

Wood Stone

TRAILERED OVEN

Bistro Line 4355



Job Name

Model

WS-BL-4355-RFG-TR

Item#

Fuel Type

Gas-Fired

Hearth Capacity

8" pizzas	9-12
10" pizzas	9
12" pizzas	6
16" pizzas	3-4

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

OPTIONAL ACCESSORIES

- Stainless Steel Oven Tool Set (with stainless steel hangers)
- Stack-Mounted Exhaust Fan
- Wood Stone also manufactures a full line of accessories for stone hearth cooking
- Configured for wood burning

The Wood Stone Traileared oven is the perfect mobile stone hearth oven solution for catering and special events. This version utilizes our versatile Bistro 4355 model and features a standard door opening 24 inches wide x 7.5 inches high. The cooking surface is 34 inches wide, and 39 inches deep, resulting in 9.2 square feet of usable cooking surface.

The dense, high temperature ceramic formulation of which the 500-pound, monolithic, cast-ceramic floor and the 725-pound, monolithic dome are cast creates a "deep heat sink" within the chamber of the appliance. The hearth and dome are connected by a carefully tensioned steel exoskeleton, which ensures structural integrity and long life.

The front, sides and back of the oven body are enclosed with stainless steel. The appliance sits on a heavy-duty, black stand which acts as a support frame.

The ceramic interior is heated by a powerful, adjustable radiant burner located in the back of the appliance chamber. The burner is controlled exclusively by the chef. The heat distribution in the appliance can be adjusted to meet the needs of a variety of menu items. The traileared oven runs on propane gas and the trailer comes equipped with 4 30 Lb. propane tanks, providing enough fuel for approximately 20 hours of typical running time. The oven does require a 120 VAC power source to power the electronics and ignition system.

The Bistro vents through a self-contained collapsible vent, complete with rain cap. Lowering the vent minimizes wind resistance while travelling, as well as encloses the flue outlet to prevent rain from getting into the cooking chamber.

Towing weight is approximately 4,000 Lbs. A tow vehicle (sorry, not included!) capable of safely pulling 4000 Lbs. and equipped with a trailer brake controller is required.



Intertek
ANSI Z83.11b-2006
CSA 1.8b-2006



Intertek
ANSI/NFPA STD 4

Wood Stone

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

WOOD STONE CORPORATION

1801 W. Bakerview Rd.
Bellingham, WA 98226 USA

Toll Free (800) 988-8103

Tel (360) 650-1111

Fax (360) 650-1166

info@woodstone-corp.com or visit www.woodstone-corp.com



TRAILERED OVEN

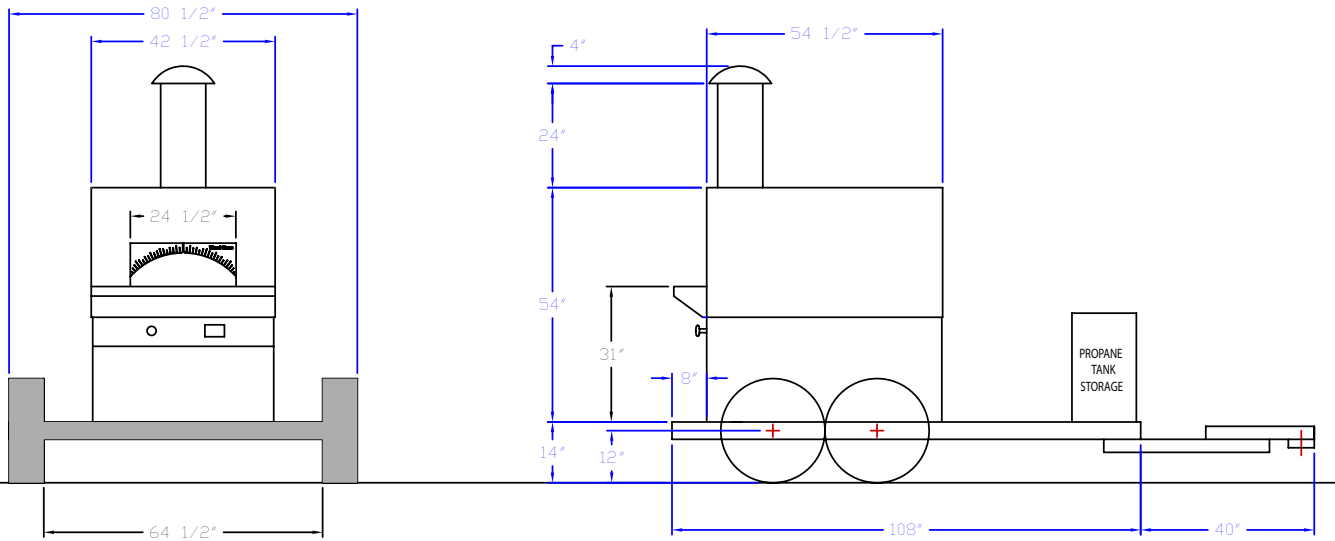
Bistro Line 4355

Model

WS-BL-4355-RFG-TR

Front View

Side View



UTILITIES SPECIFICATIONS

MAX BTU/HR 68,000
Self Contained LP Gas system

Unit Towing Weight:
4,000 lbs.

Electrical

120 VAC, 2 amp, 50/60 Hz
The oven ships with a detachable cord which must be plugged in for the oven to be operational.

VENTING INFORMATION

Sel-contained. No additional venting required.
For outdoor use only in well ventilated areas.



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

WOOD STONE CORPORATION

1801 W. Bakerview Rd.
Bellingham, WA 98226 USA

info@woodstone-corp.com or visit www.woodstone-corp.com

Toll Free (800) 988-8103

Tel (360) 650-1111

Fax (360) 650-1166