

Wood Stone



BISTRO 4836 STONE HEARTH OVEN



Job Name	
Model	WS-BL-4836
Item#	

The Bistro 4836 oven features a door opening 24.5 inches wide x 7.5 inches high. The cooking area is 39 inches wide x 27 inches deep, resulting in a 5.8-square-foot cooking surface. A tensioned steel exoskeleton surrounding the hearth and dome perimeter ensure structural integrity and longevity. Wrapped in spun ceramic fiber insulation and requiring only a 1-inch side clearance to combustibles, the monolithic cast-ceramic hearth and monolithic dome rest on a black painted stand while the oven body is enclosed with stainless steel. The oven arrives completely assembled, ETL Listed, ready to install, and is made in the USA.

Information about custom finishes, tools, and accessories can be found online at: woodstone-corp.com.

HEARTH CAPACITY

8" pizzas:	8
10" pizzas:	6
12" pizzas:	4
16" pizzas:	2 Considered an operational challenge

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

FEATURES

- Compact Footprint
- Visible Flame
- Medium Production
- High-Temp Cooking
- 3-5 Minute Pizzas

FUEL CONFIGURATIONS

GAS-FIRED ONLY: Configured to burn either natural gas (NG) or liquid propane (LP)*.

RADIANT FLAME (RFG): Heated by an easily adjustable radiant flame (80,500 BTU/hr max. NG) located in the rear of the cooking chamber. User control ensures the ability to balance the oven's radiated top heat with the heat being conducted and radiated from the floor.

Natural Gas: WS-BL-4836-RFG-NG

Liquid Propane: WS-BL-4836-RFG-LP

*Gas type must be specified at time of order.



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REVISED: WINTER 2014

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





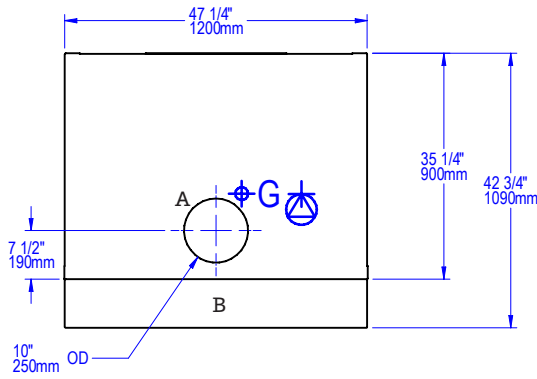
BISTRO 4836

STONE HEARTH OVEN • WS-BL-4836

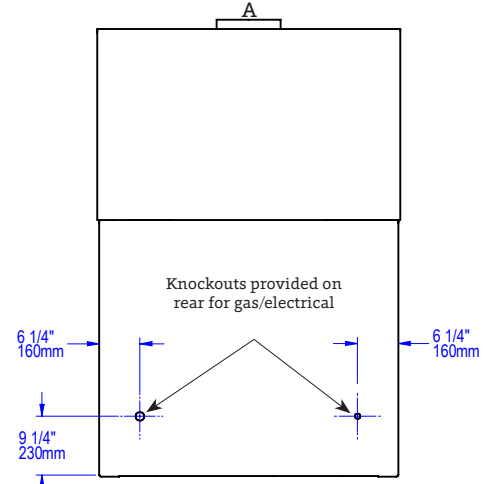
A	Flue Collar
B	Mantle
C	Flame Height Control Knob
D	Digital Controller
E	Forklift Pockets
	Electrical Connection
	Gas Connection
F	Service Panel or Optional Storage Box
	Must Be Left Removable for Service

Note: AIR INTAKE must be left open to allow for proper airflow.

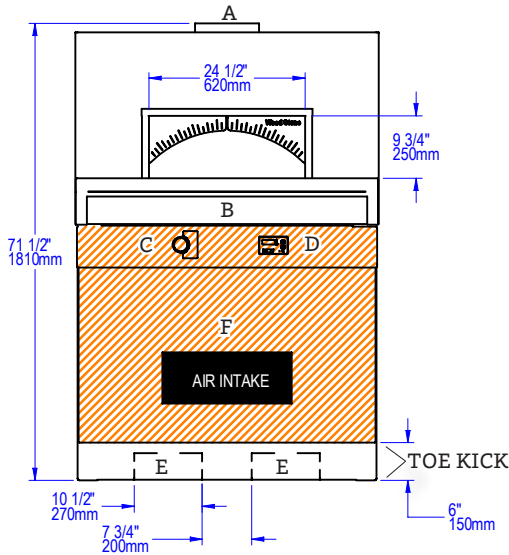
PLAN VIEW



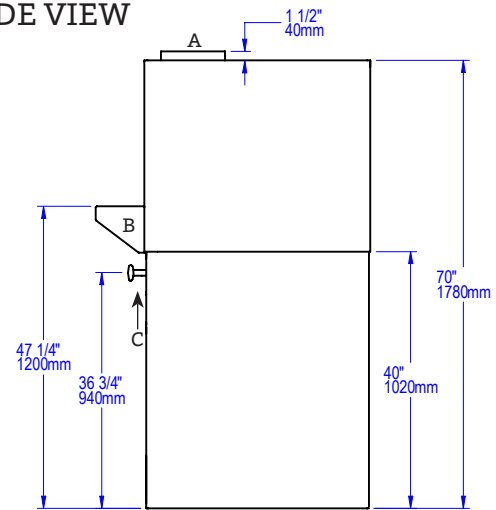
REAR VIEW



FRONT VIEW



SIDE VIEW



UTILITIES SPECIFICATIONS

GAS
Gas-Fired
 3/4 inch gas inlet (FNPT)
 80,500 BTU/hr - Natural Gas (NG)
 OR
 68,000 BTU/hr - Propane (LP)

ELECTRICAL
Gas-Fired
 120 VAC, 2 A, 50/60 Hz
 Connection made on the back of the oven control box. Remove front panel for access; use utility knockouts (provided) to route gas and electrical supplies.

VENTING INFORMATION

The Bistro 4836 has a 10-inch O.D. flue collar and 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.

Unit Shipping Weight: 2,100 lbs.



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