The Traditional Series 6’ oven features a door opening 36 inches wide x 10 inches high. The oven floor diameter is 62 inches, resulting in a 22-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 4-inch thick cast-ceramic hearth and monolithic 4-inch thick dome rest on an open black painted steel stand. The oven body is finished with a stainless steel mesh exterior to allow for field application of stucco or tile. A stainless steel service panel is provided. Information about alternate burner configurations, arches, stand wrap, 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).*

- **RADIANT FLAME (RFG):** Heated by an easily adjustable radiant flame (105,000 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.

- **RADIANT FLAME + UNDERFLOOR IR (RFG-IR):** In addition to the radiant flame, a 83,000 BTU/hr (NG) thermostatically controlled infrared burner is mounted under the oven deck to ensure high production capacity with no heat recovery issues.

- **WOOD-FIRED (W):** Wood-fired only.

- **WOOD WITH GAS ASSIST (W-IR):** This wood-fired model is assisted by the additional BTUs of an Underfloor IR burner. Note: A wood fire is required with this configuration.

- **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.
This oven ships "facade-ready". It is finished with a stainless wire mesh over the exterior dome ready for stucco/tile application by others.

- All facades or enclosures are by others.
- All TS ovens require a 1" side clearance and 14" top clearance to combustible construction. Any construction 6' to either side of the oven doorway and above must be non-combustible.
- Any facade or enclosure below the mantle of Gas-Fired or Combination ovens must allow for:
  - Unobstructed access for removal of service/intake panel.
  - Easy access to all controls.
  - Sufficient combustion air for gas burners; see Installation and Operation Manual for details.

**Utilities Specifications**

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<th>GAS</th>
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| ¾ inch gas inlet (FNPT) | **Gas-Fired Only and Combination**
  120 VAC, 1.1 A, 50/60 Hz
  Connection made beneath oven as shown. |
| BTU/hr Requirements
See table on previous page | **Wood-Fired Only**
  120 VAC, 2 A, 50/60 Hz
  Connection made to readout box. |

**Ship Weight**: 4,600 lbs / 2,087 kg