

WOOD STONE



STONE HEARTH & SPECIALTY COMMERCIAL COOKING EQUIPMENT INTERNATIONAL EDITION



the POWER to PERFORM



Fire Deck 6045



Fire Deck 8645

FIRE DECK SERIES

THE HIGH PRODUCTION WORKHORSE

Favored by leaders in the Fast Casual Pizza scene, the Fire Deck is a workhorse with the muscle and consistency required by ultra-high volume restaurants - the Fire Deck is a serious workhorse.

- Rectangular Footprint
- Bright Visible Flame
- High Production
- Ideal for Rectangular Pan Cooking
- Multiple Openings & Viewing Windows Available
- 100 - 150mm Thick Floor & 100mm Thick Dome
- Gas, Wood or Combo
- Underfloor Infrared Burner Option
- Facade Friendly
- High-Temp Cooking
- CE Listed
- Mantle Included

Power: 230 VAC / 50 Hz
NG Groups: EK, ELL, H, & HS
NG Inlet Pressure: 17.5 – 25 mB*

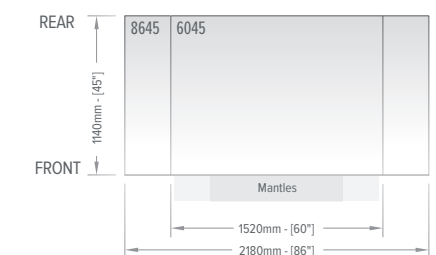
LP Gas Groups: +, B/P, P
LP Inlet Pressure: 25-30 mB*

**Note: Maximum inlet pressure is 34 mB. For inlet pressures above that, an external gas regulator must be installed.*

Pizza Capacities

Size	300mm / 12"	400mm / 16"
Fire Deck 6045	6 pizzas	3 pizzas
Fire Deck 8645	10 pizzas	6 pizzas

The approximate maximum hourly production can be calculated by multiplying pizza capacity by 12 for 5-minute bake times, or multiplying capacity by 20 for 3-minute bake times. Bake times will also vary depending on style of pizza. Note: The addition of a decorative flame will decrease space and impact overall cooking capacity, and is not recommended on the Fire Deck 6045.

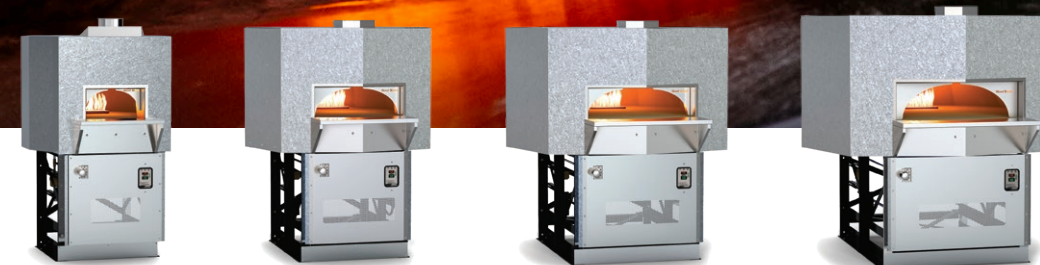




the CENTERPIECE of your KITCHEN



MOUNTAIN SERIES



Mt. Chuckanut 4'

Mt. Adams 5'

Mt. Baker 6'

Mt. Rainier 7'

THE FACADE FRIENDLY CORNERSTONE

The Mountain Series oven is designed to be the heart of any show kitchen. Build your restaurant, and your menu, around this high production showstopper.

