



Broiler / Stone Hearth configuration shown.

Job Name

Model

WS-DS2-6348

Item#

The WS-DS2-6348 is a rectangular version of our customizable Designer Series stone hearth ovens. Typical configurations include two parallel doorways and the option for an in-oven grill which turns it into a “grill oven”. Radiant burner(s) can be added in multiple locations depending upon oven configuration. Other customization includes the ability to place a Viewing Window on either side or on the back. A slightly larger WS-DS2-7248 model is also available.

The Designer Series utilizes Wood Stone’s signature 4-inch thick, single piece, monolithic cast-ceramic floor for superior heat retention and durability. It is capped by a 4-inch thick monolithic cast-ceramic dome. This dense high-temperature ceramic formulation of the floor and dome create a “deep heat sink” within the chamber of the oven.

The oven arrives completely assembled, ready to install and is made in the USA. The stand can be removed on-site for challenging situations. Information about custom finishes, tools and accessories can be found online at: woodstone-corp.com.

FUNCTIONAL CONFIGURATIONS

Stone Hearth Only	This configuration maximizes the space for cooking on the hearth; single or double openings available
Broiler / Stone Hearth	A broiler in one doorway with space to cook on the hearth from second doorway
Broiler / Broiler	Two grills fill both doors; sometimes paired with a second hearth-only oven

FEATURES

- Rectangular Footprint
- Visible Flame
- High-Temperature Cooking
- Optional Viewing Window(s)
- Facade-Ready Options Available

FUEL CONFIGURATIONS

GAS-FIRED ONLY: Configured to burn either natural gas (NG) or liquid propane (LP).*

□ RADIANT FLAME (RFG): Heated by an easily adjustable radiant flame located in the rear of the cooking chamber. User control ensures the ability to balance the oven’s radiated top heat with the heat being conducted and radiated from the floor.

□ WOOD-FIRED (W): Wood-fired only.

□ COMBINATION (-W): Allows optional wood burning for ovens with gas burner configurations.* **Note:** Adding wood to an oven with an RFG burner will reduce available hearth capacity.

*Gas type must be specified at time of order.



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REVISED: SPRING 2017, r01

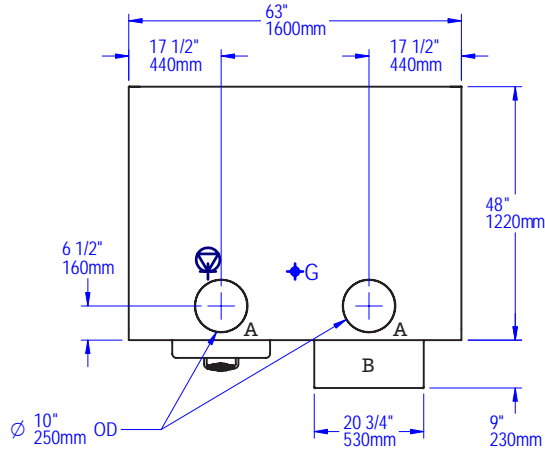
An ongoing program of product improvement may require us to change specifications without notice.



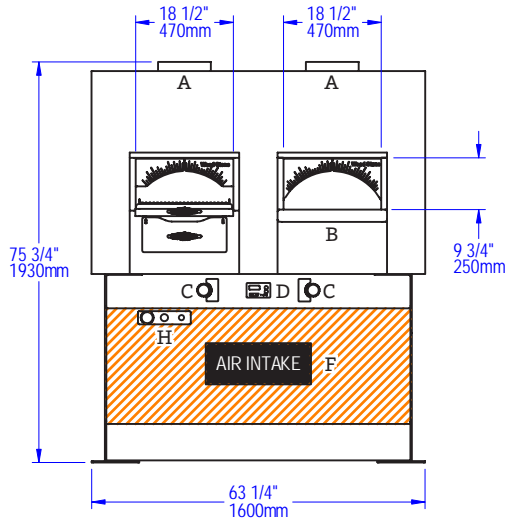
DESIGNER SERIES 6348

STONE HEARTH OVEN • WS-DS2-6348

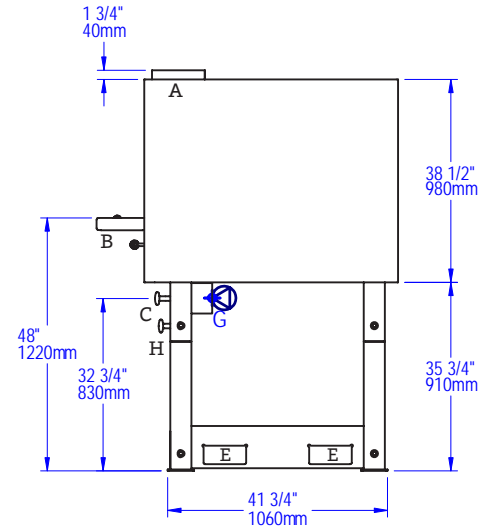
PLAN VIEW



FRONT VIEW



SIDE VIEW



A	Flue Collar
B	Mantle
C	Flame Height Control Knob
D	Digital Controller
E	Forklift Pockets
	Electrical Connection
F	Service Panel
	Gas Connection
H	Broiler Controls
	Must Be Left Removable for Service
	AIR INTAKE: Do Not Facade or Cover Over

UTILITIES SPECIFICATIONS

GAS
Gas-Fired Only and Combination
 3/4 inch gas inlet (FNPT)

	BTU/hr Output
Radiant Burners	110,000
Broiler (ea)	34,000

ELECTRICAL
Gas-Fired Only and Combination
 120 VAC, 1.2 A, 50/60 Hz
 Connection is made underneath the oven.

240 VAC, 1.2 A, 50/60 Hz
 also available.

VENTING INFORMATION

Designer Series 6348 ovens 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. **Note:** Broiler models must be vented with a Listed Type 1 exhaust hood. The oven must be vented in accordance with all relevant local and national codes, and in a manner acceptable to the authority have jurisdiction. Important: "-W" models must be vented as solid-fuel oven.

Ship Weight: 3,900 lbs / 1,769 kg



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