Wood Stone



Oven shown with optional stainless steel mantle.

Hearth Ca	pacity
8" pizzas	18-22
10" pizzas	14-16
12" pizzas	10-12
16" pizzas	6-8

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
- Stainless Steel Oven Tool Sets
- Custom Finishes
- Exhaust Fan
- Exhaust Hood
- Custom Wood Burning Accessories
- Multiple Opening Option

MT. BAKER 6'



Stone Hearth Oven

Job Name	
Model	WS-MS-6-RFG-W
Item#	
Fuel Type Gas-Fired / Wood Optional	

The Mt. Baker Radiant Flame, Gas-Fired oven features a standard door opening 36 inches wide x 10 inches high. The inside diameter of the oven floor is 62 inches, resulting in a 22-square-foot cooking surface. The oven is ETL Listed 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. The user also has the option of building a small wood fire on either side of the cooking chamber for additional ambience and flavor.

The 1,600-pound, monolithic, 4-inch thick, cast-ceramic floor sits on 4 inches of rigid insulation. The 1,300-pound, monolithic dome is also 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. Baker is listed for direct connection to a power-ventilated, grease-rated chimney or through 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.

The Mt. Baker Radiant Flame gas oven can be manufactured to be fully and easily convertible to a Dual Temperature gas oven (this must be specified at time of order).





An ongoing program of product improvement may require us to change specifications without notice. **Revised July 2010**

WOOD STONE CORPORATION

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2 3/4"

11 1/2'

40"

36 1/2"

2 1/2"

10"

12 1/2

11 1/4"

Side View

MANTLE (OPTIONAL)

MANUAL CONTROL KNOB FOR RADIANT BURNER

76'

84 1/4"

8 1/4"

3 1/2"

10"

48"

76 1/2"

MT. BAKER 6'

11 1/4"

36"

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38 1/4"

2 3/4"

48'

7 3/4"

44"

76"

44'

Front View

MANTLE (OPTIONAL)

CONTROLLER

STAINLESS STEEL

this same location.

Top View

73 1/2"

12 1/2"

Inside Diameter 62"

3 1/2"

46 1/2"

56"

10" I.D. Flue Adapter

TOE KICK (INCLUDED) INSTALLS HERE

MANUAL CONTROL VALVE FOR RADIANT BURNER

SERVICE/AIR INTAKE PANEL. If

not used, equivalent access and air intake must be provided in

GAS INLET

3/4" N.P.T

120 VAC CONNECTION

MANTLE (OPTIONAL)

16 ga. GALVANIZED STEEL SHELL

Stone Hearth Oven





- 1. 120-VAC/ 1.1-AMP Electrical Supply
- 2. 105,000-BTU Natural Gas Supply 0R

94.000-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 allow the following:
- a) Unobstructed access 20 inches to each side of centerline for removal of service / intake panel.
 - b) Easy access to all controls.
 - c) 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 Mt. Baker is listed for direct connection to a power-ventilated, grease-rated chimney or through 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: 4.600 lbs.

us ANSI Z83.11b-2006 ANSI/NSF 4 CSA 1.8b-2006



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56"

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