- Classic Shape
- Bright Visible Flame
- High Production
- Multiple Openings & Viewing Windows Available
- 100mm Thick Floor & Dome
- Gas, Wood or Combo
- Underfloor Infrared Burner Option
- Facade Friendly
- High-Temp Cooking
- CE Listed
- Mantle Not Included

Power: 230 VAC / 50 Hz
NG Groups: EK, ELL, H, & HS
NG Inlet Pressure: 17.5 – 25 mB*

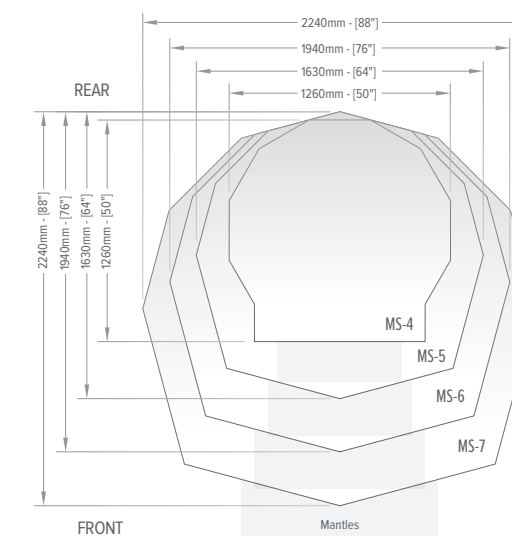
LP Gas Groups: +, B/P, P
LP Inlet Pressure: 25-30 mB*

**Note: Maximum inlet pressure is 34 mB. For inlet pressures above that, an external gas regulator must be installed.*

Pizza Capacities

Size	300mm / 12"	400mm / 16"
Mt. Chuckanut 4'	4 pizzas	1-2 pizzas
Mt. Adams 5'	10 pizzas	5 pizzas
Mt. Baker 6'	14-16 pizzas	6-8 pizzas
Mt. Rainier 7'	16-20 pizzas	8-10 pizzas

The approximate maximum hourly production can be calculated by multiplying pizza capacity by 12 for 5-minute bake times, or multiplying capacity by 20 for 3-minute bake times. Bake times will also vary depending on style of pizza.





Handy in a
TIGHT SPACE



Bistro 3030* Bistro 4343 Bistro 4355

BISTRO LINE

THE COMPACT POWERHOUSE

The Bistro Line of ovens can be disassembled to fit through any standard doorway (813mm) and with their compact footprint, fit into almost any cook line.

- Compact Footprint
- Bright Visible Flame
- Low to Medium Production
- Gas, Wood or Combo*
- Facade Ready Option
- High-Temp Cooking
- CE Listed
- Mantle Included

Power: 230 VAC / 50 Hz
NG Groups: EK, ELL, H, & HS
NG Inlet Pressure: 17.5 – 25 mB*

LP Gas Groups: +, B/P, P
LP Inlet Pressure: 25-30 mB*

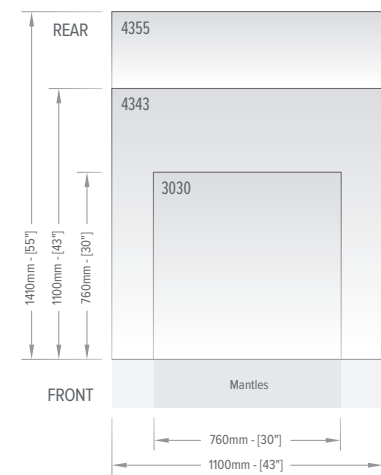
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Pizza Capacities

