

Consultant Events and Classes



Class 1

Hot Stuff: Venting Stone Hearth Ovens

**To arrange visit
please call:**

Michael Quinn

michaelq@woodstone.net
1.800.988.8103

LOCATION:

Wood Stone Corp. 1801 W.
Bakerview Rd. Bellingham,
WA 98226

CREDITS:

1.5 CEUs



After attending this class, you will be able to advise clients on safe and efficient ventilation methods for their gas-fired or solid fuel stone hearth ovens.

SYLLABUS

Why Type 1? Deck ovens don't need it!

Fire suppression

- Realistic flue temperatures for stone hearth cooking
- Selecting the proper fusible links
- What we don't want to mention to inspectors (exploding ovens), so use a hood

On-Demand Systems (Melink etc.)

Don't do it! (or do it with caveats)

Interlock vs. Autostart

Sharing ductwork (or not)

- Does not mean direct connection to a hood canopy
- Balancing (that giant sucking sound)

MUA

- Heat gain with or without a hood
- Diffuser placement

Wood vs. Gas

- International leniency
- Stick with NFPA 96

Capture just enough, not too much

- Locate facade walls (filter access)
- Different door widths
- Different duct locations

Cleaning hoods and ducts

Questions?