

# Installation and Operation Manual



## **TANDOOR - CE**

Speciality Ovens

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*Gas-Fired, Round, Square and  
Barrel European Models*

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**TANDOOR 31"** WS-GFT-31-CE

**TANDOOR 35"** WS-GFT-35-CE

**BARREL TANDOOR** WS-GFT-35-CUS-CE

WOOD  STONE

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**INSTALLATION AND OPERATION MANUAL FOR THE  
WOOD STONE TANDOOR**

**ORIGINAL INSTRUCTIONS**

**GAS-FIRED TANDOOR**

**WS-GFT-31 (ROUND, SQUARE)**

**WS-GFT-35 (ROUND, SQUARE)**

**WS-GFT-35-CUS (BARREL)**

**CE MODELS**

**ADDITIONAL COPIES AVAILABLE UPON REQUEST**



Round model



Barrel model



Square model (shown with optional  
utensil rails, pan rail w/ pans and shelf)

**INSTALLATION AND OPERATING INSTRUCTIONS FOR THE WOOD STONE TANDOOR  
GFT-31-(RND, SQR)-CE-(NG, LP), GFT-35-(RND, SQR, CUS)-CE-(NG, LP)****RETAIN THIS MANUAL FOR FUTURE REFERENCE**

Additional copies of this manual at [woodstone-corp.com](http://woodstone-corp.com).

For prompt responses to service/maintenance questions, call your local distributor.

**READ ALL INSTRUCTIONS BEFORE INSTALLING AND USING THIS APPLIANCE**

Please read this entire manual before you install the Tandoor. Failure to follow instructions may result in property damage, bodily injury or even death. Contact your local building or fire officials about restrictions and installation inspection in your area.

It is recommended that this Tandoor be installed, maintained and serviced by authorized professionals.

**IMPORTANT:** Consult your local gas supplier for a statement outlining a procedure to be followed in the event you smell gas. Post the statement in a prominent location. Do not connect this appliance to any gas network containing carbon monoxide or other toxic components. Check appliance data plate to ensure appliance configuration is suitable for gas type and pressure

**FOR YOUR SAFETY:** Do not store or use gasoline or other flammable vapors or liquids in the vicinity of this or any other appliance.

**WARNING:** Improper installation, adjustment, alteration, service or maintenance can result in property damage, injury or death. Read the installation, operation and maintenance instructions thoroughly before installing or servicing this equipment.



THIS APPLIANCE IS FOR PROFESSIONAL USE BY QUALIFIED PERSONNEL. THIS APPLIANCE MUST BE INSTALLED BY QUALIFIED PERSONS IN ACCORDANCE WITH THE REGULATIONS IN FORCE. THIS APPLIANCE MUST BE INSTALLED WITH SUFFICIENT VENTILATION TO PREVENT THE OCCURRENCE OF UNACCEPTABLE CONCENTRATIONS OF SUBSTANCES HARMFUL TO HEALTH IN THE ROOM IN WHICH IT IS INSTALLED. THIS APPLIANCE NEEDS AN UNOBSTRUCTED FLOW OF FRESH AIR FOR SATISFACTORY COMBUSTION AND MUST BE INSTALLED IN A SUITABLY VENTILATED ROOM IN ACCORDANCE WITH CURRENT REGULATIONS. THIS APPLIANCE SHOULD BE SERVICED BY QUALIFIED PERSONNEL AT LEAST EVERY 12 MONTHS, OR SOONER IF HEAVY USE IS EXPECTED.

**IMPORTANT:** This appliance must be installed by a qualified installer. Any conversion to a different gas type must be performed by a qualified technician. Contact your distributor or Wood Stone for information on conversion kits.

**DO NOT THROW THIS MANUAL AWAY**

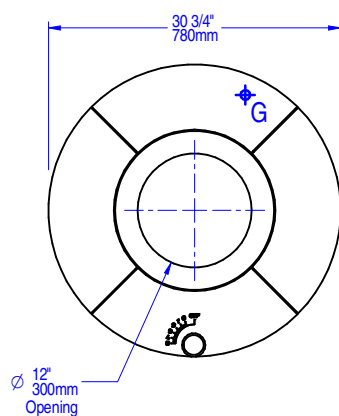
Wood Stone's gas-fired Tandoors have been tested and approved.



