



MOUNTAIN SERIES DOUBLE DOORS

Wood Stone

DOUBLE DOOR OPTION

Wood Stone offers Double Door options for Mountain Series and Fire Deck Series ovens.

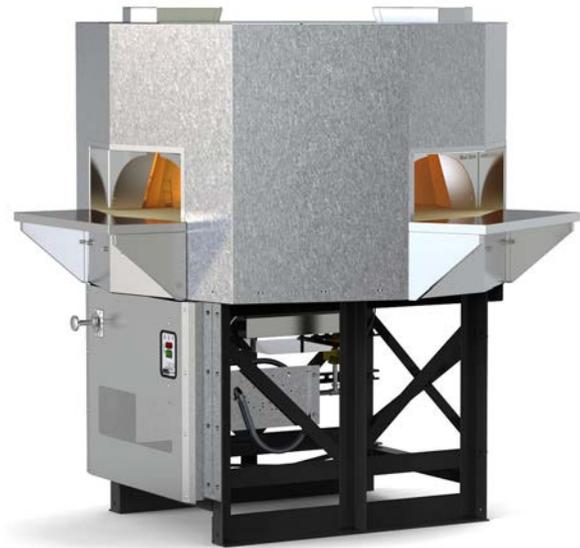
With the Double Door option, access is available from a second doorway in select positions. Depending upon your kitchen layout, this can mean an increase in production efficiency.

Having two openings does decrease production capacity because the additional opening removes some dome mass and can allow ambient air to affect floor temperatures. This should be taken into account when choosing the appropriately-sized oven. We recommend including an optional Underfloor Infrared (IR) burner (RFG-IR models) for multiple opening ovens as an assist to maintain high-production capabilities.

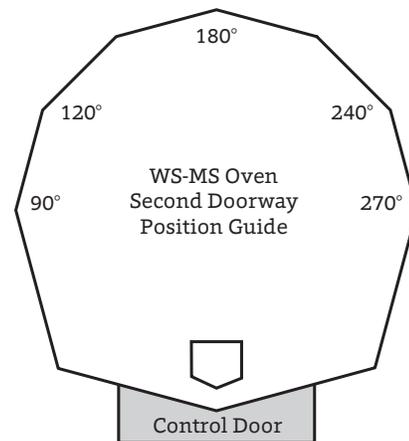
In Double Door configurations both the Control Door, the side where the oven controls are located, and the second door are approximately 30". This represents a reduction in Control Door size on the WS-MS-6 and WS-MS-7 oven.

Illustrated below are multiple doorway configurations for WS-MS-5, WS-MS-6 and WS-MS-7 Mountain Series ovens. All oven models can accommodate a second door in the 90°, 120°, 180°, 240° and 270° position. The gray mantle represents the Control Door side. The green mantle represents the second vented, functioning doorway with mantle. The orange bars represent potential radiant burner positions for gas-fired configurations.

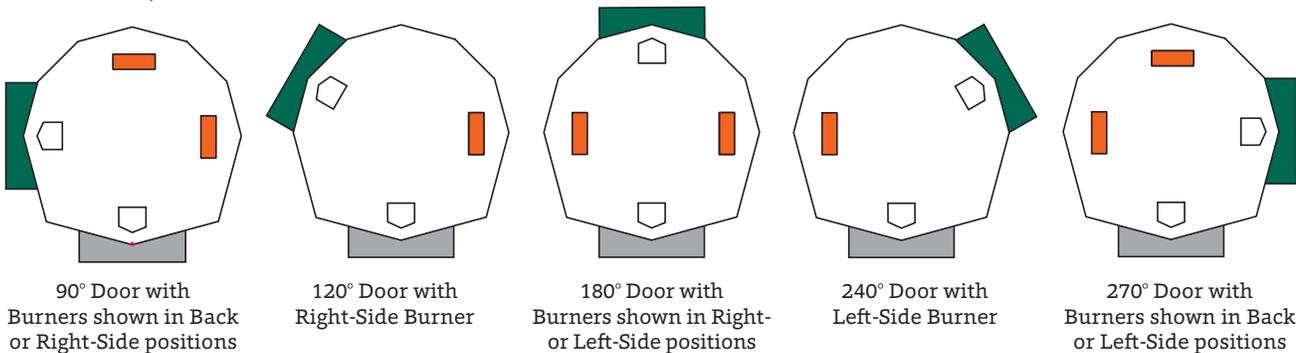
With multiple doorways, each must be vented in accordance with all relevant local and national codes, and in a manner acceptable to the authority having jurisdiction.



WS-MS-5-RFG-IR with 240° Double Door shown.



Double Doorway / Burner Positions



REVISED: SPRING 2017

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

t. 360.650.1111
tf. 800.988.8103
f. 360.650.1166

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

