### Wood Stone



Oven shown with optional stainless steel mantle.

| Hearth Capacity |      |
|-----------------|------|
| 8" pizzas       | 8-10 |
| 10" pizzas      | 5-6  |
| 12" pizzas      | 4    |
| 16" pizzas      | 1-2  |

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**

- Doorway and Service Panel Extensions
- Stainless Steel or Black Granite Mantle
- Stainless Steel Oven Tools
- Custom Finishes
- Exhaust Fan
- Exhaust Hood
- Custom Wood Burning Accessories

### MT. CHUCKANUT 4'

Stone Hearth Oven



| Job Name  |  |
|-----------|--|
| Model     | WS-MS-4-RFG-IR-W                       |
| Item#     |  |
| Fuel Type | Dual Burner, Gas-Fired / Wood Optional |

The Mt. Chuckanut Dual Burner, Gas-Fired / Wood Optional oven features a standard door opening 20 inches wide x 10 inches high. The inside diameter of the oven floor is 37 inches, resulting in a 7-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 primarily heated by an easily adjustable (68,000-BTU max.) wall of radiant flame located at the rear of the cooking chamber. A 47,000-BTU, thermostatically controlled infrared burner mounted under the floor ensures constant deck temperatures. The user also has the option of building a small wood fire on either side of the cooking chamber for additional ambiance and flavor. The combined effect of these heat sources makes the Mt. Chuckanut a very powerful and responsive stone hearth oven.

The 650-pound, monolithic, 4-inch thick cast-ceramic floor sits on 4 inches of rigid insulation. The 700-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 Mt. Chuckanut can be direct connected to a power-ventilated, grease-rated chimney or can be vented using a Listed Type 1 exhaust hood or one constructed in accordance with 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.





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

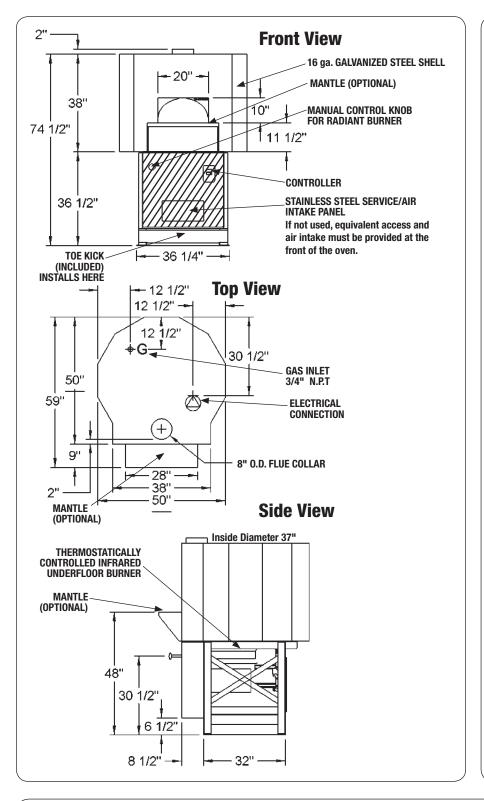
WOOD STONE CORPORATION

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# MT. CHUCKANUT 4' Stone Hearth Oven

## Model WS-MS-4-RFG-IR-W



#### **UTILITIES REQUIRED**

- 1. 120-VAC/ 1.1 AMP Electrical Supply- Connection made beneath oven as shown.
- 2. 115,000-BTU Natural Gas Supply OR + 102,000-BTU Propane (LP) Supply

### **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 16 inches to each side of centerline for removal of service / intake panel.
  - b) Easy access to all controls.
- c) Sufficient combustion air for gas burner; see installation information for details.

### **VENTING INFORMATION**

The Mt. Chuckanut can be direct connected to a power-ventilated, grease-rated chimney or can be vented using a Listed Type 1 exhaust hood or one constructed in accordance with 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.

Unit Shipping Weight: 2,400 Lbs.





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