

# Wood Stone



Oven shown with optional stainless steel mantle.

Hearth Capacity	
8" pizzas	36-40
10" pizzas	22-26
12" pizzas	16-20
16" pizzas	8-10

Assuming 5-minute cook times, the approximate maximum hourly production capacity can be calculated by multiplying the above numbers by 12.

## OPTIONAL ACCESSORIES

- Doorway and Service Panel Extensions
- Stainless Steel or Black Granite Mantles
- Moisture Meter for Testing Firewood Quality
- Mobile Wood Cart
- Stainless Steel Oven Tools
- Stainless Steel Ash Dolly
- Custom Finishes
- Exhaust Hood
- Exhaust Fan
- Multiple Opening Option

## MT. RAINIER 7'

Stone Hearth Oven



<b>Job Name</b>	
<b>Model</b>	WS-MS-7-W-IR
<b>Item#</b>	
<b>Fuel Type</b>	<b>Wood w/ Gas Assist</b>

The Mt. Rainier Wood w/ Gas Assist oven is a high production Wood-Fired oven equipped with a powerful infrared assist burner under the oven floor. **Note: This oven requires a wood fire burned in the cooking chamber as the primary heat source. This oven is not intended for use without a wood fire.**

The Mt. Rainier Wood w/ Gas Assist oven features a standard door opening 42-inches wide x 12-inches high. The inside diameter of the oven floor is 74-inches, resulting in a 31-square-foot cooking surface. The oven can be installed with a 1 inch side clearance to combustible building materials.

A 97,000-BTU, thermostatically controlled, infrared heater mounted under the floor ensures constant deck temperatures. The dense, high-temperature ceramic formulation of which the hearth and dome are cast creates a "deep heat sink" within the oven chamber.

The 2,000-pound, monolithic, 4-inch thick, cast-ceramic floor sits on 4-inches of rigid insulation. The 1,800-pound, monolithic dome is cast to a thickness of at least 4-inches. The hearth and dome are connected and supported by a carefully tensioned 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 flue collar located above the doorway. The Mt. Rainier 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 as a solid fuel appliance, 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 must be vented as a solid fuel appliance.

**The Mt. Rainier Wood w/ Gas Assist oven can be converted to a Gas-Fired only oven with the addition of a Wood Stone radiant burner. This conversion would require an ADDITIONAL 123,000 BTUs natural gas OR 142,000 BTUs propane (LP).**



An ongoing program of product improvement may require us to change specifications without notice.  
Revised August 2009

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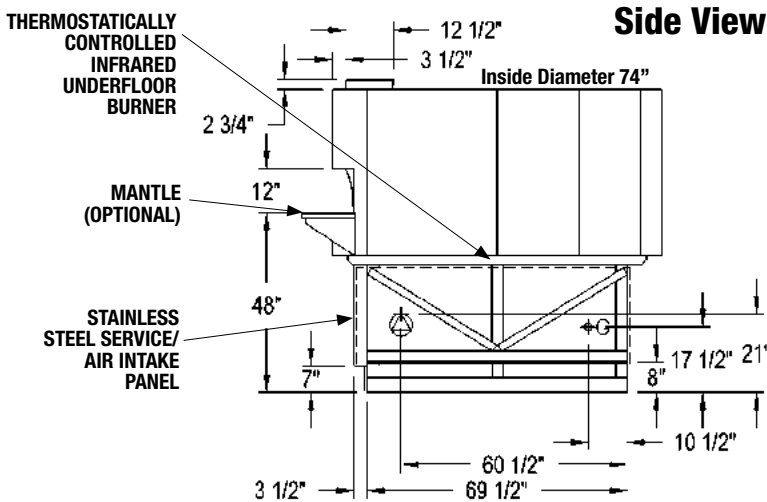
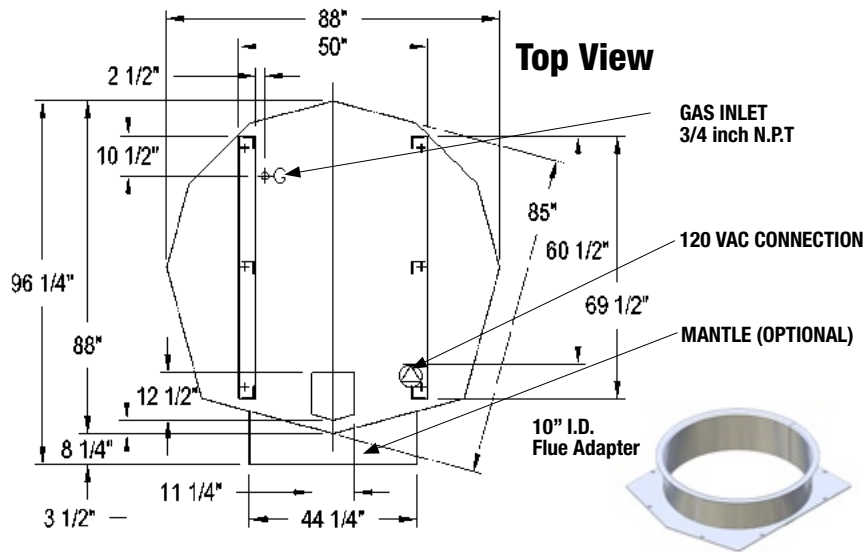
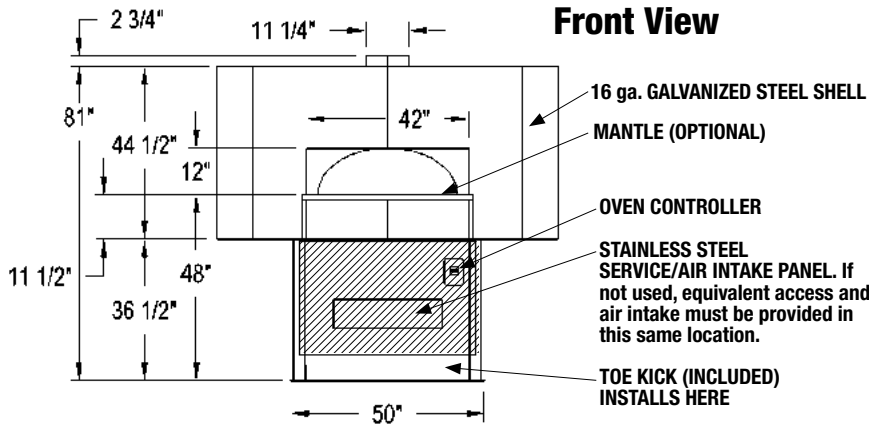
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# MT. RAINIER 7'

Wood w/ Gas Assist Oven

Model  
**WS-MS-7-W-IR**



**Note:** This oven requires a wood fire burned in the cooking chamber as the primary heat source. This oven is not intended for use without a wood fire.

**UTILITIES REQUIRED:**

1. 120-VAC/ 1.1-AMP Electrical Supply
2. 97,000-BTU Natural Gas Supply OR 85,000-BTU Propane (LP) Supply

**NOTE:** A gas-only conversion would require an additional 123,000-BTUs Natural Gas OR 142,000-BTUs Propane (LP).

**FACADE INFORMATION**

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

- a) Unobstructed access 23-inches to each side of centerline for removal of service / intake panel.
- b) Easy access to the controller.
- c) Sufficient combustion air for gas burner; see installation information for details.

**VENTING INFORMATION**

The Mt. Rainier 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 as a solid fuel appliance, 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.

**Unit Shipping Weight:  
6,000 lbs.**



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