WOOD (A) STONE



Optional Shelf and Sauce Pan Rack shown.

FEATURES

- Durable Ceramic Firebox Construction
- · Reduced Fuel Consumption
- · Countertop Option Available
- Solid Fuel
- Wide Range of Sizes 34", 45", 57", 72"
- Rotisserie Available on Select Sizes
- Rear-Mount Heat Shield Available
- Optional Broiler Shelf, Skewer (Satay) Rack, Shelves and Sauce Pan Racks Available to Increase Versatility
- · Optional Searing Plate Available



Optional Broiler Shelf, Skewer (Satay) Rack, Shelves and Sauce Pan Racks shown.





Job Name

Model

WS-SFB-(34, 45, 57, 72)

Item#

The 36" deep Mt. St. Helens Charbroiler features a "heat-sink" style firebox cast from our dense, durable high-temperature ceramic. The firebox is designed to store and radiate heat evenly. The grill is comprised of 6" x 24" cast iron grates which rest on our unique warp-resistant, stainless steel frame system. The entire grill frame slides toward the front or back of the unit to facilitate easy fire access. A blazing fire along the rear of the firebox will produce coals, which when pulled forward, will keep the entire firebox saturated with heat. An experienced solid fuel grill operator will be impressed by the even heat delivery and fuel-saving design of the Mt. St. Helens. The insulated firebox is mounted on top of a stainless steel wood storage cabinet. A countertop version is also available. The charbroiler comes standard on four heavy-duty, swiveling casters (front two with locking brakes). A Particle Shovel, T-Style Brass-Bristled Brush and Grate Tool are included with the charbroiler.

The unit arrives completely assembled, ETL Listed, ready to install and is made in the USA. Information about tools and accessories can be found online at: woodstone-corp.com.





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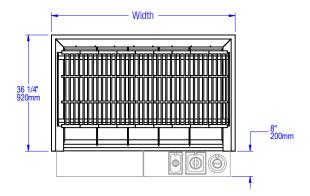
An ongoing program of product improvement may require us to change specifications without notice.



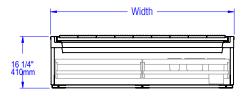
Note: Drawings shown with optional Shelf and Sauce Pan Rack.

Shelves and Sauce Pan Racks that mount on the sides of the unit are a standard size for ALL models (20.75" x 8"). Front Shelf and Sauce Pan Rack sizes vary depending on model.

PLAN VIEW



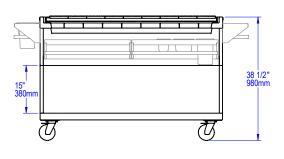
FRONT VIEW • COUNTERTOP MODEL (-CT)



GUIDE TO MODEL NUMBERS

	Width	# of 6" x 24" Grates	# of 4" x 24" Grates	Ship Weight
WS-SFB-34	34" / 860mm	5		1,100 lbs / 500 kg
WS-SFB-45	45" / 1140mm	7		1,300 lbs / 590 kg
WS-SFB-57	57" / 1450mm	9		1,600 lbs / 726 kg
WS-SFB-72	72" / 1830mm	10	2	1,800 lbs / 816 kg
WS-SFB-34-CT	34" / 860mm	5		900 lbs / 408 kg
WS-SFB-45-CT	45" / 1140mm	7		1,150 lbs / 522 kg
WS-SFB-57-CT	57" / 1450mm	9		1,300 lbs / 590 kg
WS-SFB-72-CT	72" / 1830mm	10	2	1,300 lbs / 590 kg

FRONT VIEW



SIDE VIEW 31 1/2" 800mm 36" 910mm

UTILITIES SPECIFICATIONS

GAS ELECTRICAL N/A N/A

VENTING INFORMATION

The WS-SFB-# must be vented using a Listed Type 1 exhaust hood, or one constructed in accordance with NFPA 96 and all relevant local and national codes. The charbroiler must be vented as a solid fuel appliance, in accordance with all relevant local and national codes, and in a manner acceptable to the authority having jurisdiction.

Ship Weight: See table above





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