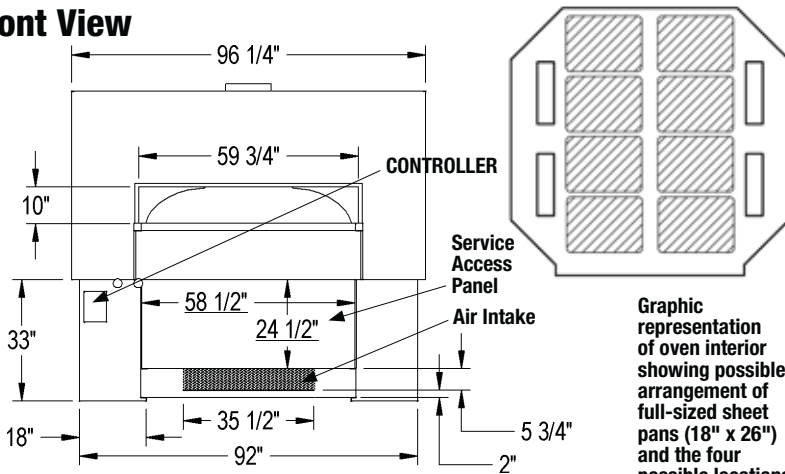
Stone Hearth Deck Oven

Model
WS-FD-9690

Top View

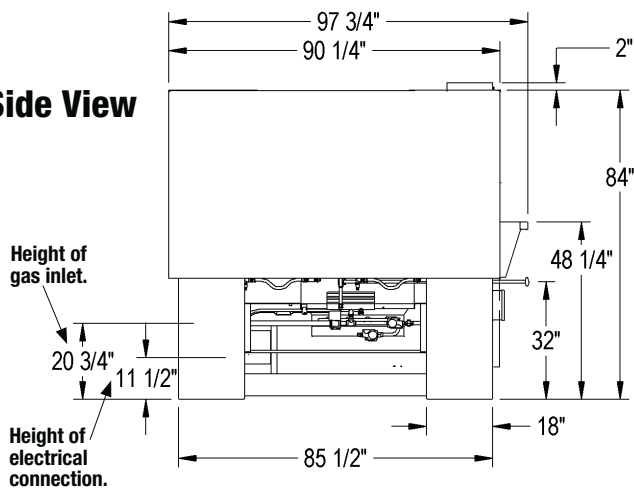


Front View



Graphic representation of oven interior showing possible arrangement of full-sized sheet pans (18" x 26") and the four possible locations for the two radiant flame burners.

Side View



UTILITIES REQUIRED

- 120 VAC/ 4 AMP electrical connection
- 347,000 BTU (max) Natural Gas supply OR 369,000 BTU (max) Propane (LP) supply
The oven's gas inlet is 1" N.P.T. Female

VENTING INFORMATION

The Fire Deck 9690 can be direct connected to a power-ventilated, grease-rated chimney, or vented using a Listed Type 1 exhaust hood, or one constructed in accordance with NFPA 96 and all relevant local and national codes. This oven must be vented in accordance with all local and national codes and in a manner acceptable to the authority having jurisdiction.

IMPORTANT - Ovens with model numbers containing a -W must be vented as a solid fuel appliance.

BTU output per burner

Natural Gas Propane

	Natural Gas	Propane
Radiant (flame) Burner	125,000	142,000
IR Burner	97,000	85,000

**Unit Shipping Weight:
10,000 lbs.**

Guide to Fire Deck Model #s	Underfloor IR Burner	Left-side Flame Burner	Right-side Flame Burner	Wood Fire Optional	Wood Fire Mandatory	Natural Gas	Liquid Propane
WS-FD-9690-RFG-L/R-IR	1	1	1			NG	LP
WS-FD-9690-RFG-LL-IR	1	2		-W		NG	LP
WS-FD-9690-RFG-RR-IR	1		2	-W			
WS-FD-9690-RFG-L-IR	X	X		-W		NG	LP
WS-FD-9690-RFG-R-IR	X		X	-W		NG	LP
WS-FD-9690-W-IR	1				X	NG	LP
WS-FD-9690-W					X		

FIRE DECK 9690

Stone Hearth Deck Oven



All storage boxes and/or access panels must remain easily removable after installation.

Job Name	
Model	WS-FD-9690-CL
Item#	
Fuel Type	Gas-Fired and Coal-Fired

The Coal-fired Fire Deck 9690 features a standard door opening 60 inches wide x 10 inches high. The cooking surface is 72 inches wide, and 76 inches deep, resulting in 38 square feet of usable deck space. The dense, high temperature ceramic formulation of which the hearth and dome are cast creates a "deep heat sink" within the chamber of the oven. The Fire Deck is unique among deck ovens in that it can easily accommodate six 20-inch pizzas, or 6 full sized sheet pans.

The Coal-fired Fire Deck is a variation of our standard Fire Deck 9690 gas-fired oven. The oven has been modified to achieve an excellent balance of top and bottom heat while burning coal, and to optimize air flow to the coal fire. The coal-fired model utilizes one gas-fired wall of radiant flame on one side of the oven opposite the coal fire, and a thermostatically controlled gas infrared burner beneath the oven deck.

The 4,000-pound, monolithic, cast-ceramic floor sits on 4 inches of rigid insulation and is poured to a thickness of 6 inches. The 2,400-pound, monolithic dome is also cast to a thickness of 4 inches. The hearth and dome are connected by a carefully tensioned steel exoskeleton, which ensures structural integrity and long life.

The body of the oven rests on a 10-gauge steel pan welded to a heavy-duty frame. The oven's ceramic dome is wrapped with at least 2 inches of spun ceramic fiber insulation and enclosed (front, top and sides) with 16-gauge galvanized steel. The oven arrives completely assembled on heavy-duty shipping castors and ready to roll into place.

The combustion products of the gas and coal used to fuel the oven vent through a 12-inch O.D. flue collar located above the doorway. The Fire Deck 9690 can be connected directly to a power-ventilated grease rated duct, or it can be vented using a Listed Type 1 exhaust hood or one constructed in accordance with NFPA 96 and all relevant local and national codes. This model must be vented as a solid fuel appliance.

Hearth Capacity	
8" pizzas	48
10" pizzas	28
12" pizzas	20
16" pizzas	12
18" or 20" pizzas	6

Assuming 5-minute cook times, the approximate maximum hourly production capacity can be calculated by multiplying the above numbers by 12.

OPTIONAL ACCESSORIES

- Stainless Steel Storage Boxes
- Stainless Steel Oven Tool Set (with stainless steel hangers)
- Stack-Mounted Exhaust Fan
- Custom Oven-Mounted Exhaust Hood
- Temporary Rigging Casters
- Prepared for facade application
- Wood Stone also carries a full line of accessories for stone-hearth cooking



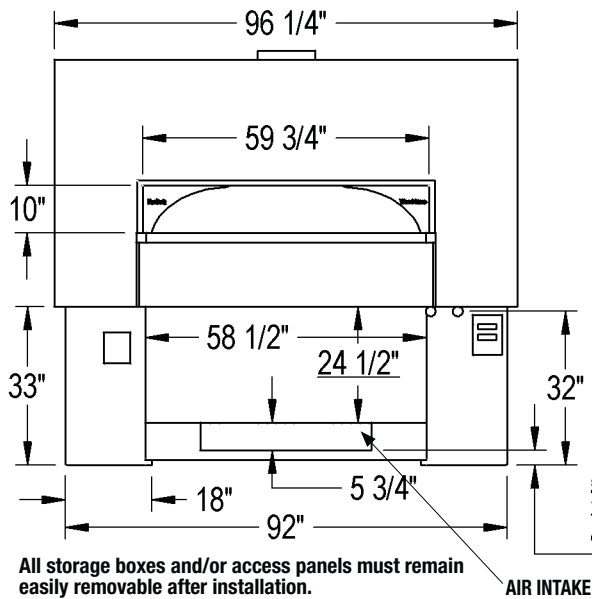
FIRE DECK 9690

Stone Hearth Deck Oven

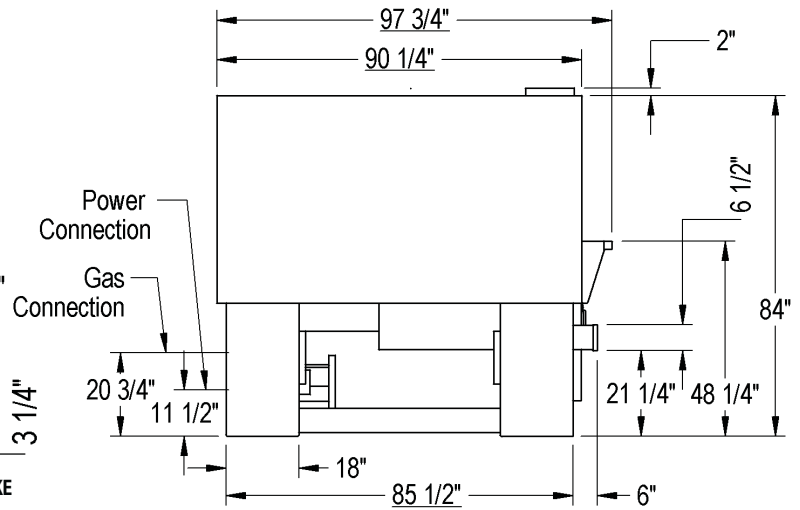
Model

WS-FD-9690

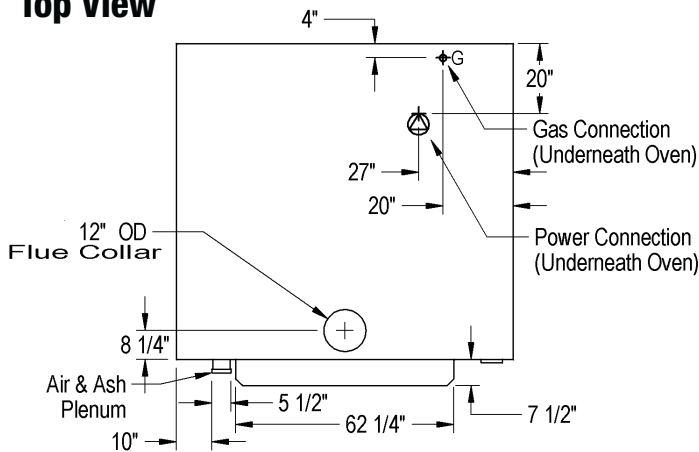
Front View



Side View



Top View



UTILITIES REQUIRED

- 120 VAC/ 4 AMP electrical connection
- 347,000 BTU Natural Gas (NG) supply
OR
369,000 BTU Propane (LP) supply
The oven's gas inlet is 1" N.P.T. Female

VENTING INFORMATION

Listed for installation with a Wood Stone exhaust hood or a Type 1 hood constructed and installed in accordance with all applicable local and national codes; **OR** a power ventilated grease rated duct, connected directly to the 12 inch O.D. oven flue collar. See installation information for details.

IMPORTANT - This oven must be vented as a solid fuel appliance.

Unit Shipping Weight: 10,000 lbs.

Wood Stone



FIRE DECK 11260

Stone Hearth Deck Oven



Job Name	
Model	WS-FD-11260
Item#	
Fuel Type	Gas-Fired or Multi Fuel

Hearth Capacity	
8" pizzas	50
10" pizzas	32
12" pizzas	18
16" pizzas	10
18" or 20" pizzas	8

Assuming 5-minute cook times, the approximate maximum hourly production capacity can be calculated by multiplying the above numbers by 12.

OPTIONAL ACCESSORIES

- Decorative Flame
- Stainless Steel Storage Boxes
- Stainless Steel Oven Tool Set (with stainless steel hangers)
- Stack-Mounted Exhaust Fan
- Custom Oven-Mounted Exhaust Hood
- Temporary Rigging Casters
- Wood Burning Option
(Must be vented for solid fuel)
- Prepared for facade application
- Coal Burning Option
(Must be vented for solid fuel)
- Wood Stone also carries a full line of accessories for stone hearth cooking

The Fire Deck 11260 features a standard door opening 54 inches wide x 10 inches high. The cooking surface is 82 inches wide, and 46 inches deep, resulting in 26 square feet of usable deck space. The dense, high temperature ceramic formulation of which the hearth and dome are cast creates a "deep heat sink" within the chamber of the oven. The Fire Deck is unique among deck ovens in that it can easily accommodate six 20-inch pizzas, or 6 full sized sheet pans.

The Fire Deck is available in a variety of burner and fuel configurations. The standard unit has two manually adjustable walls of radiant flame (one at each end), as well as a thermostatically controlled gas infrared burner beneath the oven deck. Alternatively, either of the radiant flame burners can be omitted to accommodate the use of wood as a fuel source. The ovens are constructed so that future addition of any burner (previously omitted) is possible.

The 1,725-pound, monolithic, cast-ceramic floor sits on 4 inches of rigid insulation and is poured to a thickness of 4 inches. The 2,100-pound, monolithic dome is also cast to a thickness of 4 inches. The hearth and dome are connected by a carefully tensioned steel exoskeleton, which ensures structural integrity and long life. The oven's ceramic dome is wrapped with at least 2 inches of spun ceramic fiber insulation and enclosed (front, top and sides) with 16-gauge galvanized steel. The body of the oven rests on a 10-gauge steel pan welded to a heavy-duty frame. The oven arrives completely assembled and may be accompanied by a set of temporary rigging casters (optional) to aid in moving the oven into place.

The combustion products of the gas and/or wood used to fuel the oven vent through a 12-inch O.D. flue collar located above the doorway. The Fire Deck 11260 can be direct connected to a power-ventilated, grease-rated chimney, or it can be vented using a Listed Type 1 exhaust hood or one constructed in accordance with NFPA 96 and all relevant local and national codes.

IMPORTANT - Ovens with model numbers containing a -W must be vented as a solid fuel appliance. The oven can be installed with only 1-inch side clearance to combustible construction.



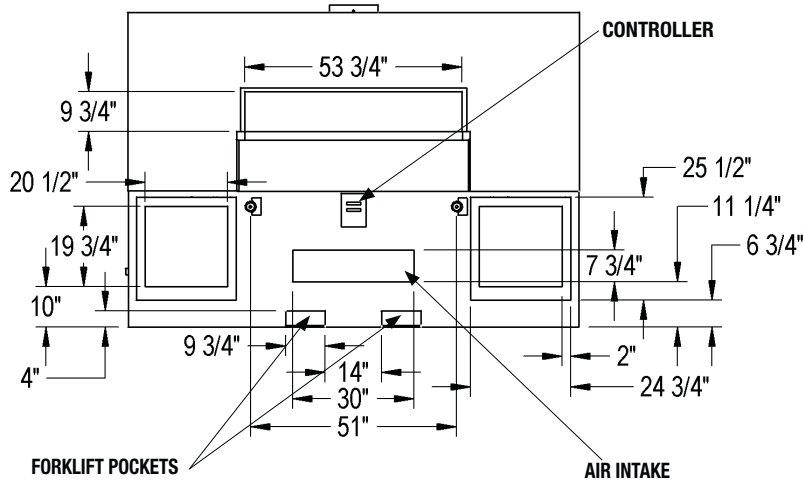
FIRE DECK 11260

Stone Hearth Deck Oven

Model

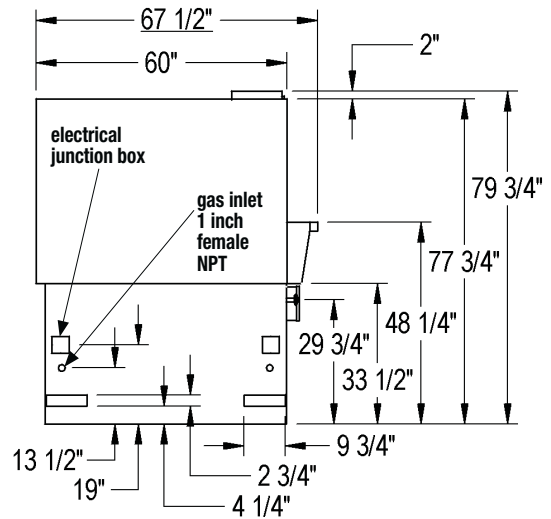
WS-FD-11260

Front View

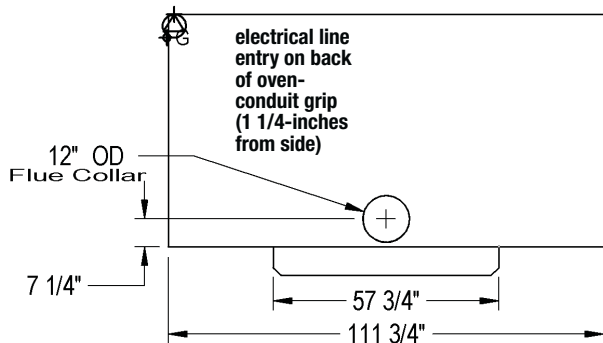


Optional storage boxes shown. Standard access panels correspond to outer dimensions of the storage boxes. All storage boxes and/or access panels must remain easily removable after installation.

Side View



Top View



Guide to Fire Deck Model #s

	Underfloor IR Burner	Left-side Flame Burner	Right-side Flame Burner	Wood Fire Optional	Wood Fire Mandatory	Natural Gas	Liquid Propane
WS-FD-11260-RFG-L/R-IR	X	X	X			NG	LP
WS-FD-112600-RFG-L-IR	X	X		-W		NG	LP
WS-FD-11260-RFG-R-IR	X		X	-W		NG	LP
WS-FD-11260-W-IR	X				X	NG	LP
WS-FD-11260-W					X		

UTILITIES REQUIRED

- 120 VAC/ 4 AMP electrical connection
- 350,000 BTU Natural Gas supply
OR
350,000 BTU Propane (LP) supply
The oven's gas inlet is 1" N.P.T. Female

VENTING INFORMATION

The Fire Deck 11260 can be direct connected to a power-ventilated, grease-rated chimney or can be vented with a Listed Type 1 exhaust hood, or one constructed in accordance with NFPA 96 and all relevant local and national codes. The oven must be vented in accordance with all relevant local and national codes, and in a manner acceptable to the authority having jurisdiction.

IMPORTANT - Ovens with model numbers containing a -W must be vented as a solid fuel appliance.

Unit Shipping Weight: 6,800 lbs.

Wood Stone



FIRE DECK 11260

Stone Hearth Deck Oven



Job Name	
Model	WS-FD-11260-CL
Item#	
Fuel Type	Gas-Fired and Coal-Fired

The Coal-fired Fire Deck 11260 features a standard door opening 54 inches wide x 10 inches high. The cooking surface is 82 inches wide, and 46 inches deep, resulting in 26 square feet of usable deck space. The dense, high temperature ceramic formulation of which the hearth and dome are cast creates a "deep heat sink" within the chamber of the oven. The Fire Deck is unique among deck ovens in that it can easily accommodate six 20-inch pizzas, or 6 full sized sheet pans.

The Coal-fired Fire Deck is a variation of our standard Fire Deck 11260 gas-fired oven. The oven has been modified to achieve an excellent balance of top and bottom heat while burning coal, and to optimize air flow to the coal fire. The coal-fired model utilizes one gas-fired wall of radiant flame on one side of the oven opposite the coal fire, and a thermostatically controlled gas infrared burner beneath the oven deck.

The 1,725-pound, monolithic, cast-ceramic floor sits on 4 inches of rigid insulation and is poured to a thickness of 4 inches. The 2,100-pound, monolithic dome is also cast to a thickness of 4 inches. The hearth and dome are connected by a carefully tensioned steel exoskeleton, which ensures structural integrity and long life.

The oven's ceramic dome is wrapped with at least 2 inches of spun ceramic fiber insulation and enclosed (front, top and sides) with 16-gauge galvanized steel. The body of the oven rests on a 10-gauge steel pan welded to a heavy-duty frame. The oven arrives completely assembled and may be accompanied by a set of temporary rigging casters (optional) to aid in moving the oven into place.

The combustion products of the gas and coal used to fuel the oven vent through a 12-inch O.D. flue collar located above the doorway. The Fire Deck 11260 can be connected directly to a power-ventilated grease rated duct, or it can be vented using a Listed Type 1 exhaust hood or one constructed in accordance with NFPA 96 and all relevant local and national codes. This model must be vented as a solid fuel appliance.

Hearth Capacity

8" pizzas	42
10" pizzas	22
12" pizzas	15
16" pizzas	8
18" or 20" pizzas	6

Assuming 5-minute cook times, the approximate maximum hourly production capacity can be calculated by multiplying the above numbers by 12.

OPTIONAL ACCESSORIES

- Stainless Steel Storage Boxes
- Stainless Steel Oven Tool Set (with stainless steel hangers)
- Stack-Mounted Exhaust Fan
- Custom Oven-Mounted Exhaust Hood
- Temporary Rigging Casters
- Prepared for facade application
- Wood Stone also carries a full line of accessories for stone hearth cooking



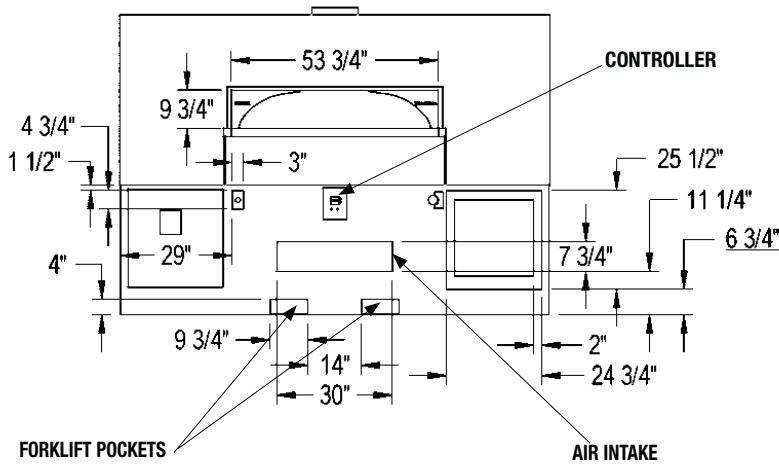
FIRE DECK 11260

Stone Hearth Deck Oven

Model

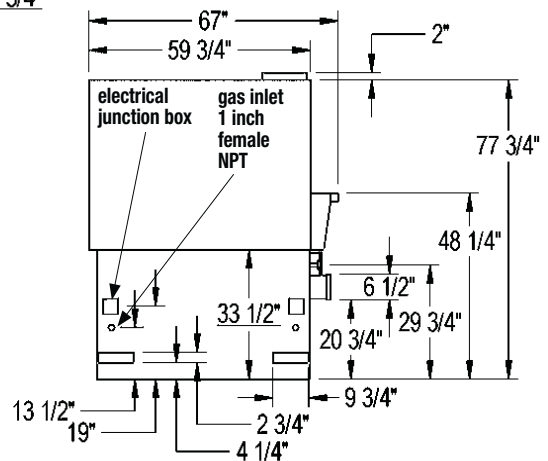
WS-FD-11260

Front View

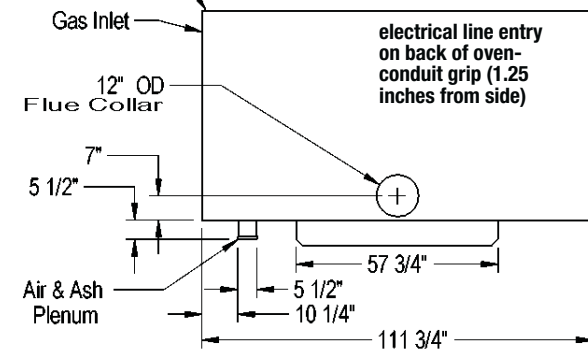


Optional storage boxes shown. Standard access panels correspond to outer dimensions of the storage boxes. All storage boxes and/or access panels must remain easily removable after installation.

Side View



Top View



UTILITIES REQUIRED

1. 120 VAC/ 4 AMP electrical connection
2. 225,000 BTU Natural Gas supply
OR
225,000 BTU Propane (LP) supply
The oven's gas inlet is 1" N.P.T. Female

VENTING INFORMATION

Listed for installation with a Wood Stone exhaust hood or a Type 1 hood constructed and installed in accordance with all applicable local and national codes; **OR** a power ventilated grease rated duct, connected directly to the 12 inch O.D. oven flue collar. See installation information for details.

IMPORTANT - This oven must be vented as a solid fuel appliance.

Unit Shipping Weight: 6,800 lbs.

Wood Stone



FIRE DECK 11290

Stone Hearth Deck Oven



Job Name	
Model	WS-FD-11290
Item#	
Fuel Type	Gas-Fired or Multi Fuel

Hearth Capacity	
8" pizzas	75
10" pizzas	55
12" pizzas	35
16" pizzas	20
18" or 20" pizzas	12

Assuming 5-minute cook times, the approximate maximum hourly production capacity can be calculated by multiplying the above numbers by 12.

OPTIONAL ACCESSORIES

- Decorative Flame
- Stainless Steel Oven Tool Set (with wall-mounting hangers)
- Stack-Mounted Exhaust Fan
- Custom Oven-Mounted Exhaust Hood
- Configured for Wood Burning (Wood burning models must be vented for solid fuel)
- Stainless Steel or Powder Coated Finishes Available for the Oven Enclosure
- Wood Stone also carries a full line of accessories for stone hearth cooking

The Fire Deck 11290 features a standard door opening 60 inches wide x 10 inches high. The stone hearth is 88 inches wide, and 76 inches deep, resulting in 46 square feet of usable deck space. The dense, high temperature ceramic formulation of which the hearth and dome are cast creates a "deep heat sink" within the chamber of the oven. The Fire Deck is available in a variety of burner and fuel configurations. The standard unit has a single wall of radiant flame (incorporating 2 independently adjustable radiant burners), as well as a thermostatically controlled gas infrared burner beneath the oven deck. Alternatively, any or all of the radiant burners can be omitted to accommodate the use of wood as a fuel source. The ovens are constructed so that future addition of any of the burners (previously omitted) is possible. The Fire Deck is unique among deck ovens in that it can easily accommodate six 20-inch pizzas, or 6 full sized sheet pans.

The 4,200-pound, monolithic, cast-ceramic floor sits on 4 inches of rigid insulation and is poured to a thickness of 6 inches. The 2,800-pound, monolithic dome is cast to a thickness of at least 4 inches. The hearth and dome are connected by a carefully tensioned steel exoskeleton, which ensures structural integrity and long life. The body of the oven rests on a 10-gauge steel pan welded to a heavy-duty frame. The oven is wrapped with at least 2 inches of spun ceramic fiber insulation and enclosed (front, top and sides) with 16-gauge galvanized steel. The oven arrives completely assembled on heavy-duty shipping casters and ready to roll into place.

The oven vents through a 12-inch O.D. flue collar located directly above the doorway. The Fire Deck 11290 can be direct connected to a power-ventilated, grease-rated chimney or it can be vented using a Listed Type 1 exhaust hood or one constructed and installed in accordance with NFPA 96 and all relevant local and national codes. This oven must be vented in accordance with all relevant local and national codes and in a manner acceptable to the authority having jurisdiction.

