



OVEN MANTLES

Wood Stone

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The Oven Mantle extends the working surface at the doorway of the oven, providing a staging area for dishes going into the oven or a holding area for cooked items awaiting service.

Two mantle types are available through Wood Stone: stainless steel or black granite. Both mantle types come complete with all the necessary hardware for mounting. Stainless steel mantles come standard on Bistro Line and Fire Deck Series models, and are optional on Mountain Series ovens.

Black granite mantles are available as an option on all three models. On Fire Deck Series and Mountain Series ovens, the mantle bracket is black powder-coated, but can be ordered as stainless steel. On the Bistro Line, the mantle bracket only comes in stainless steel.

If you're planning to build your oven into a facade wall, please visit the Facade Tutorials section on the Wood Stone website.



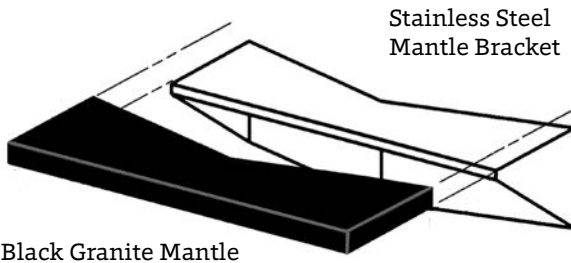
MS-5-RFG-IR with Stainless Steel Mantle, Standard Service Panel and optional Stainless Oven Wrap and Stand Lagging



Mountain Series Stainless Steel Mantle

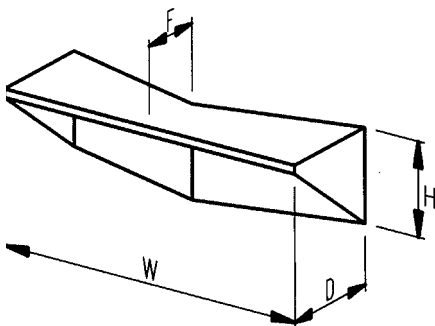


Mountain Series Black Granite Mantle



Stainless Steel Mantle Bracket

Black Granite Mantle



	Stainless Steel Mantle				Black Granite Mantle			
Mountain Series	H	W	F	D	H	W	F	D
Mt. Chuckanut 4'	11"	28"	9"	9"	11"	28.75"	10.25"	10.25"
Mt. Adams 5'	11"	32"	8"	12.5"	11"	34.5"	9.25"	13.75"
Mt. Baker 6'	11"	38"	8"	13"	11"	40"	9.25"	14.25"
Mt. Rainier 7'	11"	44"	8"	14"	11"	46.25"	9.25"	15.25"

REVISED: SUMMER 2014

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

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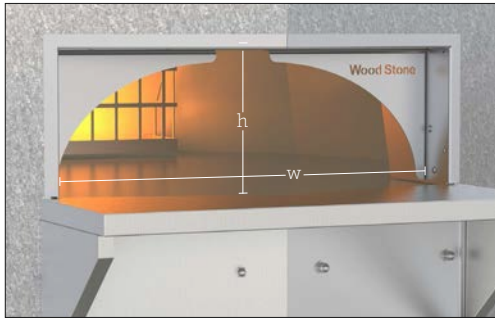
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OVEN ARCHES

How you plan to use your Wood Stone oven will determine which arch style is right for you. Shown below are the three available options, with comparative measurements shown on a Mountain Series, Mt. Adams 5'.



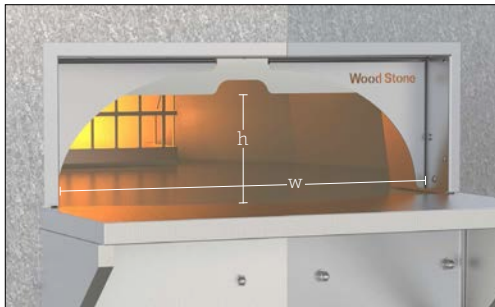
STANDARD ARCH

By far our most popular arch because of its versatility, blending the best flame visibility, chef accessibility and menu adaptability.

- Best Visibility
- Best Accessibility
- Small to Large Pizzas
- MS & FD Ovens
- Opening: 29-3/4" w x 9-3/4" h

SPECIALITY ARCHES

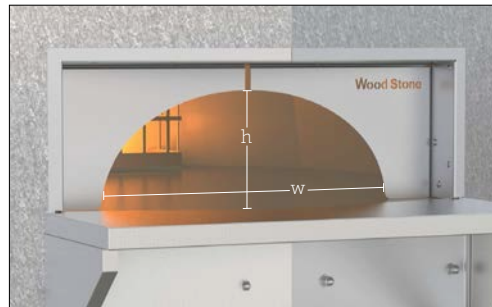
Our speciality arches have been designed balancing visibility, accessibility and heat characteristics to meet specific requirements.



LOW ARCH WIDE

Offers a higher temperature cooking chamber, while still offering good visibility and accessibility.

- Reduced Visibility
- Reduced Vertical Accessibility
- Small to Large Pizzas
- Higher Temperatures
- MS & FD Ovens
- Opening: 29-3/4" w x 7-1/2" h



LOW ARCH NARROW

For customers that are willing to trade visibility and accessibility in pursuit of the Naples experience.

- Great for "Naples" Pizza
- Lowest Visibility
- Lowest Accessibility
- Small Pizzas
- Highest Temperatures
- MS & Traditional Series Ovens
- Opening: 22" w x 8" h