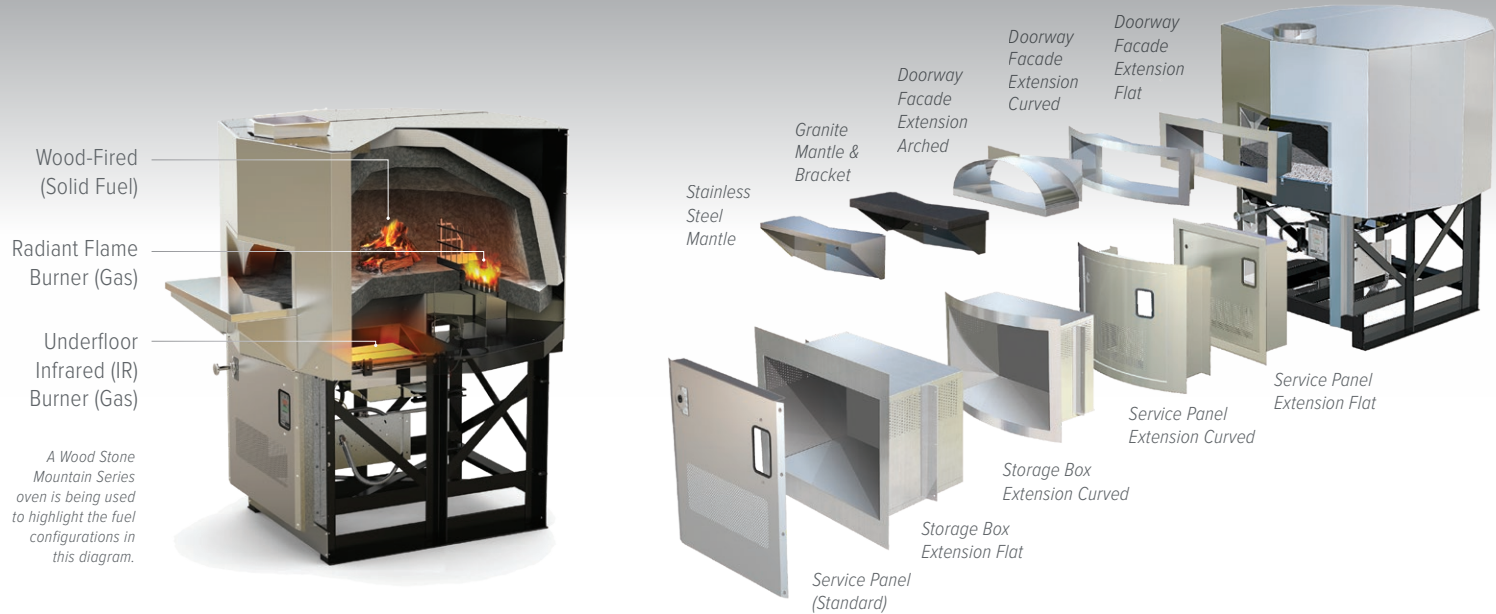
Size	300mm / 12"	400mm / 16"
Bistro 3030	1 pizza	1 pizza
Bistro 4343	4 pizzas	2 pizzas
Bistro 4355	6 pizzas	4 pizzas

The approximate maximum hourly production can be calculated by multiplying pizza capacity by 12 for 5-minute bake times, or multiplying capacity by 20 for 3-minute bake times. Bake times will also vary depending on style of pizza.

**Wood option available only on the 4343 and 4355.*



OVEN OPTIONS & EXTRAS



FUEL CONFIGURATIONS

Wood Stone Ovens are available in a number of different fuel configurations. Combination fuel sources also available.

Radiant Flame Burner (Gas)
A manually controlled wall of bright and powerful radiant gas flames. (RFG)

Underfloor Infrared Burner (Gas)
A powerful thermostatically controlled burner located beneath the ceramic hearth of the oven. (IR)

Wood-Fired (Solid Fuel)
A fire of well-seasoned hardwood burning within the ceramic hearth of the oven. (W)

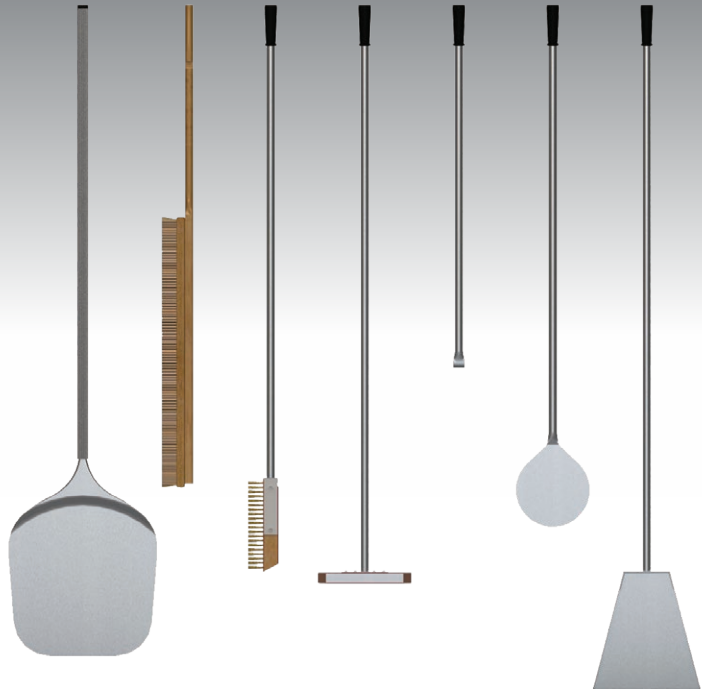
FACADE EXTENSIONS

Mountain Series only
Wood Stone offers a wide range of installation accessories to help make your final oven installation seamless and attractive. See examples of how to use the extensions online with Wood Stone Facade Tutorials.



