

POINTS *of* DIFFERENCE

10 REASONS WHY THERE HAS NEVER BEEN AN OVEN LIKE TODAY'S WOOD STONE OVEN

ONE-PIECE FLOOR

Wood Stone's cooking surface is cast as a single piece of high-temperature ceramic versus old-style multi-piece brick and tile floors.

Heat works like electricity, so the spaces between bricks and tiles interrupt the passing of heat and prevent the floor temperature from remaining even.

One-piece floor construction means a consistent heat transfer, resulting in higher production and a better quality product.

THICKER FLOOR

Wood Stone's floors are 3-6 inches thick depending on the model. Thicker floors equal greater thermal mass for retaining heat during the cooking process.

Placing a cold raw pizza on the floor removes some heat below that spot. The depth of the reservoir of heat below the pizza determines how long the floor can cook a consistent pizza.

Floors made of brick and tile are typically much thinner. After several pizza rotations, cold pizzas deplete the heat reserve of thinner floors, resulting in an unbalanced finished product, and time wasted waiting for the floor to recover heat.



ONE-PIECE DOME

Wood Stone's domes are cast as a single piece, 3-6 inches thick depending on the model. A carefully tensioned structure keeps them stable over time, even as they settle in after installation. The tremendous mass of the Wood Stone dome is insulated like none other, creating a vital reservoir of heat for consistent baking during heavy production. Over the years, we have replaced scores of other manufacturer's ovens that have suffered terminal dome failures.

HIGH CEILING

Wood Stone's domes have high ceilings, over 20 inches (520mm), providing greater thermal headspace – the space between the top of the dome and the top of the doorway. This results in hotter, more intense top heat for toasting, roasting and creating deliciousness. Whatever your oven's fuel source, the fuel-efficient design of the Wood Stone oven chamber will reduce operating costs compared to "traditional" stone hearth ovens. ***This also allows for a wider doorway, which offers more access for chefs, and greater flame visibility for customers.***

UNDERFLOOR IR BURNER

For chefs requiring a consistent performance oven during periods of high volume production, Wood Stone offers the option of a thermostatically controlled, Underfloor Infrared (IR) burner. The IR burner assists in maintaining a consistent floor temperature, regardless of production demands.

When the floor temperature is above the set point, the radiant flame is the only heat source. Then, during periods of high production, the IR burner comes on automatically, providing additional heat from below.

TEMPERATURE CONTROL

Floor temperature is critical because the floor is the cooking surface and the air temperature is less relevant in stone hearth ovens. Thus, we measure the temperature of the cooking surface with a thermocouple embedded in the floor.



This controls the underfloor burner, keeping the floor temperature consistent during heavy production periods, while the operator manually adjusts the top heat to bake and brown the tops of pizzas and entrees.

📍 Thermocouple location

POINTS of DIFFERENCE



GLOBAL REPUTATION

With committed customers such as **California Pizza Kitchen**, **MOD Pizza**, **Chipotle Mexican Grill**, **Blaze Pizza**, **Wolfgang Puck**, **Your Pie**, **Whole Foods Market**, and many others, Wood Stone has more than 17,000 installations in over 80 countries around the world.



EFFICIENT FOOTPRINT

Wood Stone ovens require much less investment in valuable floor space for comparable cooking surfaces. We dedicate the mass in the cooking chamber to the single-piece dome, and use highly efficient insulation to maintain a 1-inch clearance to combustibles.

Compared to other ovens with the same cooking area, a Wood Stone MS-5 oven requires up to 33% less space.

SMART DESIGN

Wood Stone ovens arrive **fully assembled** by our experienced technicians. Unassembled ovens from other manufacturers require skilled professionals to put the pieces back together, often requiring additional insulation, finishing, and inspections after installation.

Wood Stone offers a wide variety of ovens from the compact Bistro Line, to the high production Fire Deck Series. We have the right oven design for any application.

You can tailor a Wood Stone oven with many options including decorative flames, custom flame guards, arches and mantles, additional burners, secondary doorways – even viewing windows, depending on the model.

TRUSTED SUPPORT

Wood Stone offers support and guidance before and after the sale: answering initial questions, welcoming you to the Test Kitchen, and providing industry-leading 24-hour service support. You're part of our family when you choose Wood Stone.