



STONE HEARTH & SPECIALTY

Commercial Cooking Equipment



Changing the Way You Cook **since 1990**

La Fiamma Wood Fire Pizza
Bellingham, Wash.

Wood Stone

woodstone-corp.com



bistro line



Bistro 3030*



Bistro 4343



Bistro 4355



Bistro 4836*

- Compact Footprint
- Visible Flame
- Low to Medium Production
- Gas, Wood or Combo
- Facade Ready Option
- High-Temp Cooking
- 3-5 Minute Pizzas
- Listed to 1, 2, 3

* Wood Option Not Available



mountain series



Mt. Chuckanut 4'



Mt. Adams 5'



Mt. Baker 6'



Mt. Rainier 7'

- Classic Shape
- Visible Flame
- High Production
- 4"+ Thick Floor & Dome
- Gas, Wood or Combo
- Infrared Burner Option
- Facade Friendly
- High-Temp Cooking
- 3-5 Minute Pizzas
- Listed to 1, 2, 3



fire deck series



Fire Deck 6045



Fire Deck 8645

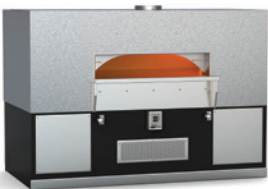


Fire Deck 9660



Fire Deck 9690

- Rectangular Footprint
- Visible Flame
- High Production
- 4"+ Thick Floor & Dome
- Gas, Wood or Combo
- Infrared Burner Option
- Facade Friendly
- High-Temp Cooking
- 3-5 Minute Pizzas
- Listed to 1, 2, 3



Fire Deck 11260



Fire Deck 11275



Fire Deck 11290

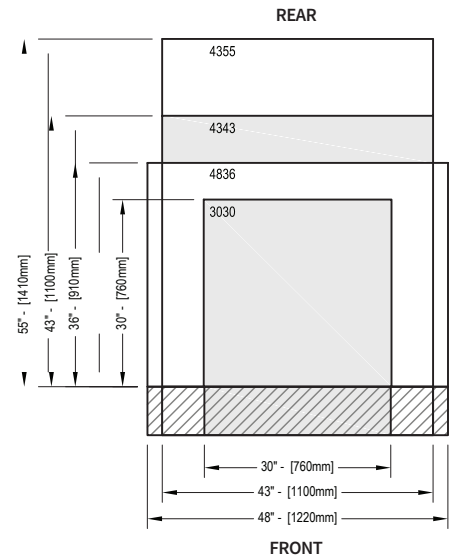
Space Limitations?

Bistro ovens can disassemble and fit through any standard doorway (32") and with their compact footprint, fit into almost any cook line.

BISTRO LINE Hearth Capacity		
Pizza Size	12"/300mm	16"/400mm
Bistro 3030	1	1
Bistro 4343	4	2
Bistro 4355	6	4
Bistro 4836	4	2

Assuming 5-minute cook times, the approximate maximum hourly production can be calculated by multiplying capacity numbers by 12. Cook times will also vary depending on "style" of pizza.

Ovens and capacity combinations highlighted are considered an operational challenge.



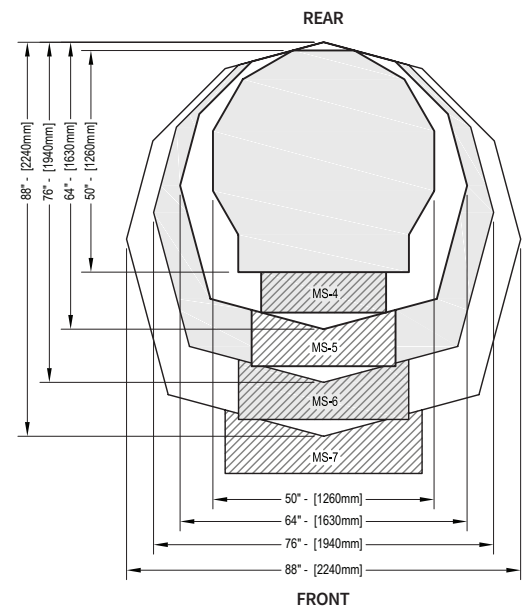
Facade Friendly

The Mountain Series oven is the natural centerpiece for any show kitchen. Build your restaurant, and your menu, around this high production showstopper.