IMPORTANT - Ovens with model numbers containing a -W must be vented as a solid fuel appliance. The oven can be installed with only 1-inch side clearance to combustible construction.



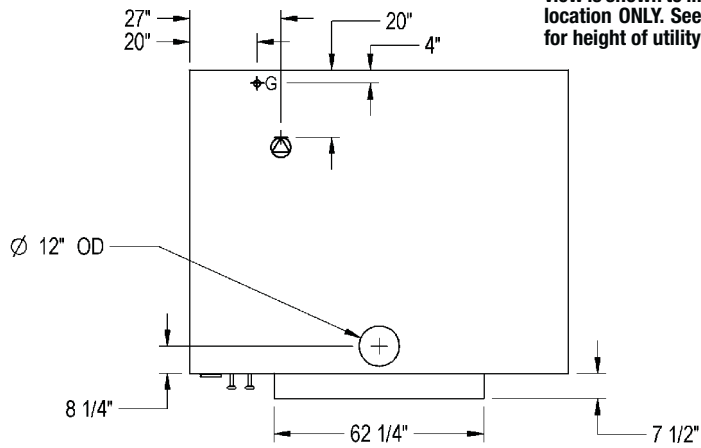
FIRE DECK 11290

Stone Hearth Deck Oven

Model

WS-FD-11290

Top View



Important: Utility connections are made from underneath the oven; this view is shown to illustrate geographic location ONLY. See side view (below) for height of utility connections.

UTILITIES REQUIRED

- 120 VAC/ 4 AMP electrical connection
- 347,000 BTU (max) Natural Gas supply
OR
369,000 BTU (max) Propane (LP) supply
The oven's gas inlet is 1" N.P.T. Female

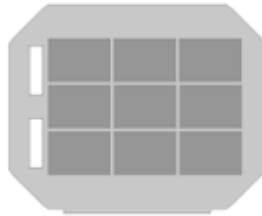
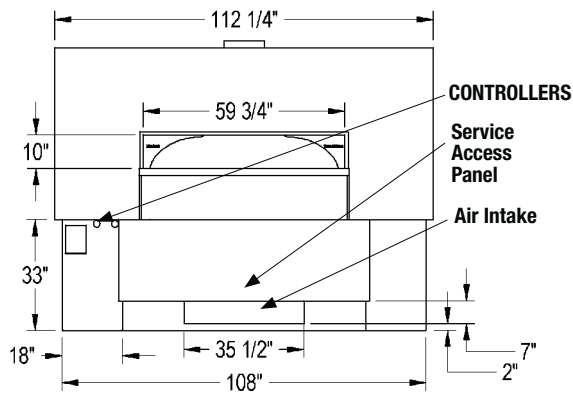
VENTING INFORMATION

The Fire Deck 11290 can be direct connected to a power-ventilated, grease-rated chimney, or vented using a Listed Type 1 exhaust hood, or one constructed in accordance with NFPA 96 and all relevant local and national codes. This oven must be vented in accordance with all local and national codes and in a manner acceptable to the authority having jurisdiction.

IMPORTANT - Ovens with model numbers containing a -W must be vented as a solid fuel appliance.

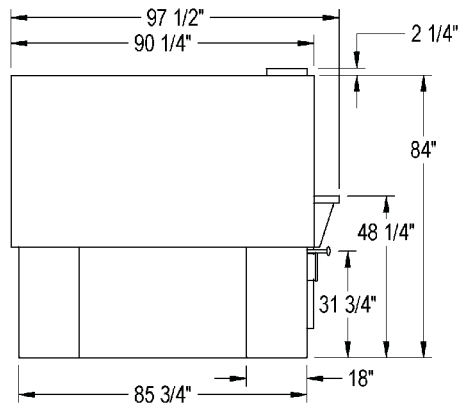
	BTU output per burner	
	Natural Gas Propane	
Radiant (flame) Burner	125,000	142,000
IR Burner	97,000	85,000

Front View



Note: The FD-11290 (with burners on one side) holds nine 18" x 26" sheet pans. Less space for ovens with burners on both sides or for models that utilize wood or coal.

Side View



**Unit Shipping Weight:
11,500 lbs.**

Guide to Fire Deck Model #s

	Underfloor IR Burner	Left-side Flame Burner	Right-side Flame Burner	Wood Fire Optional	Wood Fire Mandatory	Natural Gas	Liquid Propane
WS-FD-11290-RFG-L/R-IR	1	1	1			NG	LP
WS-FD-11290-RFG-LL-IR	1	2		-W		NG	LP
WS-FD-11290-RFG-RR-IR	1		2	-W		NG	LP
WS-FD-11290-RFG-L-IR	X	X		-W		NG	LP
WS-FD-11290-RFG-R-IR	X		X	-W		NG	LP
WS-FD-11290-W-IR	1				X	NG	LP

Wood Stone



FIRE DECK 11290

Stone Hearth Deck Oven



Job Name	
Model	WS-FD-11290-CL
Item#	
Fuel Type	Gas-Fired and Coal-Fired

Hearth Capacity	
8" pizzas	56
10" pizzas	40
12" pizzas	28
16" pizzas	16
18" or 20" pizzas	9

Assuming 5-minute cook times, the approximate maximum hourly production capacity can be calculated by multiplying the above numbers by 12.

OPTIONAL ACCESSORIES

- Stainless Steel Oven Tool Set (with wall-mounting hangers)
- Stack-Mounted Exhaust Fan
- Custom Oven-Mounted Exhaust Hood
- Configured for Wood Burning (Wood burning models must be vented for solid fuel)
- Stainless Steel or Powder Coated Finishes Available for the Oven Enclosure
- Wood Stone also carries a full line of accessories for stone hearth cooking

The Fire Deck 11290 features a standard door opening 60 inches wide x 10 inches high. The stone hearth is 88 inches wide, and 76 inches deep, resulting in 46 square feet of usable deck space. The dense, high temperature ceramic formulation of which the hearth and dome are cast creates a "deep heat sink" within the chamber of the oven. The Fire Deck is available in a variety of burner and fuel configurations. The standard unit has a single wall of radiant flame (incorporating 2 independently adjustable radiant burners), as well as a thermostatically controlled gas infrared burner beneath the oven deck. Alternatively, any or all of the radiant burners can be omitted to accommodate the use of wood as a fuel source. The ovens are constructed so that future addition of any of the burners (previously omitted) is possible.

The Coal-fired Fire Deck is a variation of our standard Fire Deck 11290 gas-fired oven. The oven has been modified to achieve an excellent balance of top and bottom heat while burning coal, and to optimize air flow to the coal fire. The coal-fired model utilizes one gas-fired wall of radiant flame on one side of the oven opposite the coal fire, and a thermostatically controlled gas infrared burner beneath the oven deck.

The 4,200-pound, monolithic, cast-ceramic floor sits on 4 inches of rigid insulation and is poured to a thickness of 6 inches. The 2,800-pound, monolithic dome is cast to a thickness of at least 4 inches. The hearth and dome are connected by a carefully tensioned steel exoskeleton, which ensures structural integrity and long life. The body of the oven rests on a 10-gauge steel pan welded to a heavy-duty frame. The oven is wrapped with at least 2 inches of spun ceramic fiber insulation and enclosed (front, top and sides) with 16-gauge galvanized steel. The oven arrives completely assembled on heavy-duty shipping casters and ready to roll into place.

The oven vents through a 12-inch O.D. flue collar located directly above the doorway. The Fire Deck 11290 can be direct connected to a power-ventilated, grease-rated chimney or it can be vented using a Listed Type 1 exhaust hood or one constructed and installed in accordance with NFPA 96 and all relevant local and national codes. This oven must be vented in accordance with all relevant local and national codes and in a manner acceptable to the authority having jurisdiction.

IMPORTANT - Ovens with model numbers containing a -CL must be vented as a solid fuel appliance. The oven can be installed with only 1-inch side clearance to combustible construction.

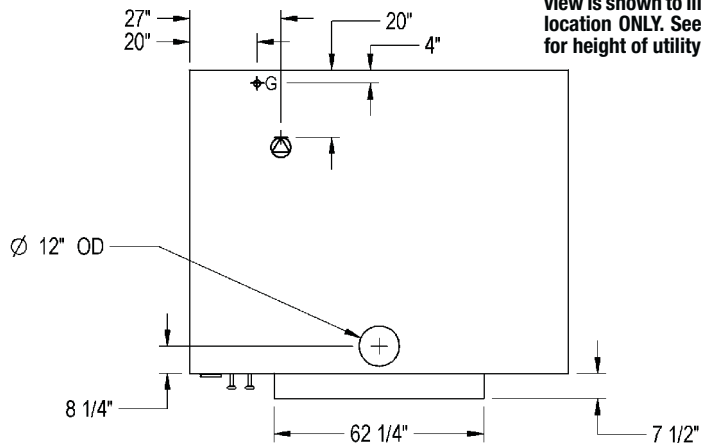


FIRE DECK 11290

Stone Hearth Deck Oven

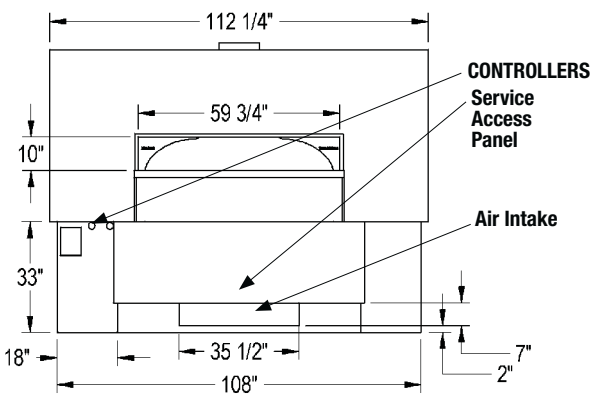
Model
WS-FD-11290

Top View

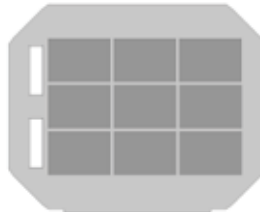


Important: Utility connections are made from underneath the oven; this view is shown to illustrate geographic location ONLY. See side view (below) for height of utility connections.

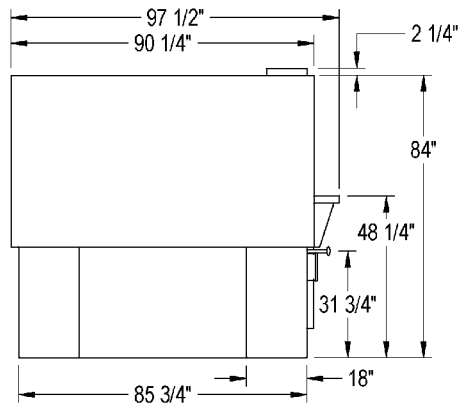
Front View



Note: The FD-11290 (with burners on one side) holds nine 18" x 26" sheet pans. Less space for ovens with a second burner or for models that utilize wood or coal.



Side View



UTILITIES REQUIRED

- 120 VAC/ 4 AMP electrical connection
- 347,000 BTU (max) Natural Gas supply OR
369,000 BTU (max) Propane (LP) supply
The oven's gas inlet is 1" N.P.T. Female

VENTING INFORMATION

The Fire Deck 11290 can be direct connected to a power-ventilated, grease-rated chimney, or vented using a Listed Type 1 exhaust hood, or one constructed in accordance with NFPA 96 and all relevant local and national codes. This oven must be vented in accordance with all local and national codes and in a manner acceptable to the authority having jurisdiction.

IMPORTANT - Ovens with model numbers containing a -W must be vented as a solid fuel appliance.

BTU output per burner

Natural Gas Propane

	Natural Gas	Propane
Radiant (flame) Burner	125,000	142,000
IR Burner	97,000	85,000

**Unit Shipping Weight:
11,500 lbs.**

Guide to Fire Deck Model #s

	Underfloor IR Burner	Left-side Flame Burner	Right-side Flame Burner	Coal Fire Optional	Wood Fire Mandatory	Natural Gas	Liquid Propane
WS-FD-11290-RFG-L/R-IR-CL	1	1	1			NG	LP
WS-FD-11290-RFG-LL-IR-CL	1	2		-CL		NG	LP
WS-FD-11290-RFG-RR-IR-CL	1		2	-CL			
WS-FD-11290-RFG-L-IR-CL	X	X		-CL		NG	LP
WS-FD-11290-RFG-R-IR-CL	X		X	-CL		NG	LP
WS-FD-11290-W-IR-CL	1				X	NG	LP
WS-FD-11290-W-CL					X		

DESIGNER SERIES

Stone Hearth Oven



Job Name

Model

WS-DS-7248

Item#

DESIGNER OPTIONS

- Designer or standard sizes
 - Designer or standard shapes
 - Designer Modules including:
 - Stone Hearth Oven
 - Gas Charbroiler
 - Wood Charbroiler
 - Rotisserie
 - Pita/Flatbread Oven
 - Viewing Windows (typical dim: 12" x 20")
 - Multiple flame location choices
 - Custom Oven-Mounted Exhaust Hood
 - Transport/Rigging Casters
 - Configured for Wood Burning
- Note:** Wood burning models must be vented for solid fuel.
- Prepared for facade application
 - Designer Finishes
 - Shelves and Pan Rails

Wood Stone's Designer Series Stone Hearth Oven provides Wood Stone's legendary performance and reliability in a flexible package offering unparalleled possibilities for those desiring a customized oven to fit their needs.

The foundation of the Designer Series is its multi component modular construction. This allows the capability to integrate a variety of options such as additional oven openings, viewing windows, and oven mounted Charbroilers.

The Designer Series utilizes Wood Stone's signature 4-inch thick, single piece, monolithic cast ceramic floor for superior heat retention and durability. The stone hearth oven modules also integrate a 47,000 BTU, thermostatically controlled infrared burner mounted under the floor which ensures constant floor temperatures.

The insulated wall and ceiling panels are made with a 3-inch thick cast ceramic. The dense high-temperature ceramic formulation of the floor, wall and ceiling panels creates a "deep heat sink" within the chamber of the oven.

Designer Series ovens must be vented using a Type 1 exhaust hood constructed and installed in accordance with all relevant local and national codes. Additionally, Designer Series models with a -W in the model number must be vented as solid fuel appliances.

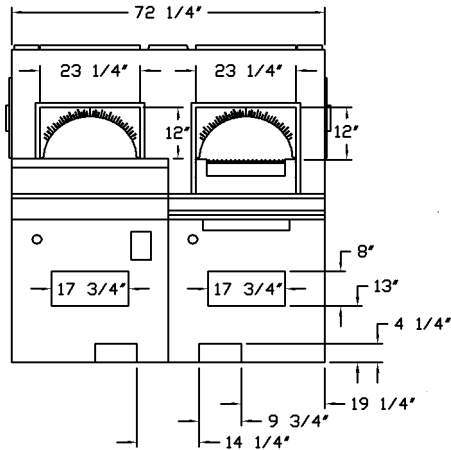


DESIGNER SERIES

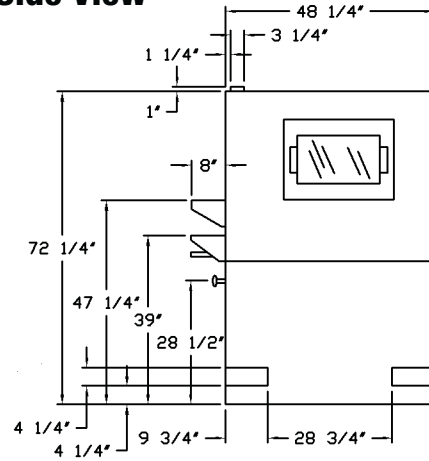
Stone Hearth Oven

Model
WS-DS-7248

Front View

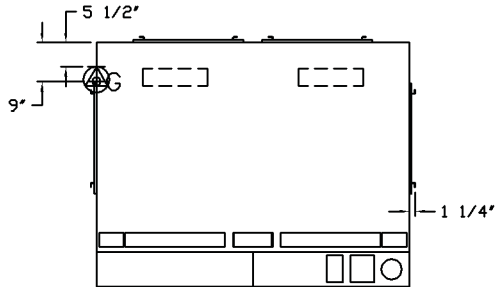


Side View



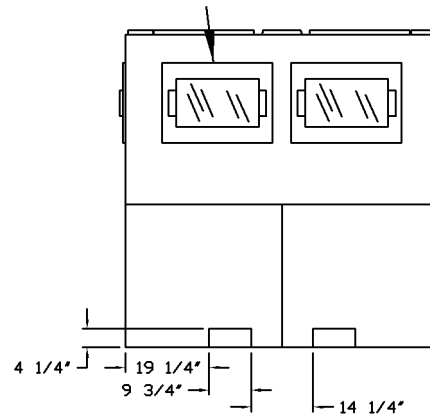
Top View

- ⊕ Electrical Hook Up - Configurable Left or Right
- ⊕G 3/4" NPT Gas Inlet - Configurable Left or Right



Back View

Viewing Windows (Possible Locations)



UTILITIES SPECIFICATIONS-VARY DEPENDING ON OVEN CONFIGURATION

- IR Burner(each)-47,000 BTU
- Radiant flame burner(each)-50,000 BTU
- Gas-fired Broiler(each)- 57,000 BTU

Electrical

120 VAC, Less than 5A

VENTING INFORMATION

Type 1 hood Required

CLEARANCES

- side clearance: 1 inch
- back clearance: 1 inch
- top clearance: 12 inches

Shipping Weight: 4,200 lbs.



Multi-Opening Ovens

Order the following oven models with a double door or viewing window:

Mt. Adams 5'

Mt. Baker 6'

Mt. Rainier 7'

Fire Deck 8645

Fire Deck 9660

Fire Deck 9690

Wood Stone ovens are available with under floor IR burners which help overcome the inherent production challenges of multiple opening ovens. We have many options. Call us to discuss your vision!

Job Name

Model

Item#

Show Vs. Performance: Striking a Balance

There can be advantages to multiple door or window options. More "theater" for the customers is a commonly mentioned benefit, but there are also pitfalls which affect performance. It is important to understand these challenges before specifying or buying a multiple opening oven.

With each additional opening in the oven you take out critical thermal mass from the dome. The dome's mass stores heat and reradiates it down on the oven floor. When you remove dome mass you actually effect floor heat retention. Another problem that results from the multiple-opening is that there is a new path for heat to escape from the oven. Also, the area around the doorway is cooler than the inside of the oven, so by having a second doorway you reduce your usable cooking area.

These challenges are not unique to Wood Stone. Any manufacturer, whether they be Australian, Italian, or American, must address these problems. High-volume restaurants cannot produce 200+ pizzas an hour, any hour of the day, with ovens that have reduced performance. For some markets and segments, however, there are fewer customers who require such a high level of performance. Therefore we offer several multiple-opening oven solutions.



MULTI-OPENING OVENS

A UNIQUE SOLUTION

The most important performance aspect of a stone-hearth oven is how it maintains floor heat. It is harder to maintain temperature in multiple door ovens.

Wood Stone offers a unique solution not available from other manufacturers: the Underfloor Infra-Red burner. The Infra-Red burner, or “IR” as we call it, should be a standard on any double-door oven. As thermal mass is removed from the dome we replace the performance by having the added BTUs of the IR.

Other ovens that offer multiple doors do not have the option of an IR burner. This is an important and unique Wood Stone Solution.

OTHER CONSIDERATIONS

Sizing: As a general rule we have found a second opening impacts about 20-30% of the cooking area. We suggest that if you are considering a second opening you go up to the next larger size oven. For example, if you were originally selecting a 5’ Mt. Adams with 15 square feet of cooking surface, we recommend instead, the 6’ Mt. Baker with 22 square feet. By increasing the size of the oven, you will be assured to have the production capacity you need.

Removable Windows: Viewing windows can lessen the heat loss from a second opening as less air escapes (it does not, however, replace the lost thermal mass in the dome). Wood Stone’s viewing window is removable for easy cleaning.

OVEN BROILER DRAWER

Wood-Fired



WS-FD-8645 shown with wood fired Oven Broiler Drawer.

Job Name	
Model	
Item#	
Fuel Type	Wood-Fired

Wood Stone's Oven Broiler Drawer opens up even more possibilities for your versatile Fire Deck 8645 stone hearth oven. The broiler cooking surface is 24 inches by 24 inches (61 cm by 61 cm), providing 4 square feet, (370 sq. cm) of grilling space. The Oven Broiler Drawer is easily installed into the Fire Deck 8645. The grill rack incorporates a sliding drawer mechanism that allows it to be pulled forward for easy loading and unloading of the grill. A small charcoal fire is built in the tray beneath the grill. This tray is removable to simplify ash disposal. The unit also comes with a removable drip tray which extends over the front mantle of the oven. The entire oven broiler drawer can also be easily removed from the oven to maximize oven space when the oven broiler is not needed.

The oven broiler drawer should be used on Fire Deck 8645 models that are intended for use with solid fuel:

WS-FD-8645-RFG-(L or R)-IR-W, or WS-FD-8645-W-IR

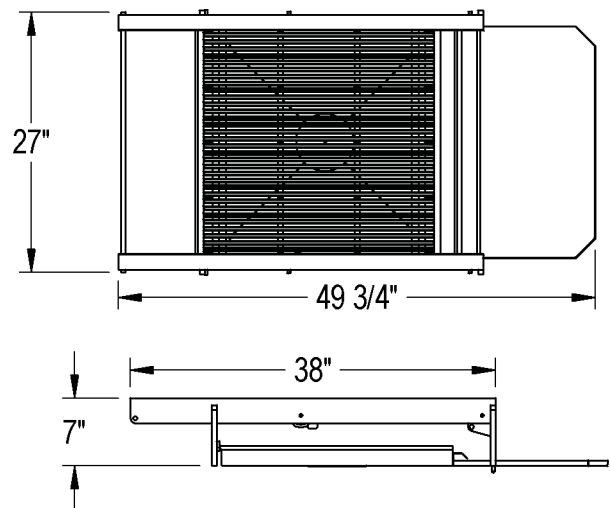
The oven should be vented as a solid fuel appliance in accordance with applicable local and national codes.

A narrower version is available upon request.



Shown extended.

Shown retracted.



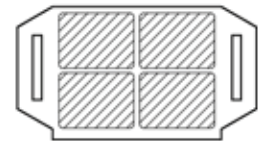
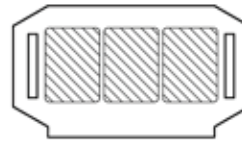
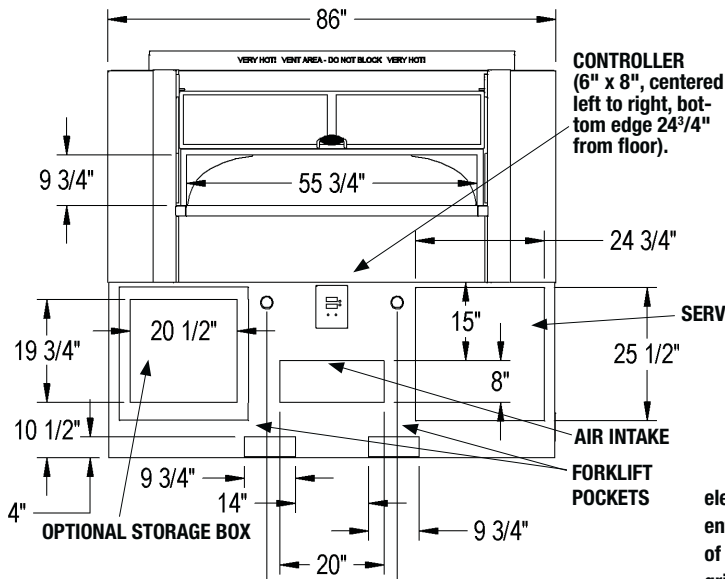


FIRE DECK 8645

Stone Hearth, Multi-Fuel, Baking and Roasting Oven

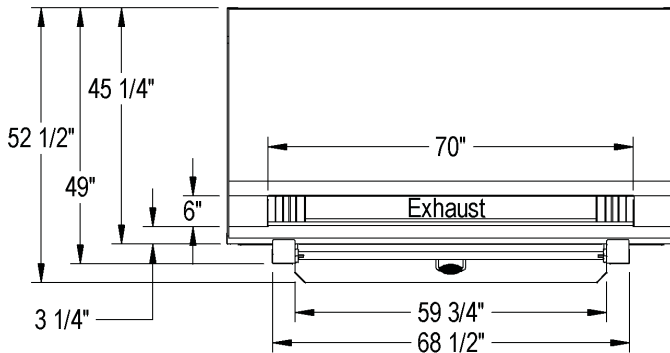
Model
WS-FD-8645-RFG

Front View

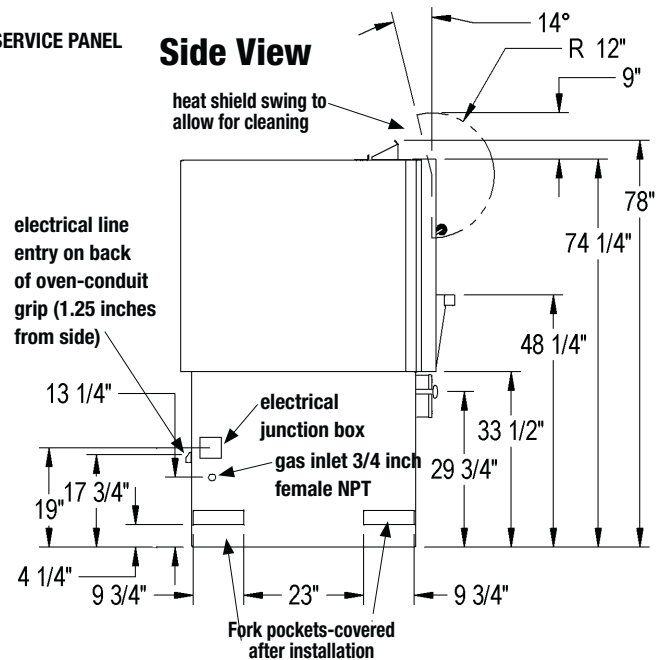


Graphic representations of oven interior showing possible arrangements of 3 and 4 full-sized sheet pans (18 x 26) and possible locations of Radiant Flame Burners

Top View



Side View



UTILITIES REQUIRED

- 120 VAC/ 4 AMP electrical connection
 - 220,000 BTU Natural Gas supply
OR
200,000 BTU Propane (LP) supply
- The oven's gas inlet is 3/4" N.P.T. Female

VENTING INFORMATION

Intended for installation with a Type 1 exhaust hood constructed and installed in accordance with all relevant local and national codes.

Unit Shipping Weight: 4,500 lbs.

Guide to Fire Deck Model #s

	Underfloor IR Burner	Left-side Flame Burner	Right-side Flame Burner	Wood Fire Optional	Wood Fire Mandatory	Natural Gas	Liquid Propane
WS-FD-8645-RFG-L/R-IR	X	X	X			NG	LP
WS-FD-8645-RFG-L-IR	X	X		-W		NG	LP
WS-FD-8645-RFG-R-IR	X		X	-W		NG	LP
WS-FD-8645-W-IR	X				X	NG	LP
WS-FD-8645-W					X		



DECORATIVE FLAME BURNER

Job Name	
Model	
Item#	



ADD MORE FLAME TO YOUR FIRE DECK OVEN WITH THE OPTIONAL DECORATIVE FLAME BURNER.