FACADE TUTORIALS

Bring your vision to life! These visual, step-by-step tutorials showcase a variety of facade options and also outline how to utilize Wood Stone facade extensions. Available for download at woodstone-corp.com.

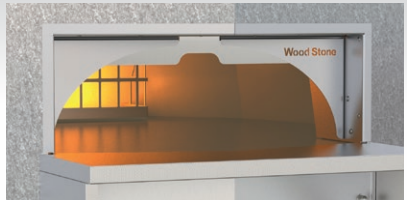


TOOLS & ACCESSORIES

Wood Stone offers a complete line of tools and accessories for use with all of our cooking equipment. Visit us online to view our tool and accessory offerings. *Wood-Fired tool set for stone hearth ovens shown.*



Standard Arch



Low Arch Wide



Low Arch Narrow

ARCH OPTIONS

How you plan to use your Wood Stone oven will determine which arch style is right for you.

Standard Arch
By far our most popular arch because of its versatility, blending the best flame visibility, chef accessibility and menu adaptability.

Low Arch Wide
Offers a higher temperature cooking chamber, while still offering good visibility and accessibility.

Low Arch Narrow
For customers who are willing to trade visibility and accessibility in pursuit of the Naples or Neapolitan style experience.



CUSTOM FINISHES

Our ovens are available with a variety of optional finish options including custom metal, color powder coat, stucco, and facade-ready cement board for on-site facade material application.





Round & Square
31" Tandoors

TANDOOR

- Cooks like Clay
- Long Lifespan
- Durable Ceramic Interior
- Consistent Reliable Heat
- 31" and 35" Models Available
- Multiple Shapes Available
- CE Listed

Power:	230 VAC / 50 Hz	LP Gas Groups:	+, B/P, P
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NG Inlet Pressure:	17.5 – 25 mB*		

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WHATCOM GAS VERTICAL ROTISSERIE (GVR)

- | | |
|---|--------------------------------|
| • Medium-High Production in a Small Footprint | • Countertop Model Available |
| • Unique Vertical Roasting | • Custom Accessories |
| • No Cross-Contamination | • Beautiful Live Flame |
| • Versatile Cooking | • Optional Rear Door Available |
| | • CE Listed |

Power:	230 VAC / 50 Hz	LP Gas Groups:	+, B/P, P
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the POWER to PERFORM



QUALITY

The perfect blend of high tech, high touch, and innovation. From the initial design phase to the finished product, we are inspired to create and build high performance foodservice equipment that performs dependably over a lifetime.

TRUSTED

Offering support and guidance before and after the sale.

Answering your initial questions, sharing our combined experience, welcoming you to our Test Kitchen, and providing industry-leading 24-hour service support. You're family when you choose Wood Stone.



WORLDWIDE

More than 17,000 installations in 80+ countries worldwide.

Our loyal and committed customers, ranging from California Pizza Kitchen to independent restaurants worldwide, have chosen Wood Stone since 1990.



INVESTED

Wood Stone Corporation is employee-owned (ESOP).

When you call Wood Stone, you're talking to an owner. We all work together to guarantee we're meeting our commitment to you, both now, and over the life of your equipment.



TRUSTED PARTNER



With committed customers such as **CALIFORNIA PIZZA KITCHEN**, **MOD PIZZA**, **ZIZZI ITALIAN**, **BLAZE PIZZA**, **WOLFGANG PUCK**, **WHOLE FOODS MARKET**, and many others, Wood Stone has more than 17,000 installations in over 80 countries around the world.



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