

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 5'

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 heated by an easily adjustable (105,000-BTU max.) wall of radiant flame located at the rear 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 makes the Mt. Adams 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 12-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.



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An ongoing program of product improvement may require us to change specifications without notice.
Revised October 2011

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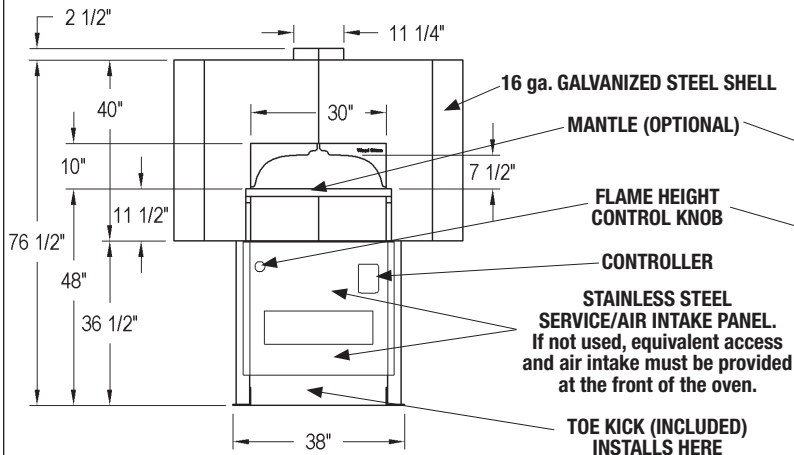
NAPLES DUAL-TEMP 5'

Stone Hearth Oven

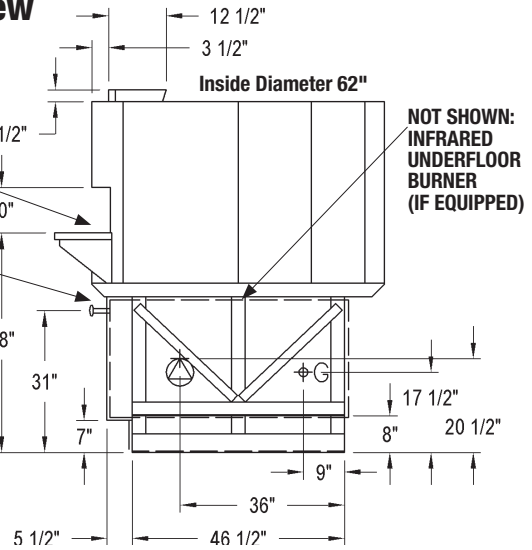
Model

WS-MS-5-RFG-IR-NAP

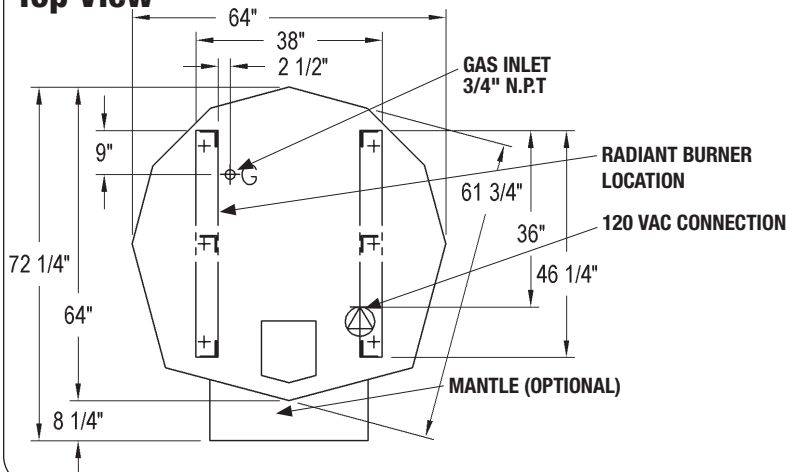
Front View



Side View



Top View



UTILITIES REQUIRED

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

FACADE INFORMATION

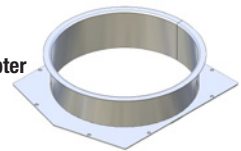
All facades or enclosures are by others; See installation information for details. Any facade or enclosure below the mantle must allow the following:

- Unobstructed access 17 inches to each side of centerline for removal of service/intake panel.
- Easy access to all controls.
- 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.

10" I.D.
Flue Adapter



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



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