Standard Fire Deck models come available in a variety of burner and fuel configurations. The standard unit has flame locations on one or both side ends of the unit, as well as a thermostatically controlled gas infrared burner beneath the oven deck. Add a decorative flame for a direct front facing flame visual.

The Decorative Flame measures 30" long and 12" deep. For customized Fire Decks equipped with a decorative flame burner; the decorative flame turns on automatically when the oven controller is turned on.

Decorative Flames are available for all Fire Deck sizes and are available in natural gas and propane configurations, but make sure to add the Decorative Flame to your Fire Deck 6045 and 8645 order as they must be fitted at the factory. Larger Fire Deck models (9660 and higher) made after 2008 can be retrofitted in the field to include a decorative flame.

This customization is part of our Designer Series "Designer Modified" program.

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TANDOOR 31"

Gas-Fired Tandoor



Job Name	
Model	WS-GFT-31
Item#	
Fuel Type	Gas-Fired

OPTIONAL ACCESSORIES

- Available in Round, Square and Octagonal models
- Stainless Steel Tools
- Caster Riser Assembly to enable installation into a 36-inch tall cooking suite

The Wood Stone gas-fired Tandoor utilizes an interior cooking vessel which is cast from the same ultra-strong, high temperature ceramic technology that we use for our stone hearth ovens.

This interior cooking unit has a 13-inch opening and is encased in an insulated, stainless steel cabinet. The Tandoor is topped with Zodiac (a quartz composite by Dupont). The entire unit sits on heavy-duty casters.

The gas burner uses a pilot safety valve, equipped with a Piezo-Electric ignition system. The heat output of the burner can be adjusted from its highest setting to completely turned off (or any setting in between), by turning the throttle control knob which is conveniently located on the top of the unit.

The Tandoor comes with a lightweight, ventilated lid for faster heat-up. A removable drip/debris pan is located beneath the unit.

The Wood Stone Tandoor can be configured to burn Natural gas or Propane; *this should be specified at the time of order*. Restraint anchors for a flexible gas supply line restraining cable are located beneath the unit. The 31-inch round footprint of this unit makes it easy to fit through standard doors and into an existing cook line.

The unit may be ordered with a caster riser assembly to increase the height of the Tandoor to 36 inches, to enable easy installation into a cooking suite.



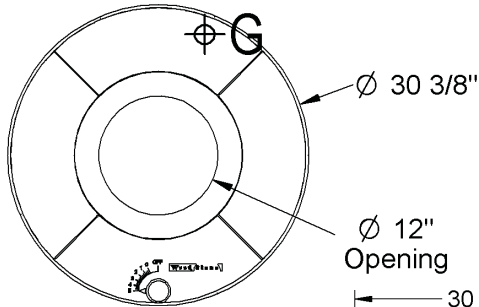
TANDOOR 31"

Gas-Fired Tandoor

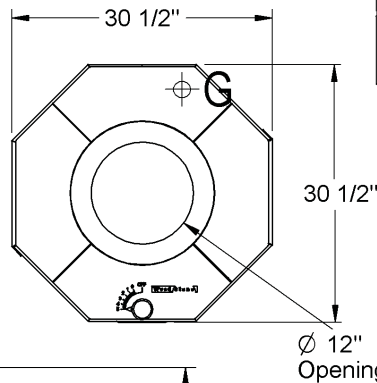
Model

WS-GFT-31

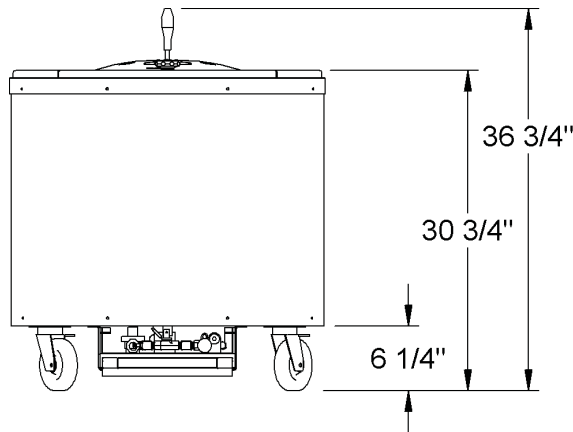
Top View (Round Model)



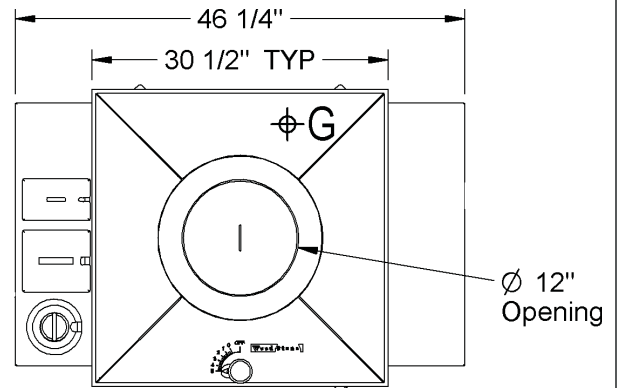
Top View (Octagonal Model)



Front View

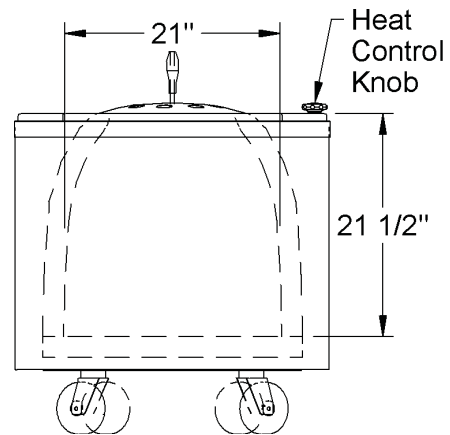


Top View (Square Model)




Note: Square model shown with optional shelves and pan rails

Side View



UTILITY SPECIFICATIONS

Gas-1/2 - inch NPT gas inlet (female threaded) 
 40,000 Btu Natural Gas or
 Propane. Gas type must be specified when ordering.

Gas connection should be made using an approved flexible connector and the unit must be restrained in accordance with all relevant local and/or national codes. Gas connection is made beneath the unit at the rear.

VENTING

This appliance should be installed under an exhaust hood, in accordance with all relevant local and national codes, and in a manner acceptable to the authority having jurisdiction. Please contact Wood Stone for more detailed information.

Unit Shipping Weight: 750 lbs.

Wood Stone

TANDOOR 35"

Gas-Fired Tandoor



Job Name

Model WS-GFT-35

Item#

Fuel Type Gas-Fired

OPTIONAL ACCESSORIES

- Available in Round, Square and Octagonal models
- Stainless Steel Tools
- Caster Riser Assembly to enable installation into a 36-inch tall cooking suite

The Wood Stone gas-fired Tandoor utilizes an interior cooking vessel which is cast from the same ultra-strong, high temperature ceramic technology that we use for our stone hearth ovens.

This interior cooking unit has a 13-inch opening and is encased in an insulated, stainless steel cabinet. The Tandoor is topped with Zodiaq (a quartz composite by Dupont). The entire unit sits on heavy-duty casters.

The gas burner uses a pilot safety valve, equipped with a Piezo-Electric ignition system. The heat output of the burner can be adjusted from its highest setting to completely turned off (or any setting in between), by turning the throttle control knob which is conveniently located on the top of the unit.

The Tandoor comes with a lightweight, ventilated lid for faster heat-up. A removable drip/debris pan is located beneath the unit.

The Wood Stone Tandoor can be configured to burn Natural gas or Propane; *this should be specified at the time of order*. Restraint anchors for a flexible gas supply line restraining cable are located beneath the unit. The 35-inch round footprint of this unit makes it easy to fit through standard doors and into an existing cook line.

The unit may be ordered with a caster riser assembly to increase the height of the Tandoor to 36 inches, to enable easy installation into a cooking suite.



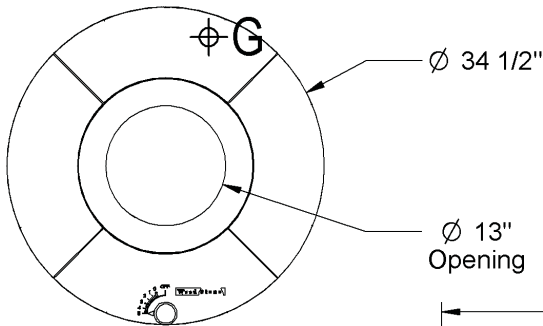
TANDOOR 35"

Gas-Fired Tandoor

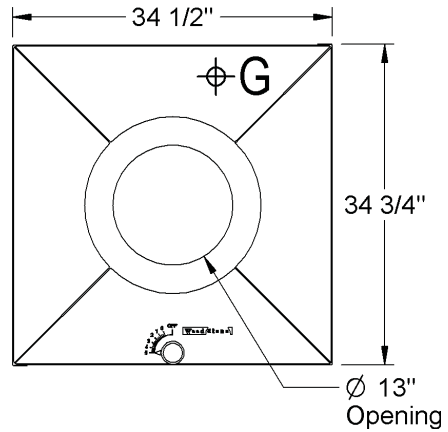
Model

WS-GFT-35

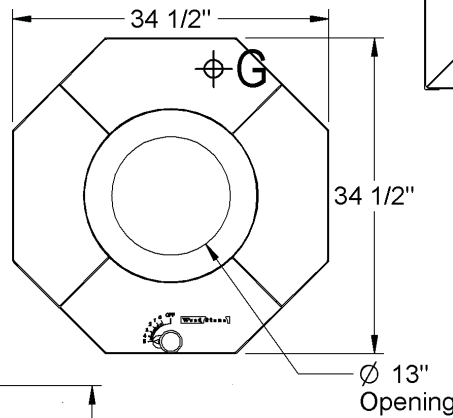
Top View (Round Model)



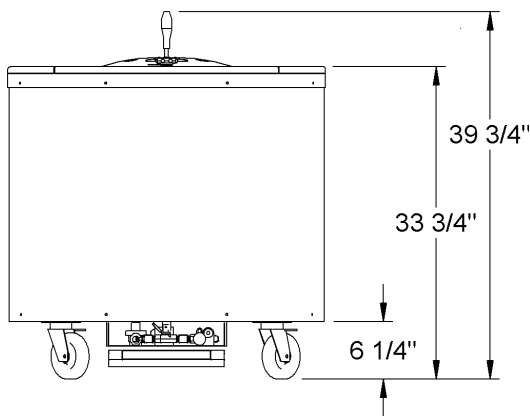
Top View (Square Model)



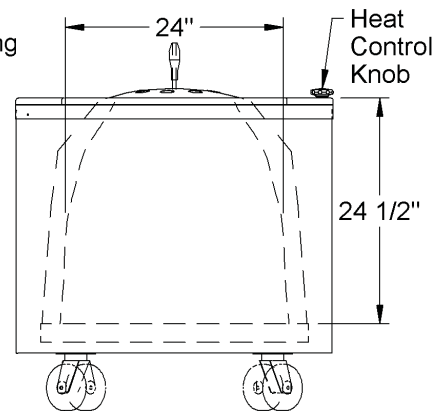
Top View (Octagon Model)




Front View



Side View



UTILITY SPECIFICATIONS

Gas-1/2 - inch NPT gas inlet (female threaded) 
 40,000 Btu Natural Gas or
 Propane. Gas type must be specified when ordering.

Gas connection should be made using an approved flexible connector and the unit must be restrained in accordance with all relevant local and/or national codes. Gas connection is made beneath the unit at the rear.

VENTING

This appliance should be installed under an exhaust hood, in accordance with all relevant local and national codes, and in a manner acceptable to the authority having jurisdiction. Please contact Wood Stone for more detailed information.

Unit Shipping Weight: 1,100 lbs.

Wood Stone



DUCK OVEN

Dual Burner Stone Hearth Oven



Job Name	
Model	WS-DO-5048-RFG-LR
Item#	
Fuel Type	Gas-Fired

The Wood Stone DO-5048 was designed from the ground up to be a high quality, high production, stone hearth duck oven. It has a 3-inch thick monolithic, cast-ceramic floor similar to our Bistro Series ovens. This oven also incorporates a new 3-inch thick multi-piece wall design, developed specifically for this application. This new wall design supports the 3-inch thick monolithic, cast-ceramic ceiling. The combined mass of the ceramic floor, wall and ceiling structures creates a “deep heat sink” within the chamber of the oven. Two viewing windows at the rear of the oven are standard. The oven sits on a heavy-duty frame and includes an easily removable grease collection system. The Duck Oven is provided with a specially designed doorway that can be raised or lowered for easier loading and unloading of the oven. The oven is ETL Listed with a 1-inch side clearance to combustible construction.

The ceramic interior is heated by two powerful, independently adjustable radiant burners located on each side of the oven chamber. Each burner is controlled exclusively by the chef. The heat distribution in the oven can be adjusted to meet the needs of a variety of menu items. This oven can be configured to burn either Natural Gas or Propane - gas type should be specified at the time of order.

The Wood Stone Duck Oven must be vented with a Listed Type 1 exhaust hood or one constructed in accordance with all relevant local and national codes. The byproducts of combustion and cooking vapors exhaust through the doorway of the oven. The oven must be vented in accordance with all relevant local and national codes, and in a manner acceptable to the authority having jurisdiction.

Hearth Capacity

Cantonese Style Ducks	8
Peking Style Ducks	6

OPTIONAL ACCESSORIES

- Stainless Steel Oven Tool Set (with stainless steel hangers)
- Wood Stone also manufactures a full line of accessories for stone hearth cooking



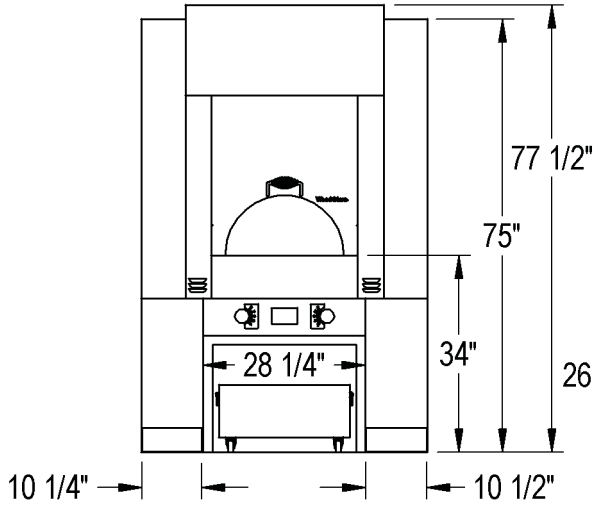
DUCK OVEN

Dual Burner Stone Hearth Oven

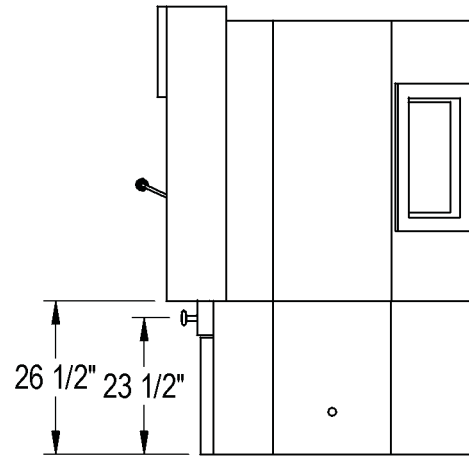
Model

WS-DO-5048-RFG

Front View

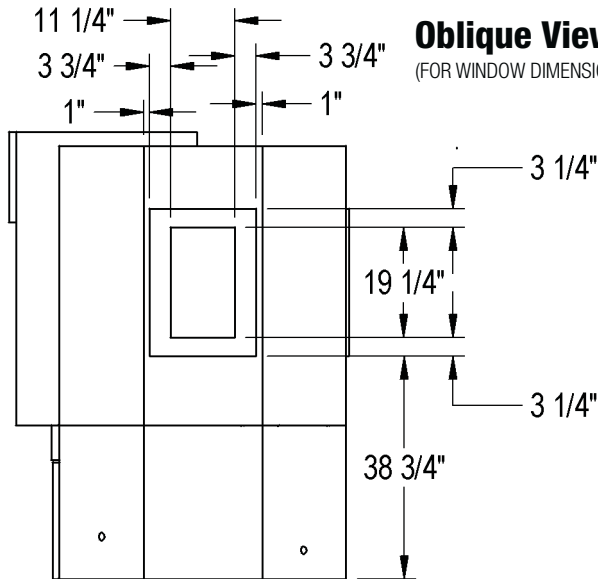


Side View

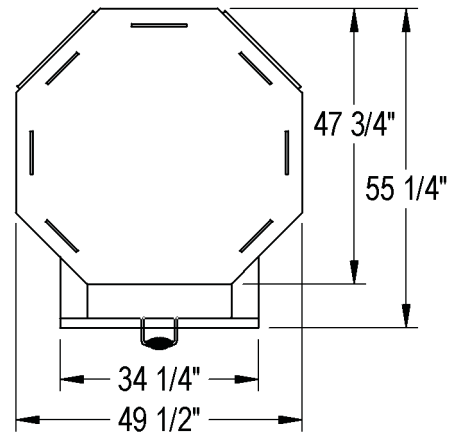


Oblique View

(FOR WINDOW DIMENSIONS)



Top View



UTILITIES SPECIFICATIONS

Gas-3/4 inch gas inlet (female threaded)
 100,000 BTU Natural Gas Supply OR
 100,000 BTU Propane (LP) Supply

Unit Shipping Weight:
3,400 lbs.

Electrical

120 VAC, 2 amp, 50/60 Hz
 All utility connections made on the back of the oven control box. Remove front or rear panel for access, use utility knockouts (provided) to route gas and electrical supplies.

VENTING INFORMATION

The WS-DO-5048 models must be vented using a Listed Type 1 exhaust hood, or one constructed in accordance with NFPA 96 and all relevant local and national codes. The oven must be vented in accordance with all relevant local and national codes, and in a manner acceptable to the authority having jurisdiction.

Wood Stone



Oven shown with optional stainless steel mantle.

Hearth Capacity	
8" pizzas	12-16
10" pizzas	10-12
12" pizzas	8
16" pizzas	5

OPTIONAL ACCESSORIES

- Stainless Steel or Black Granite Mantle
- Decorative Oven-Mounted Wood box
- Stainless Steel Oven Tool Set (with stainless steel hangers)
- Custom Finishes (stucco-ready, stainless steel, copper, and more)
- Stack-Mounted Exhaust Fan
- Custom Oven-Mounted Exhaust Hood
- Configured for Wood Burning (changes model suffix to RFG-IR-W)

NAPLES DUAL TEMP

Stone Hearth Oven



Job Name	
Model	WS-MS-5-RFG-IR-NAP
Item#	
Fuel Type	Dual Gas / Dual Temp

The Naples Style dual-temperature, gas-fired oven design is based upon our highly successful Mount Adams oven. It features a radiant flame gas burner. This burner can optionally be mounted on either the left or right side of the cooking chamber. The oven door opening is 30 inches wide. Door height is reduced to 7.5 inches to achieve Naples style temperatures more easily. The inside diameter of the oven floor is 52 inches, resulting in a 15-square-foot cooking surface. The oven is approved for installation with a 1-inch side clearance to combustible building materials.

The dense, high-temperature ceramic formulation of which the hearth and dome are cast creates a "deep heat sink" within the chamber of the oven. The oven is primarily heated by an easily adjustable (188,000 BTU max.) wall of radiant flame located at the side of the cooking chamber. An 159,000-BTU thermostatically controlled infrared burner mounted under the floor ensures constant deck temperatures. The combined effect of these heat sources make this a very powerful and responsive stone hearth oven.

The 1,100-pound, monolithic, cast-ceramic floor sits on 4 inches of rigid insulation and is poured to a thickness of 4 inches. The 1,100-pound, monolithic dome is cast to a thickness of 4 inches. The hearth and dome are connected and supported by a carefully tensioned stainless steel exoskeleton, which ensures structural integrity and long life. The body of the oven rests on a 10-gauge steel pan bolted to a heavy-duty 3-inch angle iron stand. The oven is wrapped with at least 2 inches of spun ceramic fiber insulation and enclosed (top and sides) with 16-gauge galvanized steel. The oven arrives completely assembled and ready to set in place.

The oven can be manufactured to burn either propane or natural gas; *this must be specified at the time of order.*

The oven vents through a 10-inch O.D. flue collar located above the doorway. The Naples oven can be direct connected to a power-ventilated, grease-rated chimney or can be vented with a Listed Type 1 exhaust hood, or one constructed in accordance with NFPA 96 and all relevant local and national codes. The oven must be vented in accordance with all relevant local and national codes and in a manner acceptable to the authority having jurisdiction.

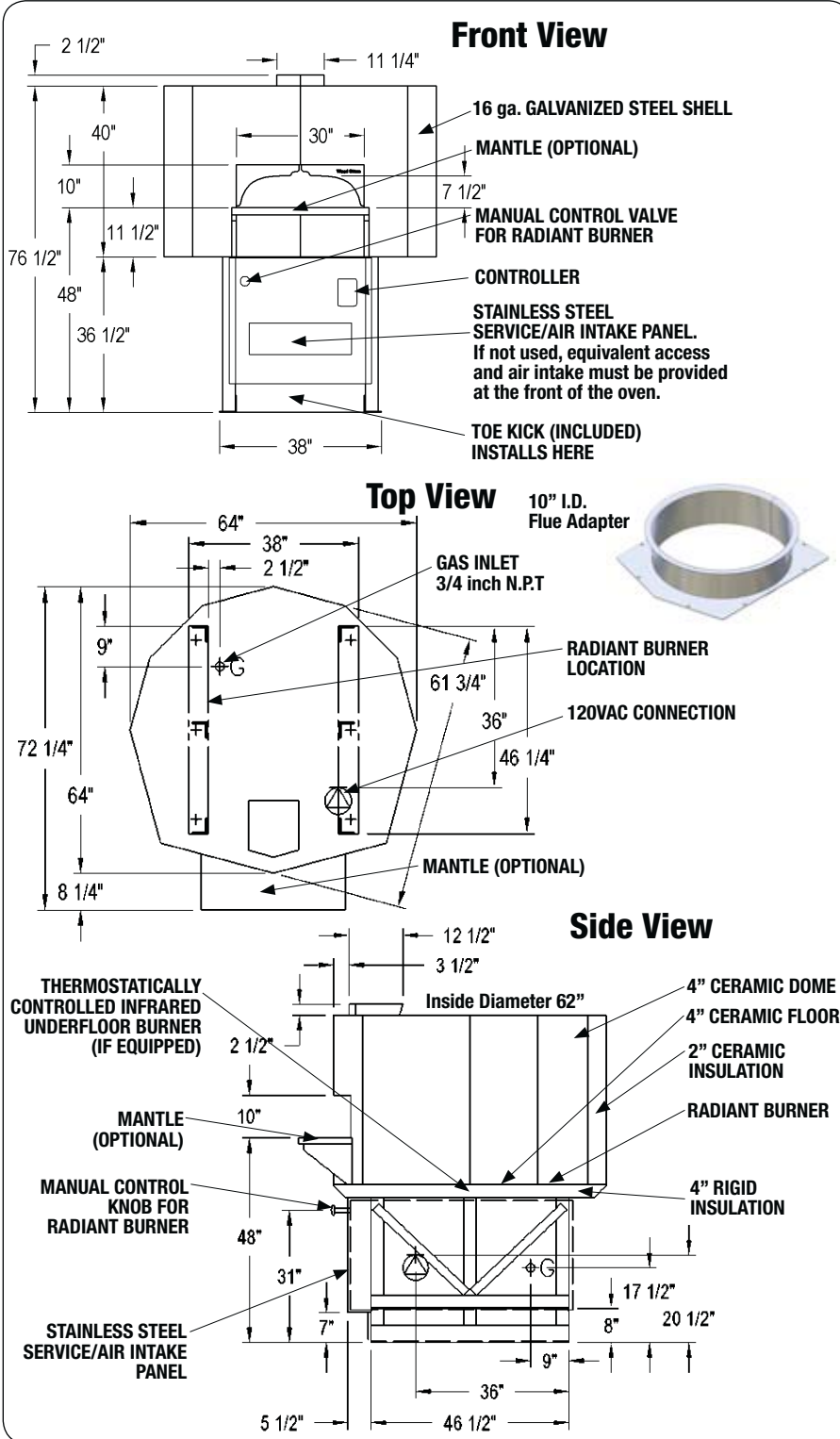


NAPLES DUAL TEMP

Stone Hearth Oven

Model

WS-MS-5-RFG-IR-NAP



UTILITIES REQUIRED

1. 120 VAC/ 1.1 AMP Electrical Supply
 2. 188,000 BTU Natural Gas Supply
- OR
- 159,000 BTU Propane (LP) Supply

FACADE INFORMATION

1. All facades or enclosures are by others; see installation information for details.
2. Any facade or enclosure below the mantle allow the following:
 - a) Unobstructed access 17 inches to each side of centerline for removal of service / intake panel.
 - b) Easy access to all controls.
 - c) Sufficient combustion air for gas burners; see installation information for details.

VENTING INFORMATION

The oven vents through a flue collar located above the doorway. The Naples oven can be direct connected to a power-ventilated, grease-rated chimney or can be vented with a Listed Type 1 exhaust hood, or one constructed in accordance with NFPA 96 and all relevant local and national codes. The oven must be vented in accordance with all relevant local and national codes and in a manner acceptable to the authority having jurisdiction. Ovens ordered without a hood will have a round flue adapter installed to facilitate direct connection to a round duct. A flue adapter is necessary only when the oven will be direct connected. Models that utilize wood as a fuel source must be vented as a solid fuel appliance.

Unit Shipping Weight:
3,600 lbs.

Wood Stone



Oven shown with optional stainless steel mantle.

NAPLES DUAL-TEMP

Stone Hearth Oven



Job Name	
Model	WS-MS-6-RFG-IR-NAP
Item#	
Fuel Type	Dual Gas / Dual-Temp

The Naples Style dual-temperature, gas-fired oven design is based upon our highly successful Mount Baker oven. It features an increased BTU radiant flame gas burner for those seeking to produce a 'Naples' style pizza from a gas-fired oven. This burner can optionally be mounted on either the left or right side of the cooking chamber.

The oven door opening is 36 inches wide. Door height is reduced to 7.5 inches to achieve Naples style temperatures more easily. The inside diameter of the oven floor is 62 inches, resulting in a 21-square-foot cooking surface. The oven is approved for installation with a 1-inch side clearance to combustible building materials.

The dense, high-temperature ceramic formulation of which the hearth and dome are cast creates a "deep heat sink" within the chamber of the oven. The oven is primarily heated by an easily adjustable (135,000 BTU max.) wall of radiant flame located at the side of the cooking chamber. An 83,000-BTU thermostatically controlled infrared burner mounted under the floor ensures constant deck temperatures. The combined effect of these heat sources make this a very powerful and responsive stone hearth oven.

