The Bistro 3030 oven features a door opening 18.5 inches wide x 75 inches high. The cooking area is 22 inches wide x 19 inches deep, resulting in a 3-square-foot cooking surface. A tensioned steel exoskeleton surrounding the hearth and dome perimeter ensures structural integrity and longevity. Wrapped in spun ceramic fiber insulation and requiring only a 1-inch side clearance to combustibles, the monolithic cast-ceramic hearth and monolithic dome rest on a black powder coat steel stand while the oven body is enclosed with stainless steel.

The oven arrives completely assembled. However, for ease of installation, the oven can be partially disassembled to fit through a 32-inch doorway. It is ETL Listed, ready to install and is made in the USA.

Information about custom finishes, tools and accessories can be found online at: woodstone-corp.com.

**FUEL CONFIGURATIONS**

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

*Gas type must be specified at time of order.

**RADIANT FLAME (RFG):** Heated by an easily adjustable radiant flame (55,000 BTU/hr max. NG) 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.

*Gas type must be specified at time of order.

### HEARTH CAPACITY

- **8” pizzas:** 4
- **10” pizzas:** 2–3
- **12” pizzas:** 1

*Assuming 5-minute cook times, the approximate maximum hourly production capacity can be calculated by multiplying the above numbers by 12. Cook times will also vary depending on style of pizza.*

### FEATURES

- Compact Footprint
- Visible Flame
- Lower Production
- High-Temp Cooking
- 3–5 Minute Pizzas

### GUIDE TO MODEL NUMBERS

<table>
<thead>
<tr>
<th>Job Name</th>
<th>Item#</th>
</tr>
</thead>
<tbody>
<tr>
<td>WS-BL-3030</td>
<td>?</td>
</tr>
</tbody>
</table>

Wood Stone Corporation
1801 W. Bakerview Rd.
Bellingham, WA 98226 • USA
info@woodstone-corp.com
woodstone-corp.com

**WARNING**

Cancer and Reproductive Harm - www.P65Warnings.ca.gov
### BISTRO 3030
STONE HEARTH OVEN • WS-BL-3030

#### PLAN VIEW

- **A** Flue Collar
- **B** Mantle
- **C** Flame Height Control Knob
- **D** Digital Controller
- **E** Forklift Here
- **F** Service Panel or Optional Storage Box

#### FRONT VIEW

- **A** Flue Collar
- **B** Mantle
- **C** Flame Height Control Knob
- **D** Digital Controller
- **E** Electric Connection
- **F** Service Panel or Optional Storage Box

#### SIDE VIEW

- **A** Flue Collar
- **B** Mantle
- **C** Flame Height Control Knob
- **D** Digital Controller
- **E** Electrical Connection
- **F** Service Panel or Optional Storage Box

#### REAR VIEW

- **A** Knocks provided on rear for gas/electrical

#### UTILITIES SPECIFICATIONS

**GAS**
- **Gas-Fired**
  - ¾ inch gas inlet (FNPT)
  - 55,000 BTU/hr - Natural Gas (NG)
  - OR
  - 42,000 BTU/hr - Propane (LP)

**ELECTRICAL**
- **Gas-Fired**
  - 120 VAC, 2 A, 60 Hz
  - Connection made on the back of the oven control box. Remove front panel for access; use utility knockouts (provided) to route gas and electrical supplies.

### VENTING INFORMATION

The Bistro 3030 has an 8-inch O.D. flue collar and can be directly connected to a power-ventilated, grease-rated chimney or be vented with 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 in accordance with all relevant local and national codes, and in a manner acceptable to the authority having jurisdiction.

### Ship Weight: 1,100 lbs / 500 kg

---

**WARNING** Cancer and Reproductive Harm - [www.P65Warnings.ca.gov](http://www.P65Warnings.ca.gov)