

WOODSTONE OVENS RESTAURANT THEATRES



Stone Hearth Ovens

Wood Stone make traditional Stone Hearth ovens in four sizes with cooking surfaces ranging from 9 sq ft to 31 sq ft. Each size is available as wood-fired, gas-fired or a combination of both. The radiant flame only gas oven utilises a radiant flame burner to heat the stone hearth. The dual temperature gas configuration combines a radiant flame gas burner with an under floor infra-red gas burner, ensuring consistent deck temperatures and powerful floor temperature management capabilities. The wood version uses a dry hard wood fire inside the oven, providing all the heat needed for heating the stone hearth.

- The Wood Stone oven comes ready built and cured for immediate use
- The special deck is made up of the single cast smooth surface for easy loading 4" thick
- Highly insulated, only 1" air gap between oven and combustible surface
- The exterior finish is metal clad, ready to 'dress' to suit the theme of the restaurant
- Bistro square ovens available
- Optional stucco finish allows dome effect to be created

Model	Capacity / hr	Deck Size	Rating	W x D x H
WS-MS-4 4ft Mt Chuckanut	80 x 10" Pizzas	9 sq ft	115,000 Btu	1448 x 1244 x 1968
WS-MS-5 5ft Mt Adams	130 x 10" Pizzas	15 sq ft	188,000 Btu	1635 x 1625 x 2020
WS-MS-6 6ft Mt Baker	240 x 10" Pizzas	22 sq ft	188,000 Btu	1930 x 1930 x 2020
WS-MS-7 7ft Mt Rainier	480 x 10" Pizzas	31 sq ft	220,000 Btu	2235 x 2235 x 2134
WS-BL-3030 Bistro	36 x 10" Pizzas	3 sq ft	42,000 Btu	750 x 952 x 1880
WS-BL-4343 Bistro	72 x 10" Pizzas	7.4 sq ft	80,000 Btu	1073 x 1275 x 1885



Model shown Mount Adams 5ft Oven



Customised Oven in Cafe Lugano, Coleraine



Model shown WS-BL-4343