The 1,600-pound, monolithic, cast-ceramic floor sits on 4 inches of rigid insulation and is poured to a thickness of 4 inches. The 1,300-pound, monolithic dome is cast to a thickness of 4 inches. The hearth and dome are connected and supported by a carefully tensioned stainless steel exoskeleton, which ensures structural integrity and long life. The body of the oven rests on a 10-gauge steel pan bolted to a heavy-duty 3-inch angle iron stand. The oven is wrapped with at least 2 inches of spun ceramic fiber insulation and enclosed (top and sides) with 16-gauge galvanized steel. The oven arrives completely assembled and ready to set in place.

The oven can be manufactured to burn either propane or natural gas; *this must be specified at the time of order.*

The oven vents through a 10-inch O.D. flue collar located above the doorway. The Naples oven can be direct connected to a power-ventilated, grease-rated chimney or can be vented with a Listed Type 1 exhaust hood, or one constructed in accordance with NFPA 96 and all relevant local and national codes. The oven must be vented in accordance with all relevant local and national codes and in a manner acceptable to the authority having jurisdiction.

Hearth Capacity

8" pizzas	18-22
10" pizzas	11-13
12" pizzas	8-10
16" pizzas	6-8

OPTIONAL ACCESSORIES

- Stainless Steel or Black Granite Mantle
- Decorative Oven Mounted Wood box
- Stainless Steel Oven Tool Set (with stainless steel hangers)
- Custom Finishes (stucco-ready, stainless steel, copper, and more)
- Stack Mounted Exhaust Fan
- Custom Oven Mounted Exhaust Hood
- Configured for Wood Burning (changes model suffix to RFG-IR-W)



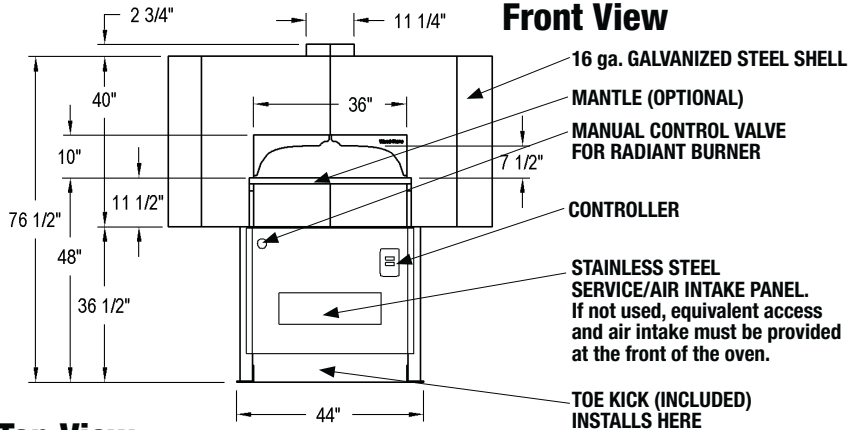
NAPLES DUAL-TEMP

Stone Hearth Oven

Model

WS-MS-6-RFG-IR-NAP

Front View



UTILITIES REQUIRED

1. 120 VAC/ 1.1 AMP Electrical Supply
 2. 218,000 BTU Natural Gas Supply
- OR
available for LP - call factory

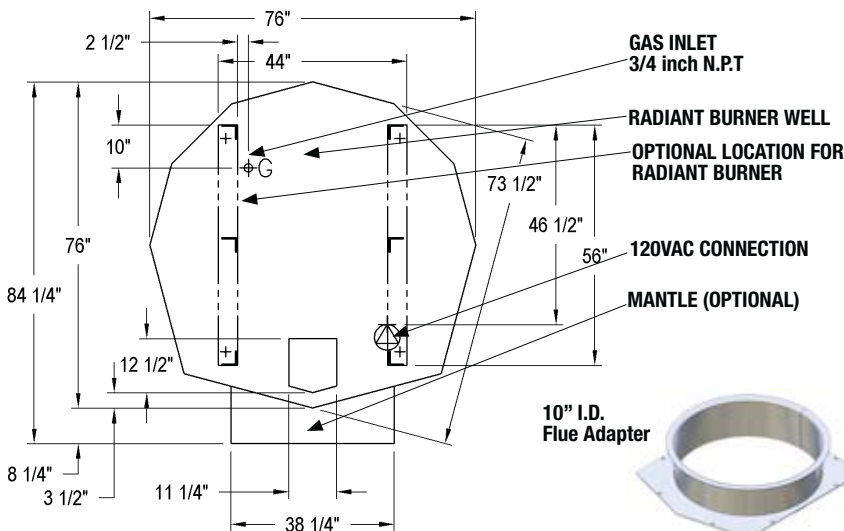
FACADE INFORMATION

1. All facades or enclosures are by others; see installation information for details.
2. Any facade or enclosure below the mantle allow the following:
 - a) Unobstructed access 20 inches to each side of centerline for removal of service / intake panel.
 - b) Easy access to all controls.
 - c) Sufficient combustion air for gas burners; see installation information for details.

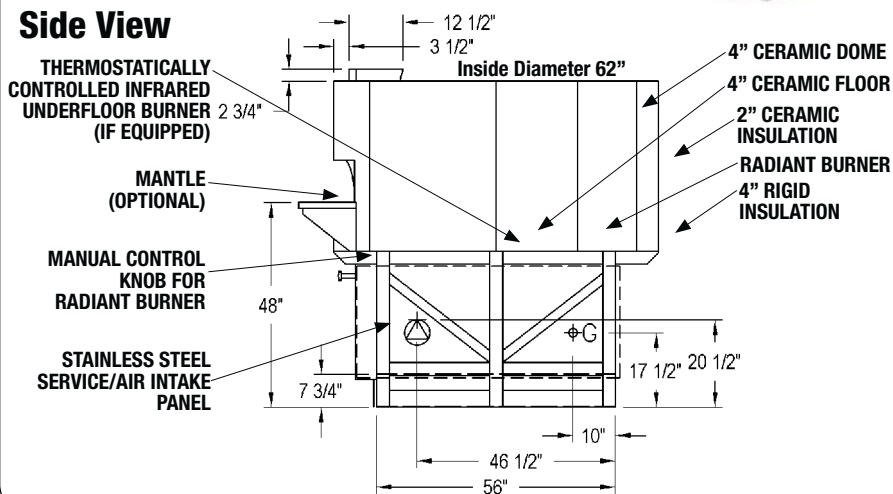
VENTING INFORMATION

The oven vents through a 10 inch O.D. flue collar located above the doorway. The Naples oven can be direct connected to a power-ventilated, grease-rated chimney or can be vented with a Listed Type 1 exhaust hood, or one constructed in accordance with NFPA 96 and all relevant local and national codes. The oven must be vented in accordance with all relevant local and national codes and in a manner acceptable to the authority having jurisdiction.

Top View



Side View



**Unit Shipping Weight:
4,600 lbs.**



PITA BREAD OVEN

Dual Burner Bistro Oven



Job Name	
Model	WS-BL-4343-RFG-LR
Item#	
Fuel Type	Gas-Fired

Hearth Capacity

7" pitas	9
9" pitas	6
8" pizzas	8
10" pizzas	6
12" pizzas	3

OPTIONAL ACCESSORIES

- Stainless Steel Oven Tool Set (with stainless steel hangers)
- Stack-Mounted Exhaust Fan
- Custom Oven Mounted Exhaust Hood

Originally designed as a high production flat bread oven, The Dual Burner Bistro 4343 is also well suited for many other stone hearth cooking applications. The Bistro 4343 features a standard door opening 24 inches wide x 7.5 inches high. The cooking surface is 25 inches wide, and 36 inches deep, resulting in 5.4 square feet of usable deck space.

The dense, high temperature ceramic formulation of which the 450-pound, monolithic, cast-ceramic floor and the 570-pound, monolithic dome are cast creates a "deep heat sink" within the chamber of the oven. The hearth and dome are connected by a carefully tensioned stainless steel exoskeleton, which ensures structural integrity and long life. The oven sits on a heavy-duty frame. A stainless steel storage compartment is optional and can be provided in the support frame.

The ceramic interior is heated by two powerful, independently adjustable radiant burners located on each side of the oven chamber. Each burner is controlled exclusively by the chef, the heat distribution in the oven can be adjusted to meet the needs of a variety of menu items. The Bistro can be configured to burn either Natural Gas or Propane - *gas type should be specified at time of order.*

The Bistro arrives fully assembled and ready for installation. The oven can be disassembled on-site to fit through a 32-inch doorway. See installation manual for instructions.

The Bistro vents through a 10-inch O.D. flue collar located above the doorway. Our gas ovens can be direct connected to a power-ventilated, grease-rated chimney or can be vented with a Listed Type 1 exhaust hood or one constructed in accordance with NFPA 96 and all relevant local and national codes. The oven must be vented in accordance with all relevant local and national codes and in a manner acceptable to the authority having jurisdiction.



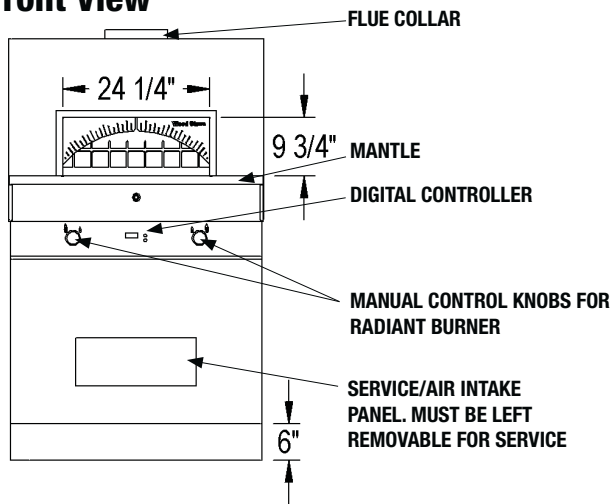
PITA BREAD OVEN

Dual Burner Bistro Oven

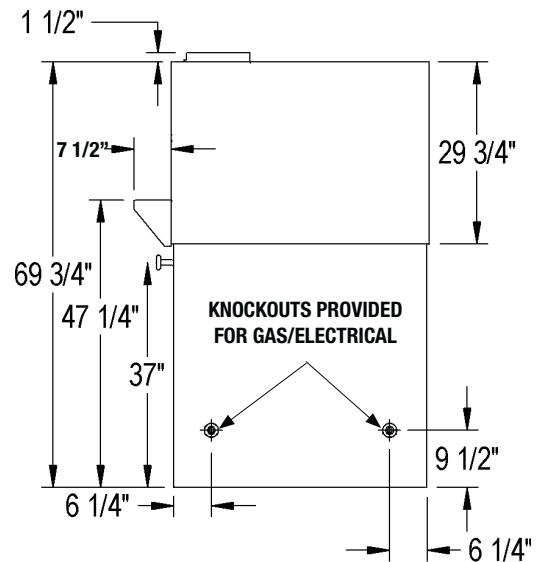
Model

WS-BL-4343-RFG-LR

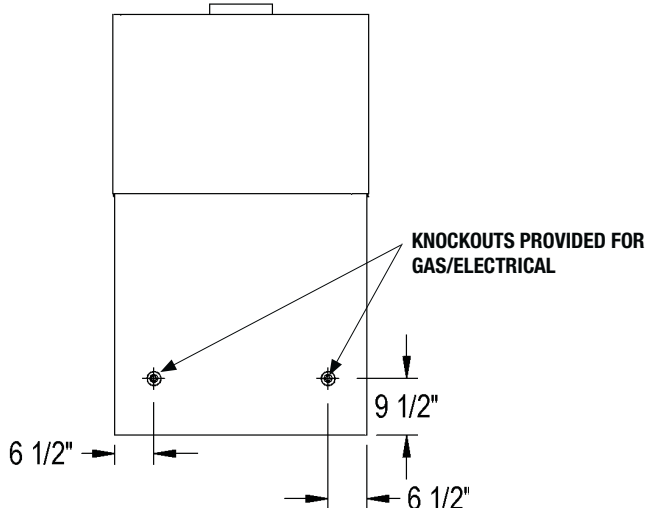
Front View



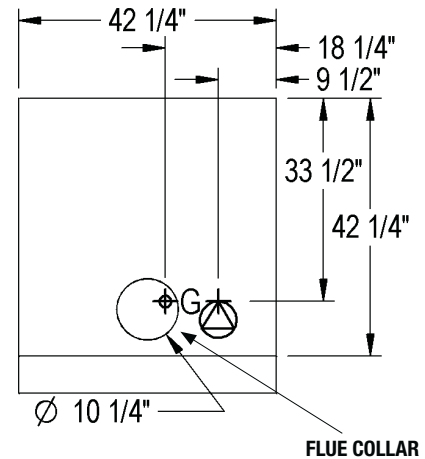
Side View



Rear View



Top View



UTILITIES SPECIFICATIONS

Gas-3/4 inch gas inlet (female threaded) ϕ
121,650 BTU/hr

Available configured for propane (LP) or natural gas. Specify gas type when ordering.

**Unit Shipping Weight:
2,050 lbs.**

Electrical

120 VAC, 2 amp, 50/60 Hz ϕ

All utility connections made on the back of the oven control box. Remove front or rear panel for access, use utility knockouts (provided) to route gas and electrical supplies.

VENTING INFORMATION

Our gas ovens are listed for direct venting through a power-ventilated, Listed building heating appliance, also Listed as a grease duct, **OR** through a Listed Type 1 exhaust hood or one constructed in accordance with all relevant local and national codes. This appliance must be vented in accordance with all relevant local and national codes.

PITA BREAD OVEN

Dual Burner Bistro Oven



Job Name	
Model	WS-BL-4355-RFG-LR
Item#	
Fuel Type	Gas-Fired

Hearth Capacity	
7" pitas	15
9" pitas	8
8" pizzas	9
10" pizzas	9
12" pizzas	4

OPTIONAL ACCESSORIES

- Stainless Steel Oven Tool Set (with stainless steel hangers)
- Stack-Mounted Exhaust Fan
- Custom Oven Mounted Exhaust Hood

Originally designed as a high production flat bread oven, The Dual Burner Bistro 4355 is also well suited for many other stone hearth cooking applications. The Bistro 4355 features a standard door opening 24 inches wide x 7.5 inches high. The cooking surface is 25 inches wide, and 44.5 inches deep, resulting in 7.7 square feet of usable deck space.

The dense, high temperature ceramic formulation of which the 500-pound, monolithic, cast-ceramic floor and the 725-pound, monolithic dome are cast creates a "deep heat sink" within the chamber of the oven. The hearth and dome are connected by a carefully tensioned stainless steel exoskeleton, which ensures structural integrity and long life. The oven sits on a heavy-duty frame. A stainless steel storage compartment is optional and can be provided in the support frame.

The ceramic interior is heated by two powerful, independently adjustable radiant burners located on each side of the oven chamber. Each burner is controlled exclusively by the chef, the heat distribution in the oven can be adjusted to meet the needs of a variety of menu items. The Bistro can be configured to burn either Natural Gas or Propane - *gas type should be specified at time of order.*

The Bistro arrives fully assembled and ready for installation. The oven can be disassembled on-site to fit through a 32-inch doorway. See installation manual for instructions.

The Bistro vents through a 10-inch O.D. flue collar located above the doorway. Our gas ovens can be direct connected to a power-ventilated, grease-rated chimney or can be vented with a Listed Type 1 exhaust hood or one constructed in accordance with NFPA 96 and all relevant local and national codes. The oven must be vented in accordance with all relevant local and national codes and in a manner acceptable to the authority having jurisdiction.



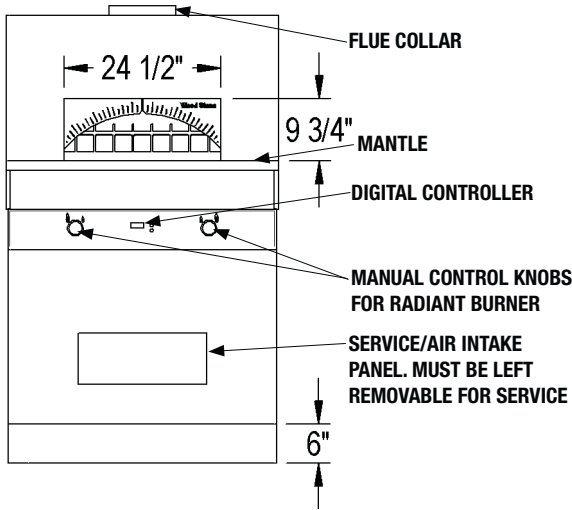
PITA BREAD OVEN

Dual Burner Bistro Oven

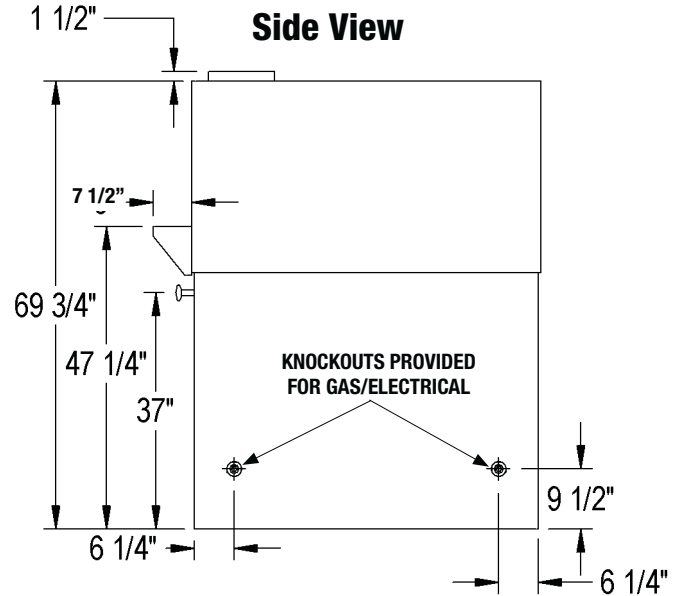
Model

WS-BL-4355-RFG-LR

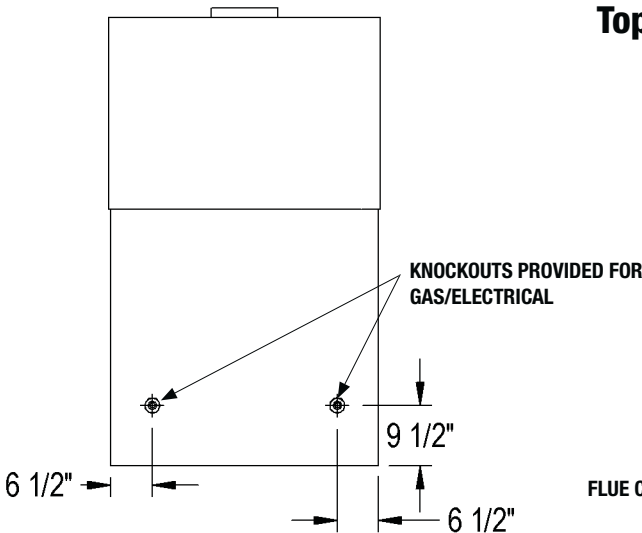
Front View



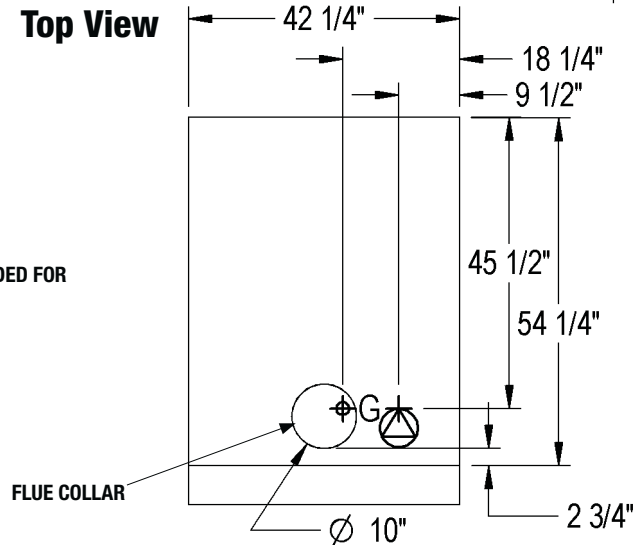
Side View



Rear View



Top View



UTILITIES SPECIFICATIONS

Gas-3/4 inch gas inlet (female threaded) ♂
Natural Gas (NG) 121,650 BTU/hr
Propane (LP) Contact factory for BTU requirements.

Available configured for propane (LP) or natural gas. Specify gas type when ordering.

**Unit Shipping Weight:
2,500 lbs.**

Electrical

120 VAC, 2 amp, 50/60 Hz ⚡
All utility connections made on the back of the oven control box. Remove front or rear panel for access, use utility knockouts (provided) to route gas and electrical supplies.

VENTING INFORMATION

Our gas ovens are listed for direct venting through a power-ventilated, Listed building heating appliance, also Listed as a grease duct, **OR** through a Listed Type 1 exhaust hood or one constructed in accordance with all relevant local and national codes. This appliance must be vented in accordance with all relevant local and national codes.

BARREL ROASTING OVEN

Wood-Fired Oven



Job Name	
Model	WS-BRO
Item#	
Fuel Type	Wood-Fired

The Wood Stone Barrel Roasting oven is a unique solid fuel burning unit featuring a stone-lined interior. The oven has a thick, monolithic cast-ceramic vessel and firebox that has been insulated to keep external temperatures down, while creating a “deep heat sink” of cooking energy within the chamber of the oven.

The top of the barrel shaped cooking chamber has a 25-3/4- inch opening allowing access for hanging or grilling food items. The outside of this chamber is insulated and covered with an expanded metal mesh which functions as an anchoring surface for a stucco mix.

The unit comes complete with one cooking grate and a lid. The oven sits on a heavy-duty frame for easy installation and includes a grease drain to make the removal of cooking fats easier. **Please note that a grease trap or some other collection method for this drain will need to be planned for and taken care of on-site.**

The ceramic interior is heated by a building a fire in the firebox on the front of the unit. The temperature is controlled by the addition of wood in order to meet the needs of a variety of menu options. Items can be cold smoked, hot smoked, roasted or even broiled depending on the temperature of the vessel and the cooking location. The oven is ETL Listed with a 36-inch side clearance to combustible construction.

The Wood Stone Barrel Roasting Oven must be vented using a Listed Type 1 exhaust hood or one constructed in accordance with all relevant local and national codes. The byproducts of combustion and cooking vapors exhaust through the top and around the firebox of the oven. The oven should be vented in accordance with all local and national codes, and in a manner acceptable to the authority having jurisdiction.

OPTIONAL ACCESSORIES

- Stainless Steel Oven Tools
- Wood Stone also manufactures a full line of accessories for stone hearth cooking
- Wood Handling Cart
- Ash Shovel
- Brass-Bristled Floor Brush
- Ash Dolly

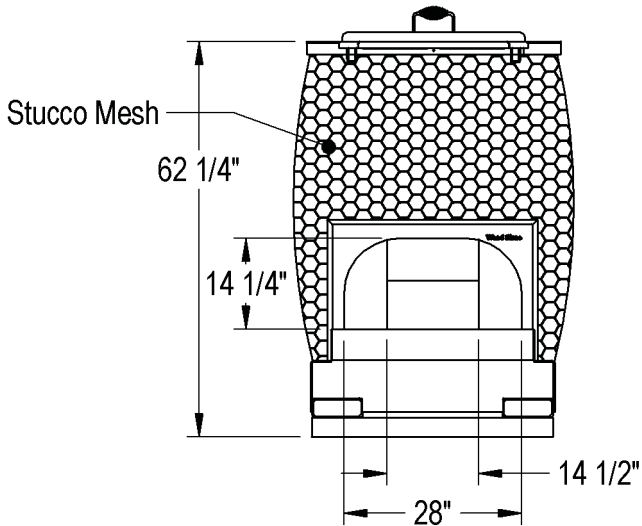


BARREL ROASTING OVEN

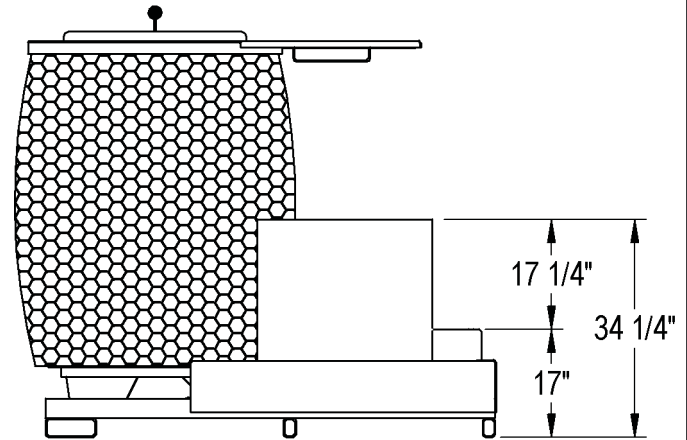
Wood-Fired Oven

Model
WS-BRO

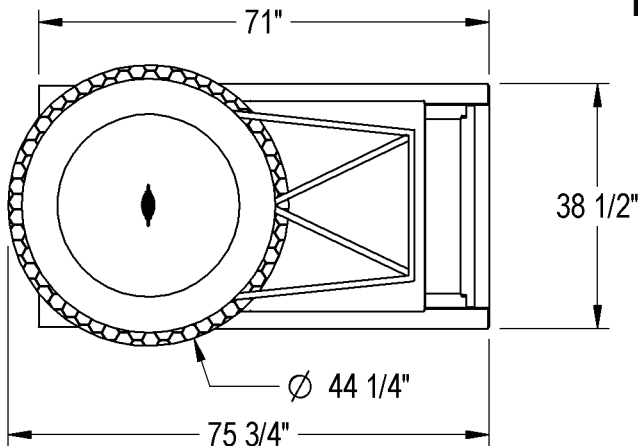
Front View



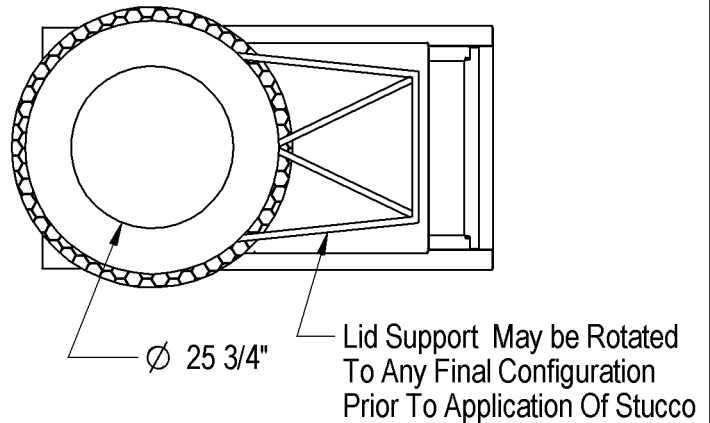
Side View



Top View



Top View (no lid)



UTILITIES SPECIFICATIONS

Venting Information

The WS-BRO must be vented using a Listed Type 1 exhaust hood, or one constructed in accordance with NFPA 96 and all relevant local and national codes. The oven must be vented as a solid fuel appliance, in accordance with all relevant local and national codes, and in a manner acceptable to the authority having jurisdiction.

