

WOOD STONE



STONE HEARTH & SPECIALTY COMMERCIAL COOKING EQUIPMENT

the
POWER
to
PERFORM







WOOD  STONE





OneRev LABOR SAVER

**PERFECT
PIZZAS
IN ONE
ROTATION**

ROTATING PIZZA OVEN

The OneRev bakes perfectly cooked artisanal pizzas in ONE ROTATION. A single setting cooks multiple-sized pizzas with an assortment of toppings. Loading and unloading is the only skill required, minimizing employee training and skill level needed to operate.

NOW AVAILABLE: Powder Coat, Tile-Ready, Built In.

- Center, underfloor, and finish flames
- Over 15-square foot cooking surface
- Debris mantel
- Multiple powder coat color options
- Custom Brand Panel
- Custom Arch Doorway
- Clear status indicators
- Simple accessible on and off controls
- Emergency off
- Set and forget tamper proof controls
- Rotation speed adjustable
from 90 sec to 6 minutes per revolution

Center, underfloor, and finish flames ensure consistent even baking every time. With zero recovery time, there is no impact from continuously loading pizzas. Dynamic thermal management and the responsive cooking surface create a more efficient heat-on-demand cook environment and use less gas than traditional brick ovens.





the POWER *to* PERFORM

FIRE DECK SERIES



Fire Deck 6045



Fire Deck 8645



Fire Deck 9660



Fire Deck 11260



Fire Deck 11275



Fire Deck 9690



Fire Deck 11290

THE HIGH PRODUCTION WORKHORSE

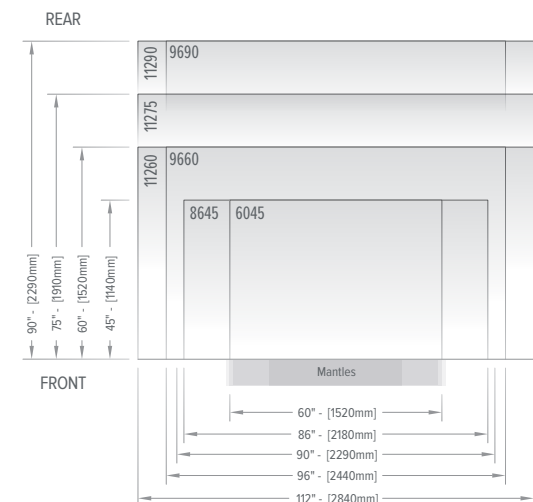
Favored by leaders in the Fast Casual Pizza scene, the Fire Deck ovens are serious workhorses with the muscle and consistency required by ultra-high volume restaurants.

- Rectangular Footprint
- Bright Visible Flame
- High Production
- Ideal for Rectangular Pan Cooking
- Multiple Openings & Viewing Windows Available
- 4"-6" Thick Floor & 4" Thick Dome
- Gas, Wood or Combo
- Underfloor Infrared Burner Option
- Facade Friendly
- High-Temp Cooking
- Listed to 1, 2, 3
- Mantel Included

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.

Pizza Capacities

Size	12" / 300mm	16" / 400mm
Fire Deck 6045	6 pizzas	3 pizzas
Fire Deck 8645	10 pizzas	6 pizzas
Fire Deck 9660	18 pizzas	8 pizzas
Fire Deck 11260	21 pizzas	10 pizzas
Fire Deck 11275	28 pizzas	14 pizzas
Fire Deck 9690	25 pizzas	16 pizzas
Fire Deck 11290	35 pizzas	20 pizzas





the
CENTERPIECE
of your
KITCHEN





MOUNTAIN SERIES



Mt. Chuckanut 4'



Mt. Adams 5'



Mt. Baker 6'



Mt. Rainier 7'

THE FACADE FRIENDLY CORNERSTONE

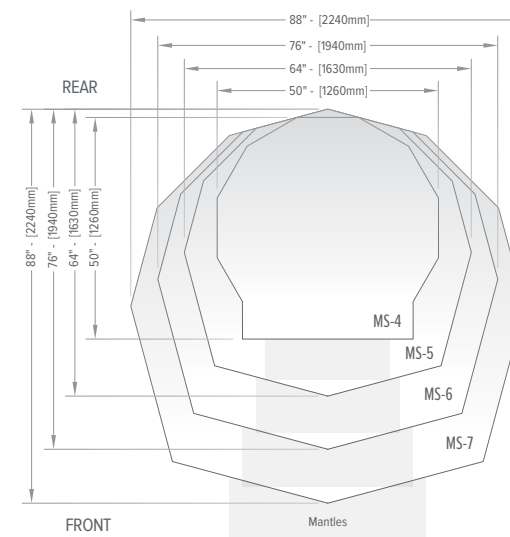
The Mountain Series oven is designed to be the heart of any show kitchen. Build your restaurant, and your menu, around this high production showstopper.