MOUNTAIN SERIES Hearth Capacity		
Pizza Size	12"/300mm	16"/400mm
Mt. Chuckanut 4'	4	1-2
Mt. Adams 5'	8	5
Mt. Baker 6'	10-12	6-8
Mt. Rainier 7'	16-20	8-10

Assuming 5-minute cook times, the approximate maximum hourly production can be calculated by multiplying capacity numbers by 12. Cook times will also vary depending on "style" of pizza.

Ovens and capacity combinations highlighted are considered an operational challenge.

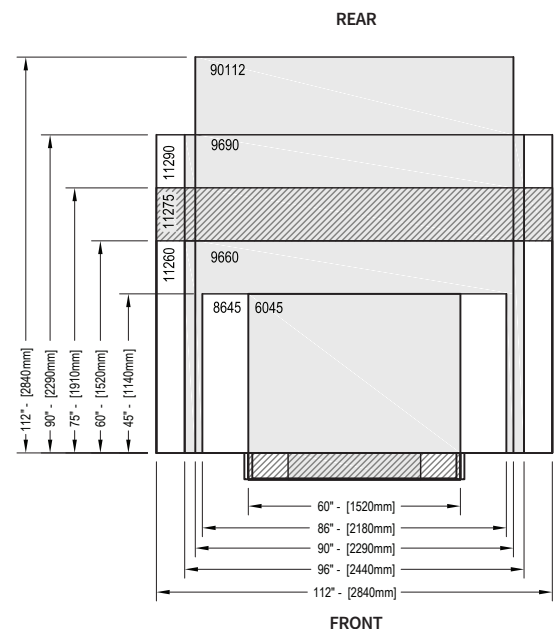


Brick Oven Meets Deck Oven

Fire Decks are a great way to bring stone hearth quality to a space traditionally occupied by deck ovens; rectangular in shape and ready to set in place.

FIRE DECK SERIES Hearth Capacity		
Pizza Size	12"/300mm	16"/400mm
Fire Deck 6045	6	4
Fire Deck 8645	10	6
Fire Deck 9660	15	8
Fire Deck 9690	25	16
Fire Deck 11260	18	10
Fire Deck 11275	27	14
Fire Deck 11290	35	20
Fire Deck 90112	35	19

Assuming 5-minute cook times, the approximate maximum hourly production can be calculated by multiplying capacity numbers by 12. Cook times will also vary depending on "style" of pizza. Note: The addition of a decorative flame will decrease space and impact overall cooking capacity.





Coal-Fired Oven

- Rectangular Footprint
- Visible Flame
- High Production
- 4"+ Thick Floor & Dome
- Coal and Gas
- Underfloor Infrared Burner
- Facade Friendly
- 5 Sizes Available
- Listed 1, 2



**Pita Bread Oven
Dual Burner Bistro**

- Compact Footprint
- Visible Flame
- Low to Medium Production
- High-Temp Cooking
- 3-5 Minute Pizzas
- 3 Sizes Available
- Listed 1, 2, 3



Duck Oven

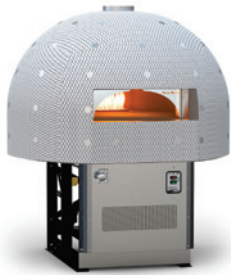
- Visible Flame
- High Production
- Gas or Gas/Wood Combo
- Available with Air-Cooled Viewing Window
- Easy to Clean
- Facade Friendly
- Removable Grease Pan
- Optional Fire Box Available
- Listed 1, 2