**Unit Shipping Weight:
3,200 lbs.**

WHATCOM

Gas Vertical Rotisserie



Job Name	
Model	WS-GVR-10
Item#	
Fuel Type	Gas-Fired

OPTIONAL ACCESSORIES

- Rear Access Door
- Countertop Configuration
- Additional Skewers, Bird Bells and Hooks

The unique design of the Whatcom Rotisserie allows different foods to be cooked at the same time, in the same rotisserie, without exchanging flavors (cross contamination). The unit has 10 spit locations (stations), allowing an enormous variety of products to be cooked simultaneously.

The unit comes standard with a tempered glass front door, so that the cooking process is fully visible to chefs and customers alike. Although the front-loading model is standard, the Whatcom is available with an optional rear access glass door, so that it can be loaded from either side. The rotisserie features a constant drip water bath, so that grease from the cooking products is constantly being removed from the cabinet. The water bath is equipped with a removable stand pipe for ease of cleaning.

The cabinet of the Whatcom Rotisserie is constructed of 16-gauge polished 304 stainless steel (#4 finish). The standard unit is on legs equipped with heavy-duty, non-marking casters, however, the Whatcom can be ordered as a counter-top model.

The Whatcom is powered by three gas burners: two programmable IR burners (in the front corners of the cabinet), and a showy and powerful radiant flame post, located in the center of the unit. The IR burners operate on a ten minute cycle, and can be programmed to burn for any percentage of that cycle. They can also be turned off completely so that the rotisserie is powered by the center flame post alone. The drum of the rotisserie turns at a speed of 1.5 revolutions per minute. Each spit connection (or station) rotates approximately 6.5 times during every revolution of the drum.

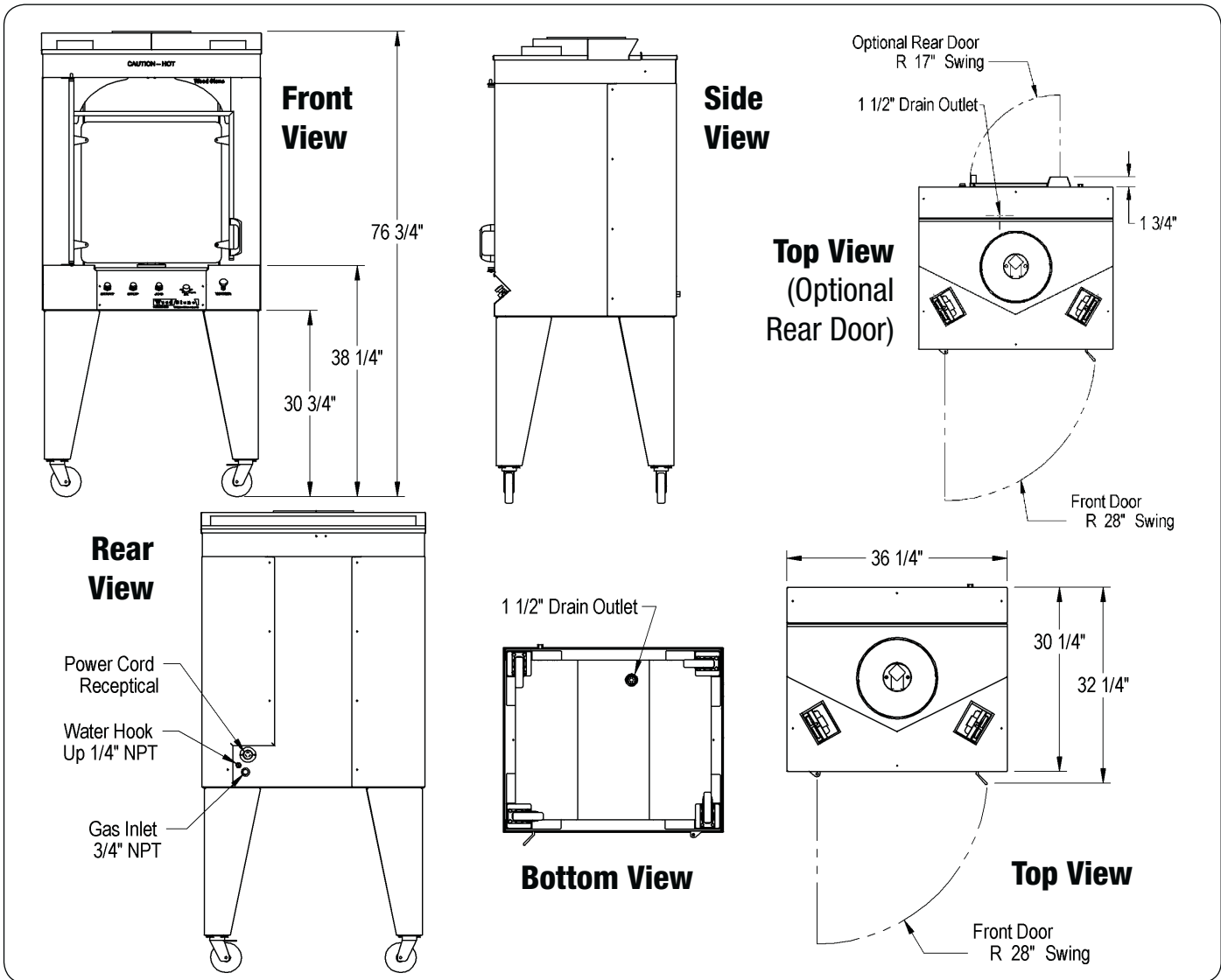
The unit comes standard with a variety of spits: 9 bird bells, 5 small item skewers, and 5 three-prong rib/meat hooks. A maximum of 3 bird bells can be hung from one station, but birds can not be cooked at adjacent stations; this gives the Whatcom a maximum capacity of 15 birds.

The Whatcom Vertical Rotisserie should be installed in accordance with all relevant national and local codes, and in a manner acceptable to the authority having jurisdiction.



WHATCOM
Gas Vertical Rotisserie

Model
WS-GVR-10



UTILITY SPECIFICATIONS

Note: This unit is on casters; utility hookups should be made in such a way as to allow mobility of the rotisserie for service and maintenance purposes. We recommend "quick disconnects" and flexible utility connections.

Electrical Provide 120 VAC, 15 Amp outlet (appliance is 1.3 Amp rated). Note: a grounded cord and plug (three prong) is provided by Wood Stone for a standard 120 outlet.

Water Provide incoming water supply equipped with a 1/4" N.P.T. (male) fitting.

Drain Provide connection to floor sink (grease trap) equipped with a 1 1/2" slip-fit (male) fitting.

Gas Rotisserie - Provide 115,000 BTU Natural Gas or 115,000 BTU Propane (LP) input. Rotisserie gas inlet is a 3/4" N.P.T. (female) fitting. The maximum inlet pressure is 0.5 PSI.

Unit Shipping Weight: 750 lbs.

MT. OLYMPUS

Solid Fuel Rotisserie



OPTIONAL ACCESSORIES

Adjustable Basket Spits:

Wood Stone offers several variations of basket spits capable of holding just about anything that you might want to spin on a Rotisserie. Our adjustable clamshell basket is capable of holding a very large rib roast. Our 3 and 4 arm rib baskets are easy to load and unload, and allow the roasting of up to 8 full racks of ribs or sides of salmon per spit.

Fish/Vegetable Screens:

These heavy-gauge stainless steel screens increase the utility of the basket spits by stabilizing small or delicate items within the basket.

10 Spit Locations:

The Mt. Olympus can be ordered with 10 spit locations, as opposed to the standard 6 spit model. The 10 spit model is suitable for chicken only.

Extended, Thermal Flywheel Firebox/Charbroiler:

The Mt. Olympus is most commonly ordered with an extended firebox equipped with a 7-square foot Charbroiler constructed of heavy-duty cast iron grates. This option more than doubles the utility of the rotisserie. Furthermore, the firebox can be of a deep or shallow configuration; this should be specified at time of order.

Ash Dolly:

Wood Stone's double compartment locking ash dolly is constructed of durable stainless steel and provides a means for safe, clean ash storage and disposal.

Wood Storage Cart:

Extra stainless steel wood storage carts can be shipped with the rotisserie. Two carts will fit under the unit.

Moisture Meter:

Wood Stone's Mini Ligno E instantly measures the moisture content of any wood.

Exhaust Hood: See exhaust hood section for specification details.

Job Name	
Model	WS-SFR-6
Item#	
Fuel Type	Solid Fuel



Right-hand drive configuration shown with optional Charbroiler front.

The body of the Mt. Olympus Rotisserie is constructed of polished stainless steel. The Mt. Olympus WS-SFR-(6 or 10) comes with an extremely durable, high temperature ceramic, 7-square-foot firebox. The Rotisserie can be ordered with an extended firebox Charbroiler which includes seven 5 5/8 x 24 inch cast iron gates. The Rotisserie is powered by 1/4HP, variable speed, DC motor with soft start and stop, matched with a robust two-stage gearbox.

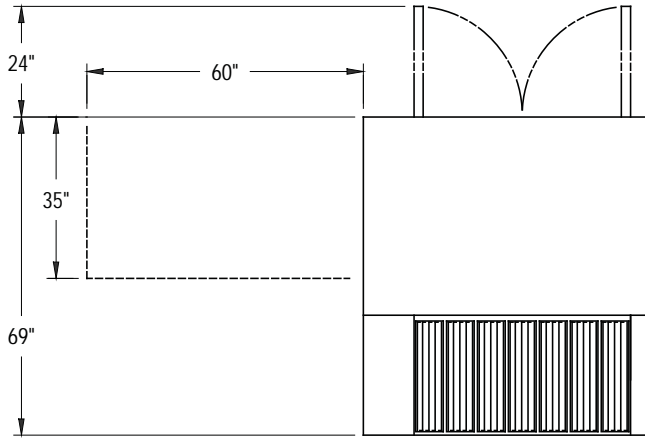
The 6 spit unit is standard and the spits are 44 inches long, giving the Rotisserie a 36-42 chicken capacity. The optional 10 spit model is suitable only for chicken and has a capacity of 60-70 birds. The controller and motor can be located on either side of the unit; *this must be specified at the time of order*. The Mt. Olympus is easily serviced via an access panel located on the controller side of the unit. A 6.5-cubic foot stainless steel wood cart is provided with each Rotisserie. The cart is designed to allow for easy storage beneath the Rotisserie. An ash shovel and grill tool are also included with the Rotisserie.



MT. OLYMPUS
Solid Fuel Rotisserie

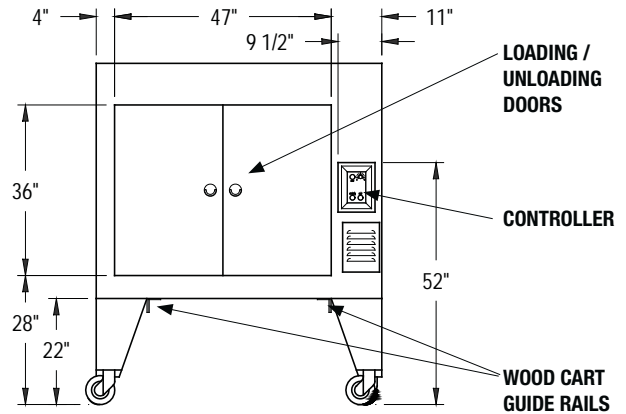
Model
WS-SFR-6

Top View

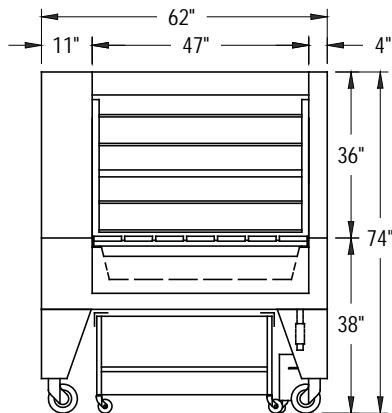


Shown with Optional Charbroiler Front
(Unit Depth without Charbroiler Front is 57")

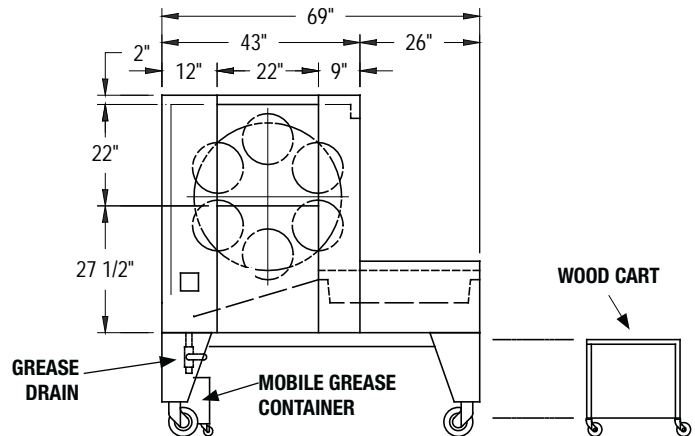
Rear View



Front View



Side View



UTILITY REQUIREMENTS

Unit ships with a detachable power cord which plugs into a standard 120VAC 15 Amp outlet. Rotisserie requires 2.5 Amps.

VENTING

A Type 1 hood is required. Hood and ventilation system must be installed and maintained in accordance with NFPA 96, and all relevant national and local codes. Solid fuel cooking equipment must be vented separately from equipment that is not fired by solid fuel.

Unit Shipping Weight

2,900 lbs. (with optional Charbroiler)

2,000 lbs. (without optional Charbroiler)

CASCADE

Gas-Fired Rotisserie



OPTIONAL ACCESSORIES

Adjustable Basket Spits: Wood Stone offers several variations of basket spits capable of holding just about anything that you might want to cook on a Rotisserie. Our adjustable clamshell basket is capable of holding a very large rib roast, or can be adjusted to hold several sides of salmon. Our 3 and 4 arm rib/fish baskets are easy to load and unload, and allow the roasting of up to 8 full racks of ribs per spit. See our Rotisserie accessories page for more details.

Fish/Vegetable Screens: These heavy-gauge stainless steel screens increase the utility of the basket spits by stabilizing small or delicate items within the basket.

10 Spit Locations: A 10 spit model is available, increasing chicken capacity to 60 2.75 Lb. birds.

Note: When all spits are in use on the 10 spit model, only chickens 2.75 lbs. or smaller, or items of similar size may be cooked.

Rotisserie Hardware Cabinet: This heavy-duty, wall mounting, stainless steel cabinet is designed to hold up to three basket spits and several standard angle spits.

Exhaust Hood: Call Wood Stone for specifications of the Gaylord exhaust hood for the Cascade.

Charbroiler: The Cascade Rotisserie is available with a Montague Legend gas-fired Charbroiler mounted on the front.

Job Name	
Model	WS-GFR-6
Item#	
Fuel Type	Gas-Fired

The body of the Cascade Rotisserie is constructed of 16-gauge polished stainless steel. It is powered by a ¼HP variable speed, DC motor with soft start and stop. The rotisserie drive features a rugged two-stage gearbox and comes standard with six 44-inch stainless steel angle spits, giving the Rotisserie a 36-42 chicken capacity. The Rotisserie is heated by two burners: a showy and powerful adjustable wall of radiant flame at the front of the cabinet and an overhead IR burner.

The Cascade features a constant drip water bath, so that grease from the cooking products is constantly being removed from the cabinet. The water bath is equipped with a removable stand pipe for easy cleaning. The standard Rotisserie has front and rear controls and rear loading doors. A bump-bar style shutoff on the front of the Rotisserie facilitates easy front loading or unloading.

The controller and motor can be located on either side of the unit; *this must be specified at the time of order*. The Cascade is easily serviced via an access panel located on the controller side of the unit.



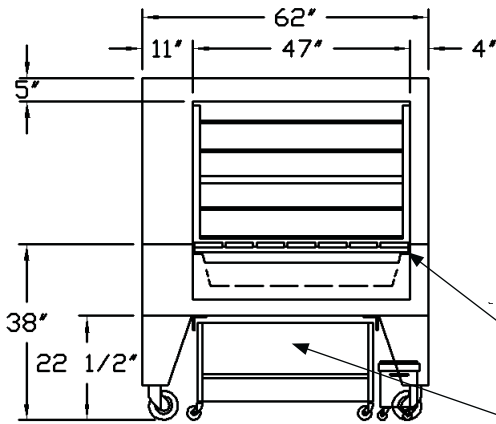
CASCADe

Heavy-Duty Gas-Fired Rotisserie

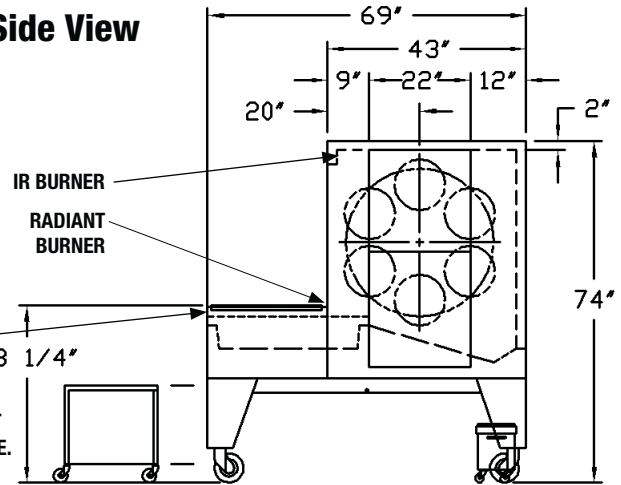
Model

WS-GFR-6

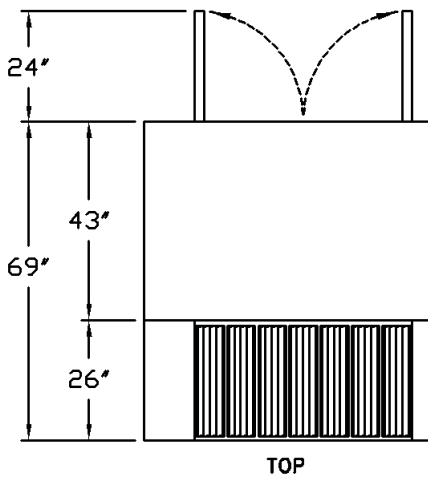
Front View



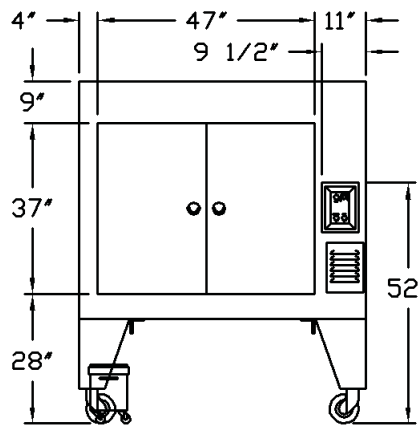
Side View



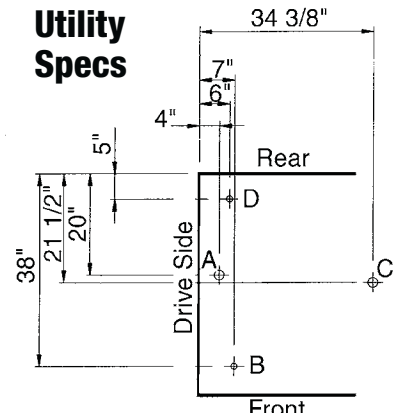
Top View



Rear View



Utility Specs



*Right Hand Drive Model Shown

UTILITY SPECIFICATIONS

Note: This unit is on casters; utility hookups should be made in such a way as to allow mobility of the Rotisserie for service and maintenance purposes. We recommend "quick disconnects" and flexible connections. All utility connections are made from the underside of the appliance.

A-Electrical Provide 115 VAC, 15 Amp outlet (appliance is 5 Amp rated). Note: a grounded cord and plug (three prong) is provided by Wood Stone for a standard 115 VAC outlet.

B-Water Provide incoming water supply equipped with a 1/4" N.P.T. (male) fitting.

C-Drain 1 1/2 inch slip-fit connection. Connect to floor sink (grease trap). The drain is located in the center of the appliance. (See **Utility Specs**).

D-Gas

Rotisserie-Provide 175,000 BTU Natural Gas or 185,000 BTU Propane (LP) input. Rotisserie gas inlet is a 1" N.P.T. (female) fitting. The maximum inlet pressure is 0.5 PSI.

VENTING

The Rotisserie requires a Type 1 exhaust hood installed in accordance with NFPA 96 and all relevant national and local codes.

*Note: The drive side is viewed from the rear of the unit. The drive can be installed on either side of the unit. The left hand drive model mirrors the right hand drive model exactly. *Must be specified at the time of order.*

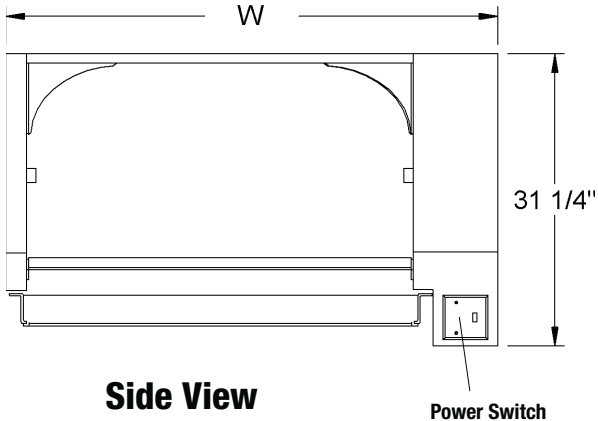
**Unit Shipping Weight:
1,500 lbs.**

OKANOCHAN

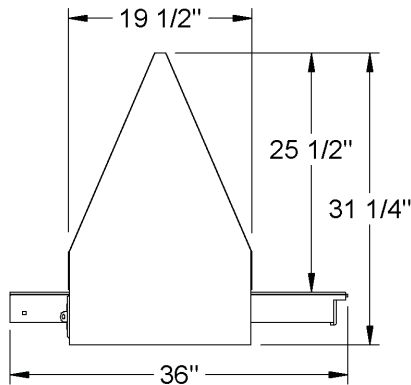
Single Spit Rotisserie



Front View



Side View



Power Switch

Model #	Width
WS-SSR-45	53.5"
WS-SSR-57	66"

Note: the Rotisserie is about 9 inches wider than the Charbroiler upon which it is set.

Total height of unit with 45-inch or 57-inch Charbroiler is 66 inches.

Unit Shipping Weight 300 lbs.

Job Name

Model WS-SSR

Item#

Fuel Type **Use with Solid Fuel Charbroiler**



Shown with optional pan rails and Multi Skewer Drum Assembly.

The Okanogan Single Spit Rotisserie is an option for our Mt. St. Helens and Mt. Shuksan solid fuel Charbroilers. The Rotisserie mounts directly to the Charbroiler (45-inch and 57-inch Mt. St. Helens, 46-inch and 58-inch Mt. Shuksan). It rides on a rail system that allows the Rotisserie to be pushed to the back of the broiler for Rotisserie cooking of product, or pulled to the front of the broiler, for easy loading and unloading. The Okanogan Single Spit Rotisserie increases food production from the broiler without increasing fuel consumption; the same fire is used to generate coals for the firebox and to cook food items on the spit.

The Okanogan is designed to accept all current Wood Stone Rotisserie baskets and spits. The unit comes ready to plug into a standard 120 volt outlet.

See the **Rotisserie Accessories** page for a variety of spit options.

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CHARCOAL BROILER OVEN

Josper by Wood Stone Charcoal Broiler Oven



Job Name	
Model	WS-CBO-3738
Item#	
Fuel Type	Charcoal-Fired

The Josper by Wood Stone Charcoal Broiler Oven provides an elegant solid fuel charcoal broiler/oven solution in an oven package and without the venting challenges most often associated with conventional Charcoal charbroilers.

The unit comes with two adjustable broiler racks that allow the chef to cook a wide variety of meats and vegetables in the oven simultaneously; making this versatile piece of equipment capable of very high production.

By combining the features of an enclosed oven with the traditional characteristics of charbroiled cooking, this piece offers efficiency in utilizing the heat produced by the charcoal. The dual damper system helps minimize charcoal consumption while allowing the unit to maintain high cooking temperatures for extended periods of time, and helps to greatly influence and enhance the flavor profile of the foods being cooked.

The oven sits on a heavy-duty stainless steel cabinet that incorporates an easily removable ash collection system. The unit also ships with an oven mounted firebreak, poker, brush and grill tongs. Other accessories are available.

The Broiler/Oven is ETL Listed with an 18-inch side and 6-inch back clearance to combustible construction.

The Josper by Wood Stone Charcoal Broiler Ovens must be vented with a Listed Type 1 exhaust hood or one constructed in accordance with all relevant local and national codes. The oven must be vented as a solid fuel appliance, and in accordance with all relevant local and national codes, and in a manner acceptable to the authority having jurisdiction. See installation manual for additional information.

BROILER OVEN CAPACITY:

The Broiler Oven comes standard with (2) 29.5-inch x 30-inch cooking grates, resulting in 885 square inches of cooking area for each grate. The upper grate is typically used for slower cooking items like roasted vegetables, fish and larger roasted meats. The lower grate is used for items requiring extremely intense heat - like steaks and seafood items.

OPTIONAL ACCESSORIES

- Tray Support models available
- Counter-Top models available
- Custom Door and Cabinet Finishes
- Dual Compartment Ash Dolly

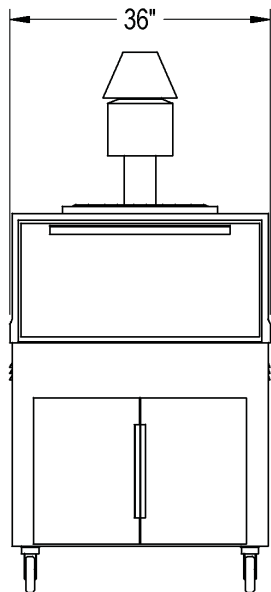


CHARCOAL BROILER OVEN

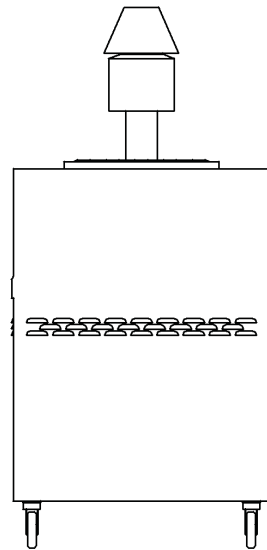
Josper by Wood Stone Charcoal Broiler Oven

Model
WS-CBO-3738

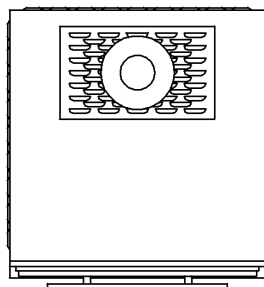
Front View



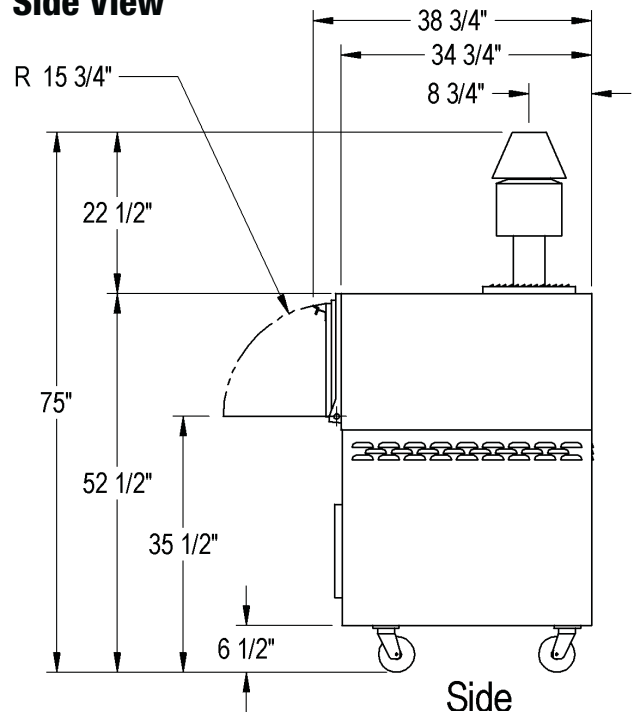
Rear View



Top View



Side View



Note: The Wood Stone Josper Charcoal Broiler Oven (WS-CBO) is also available in a 26" x 28" model (WS-CBO-2628) and a 37" x 28" model (WS-CBO-3728), in counter-top and tray support models.