- Classic Shape
- Bright Visible Flame
- High Production
- Multiple Openings & Viewing Windows Available
- 4" Thick Floor & Dome
- Gas, Wood or Combo
- Underfloor Infrared Burner Option
- Facade Friendly
- High-Temp Cooking
- Listed to 1, 2, 3
- Mantel Not Included

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.

Pizza Capacities

Size	12" / 300mm	16" / 400mm
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





Handy in a
TIGHT SPACE





BISTRO LINE



Bistro 3030*



Bistro 4343



Bistro 4355



Bistro 4836*

THE COMPACT POWERHOUSE

The Bistro Line of ovens can be disassembled to fit through any standard doorway (32") and with their compact footprint, fit into almost any cook line.

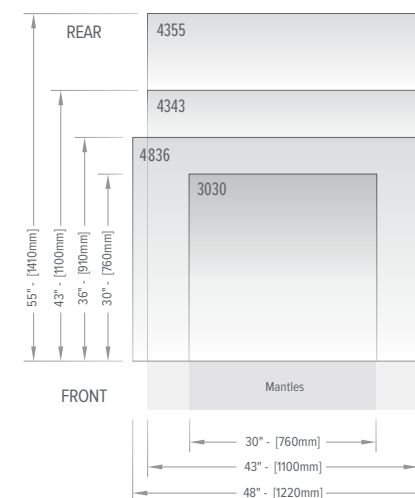
- Compact Footprint
- Bright Visible Flame
- Low to Medium Production
- Gas, Wood or Combo*
- Facade Ready Option
- High-Temp Cooking
- Listed to 1, 2, 3
- Mantel Included

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.

Pizza Capacities

Size	12" / 300mm	16" / 400mm
Bistro 3030	1 pizza	1 pizza
Bistro 4343	4 pizzas	2 pizzas
Bistro 4355	6 pizzas	4 pizzas
Bistro 4836	4 pizzas	2 pizzas



TRADITIONAL SERIES



Traditional Series 5' & 6'
shown with Standard Arch

CLASSIC STYLE

- Traditional Shape
- Bright Visible Flame
- High Production
- 4"+ Thick Floor & Dome
- Gas, Wood or Combo
- Infrared Burner Option
- Centerpiece of Kitchen
- Side Flame Option
- Arrives Facade Ready
- High-Temp Cooking
- Listed to 1, 2

SPECIALTY OVENS



COAL-FIRED OVEN

- Rectangular Footprint
- Bright Visible Flame
- High Production
- 4"- 6" Thick Floor & 4" Thick Dome
- Coal and Gas
- Underfloor Infrared Burner
- Facade Friendly
- 5 Sizes Available
- Listed to 1, 2



BAGEL OVEN

- Rectangular Footprint
- Bright Visible Flame
- High Production: Bakes up to 600 Bagels an Hour
- 6" Thick Floor & 4" Thick Dome
- Wood and/or Gas
- Underfloor Infrared Burner
- Facade Friendly
- Listed to 1, 2



PITA BREAD OVEN

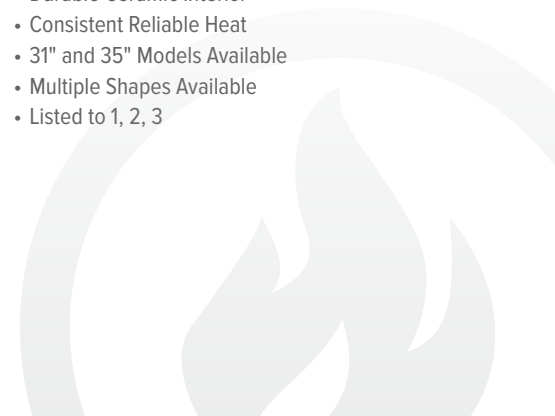
DUAL BURNER BISTRO

- Compact Footprint
- Visible Flame
- Low to Medium Production
- High-Temp Cooking
- 3-5 Minute Pizzas
- 3 Sizes Available
- Listed to 1, 2, 3