Tandoor Oven

- Cooks like Clay
- Long Lifespan
- Durable Ceramic Interior
- Consistent Reliable Heat
- 31" and 35" Models Available
- Many Shapes Available
- Fits Through Standard Doorways
- Listed 1, 2, 3

 traditional series



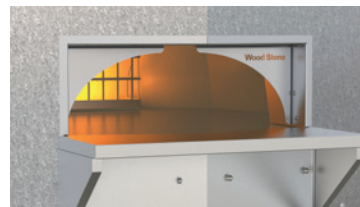
Traditional Series 5*

- Traditional Shape
- High Production
- 4"+ Thick Floor & Dome
- Gas, Wood or Combo
- Infrared Burner Option
- Centerpiece of Kitchen
- Side Flame Option
- Arrives Facade Ready
- High-Temp Cooking
- Listed 1, 2

* Shown with Standard Arch

arch options

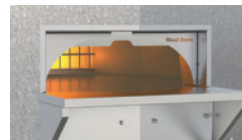
How you plan to use your Wood Stone oven will determine which arch style is right for you.



Standard Arch

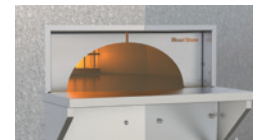
By far our most popular arch because of its versatility, blending the best flame visibility, chef accessibility and menu adaptability.

SPECIALTY ARCHES



Low Arch Wide

Offers a higher temperature cooking chamber, while still offering good visibility and accessibility.



Low Arch Narrow

For customers who are willing to trade visibility and accessibility in pursuit of the Naples experience.

fuel configurations

Wood Stone Ovens are available in a number of different fuel configurations. Combination fuel sources also available.

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

Underfloor Infrared Burner (Gas) A powerful thermostatically controlled burner located beneath the ceramic hearth of the oven. **(IR)**

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

Coal-Fired (Solid Fuel) A fire fueled by coal burning within the ceramic hearth of the oven. **(CL)***

* Wood Stone has a specialty line of ovens dedicated to coal-fired configurations. For additional information, please visit our website at woodstone-corp.com.



tools and accessories

Wood Stone offers a complete line of tools and accessories for use with all of our cooking equipment. Visit us online to view our tool and accessory offerings. *Wood-Fired tool set for stone hearth ovens shown.*



venting

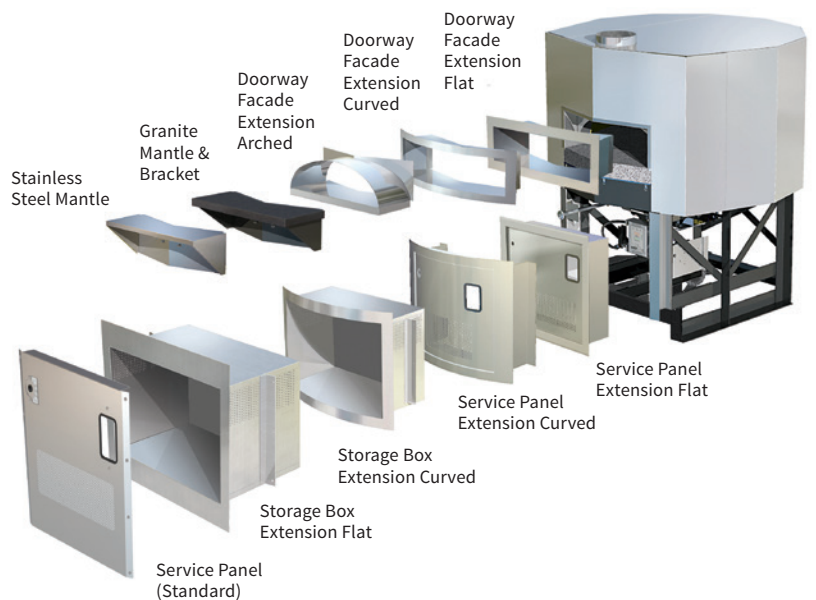
Wood Stone ovens should be vented in accordance with pertinent local, regional, and national codes concerning such appliances; check venting plans with the authority having jurisdiction before proceeding with installation. For venting information on specific oven models and to check out Wood Stone's venting dos and don'ts, visit us online at: woodstone-corp.com



facade extensions

Wood Stone offers a wide range of installation accessories to help make your final oven installation seamless and attractive. See examples of how to use the extensions online with Wood Stone Facade Tutorials. This step-by-step set of visual tutorials showcases a variety of facade options and also outlines how to utilize Wood Stone facade extensions.