VENTING INFORMATION

The WS-JCO models must be vented using a Listed Type 1 exhaust hood, or one constructed in accordance with NFPA 96 and all relevant local and national codes. The oven must be vented in accordance with all relevant local and national codes, and in a manner acceptable to the authority having jurisdiction.

**Unit Shipping Weight:
approximately 900 lbs.**

MT. ST. HELENS

Solid Fuel Charbroiler



OPTIONAL ACCESSORIES

Stainless Steel Shelves: (Shown on the unit)
Stainless steel shelves and pan rails are available. Two shelves and/or pan rails can be mounted on the front and sides of the charbroiler. On 72-inch models the front can accommodate three pan rails and/or shelves.

Stainless Steel Ash Dolly: Wood Stone's double compartment, locking ash dolly provides a means for safe, clean ash storage and disposal.



Stainless Steel Wood Storage Cart:

Wood storage carts can be shipped with the Mt. St. Helens charbroiler.



Wood Moisture Meter:

Eliminate the problem of wet fuelwood with Wood Stone's Mini Ligno E portable moisture meter.



Single Spit Rotisserie:

Wood Stone's single-spit rotisserie is powered by an electric motor and is available for the 45-inch and the 57-inch (floor or counter-top) Mt. Saint Helens charbroilers.



Rotisserie shown on charbroiler with wood storage cabinet.

Job Name	
Model	WS-SFB
Item#	
Fuel Type	Solid Fuel



Shown with optional shelves and pan rails

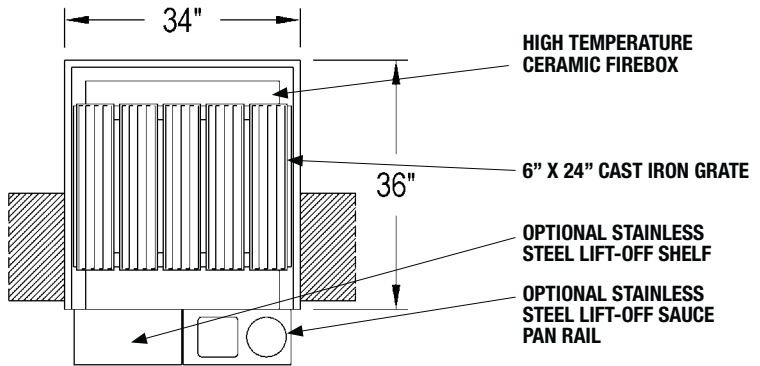
The Mt. St. Helens charbroiler features a "heat-sink" style firebox cast from dense, durable high-temperature ceramic. The firebox is designed to store and radiate heat evenly. The grill is composed of 6-inch x 24-inch sliding cast iron grates which rest on our unique warp-resistant, stainless steel frame system. The entire grill frame slides toward the front or back of the unit to facilitate easy fire access. A blazing fire along the rear of the firebox will produce coals, which when pulled forward, will keep the entire firebox saturated with heat. An experienced solid fuel grill operator will be impressed by the even heat delivery and fuel saving design of the Mt. St. Helens. The insulated firebox is mounted on top of a stainless steel wood storage cabinet. The unit comes standard on 4 heavy-duty, swiveling casters (2 with locking brakes). An ash shovel and coal/grate tool are included with the charbroiler.



MT. ST. HELENS

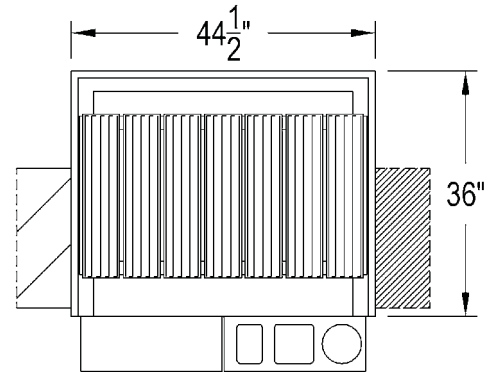
Solid Fuel Charbroiler

Model
WS-SFB

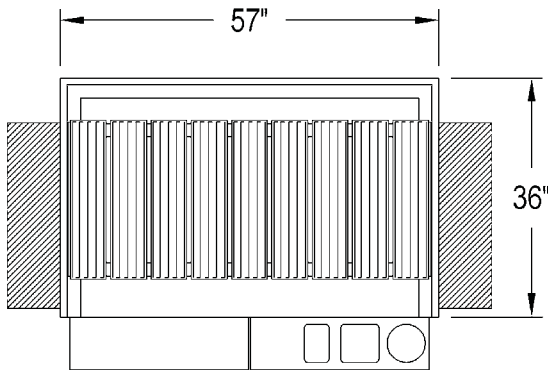


WS-SFB-34
1,000 lbs.

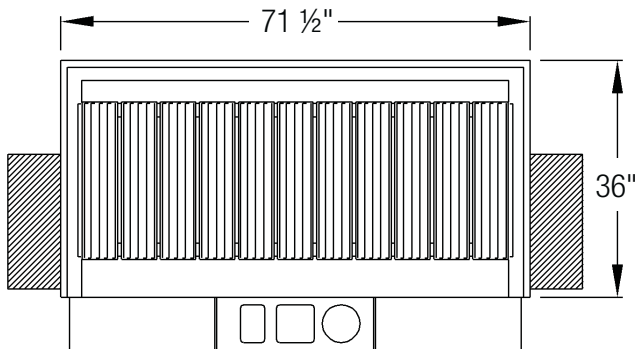
DRAWINGS SHOW OPTIONAL STAINLESS STEEL SHELVES



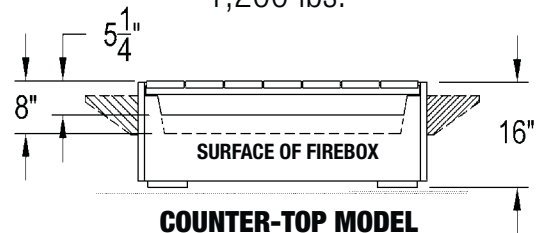
WS-SFB-45
1,200 lbs.



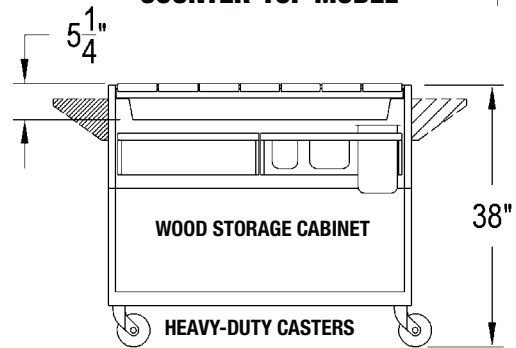
WS-SFB-57
1,300 lbs.



WS-SFB-72
1,700 lbs.



COUNTER-TOP MODEL



WOOD STORAGE CABINET

HEAVY-DUTY CASTERS

Model	Stainless Steel Shelf Dimensions	Pan Rail Contents
SFB-34	15 1/4" x 8"	1/6 size (1.8)
SFB-45	20 3/4" x 8"	1/9 size (1.1 qt.)
SFB-57	27" x 8"	1/6 size (1.8 qt.)
SFB-72	20 3/4" x 8"	2.5 qt. round

All units shown with optional stainless steel shelves and pan rails.

MT. SHUKSAN

Deep Box Solid Fuel Charbroiler



OPTIONAL ACCESSORIES

Stainless Steel Ash

Dolly: Wood Stone's double compartment, locking ash dolly provides a means for safe, clean ash storage and disposal.



Stainless Steel

Wood Storage Cart: Wood storage carts can be shipped with the Mt. St. Helens charbroiler.



Wood Moisture Meter:

Eliminate the problem of wet fuelwood with Wood Stone's Mini Ligno E portable moisture meter.



Okanogan Single

Spit Rotisserie: Wood Stone's single-spit rotisserie is powered by an electric motor and is available for the 46-inch and the 58-inch Mt. Shuksan charbroilers. (See Okanogan Single Spit Rotisserie Spec Sheet for more details).



Job Name	
Model	WS-SFB-DB
Item#	
Fuel Type	Solid Fuel



The Mt. Shuksan charbroiler features a "heat sink" style firebox; cast from dense, durable high-temperature ceramic. The firebox is contained within a heavy-duty, insulated, stainless steel cabinet. The Mt. Shuksan is designed to store and radiate heat evenly. The grill is composed of 6-inch x 24-inch sliding cast iron grates which rest on a warp-resistant, stainless steel frame. The grates slope upward toward the back of the firebox, to allow easier grilling. A relatively small amount of fuel (seasoned hardwood or hardwood charcoal) will keep the entire firebox saturated with heat, which is evenly radiated up to the grill surface. There are no ash dropouts or vents in the firebox, so "fuel-wasting" airflow is minimized. An experienced solid fuel grill operator will be impressed by the even heat delivery and fuel-saving design of the Mt. Shuksan. A unique lift-up door allows easy access to the firebox in order to load fuel from the front. The unit comes standard on 4 heavy-duty, swiveling casters (2 with locking brakes). An ash shovel and coal/grate tool are included with the charbroiler.



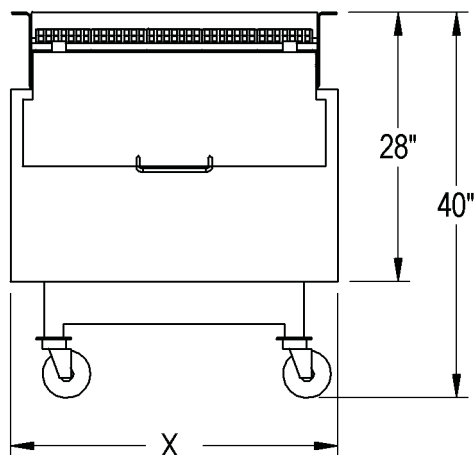
MT. SHUKSAN

Deep Box Solid Fuel Charbroiler

Model

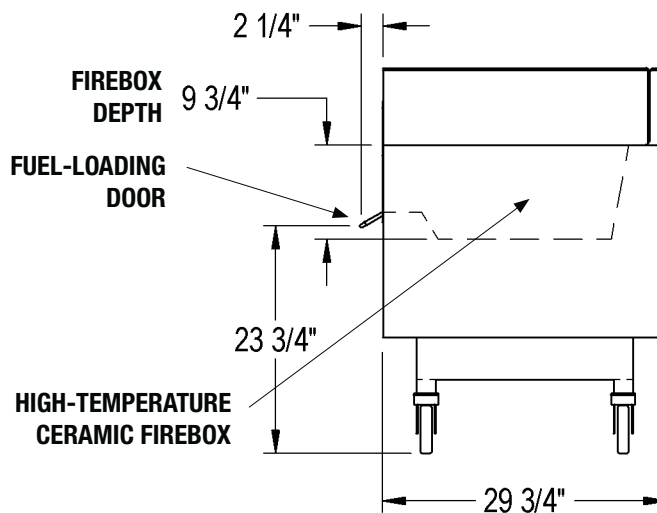
WS-SFB-DB

Front View

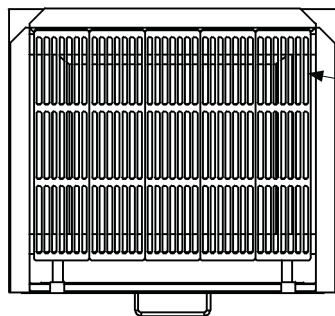


X = 34, 46, or 58 inches

Side View



Top View



FIVE 6" X 24" GRILL GRATES

The Mt. Shuksan is also available in 46-inch and 58-inch widths. All other dimensions will be the same as those pictured on this page.

The unit weights are as follows:

WS-SFB-34-DB	1,200 lbs.
WS-SFB-46-DB	1,400 lbs.
WS-SFB-58-DB	1,700 lbs.

ROBATA GRILL

Solid Fuel Robata Charbroiler



OPTIONAL ACCESSORIES

Stainless Steel Shelves: (Shown on the unit)
Stainless steel shelves and pan rails are available. Two shelves and/or pan rails can be mounted on the front and sides of the charbroiler.

Stainless Steel Ash Dolly: Wood Stone's double compartment, locking ash dolly provides a means for safe, clean ash storage and disposal.

Stainless Steel Wood Storage Cart:

Wood storage carts can be shipped with the Robata Grill



Wood Moisture Meter:

Eliminate the problem of wet fuelwood with Wood Stone's Mini Ligno E portable moisture meter.



Satay (Saté) Grill:

Add the optional Satay Shelf and turn the Robata into a Satay Grill, perfect for Indonesian, Malaysian and other Southeast Asian Cuisine.



Job Name	
Model	WS-SFB-ROB
Item#	
Fuel Type	Solid Fuel



Shown with optional shelves and pan rails

The Robata charbroiler features a "heat-sink" style firebox cast from dense, durable high-temperature ceramic. The firebox (24 inches deep front to back) is designed to store and radiate heat evenly. The lower grill is composed of three 8-inch x 15-inch cube style cast iron grates which rest on our unique warp-resistant, stainless steel frame system. The entire grill frame slides toward the front or back of the unit to facilitate easy fire access. The upper tier is composed of individual perforated stainless steel shelves for warming, holding or slow cooking. A blazing fire along the rear of the firebox will produce coals, which when pulled forward, will keep the entire firebox saturated with heat. The design allows for traditional Robata style cooking with real solid fuel flavor and the excitement of a live fire.

The insulated firebox is mounted on top of a stainless steel wood storage cabinet. The unit comes standard on 4 heavy-duty, swiveling casters (2 with locking brakes). An ash shovel and coal/grate tool are included with the charbroiler.



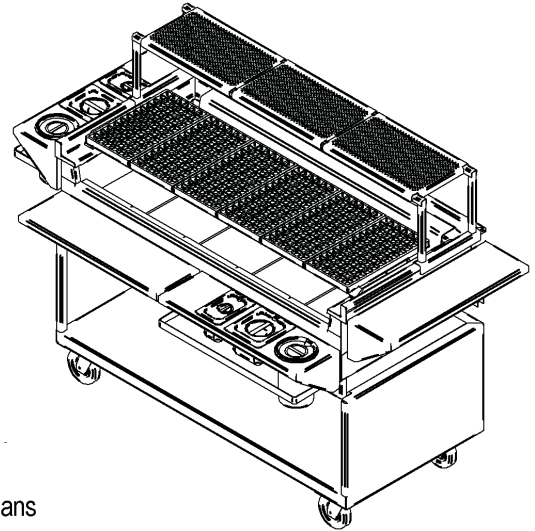
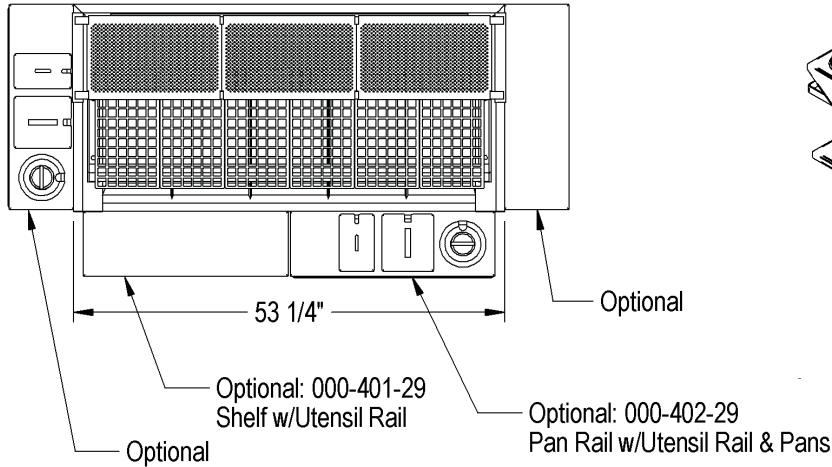
ROBATA GRILL

Solid Fuel Charbroiler

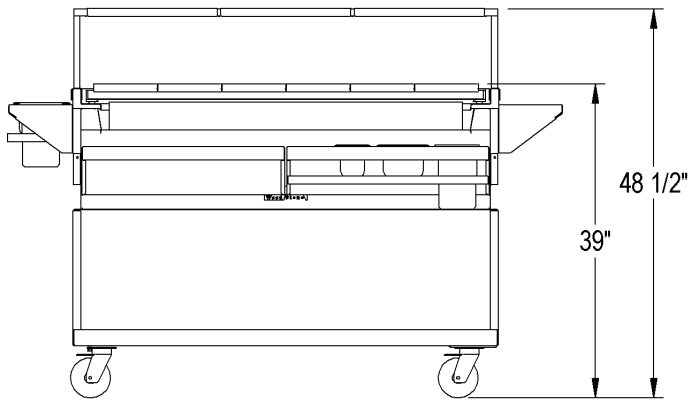
Model

WS-SFB-ROB

Top View

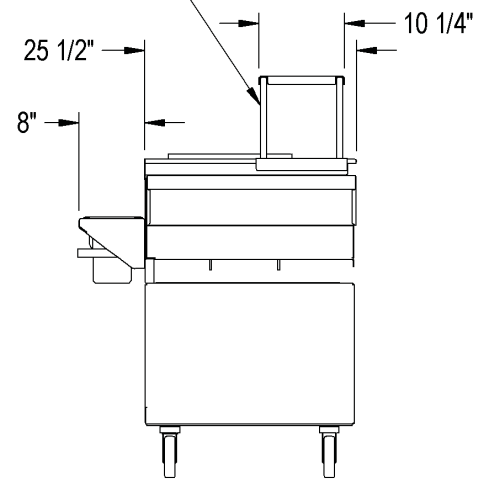


Front View



Optional: 000-ROB-Shelf Robata Shelf

Side View



All units shown with optional stainless steel shelves and pan rails

SATAY GRILL

Solid Fuel Satay (Saté) Charbroiler



OPTIONAL ACCESSORIES

Stainless Steel Shelves: (Shown on the unit)
Stainless steel shelves and pan rails are available. Two shelves and/or pan rails can be mounted on the front and sides of the charbroiler. On 72-inch models the front can accommodate three pan rails and/or shelves.

Stainless Steel Ash Dolly: Wood Stone's double compartment, locking ash dolly provides a means for safe, clean ash storage and disposal.



Stainless Steel Wood Storage Cart:

Wood storage carts can be shipped with the Mt. St. Helens Charbroiler.



Wood Moisture Meter:

Eliminate the problem of wet fuelwood with Wood Stone's Mini Ligno E portable moisture meter.



Robata Grill:

An optional configuration of the Satay Grill which allows for warming, holding or slow cooking, perfect for traditional Robata style cooking.



*Rotisserie shown on charbroiler with wood storage cabinet

Job Name	
Model	WS-SFB-SAT
Item#	
Fuel Type	Solid Fuel



Shown with optional shelves and pan rails and without grill grates.

The Satay (Saté) charbroiler features a "heat-sink" style firebox cast from dense, durable high-temperature ceramic. The firebox is designed to store and radiate heat evenly. The lower grill is composed of three 8-inch x 15-inch cube style cast iron grates which rest on our unique warp-resistant, stainless steel frame system. The entire grill frame slides toward the front or back of the unit to facilitate easy fire access. The upper tier is composed of individual stainless steel bars on which the Satays can be placed upon and grilled. A blazing fire along the rear of the firebox will produce coals, which when pulled forward, will keep the entire firebox saturated with heat. The design allows for traditional Southeast Asian style cooking with real solid fuel flavor and the excitement of a live fire.

The insulated firebox is mounted on top of a stainless steel wood storage cabinet. The unit comes standard on 4 heavy-duty, swiveling casters (2 with locking brakes). An ash shovel and coal/grate tool are included with the charbroiler.



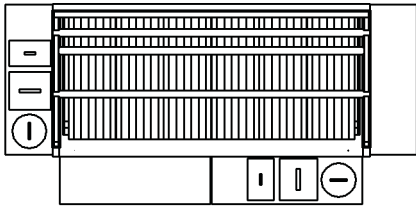
SATAY GRILL

Solid Fuel Satay (Saté) Charbroiler

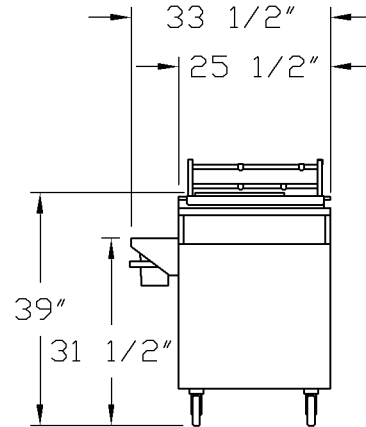
Model

WS-SFB-SAT

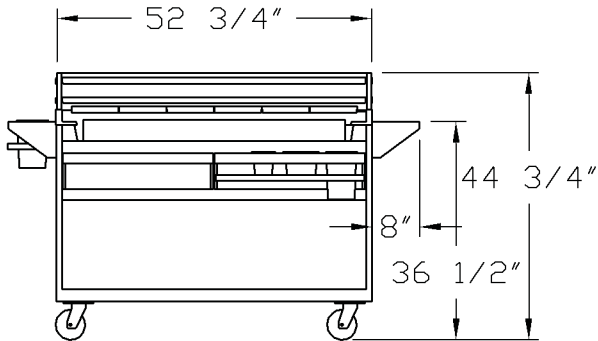
Top View



Side View



Front View



All units shown with optional stainless steel shelves and pan rails.



PLANCHA

High Temperature Cook Surface



Job Name

Model

WS-PL-36-37-4-CT

Item#

Fuel Type

Electric

OPTIONS

- Counter-Top models
- Cabinet Base models
- Custom Configurations Available

COOKING

The Wood Stone Plancha is a full range cooking appliance. For example, use the Plancha during the morning for prep work, then clean it off for service for searing or sautéing. After service, or as you are cooking on the other zones, you can use the Plancha for stocks or other long gentle simmers. In a kitchen with fluctuating work loads, if you have a suite of Planchas, it is possible to turn off unused zones during slow times and operate with one cook. During busy times, have a chef at each Plancha preparing different items.

The Wood Stone Plancha is a highly responsive, high temperature, consistent cooking surface, backed by Wood Stone's reputation for quality engineered equipment.

With a small footprint, the unit measures 36 inches x 37 inches. The Plancha is made from polished steel and ships as a stand alone unit with legs to allow for easy installation on a non-combustible counter-top.

The Plancha's polished steel surface can be used as a direct contact cooking surface like a griddle for searing or sautéing, or heated up to 850 degrees F so that it functions more like an open burner or French Top.

With thermostatically controlled electric zones, the Wood Stone Plancha is an efficient piece of equipment that radiates less heat than a gas-fired open burner range resulting in a cooler kitchen.

The Plancha is available in counter-top or cabinet models. The standard configuration is a 4 zone electric unit. Cleaning the Wood Stone Plancha is quick and easy with grease and debris collection areas on all 4 sides.



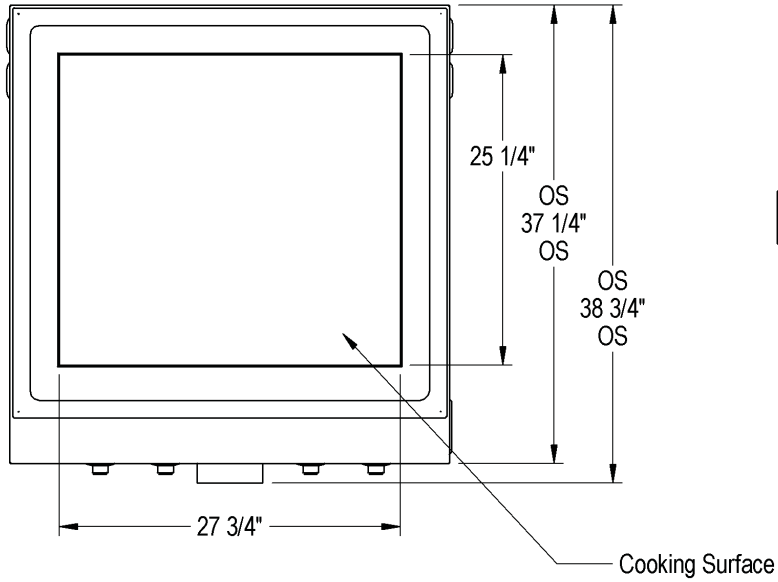
PLANCHA GRILL

High Temperature Cook Surface

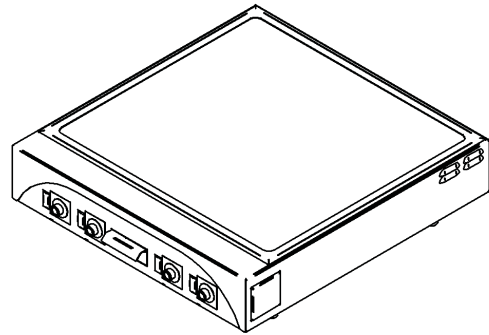
Model

WS-PL-36-37-4-CT

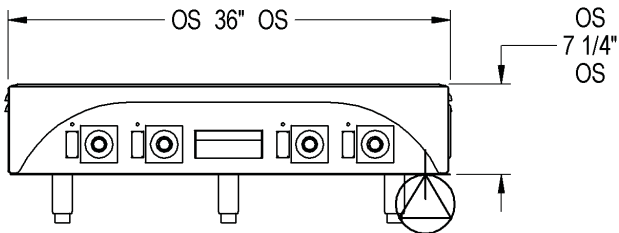
Top View



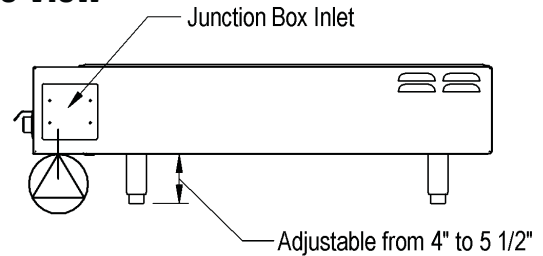
Isometric View



Front View



Side View



UTILITIES SPECIFICATIONS

COUNTER-TOP MODELS

Electrical

208 VAC, 1 Phase, 11,500 Watts Total, 50/60 Hz

Note: This unit comes equipped with 2 power supply cords with NEMA 6-50

plugs that must be connected to 2 individual branch circuits (2 Wire Plus Ground), each rated at 40 Amps each.