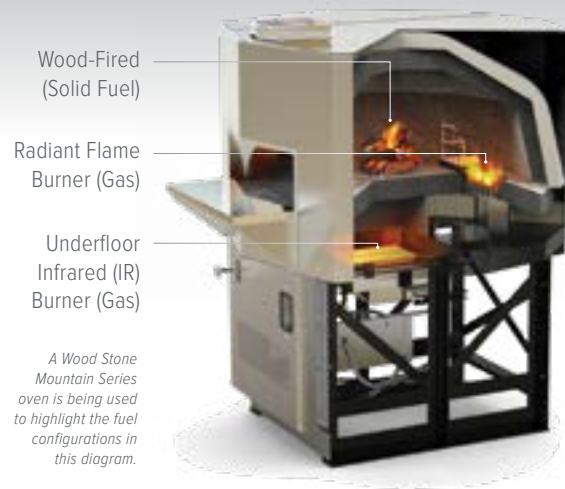


TANDOOR

- Cooks like Clay
- Long Lifespan
- Durable Ceramic Interior
- Consistent Reliable Heat
- 31" and 35" Models Available
- Multiple Shapes Available
- Listed to 1, 2, 3



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)

Coal-Fired (Solid Fuel)

A fire fueled by Anthracite coal burning within the ceramic hearth of the oven. (CL)*

**Wood Stone has a specialty line of Fire Deck Series ovens dedicated to Anthracite coal-fired configurations. For additional information, please visit our website at woodstone-corp.com.*

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.



CUSTOM FINISHES

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



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.



VENTING OPTIONS

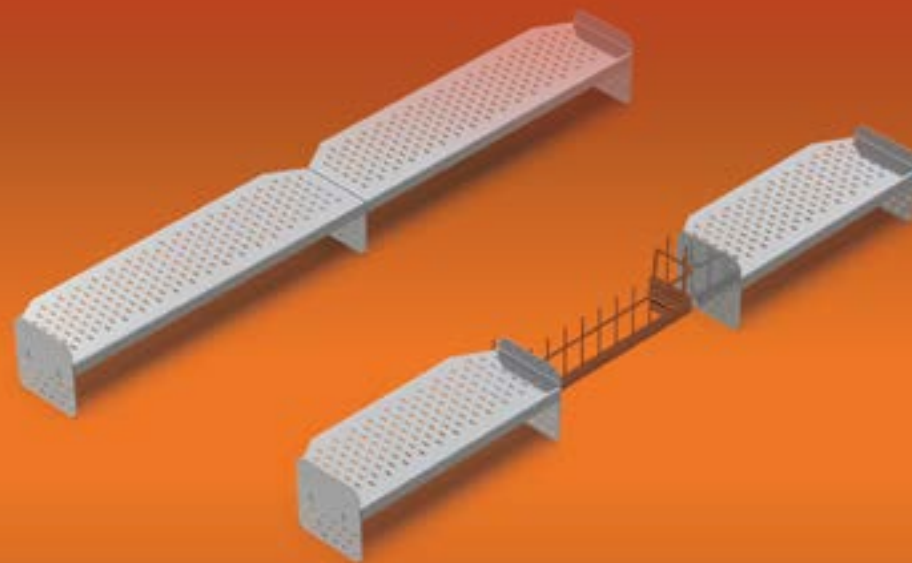
Wood Stone ovens must be vented in accordance with pertinent local, regional, and national codes (NFPA 96) concerning such appliances; check venting plans with the authority having jurisdiction before proceeding with installation.

Exhaust Hoods and Fans

For our complete line of exhaust hoods and fans, as well as venting information on specific oven models, visit us at woodstone-corp.com



NEW OVEN OPTIONS & EXTRAS

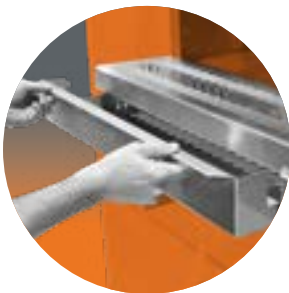


DEBRIS MANTELS

Catch crumbs and wrangle waste!

Wood Stone's new patent pending Debris Mantel is designed for easy crumb and debris collection. Keep your burners clear by collecting debris in two convenient removable trays. Slide the trays out for easy emptying and wash them in any standard commercial dishwasher.

Available for Fire Deck and Mountain Series ovens.



