# Wood Stone



### **BISTRO 3030**

Stone Hearth Oven





Hearth Capacity	
8" pizzas	4
10" pizzas	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

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

The Bistro 3030 features a standard door opening 18.5 inches wide  $\times$  7.5 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 appliance. 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 appliance body are enclosed with stainless steel. The appliance sits on a heavy-duty frame and stainless steel storage compartment or stainless drawers are an 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 appliance chamber. The burner is controlled exclusively by the chef. The heat distribution in the appliance 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 must be specified at time of order.

The oven arrives crated and ready for installation. For ease of installation the oven can be turned on its back and disassembled to fit through 32-inch openings.

The Bistro 3030 vents through an 8-inch O.D. flue collar located above the doorway. The appliance 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 appliance must be vented in accordance with all relevant local and national codes, and in a manner acceptable to the authority having jurisdiction.







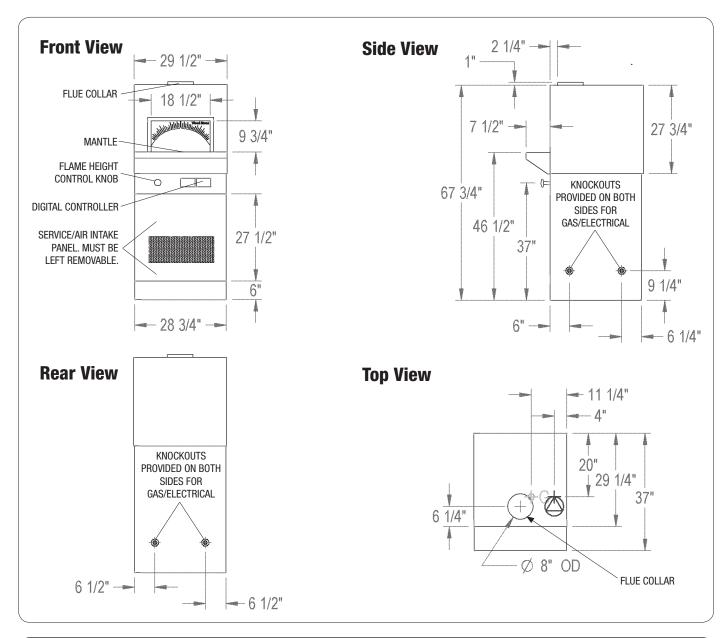
An ongoing program of product improvement may require us to change specifications without notice.

Revised October 2011

**WOOD STONE CORPORATION** 

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#### **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**

The Bistro 3030 vents through an 8 inch 0.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.







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