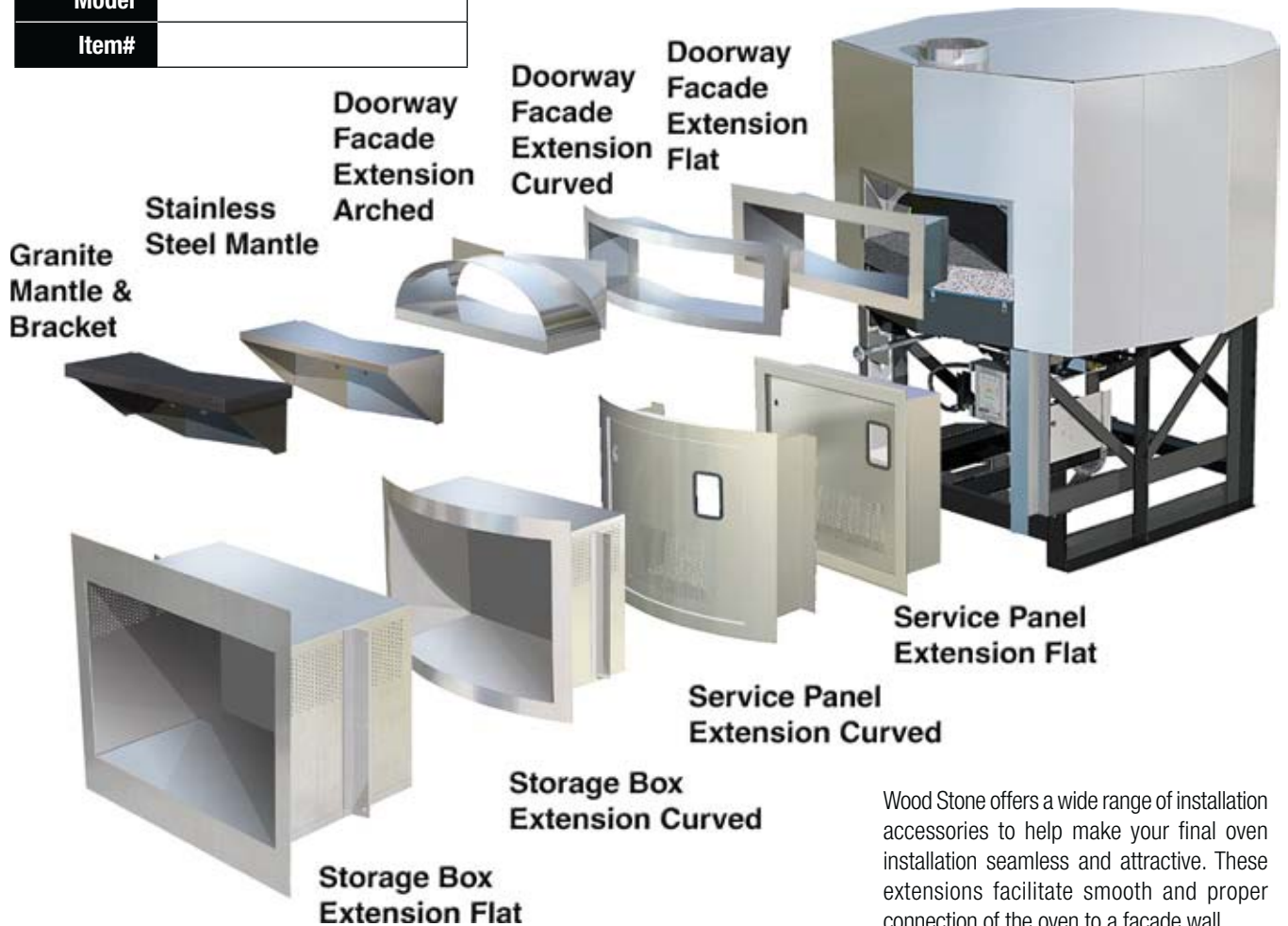
VENTING INFORMATION

This appliance must be vented in accordance with NFPA 96.

Unit Shipping Weight: 480 lbs.



Job Name	
Model	
Item#	



Wood Stone offers a wide range of installation accessories to help make your final oven installation seamless and attractive. These extensions facilitate smooth and proper connection of the oven to a facade wall.

Visit our web site to view interactive facade tutorials!

The side walls of the extensions flare out slightly to enhance user accessibility and customer visibility.

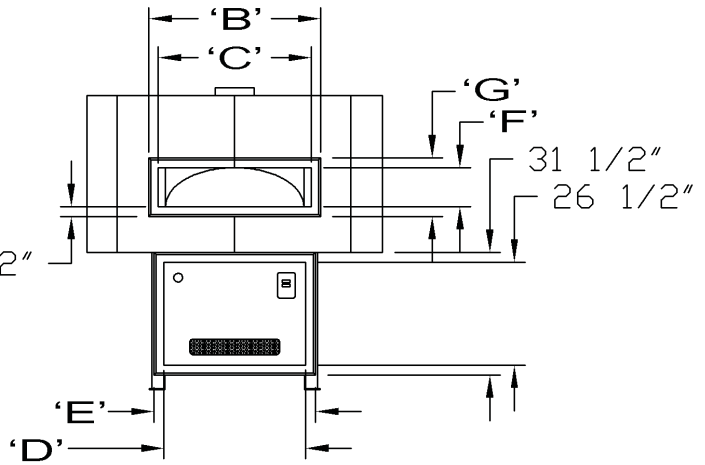
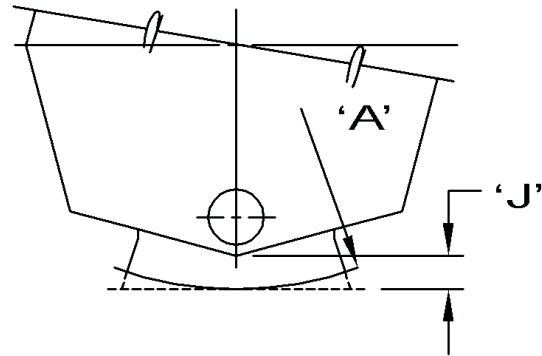
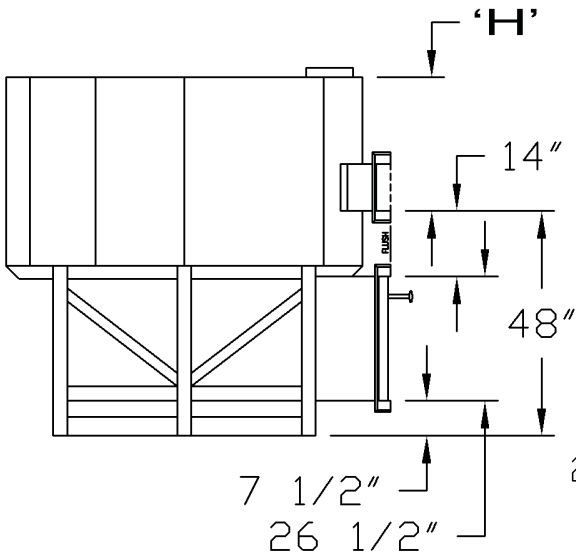
The extensions are in stainless or mild steel (painted black), with or without a black granite mantle.

NOTE: addition of granite increases dimensions F and G by 0.75-inches (below the doorway). The curved-face extensions are available in large or small radius styles.

See Reverse Side for Facade Extension Dimensions



Job Name	
Model	
Item#	

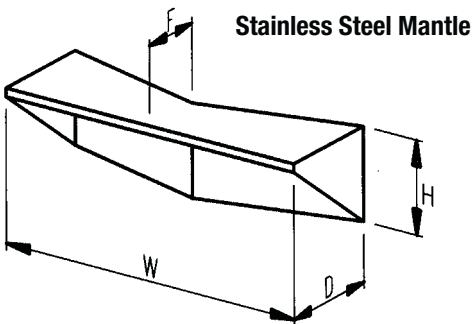


	'A'	'B'	'C'	'D'	'E'	'F'	'G'	'H'	'J'
4' CURVED	34 1/2"	29"	25"	29"	33 1/2"	10"	15"	28 1/2"	9 1/2"
4' FLAT	N/A	28 1/2"	19 11/16"	29"	34"	10"	15"	28 1/2"	6"
5' SMALL RADIUS	39"	39 1/2"	35"	30 1/2"	35"	10"	15"	28 1/2"	7"
5' LARGE RADIUS	57"	38"	33"	30 1/2"	35 1/2"	10"	15"	28 1/2"	5 1/2"
5' FLAT	N/A	40"	35"	30 1/2"	35 1/2"	10"	15"	28 1/2"	5 1/2"
6' SMALL RADIUS	45"	46"	41"	36 1/2"	41"	10"	15"	28 1/2"	7"
6' LARGE RADIUS	65 1/2"	44"	39 1/2"	36 1/2"	41 1/2"	10"	15"	28 1/2"	5 1/2"
6' FLAT	N/A	46"	41"	36 1/2"	41 1/2"	10"	15"	28 1/2"	5 1/2"
7' SMALL RADIUS	52"	53"	48 1/2"	42 1/2"	47"	12"	17"	33"	8"
7' LARGE RADIUS	75 1/2"	50 1/2"	45 1/2"	42 1/2"	47 1/2"	12"	17"	33"	5 1/2"
7' FLAT	N/A	53"	48"	42 1/2"	47 1/2"	12"	17"	33"	5 1/2"

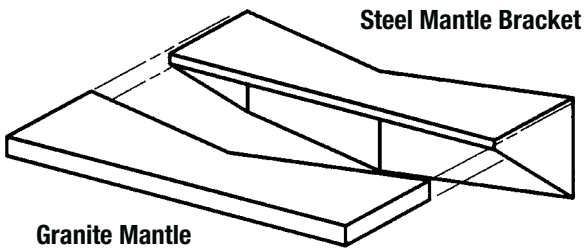


OVEN MANTLES

An oven mantle extends the working surface at the doorway of the oven, providing a staging area for dishes going into the oven or a holding area for cooked items awaiting service. Two mantle types are available through Wood Stone: stainless steel or black granite. Both mantle types come complete with all the necessary hardware for mounting. If planning to construct a facade wall in front of the oven, please see our *Facade Extension* page.



Stainless Steel Mantle



Steel Mantle Bracket

Granite Mantle

STAINLESS	H	W	F	D
Mt. Chuckanut	11"	28"	9"	9"
Mt. Adams	11"	32"	8"	12.5"
Mt. Baker	11"	38"	8"	13"
Mt. Rainier	11"	44"	8"	14"
GRANITE	H	W	F	D
Mt. Chuckanut	11"	28.75"	10.25"	10.25"
Mt. Adams	11"	34.5"	9.25"	13.75"
Mt. Baker	11"	40"	9.25"	14.25"
Mt. Rainier	11"	46.25"	9.25"	15.25"

Job Name	
Model	
Item#	

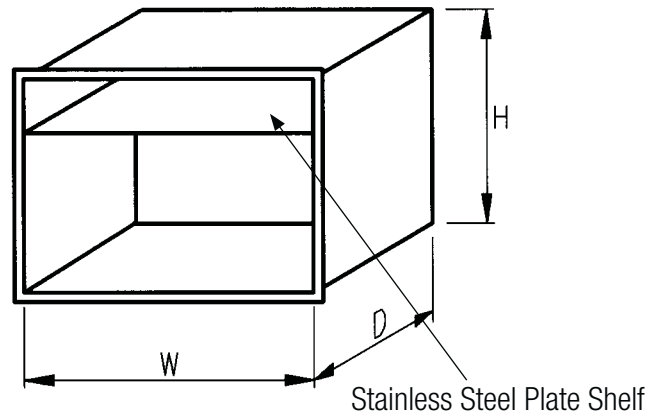
WOOD STORAGE BOX

Wood Stone's wood storage box is constructed of 14-gauge steel and painted black (also available in stainless steel). It slides easily into the oven stand. The depth of insertion can be adjusted so that the flanged front of the box is flush with the architectural facade. The rear panel of the wood storage box is removable to allow access to the underside of the oven. If planning a facade wall in front of the oven, see our *Facade Extension* page for additional options.

STAINLESS STEEL PLATE SHELF (PICTURED BELOW)

The addition of this option to the wood storage box creates a convenient plate or pizza box storage area within easy reach of the oven chef (4 inches high x 18 inches deep).

WOOD STORAGE BOX



OVEN MODEL	H	W	D
WS-MS-4-W	22"	27"	32"
WS-MS-5-W	22"	29"	28"
WS-MS-6-W	22"	35"	32"
WS-MS-7-W	22"	41"	38"



The SG-BDL-O-WS ventilator is manufactured by Gaylord Industries specifically for Wood Stone ovens. The eyebrow-type hood mounts directly on top of the oven, over the flue collar and overhangs the oven doorway. This ventilator is designed to capture all the exhaust from the oven flue collar and also to draw warm air away from the front of the oven. The hood comes complete with a pre-drilled mounting flange and all the hardware necessary for mounting the hood to the top of the oven.

The hood is constructed of 18-gauge stainless steel and is equipped with baffle-type filters for removal of grease from the exhaust stream. The Wood Stone SG-BDL-O-WS is listed by UL, ULC and NSF. Its construction meets the requirements of NFPA-96 as well as those of all national mechanical codes. Spark arrestor filters are available as an option and must be used in all solid fuel installations.

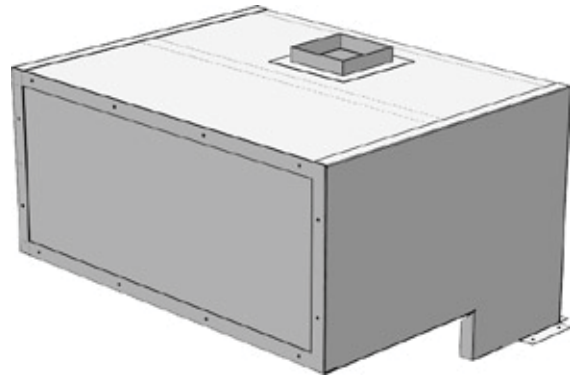
The hood can be used in conjunction with one of Wood Stone's variable-speed exhaust fans (See the *Exhaust Fan Spec Sheet*) to create a very effective and responsive exhaust system. All duct work beyond the ventilator duct take-off collar is to be provided and installed by others in accordance with applicable codes.

All hoods are pre-piped for ANSUL R-102 Fire Suppression.

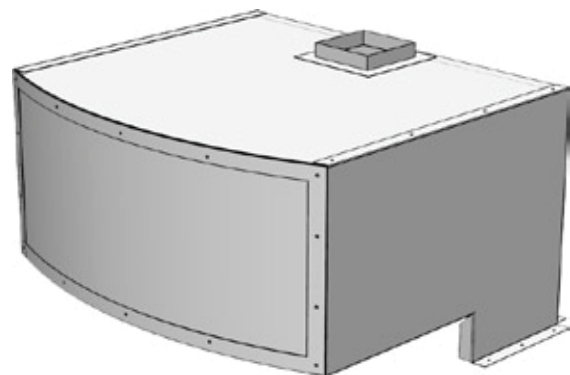
Job Name	
Model	
Item#	

OPTIONS

- Flat Front or Curved Front Design
- Solid Brass Trim



FLAT FACE HOOD



CURVED FACE HOOD



See below for exact dimensional and installation specifications of all Gaylord hoods for various MS and Fire Deck Series oven sizes. For specifications on Exhausto fans for Wood Stone exhaust hoods, see the **Exhausto Spec Sheet**.

Job Name	
Model	SG-BDL-0-WS
Item#	

Oven Model Number

		WS-BL-3030	WS-BL-4343 & WS-BL-4355 (INTERNAL TRANSITION)	WS-BL-4343 & 4355 (EXTERNAL TRANSITION)	WS-MS-4	WS-MS-5	WS-MS-6	WS-MS-7	WS-FD-6045	WS-FD-8645	WS-FD-9660 / WS-FD-11260	WS-FD-9690 / WS-FD-11290
Width		29.5"	42.5"	42.5"	30"	47"	47"	54"	50"	72"	72"	72"
DEPTH	Flat Front	29"	29"	37"	33"	38"	38"	33"	33"	33"	33"	33"
	Curved Front	33"	33"	41"	37"	42"	42"	42"	37"	37"	37"	37"
Required CFM		440	625	625	450	685	685	700	730	1050	1050	1050
Duct Size		6"x 6"	7"x 7"	7"x 7"	6"x 6"	7.5"x 7.5"	7.5"x 7.5"	7.5"x 7.5"	7.5"x 7.5"	9"x 9"	9"x 9"	9"x 9"
Static Pressure		0.80"	0.80"	0.80"	0.80"	0.80"	0.80"	0.80"	0.80"	0.80"	0.80"	0.80"
Weight in Lbs.		125	175	165	125	175	175	225	225	350	350	350

AVAILABLE OPTIONS

- **Spark Arrestor Filters** - For Solid Fuel Applications
- **Auto Start Control** - Thermostatic control - automatically turns on your exhaust fan when heat is detected in the hood. Meets interlock requirement of the 2006 International Mechanical Code.
- **Balancing Damper** - Electrically controlled and manually set balancing dampers available. Used for balancing in multi hood shared duct installations.

EXHAUST FANS

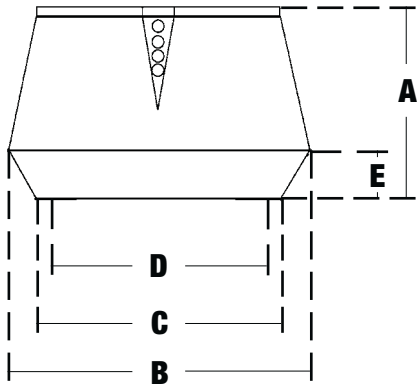
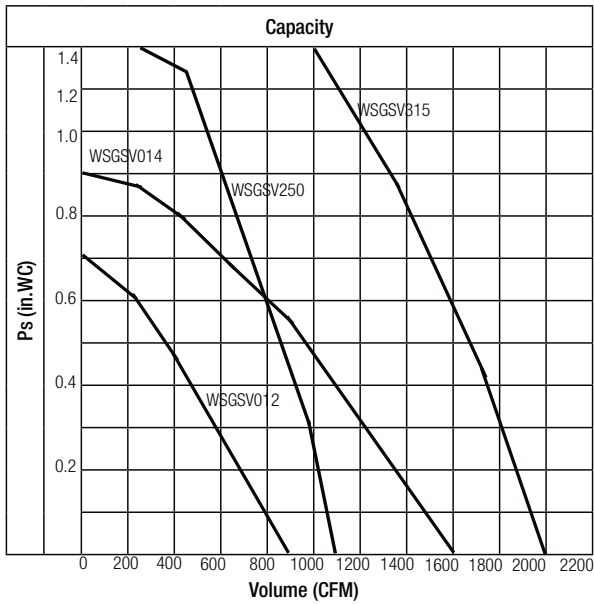
Variable-Speed for Solid Fuel and Gas Venting



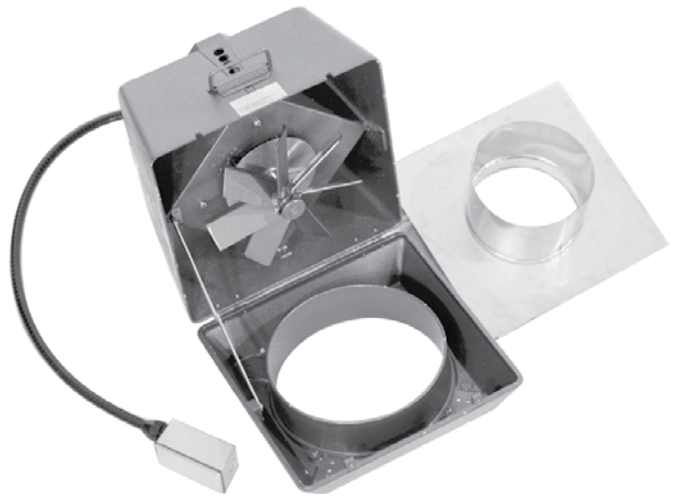
Job Name

Model WS-GSV-(012, 014, 250, 315)

Item#



	WSGSV012	WSGSV014	WSGSV250	WSGSV315
A	11.03	13.20	13.20	16.94
B	15.37	19.11	19.11	25.61
C	12.22	15.17	15.17	20.69
D	10.72	13.04	9.85	15.76
E	3.15	3.94	3.94	5.12
Lbs.	46	60	60	92
Amps	1.4	2.9	2.9	5.8
Volts	120	120	120	120



Wood Stone is proud to carry the world's finest line of exhaust fans for solid fuel venting applications. The fans are designed to withstand the high temperatures associated with wood burning. The construction of the fan's axial vanes creates a self-cleaning effect. Whether venting your Wood Stone oven through a hood or through a direct chimney connection, the WS-GSV is the perfect fan for the job.

Made in Denmark by Exhausto, the WS-GSV is rated for continuous operation at 450 degrees F and comes with a flue adaptor for easy mounting on virtually any size stack. No roof curb is necessary for installation of WGSV fans. The fan comes with a rheostat switch which allows the operator to adjust the fan speed as necessary.



Job Name	
Model	
Item#	

TOOL	SHORT	MEDIUM	LONG	X-LONG
Loading Peel (LP-12")	32"	50"	60"	87"
Loading Peel (LP-16")	N/A	50"	60"	87"
Utility Peel (UP)	40"	60"	70"	87"
In-Line Floor Brush (IFB)	40"	60"	70"	87"
T-Style Brush (TFB)	40"	60"	70"	87"
Natural Floor Brush (NFB)	36"	51"	70"	87"
Bubble Hook (BH)	40"	60"	70"	87"
Particle Shovel (PS)	40"	60"	70"	87"

OVEN TOOL SET

A. LOADING PEELS (WS-TL-LP-XX)

These durable, yet lightweight aluminum alloy Loading Peels come in four sizes that are perfect for up to 12", 14", 16" and 18" pizzas. Our standard tool kit includes one 12" and one 16" peel. The short tool set includes only the 12" Loading Peel.

B. FLOOR BRUSH SET (WS-TL-BS)

Floor brushes are vital tools for efficient oven operation. Our tool set includes several styles for complete oven cleaning: a heavy-duty, brass-bristled, wooden head beveled to facilitate debris removal from all corners of the oven, in two styles; "T" (WS-TL-TFB) and the "in-line" (WS-TL-IFB); and an in-line natural fiber brush for "sweeping" (WS-TL-NFB).

C. BUBBLE HOOK (WS-TL-BH)

The bubble hook is for popping pizza dough bubbles before they get out of hand. Made from heavy gauge stainless steel, it is also great for moving pans, trays and even wood.

D. UTILITY PEEL (WS-TL-UP)

Move or rotate any size pizza with nearly surgical precision with Wood Stone's utility peel. The 8-inch diameter utility peel is also very useful for moving pans, placing wood on the fire and removing ash. This is such a useful tool that most people order two.

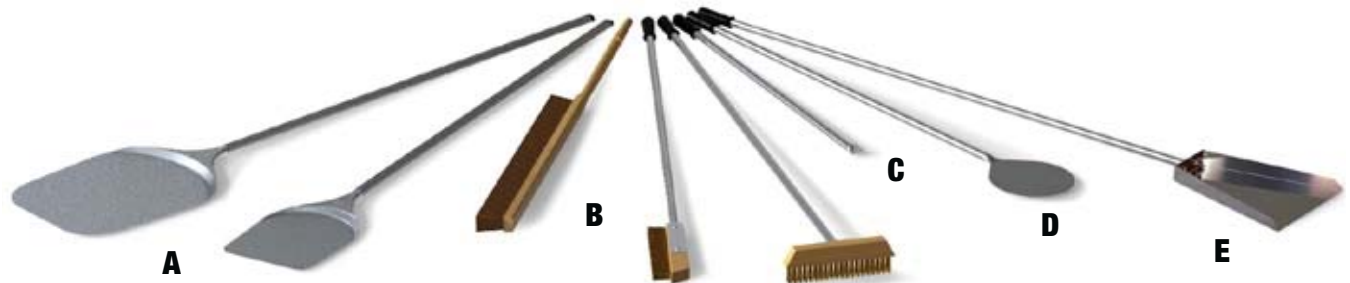
E. PARTICLE SHOVEL (WS-TL-PS)

Our heavy gauge stainless steel shovel is designed to safely remove ash and coals from wood-fired ovens. Its front is beveled to remove ash from even hard to reach parts of the oven.

NOTE: The Ash Shovel is only included in the Wood-Fired Oven Tool Set.

All Wood Stone oven tools have heavy-duty stainless handles and grease-resistant grips.

NOTE: Each tool is supplied with a stainless steel, wall-mounting tool hanger. All tools come in four lengths: short, medium, long, and extra long.



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Job Name	
Model	
Item#	

Job Name	
Model	
Item#	

ROTISSERIE ACCESSORIES

A. STANDARD ANGLE SPIT

This is the standard spit included with all Wood Stone Rotisseries. 6 to 7 average sized birds can be quickly loaded. The perforations are convenient for securing the string or skewers used to bind the legs.

B. SQUARE SPIT WITH ADJUSTABLE FORKS

This spit is made of half inch square stock stainless steel and comes with 5 double forks and two end forks. The spit is easy to load and the forks hold the birds in place so that no binding of the legs is required. This spit holds from 1 to 6 birds of various sizes.

C. CLAMSHELL BASKET

This versatile basket spit is constructed of heavy gauge stainless steel and conveniently adjusts to hold a variety of products, ranging from fresh vegetables to two entire Prime Ribs. Stainless steel screens are also available to help secure smaller items.