BROILER SHELVES

Add another level to your Fire Deck!

Wood Stone's new Broiler Shelves are designed to quickly add additional space inside your oven. Position the shelves flush with the back wall and expand your menu with wings, meatballs, tots, roasted veggies or bread sticks, baking at approximately 100° F higher than the floor.

Available for Fire Deck ovens.

RICE COOKER



INNOVATIVE
the Power
NEW
to Perform
PRODUCTS



QUALITY RICE
WITH REDUCED
OPERATIONAL
COSTS

A gas countertop unit that cooks in 1/3 size pans, our Gas Rice Cooker cooks consistently, in a variety of profiles and batch sizes, with less waste, using up to 40% less fuel.

Our patent pending technology allows for precise cook profiles and increased consistency. Rice is evenly cooked throughout with no overcook or burning.

Reduce employee training and eliminate steps in your rice cooking process. Just pour rice and water into pan, cover, select rice type, press start, cook, remove pan and place directly in holding cabinet or serving line – with less food handling, there is less risk of food contamination.

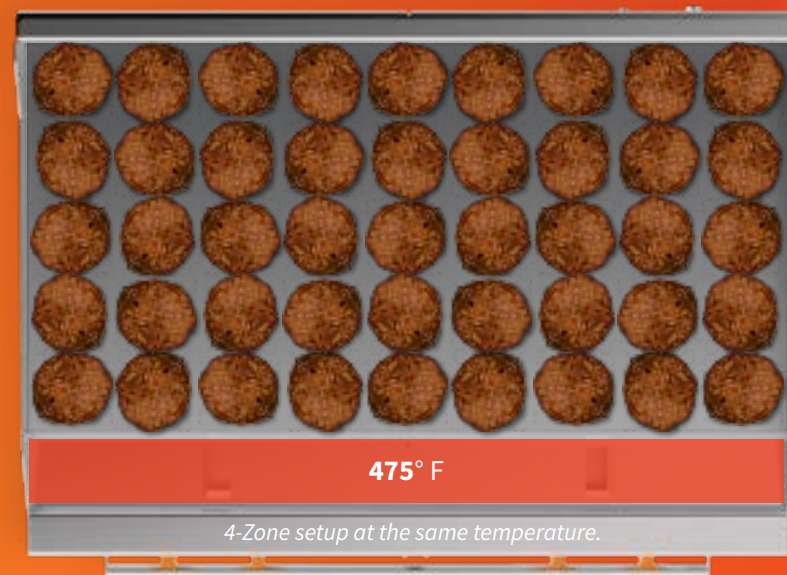
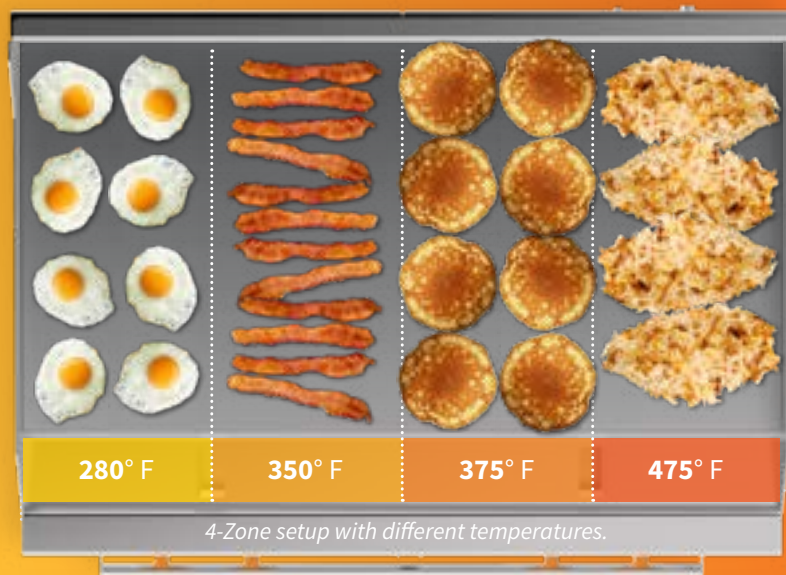
Continuously cook 1, 2, or 3 pans independently. Cook different products, in flexible batch sizes, on demand or all at the same time.