Facade extensions are available for Wood Stone Mountain Series ovens only.



facade tutorials

These visual, step-by-step tutorials showcase a variety of facade options and also outline how to utilize Wood Stone facade extensions.



**Whatcom
Gas Vertical Rotisserie**

- Unique Vertical Roasting
- No Cross-Contamination
- Cooks Almost Anything
- Countertop Model Available
- Custom Accessories
- Beautiful Live Flame
- Optional Rear Door Available
- Listed to 1, 2, 3



**Mt. Olympus
Solid Fuel Rotisserie**

- High Production
- Durable Construction
- Rear Load and Unload
- 6 or 10 Spit Options
- Standard or Narrow Widths Available
- Wood Broiler Option
- Custom Accessories
- Unique Flavor Profiles
- 2 Sizes Available
- Listed to 1, 2, 3



**Cascade
Gas-Fired Rotisserie**

- High Production
- Durable Construction
- Front or Rear Loading
- 6 or 10 Spit Options
- Gas Charbroiler Option
- Custom Accessories
- Beautiful Live Flame
- Listed to 1, 2

Available only in North America



**Okanogan
Single-Spit Rotisserie**

(Shown with Mt. St. Helens Charbroiler)

- Fits on Mt. St. Helens Charbroiler to increase Versatility with Small Additional Footprint
- Adds Rotisserie Cooking Options
- Combines with Skewer Rack (Satay) to Create 3 Cooking Tiers
- Multiple Sizes Available
- Listed to 1, 2

 charbroilers



**Mt. St. Helens
Solid Fuel Charbroiler**

- Durable Ceramic Firebox Construction
- Reduced Fuel Consumption
- Countertop Option
- 4 Sizes Available 34", 45", 57", 72"
- Rotisserie Available on Select Sizes
- Rear-Mount Heat Shield Available
- Optional Shelves and Sauce Pan Racks Available
- Listed to 1, 2



**Mt. Shuksan Deep Box
Solid Fuel Charbroiler**

- Durable Ceramic Firebox Construction
- Reduced Fuel Consumption
- Even, Consistent Heat
- 3 Sizes Available 34", 46", 58"
- Accommodates Larger Wood for Easier Fire Management
- Listed to 1, 2

 specialty
equipment



Electric Countertop Plancha

- Four Independently-Controlled Zones
- Temperature Range of 300° F to Over 700° F
- Stainless Steel Backsplash
- Removable Drip Tray
- Listed to 1, 2

Available only in North America

listings





Fire Deck 9660



Welcome to Wood Stone!

Changing the Way You Cook since 1990

Wood Stone Corporation, based in Bellingham, Washington, has been manufacturing stone hearth and specialty commercial cooking equipment for the foodservice industry since 1990.

Wood Stone built its reputation on our family of stone hearth ovens. Our technologically advanced ceramics and engineering expertise, coupled with our high quality construction techniques and attention to detail, are typical of all of our products and relied upon by our loyal customers. Our product offerings have grown since inception and Wood Stone now also designs, engineers and manufactures a line of specialty commercial cooking equipment in addition to our oven offerings.

Points of Difference

Why there has never been an oven like today's Wood Stone oven...

From our one-piece floor construction offering consistent, unbroken heat transfer to our accurate temperature measurement and trusted support, there are a number of reasons to select Wood Stone. To learn more about why you should choose Wood Stone, visit us online:

<http://woodstone-corp.com/resources/points-difference>



Worldwide Installations

With committed customers such as California Pizza Kitchen, Wolfgang Puck, Blaze Pizza, Chipotle Mexican Grill, Whole Foods Market, Prezzo, and many others, Wood Stone has more than 14,000 installations in over 80 countries around the world.



Wood Stone

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