D. FISH & VEGETABLE SCREEN (26" X 16")

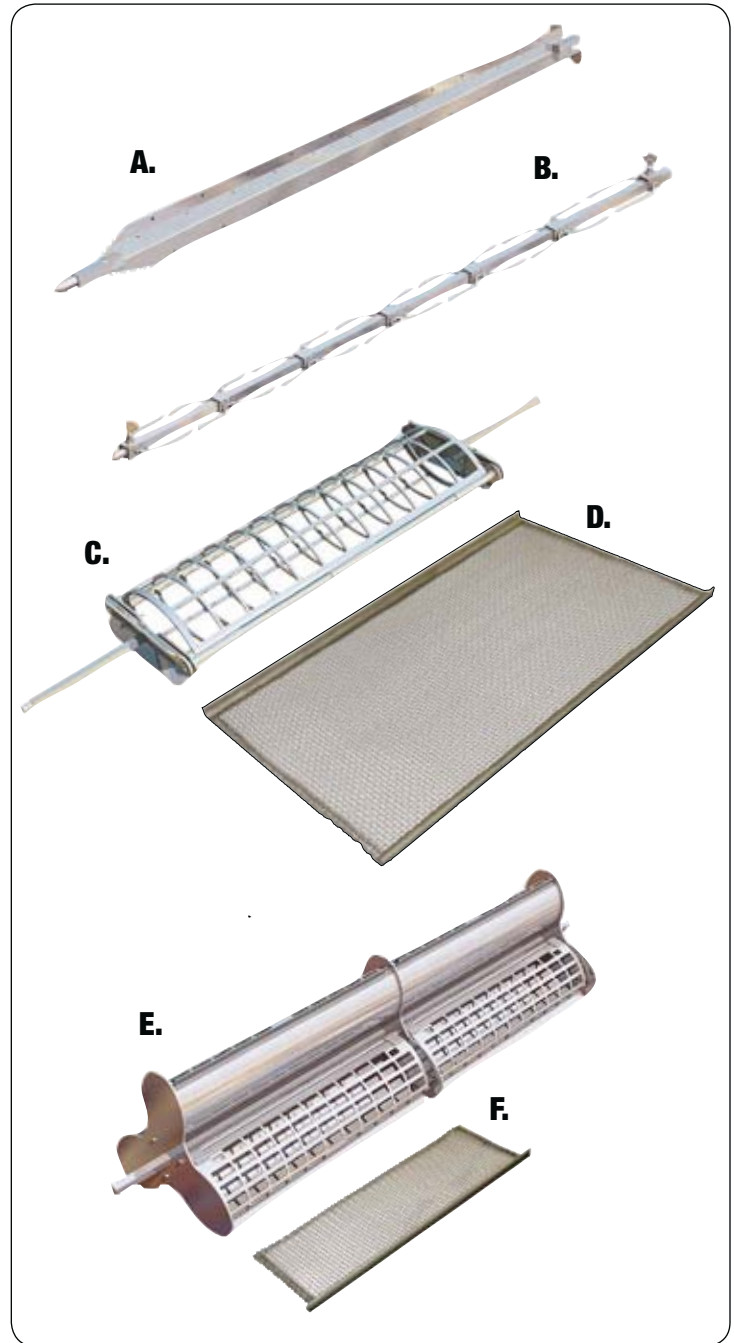
For use with the clamshell basket.

E. RIB/FISH BASKET SPIT

This is perhaps the most carefully engineered rotisserie spit ever created. This spit is available in a 4-arm, 8 compartment version; or in a 3-arm, 6 compartment version (shown). Each compartment is suitable for a full rack of ribs, a sizeable salmon fillet or several smaller cuts of meat. On the 3-arm, 6 compartment spit the size of each compartment is increased making it ideal for larger items such as Tri-Tip roasts and pork loins. The laser-cut containment flap is spring-loaded for easy loading and unloading.

F. FISH & VEGETABLE SCREEN (18" X 6")

For use with the 4-arm rib basket.



Job Name	
Model	
Item#	

Job Name	
Model	
Item#	

ROTISSERIE ACCESSORIES (CONTINUED)

G. PIG SPIT ASSEMBLY

This unit features a spit made from 1/2-inch square type 304 stainless steel stock. The assembly includes the spit, stainless steel end forks, and an aluminum back brace. The Pig Spit Assembly is suitable for roasting a 30-40 pound suckling pig or lamb.

H. SPIT CART

This compact cart features a sturdy stainless steel body and is specially designed to hold the rotisserie spits upright. The purpose of the cart is to facilitate loading of the spits, as well as to provide a means of storing spits that are not in use.

I. HARDWARE CABINET

This heavy duty, wall mounted, stainless steel cabinet is designed to hold up to three adjustable basket spits and several standard spits. It also has two inset pans for storage of spit forks and basket pins. Cabinet is 43 inches tall, 23 inches wide and 9 inches deep.

J. SMOKER TRAY

This center shaft-mounted smoker tray allows you to impart wood flavors into your rotisserie products by burning a small amount of wood. As it hangs in the center of the rotisserie it acts both as a flavor enhancer and a show-stopping display.





Job Name	
Model	
Item#	

Job Name	
Model	
Item#	

WHATCOM GAS-FIRED VERTICAL ROTISSERIE ACCESSORIES

Looking at a GVR but don't know what accessories you need? Wood Stone has put together several packages to meet your needs. Individual accessories and images are listed below.

VARIETY PACKAGE INCLUDES:

- (1) Adjustable Large Basket
- (1) Adjustable Fish Basket
- (1) Three Pronged Rib Hook
- (5) Skewer Sets
- (1) Top Chicken Bell Hanger Assembly
- (2) Chicken Bell Hanger Assemblies

CHICKEN PACKAGE INCLUDES:

- (5) Top Chicken Bell Hanger
- (10) Chicken Bell Hanger Assemblies

CHICKEN ACCESSORIES:

- A.** Replacement Chicken Bell Hanger Hook
- B.** Chicken Bell Hanger Assembly
- C.** Top Chicken Bell Hanger
- D.** Chicken Bell Choir

NOTE: Wood Stone recommends using 3-5 lb. chickens for optimum performance in this rotisserie.

TURKEY ACCESSORIES:

- E.** Replacement Turkey Bell Hanger Hook
- F.** Turkey Bell Hanger Assembly
- G.** Top Turkey Bell Hanger
- H.** Turkey Bell Choir

NOTE: Wood Stone recommends using 7-10 lb. turkeys for optimum performance in this rotisserie.

A.



B.



C.



D.



E.



F.



G.



H.



Job Name	
Model	
Item#	

Job Name	
Model	
Item#	

BASKET ACCESSORIES:

Wood Stone Baskets are light weight and offer high product visibility. They are easy to use and clean.

I. LARGE ADJUSTABLE BASKET- Great for Prime Rib, Pork Loin, Rack of Pork, or any Pork Roast that is larger than 3 inches but less than 6.5 inches in diameter and up to 20 inches long.

J. SMALL ADJUSTABLE BASKET- Great for those who do NOT wish to skewer their food. Perfect for: Rack of Lamb, Tenderloins, Small Roasts, and Quail. This basket will hold multiple products 3 inches in diameter and up to 20 inches long.

K. ADJUSTABLE FISH BASKET- Designed for filets (such as salmon) up to 3 lbs. Sides up to 15.5 inches long, 3 inch side and 1.5 inches thick. Works great for unusual shaped Roasts like Beef Tri-Tip.

RIB ACCESSORIES:

L. THREE PRONGED RIB HOOK

BABY BACK RIBS- Avg. Weight 1.5 lbs.; hung inside out

ST. LOUIS RIBS- 2 lbs; hung inside out

SIDE OF SALMON SKIN- Up to 3 lbs.

SKEWER ACCESSORIES:

M. SKEWER ONLY

2.25 inches Maximum Radius (center to outside measurement) to utilize all ten hooks. 4.5 inches Maximum Radius to utilize 5 hooks.

N. SKEWER SET

O. CHURRASCO SKEWER

Stainless spring handle for table side presentation. Thicker skewer for larger proteins and vegetables up to 19.5" in length, including whole fish up to 8 lbs. Will hold 2 roasts up to 12 lbs. each.

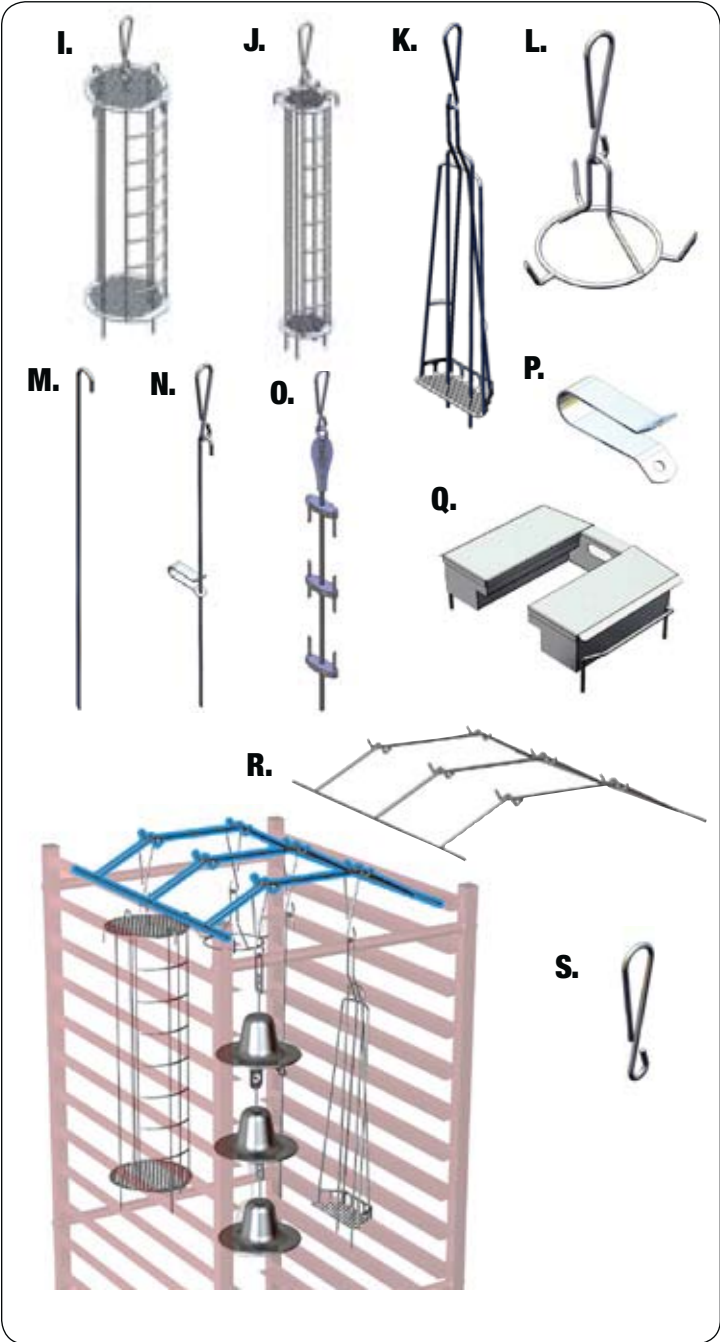
P. CLIP ONLY

MISCELLANEOUS ACCESSORIES:

Q. GVR SMOKER BOX

R. GVR ACCESSORY RACK- For use with the Sheet Pan Cart (not Included). The GVR Accessory Rack (shown in blue) slides onto any Sheet Pan Cart shelf. The rack features hooks on which to hang raw or cooked product using any of the accessories shown above ('A' through 'O').

S. REPLACEMENT HOOK-"S" Hook for hanging accessories.





Job Name	
Model	
Item#	

Job Name	
Model	
Item#	

OKANOGAN ROTISSERIE ACCESSORIES

A. STANDARD ANGLE SPIT

This is the standard spit included with all Wood Stone Rotisseries. 6 to 7 average sized birds can be quickly loaded. The perforations are convenient for securing the string or skewers used to bind the legs.

B. SQUARE SPIT WITH ADJUSTABLE FORKS

This spit is made of half inch square stock stainless steel and comes with 5 double forks and two end forks. The spit is easy to load and the forks hold the birds in place so that no binding of the legs is required. This spit holds from 1 to 6 birds of various sizes.

C. CLAMSHELL BASKET

This versatile basket spit is constructed of heavy gauge stainless steel and conveniently adjusts to hold a variety of products, ranging from fresh vegetables to two entire Prime Ribs. Stainless steel screens are also available to help secure smaller items.

D. RIB/FISH BASKET SPIT

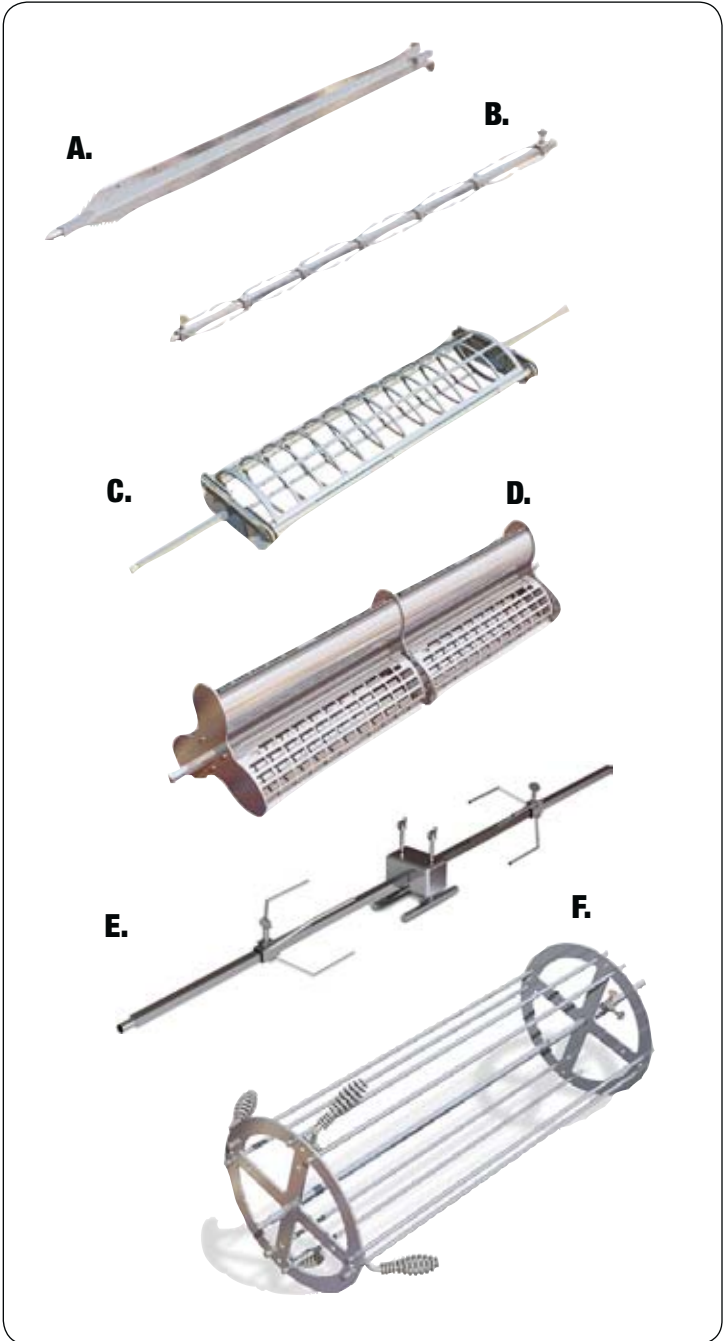
This is perhaps the most carefully engineered rotisserie spit ever created. This spit is available in a 4-arm, 8 compartment version; or in a 3-arm, 6 compartment version (shown). Each compartment is suitable for a full rack of ribs, a sizeable salmon fillet or several smaller cuts of meat. On the 3-arm, 6 compartment spit the size of each compartment is increased making it ideal for larger items such as Tri-Tip roasts and pork loins. The laser-cut containment flap is spring-loaded for easy loading and unloading.

E. PIG SPIT ASSEMBLY

This unit features a spit made from 1/2-inch square type 304 stainless steel stock. The assembly includes the spit, stainless steel end forks, and an aluminum back brace. The Pig Spit Assembly is suitable for roasting a 30-40 pound suckling pig or lamb.

F. MULTI-SKEWER DRUM ASSEMBLY

The Multi-Skewer Drum Assembly is for use with the Okanogan Single-Spit Rotisserie. The MSDA increases capacity on the rotisserie from 3-4 chickens to 12-16 chickens at a time making your broiler with single-spit rotisserie a powerful production unit.





Job Name	
Model	
Item#	

Job Name	
Model	
Item#	

ROTISSERIE ACCESSORIES (CONTINUED)

G. SPIT CART

This compact cart features a sturdy stainless steel body and is specially designed to hold the rotisserie spits upright. The purpose of the cart is to facilitate loading of the spits, as well as to provide a means of storing spits that are not in use.

H. HARDWARE CABINET

This heavy duty, wall mounted, stainless steel cabinet is designed to hold up to three adjustable basket spits and several standard spits. It also has two inset pans for storage of spit forks and basket pins. Cabinet is 43 inches tall, 23 inches wide and 9 inches deep.

I. SMOKER TRAY

This center shaft-mounted smoker tray allows you to impart wood flavors into your rotisserie products by burning a small amount of wood. As it hangs in the center of the rotisserie it acts both as a flavor enhancer and a show-stopping display.





A

Job Name	
Model	
Item#	

A. TANDOOR NAAN HOOK (WS-TL-SK-HOOK)

The Tandoor Hook is used in conjunction with the Tandoor Scraper for the traditional preparation of Naan bread. This authentic, handcrafted stainless steel tool is built to last. The tool measures 37" from end to end.



B

B. TANDOOR NAAN SCRAPER (WS-TL-SK-SCRAPER)

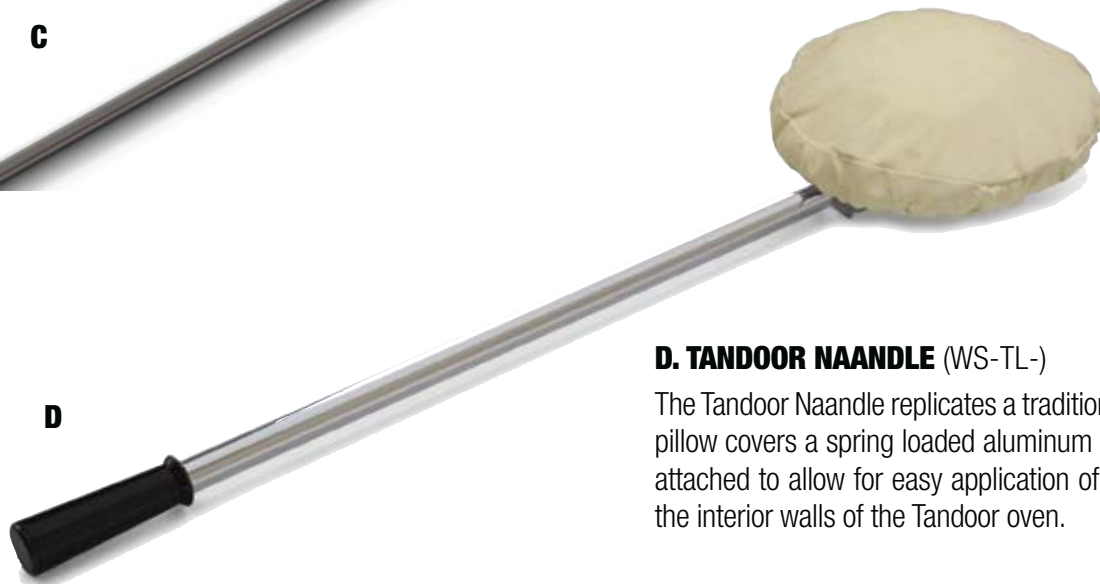
The Tandoor Scraper is used in conjunction with the Tandoor Hook as the traditional method of removal for Naan bread. The scraper is made of handcrafted stainless steel and is built to last. The tool measures 37" from end to end.



C

C. TANDOOR SKEWER (SEEKH) (WS-TL-SK)

The Wood Stone Tandoor Skewer is designed for vegetables and proteins. The skewers are handcrafted stainless steel and measure 37" from end to end.



D

D. TANDOOR NAANDLE (WS-TL-)

The Tandoor Naandle replicates a traditional naan pillow. The pillow covers a spring loaded aluminum plate with a handle attached to allow for easy application of the Naan bread to the interior walls of the Tandoor oven.

All Wood Stone oven tools have heavy-duty stainless handles and grease-resistant grips.

ASH DOLLY AND WOOD CART



Job Name	
Model	WS-TL-AD
Item#	

Job Name	
Model	WS-TL-WHC
Item#	

DOUBLE COMPARTMENT ASH DOLLY

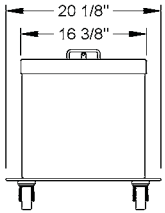
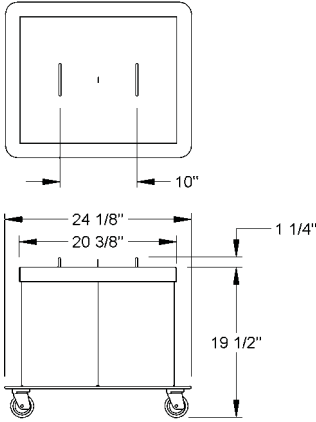
The Wood Stone Double Compartment Ash Dolly is an efficient and safe means to store and transport the ash that needs to be removed from the oven each morning. It has two compartment sleeves for ash storage. After the first sleeve has been filled, the second sleeve should be filled. By the time the second sleeve has been filled, the first will have had time to cool and should be safe to dump. By separation of the ash into two compartments, it is easier to control the disposal of leftover ash in a safe manner.

Caution is necessary to prevent any live coals mixed in with the ash from being dumped into an area or container with combustibles. ALL ASH AND COALS SHOULD BE DOUSED WITH WATER AND EXTINGUISHED BEFORE FINAL DISPOSAL.

The unit comes with a lock eye, and a brass security lock with two keys. The unit is made of 16-gauge stainless steel with a non-marking perimeter bumper edge. It has four non-marking, fully revolving low profile casters.

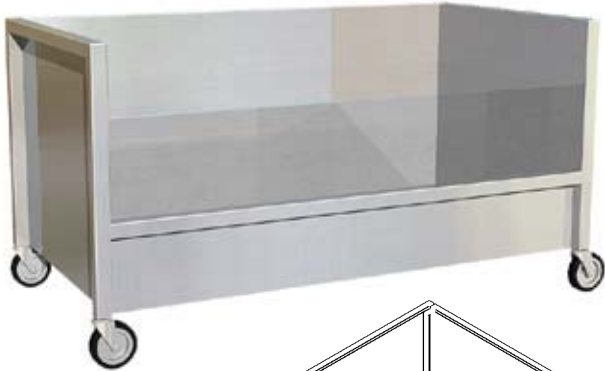


**Unit Weight: 75 lbs.
Minimum Shipping Weight: 140 lbs.**

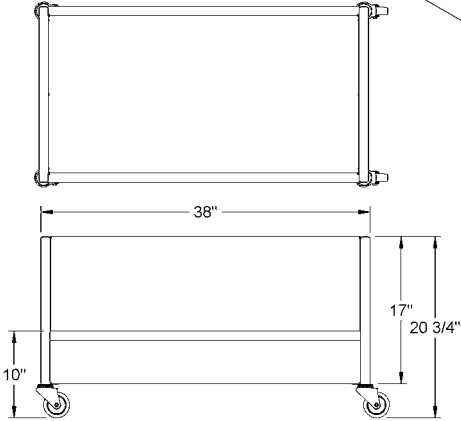
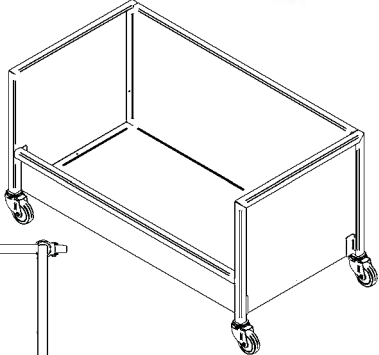


WOOD HANDLING ACCESSORIES

Wood Stone's stainless steel wood handling cart is designed to address the day-to-day issues of getting fuel from the main wood storage area to the solid fuel appliance. The 6.5-cubic-foot capacity cart is constructed from 14-gauge stainless steel. The cart is designed to hold 18 inch logs and to contain the accompanying bark chips and sawdust. It rolls easily over thresholds and carpeting on durable, 3 inch x 7/8 inch, fully revolving, non-marking casters. This piece is built for a lifetime of reliable use.



**Unit Weight: 70 lbs.
Minimum Shipping Weight: 150 lbs.**





HAND HELD IR THERMOMETER

This easy-to-use device allows you to instantly measure surface temperatures anywhere in your Wood Stone oven. Just point the hand-held unit at the surface in question and press the button; the temperature is instantly displayed on an LCD readout. The button can be held down for scanning surfaces. The meter takes a reading every half second and has accuracy of plus or minus 3 degrees Fahrenheit and a range of 0 to 750 degrees Fahrenheit.

This tool allows a chef to precisely locate and monitor the various temperature zones within a stone hearth oven.

The meter is powered by one 9V battery and is built of high-impact plastic for long life. All your cooks will want one so plan to buy a few.



WS-TL-IRT

Measure the moisture content of your fuelwood with Wood Stone's easy-to-use Moisture Meter.

Job Name	
Model	
Item#	

MINI-LIGNO E WOOD MOISTURE METER



WS-TL-MM

Dry wood burns more cleanly and releases more BTU's for better cooking with less creosote.

Wood Stone's Mini-Ligno E instantly measures the moisture content of any type of wood. Just press the probes into the surface of a piece of wood and the meter automatically displays the percent moisture. The easy-to-read scale ranges from 6 percent to 36 percent. An extra (longer) set of probes is included with the meter. The meter uses one 9 Volt battery (good for 5,000 readings) and automatically calibrates for decreasing battery voltage.

The meter and the cap are built of high-impact plastic for years of use. The cap, when placed on the base of the meter, functions as a grip to enable easy insertion of the probes into the wood. The pocket-sized meter measures only 6" x 3" x 1" and weighs 6 ounces.

Wood that is not properly dried is the most common operational problem with solid fuel cooking equipment. The Mini-Ligno E assures that fuelwood has the proper moisture content even before it is unloaded from the truck.



HIGH TEMP CERAMIC BAKING SLATES

TURN ANY OVEN INTO A BRICK OVEN

The heart of a Wood Stone oven is now available for your conventional rack or convection oven. We are now offering baking slates manufactured from the same ceramic used in the construction of our stone hearth ovens. The slates are cast into standard sheet pans so they are conveniently sized at 18" x 26", weighing 44 lbs (full sheet) and 18" x 13", weighing 18 lbs (half sheet).

In addition to enhancing the crust properties of pizza and bread products, the high temperature ceramic slates will help the oven hold on to valuable heat that is normally lost every time the door is opened.



WS-SLATE-(1813, 1826)

Job Name	
Model	
Item#	

CERAMIC LOGSET FOR GAS-FIRED OVENS

AVAILABLE FOR ALL WOOD STONE MOUNTAIN SERIES AND BISTRO LINE GAS-FIRED OVENS



Wood Stone gas-fired stone hearth ovens are designed to provide the same consistent, intense heat as our wood-fired ovens. Now the beauty of a wood-fired stone hearth oven can also be obtained without some of the challenges of using wood as a fuel source.

These realistic looking ceramic log sets are designed especially for Wood Stone gas-fired Mountain Series (MS) and Bistro Line (BL) stone hearth ovens.

They come with a protective stainless steel grate and fit neatly over the radiant burner. When silhouetted by the light of the oven's bright radiant flame, the illusion of a real wood fire is created. Ceramic log sets can be shipped with the oven or added as accessories later.



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