Use less energy and labor, with less waste. No large bowls to clean and hand wash, less overcooked rice wasted, and up to 40% fuel savings. To learn more, call **800.988.8103**

- Listed to 1, 2



PLANCHA GRIDDLES



NEW! Gas 5-Zone 60"



Gas 4-Zone 48"



Gas 3-Zone 36"



Gas 2-Zone 24"



Electric 4-Zone 40"

HIGH-VOLUME & MULTI-ZONE COOKING

Powerful, Versatile, Consistent. Do more in less space with adjustable temperatures from 150° - 650° F.

Wood Stone Plancha Griddles are the high performance alternative to both a standard flat top griddle and a gas charbroiler. Quick heat up and recovery let you achieve the flavor profile and texture you want every time. With thermostatically controlled and individually adjustable zones, our Planchas can support a range of cooking temperatures simultaneously. Cook delicate food at a low temperature in one zone while searing in another.

- Two to Five Independently-Controlled Zones
- Versatile Temperature Range
- Consistent Temperature, Zero Recovery
- Grill Faster in Less Space
- Stainless Steel Backsplash
- Optional Stainless Divider
- Removable Drip Trays
- Optional Stand with Casters Available for Gas Planchas
- Listed to 1, 2
- Available only in North America

GFEN 2020
Blue Flame
Product of
the Year



GAS VERTICAL ROTISSERIE



MIX & MATCH VERSATILITY

Live-fire roast a variety of foods at the same time with no cross-contamination in a small 8 square foot footprint with our Whatcom Gas Vertical Rotisserie (GVR).

Small footprint, big volume. Load it up! With 6 spit stations, each holding up to 25 lbs., you can cook up to 18 birds, 200 brats, or 18 rib racks an hour! The compact 36" x 30" unit rolls through a standard doorway and right into your cook line. Produces ideal amounts for small restaurants and markets all the way up to campus dining and grocery stores.

Stunning visuals! Attract more customers with live fire roasting. A tempered glass front door allows the cooking process to be visible to chefs and customers alike. An optional rear access glass door adds more visibility and versatility. A countertop model is also available. Designed for simple cleanup.

Expand your menu. The unique vertical-roasting design allows different foods to be cooked at the same time without exchanging flavors.

- Medium-High Production in a Small Footprint
- Unique Vertical Roasting
- No Cross-Contamination
- Versatile Cooking
- Countertop Model Available
- Custom Accessories
- Beautiful Live Flame
- Optional Rear Door Available
- Listed to 1, 2, 3
- Available in CE Listed Countries

Better Together

Pair a Plancha with a GVR for ultimate versatility!



ROTISSERIES



MT. OLYMPUS
SOLID FUEL ROTISSERIE

- High Production
- Durable Construction
- Rear Load and Unload
- 6 or 10 Spit Options
- Standard or Narrow Widths Available
- Wood Charbroiler Option
- Custom Accessories
- Unique Flavor Profiles
- 2 Sizes Available
- Listed to 1, 2



CASCADE
GAS-FIRED ROTISSERIE

- High Production
- Durable Construction
- Front or Rear Loading
- 6 or 10 Spit Options
- Gas Charbroiler Option
- Custom Accessories
- Beautiful Live Flame
- Listed to 1, 2



OKANOGAN
SINGLE-SPIT ROTISSERIE

- For use with our Mt. St. Helens Charbroiler
- Increase Versatility with Small Additional Footprint
- Adds Rotisserie Cooking Options
- Multiple Sizes Available
- Listed to 1, 2

CHARBROILERS



MT. ST. HELENS
SOLID FUEL CHARBROILER

- Durable Ceramic Firebox Construction
- Reduced Fuel Consumption
- Countertop Option
- 5 Sizes Available
- Rotisserie Available on Select Sizes
- Rear-Mount Heat Shield Available
- Optional Shelves and Sauce Pan Racks Shown Above
- Combines with Broiler Shelf to Create 3 Cooking Tiers
- Listed to 1, 2



MT. SHUKSAN
DEEP BOX SOLID FUEL CHARBROILER

- Durable Ceramic Firebox Construction
- Reduced Fuel Consumption
- Even, Consistent Heat
- 3 Sizes Available
- Accommodates Larger Wood for Easy Fire Management
- Listed to 1, 2

LISTINGS



1



2



3



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.





Wood Stone



TRUSTED PARTNER



With committed customers such as **CALIFORNIA PIZZA KITCHEN**, **MOD PIZZA**, **CHIPOTLE MEXICAN GRILL**, **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.

WOOD  STONE

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