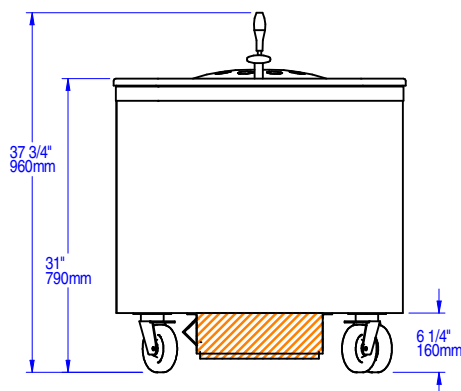


### WS-GFT-31-CE (ROUND AND SQUARE MODELS)

Plan view (Round)



Front view (Round)

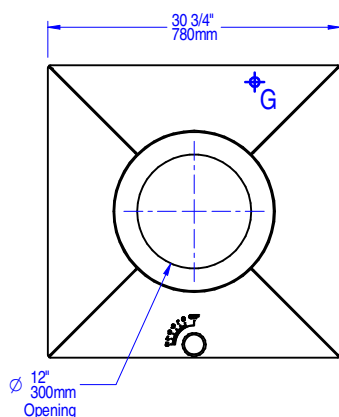


 Air intake: Do not facade or cover over

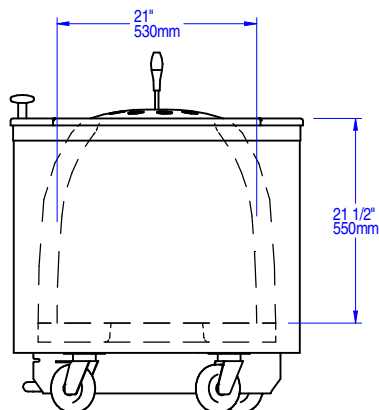
**Shipping weight:**  
**431 Kg**  
**(750 lbs.)**

**Note:** Front and side dimensions are the same for the Round and Square models.

Plan view (Square)



Side view (Round)



### UTILITY SPECIFICATIONS

Gas  $\phi$  G

12.7 mm (1/2") FBSPT inlet  
See Gas Specifications on page 10 of this manual.

Maximum gas inlet pressure  
34 mbar (1/2 psi or 14" W.C.)

Gas connection should be made using an approved flexible connector and the unit must be restrained in accordance with all relevant local and national codes. Gas connection is made beneath unit at rear.

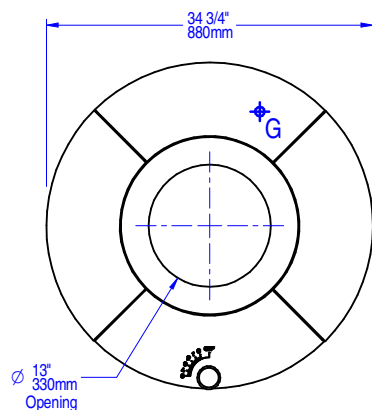
### Venting

The Tandoor has been approved as a Type A appliance and may be vented using an approved exhaust hood. All exhaust system venting should meet the construction requirements of a grease duct. The Tandoor must be vented in accordance with all relevant local and national codes, and in a manner acceptable to the authority having jurisdiction. See Venting section for further details.

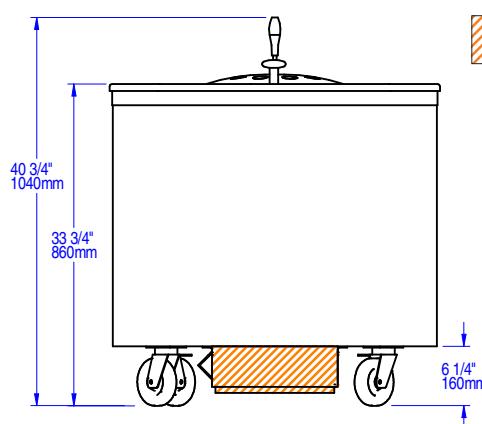


### WS-GFT-35-CE (ROUND AND SQUARE MODELS)

Plan view (Round)



Front view (Round)

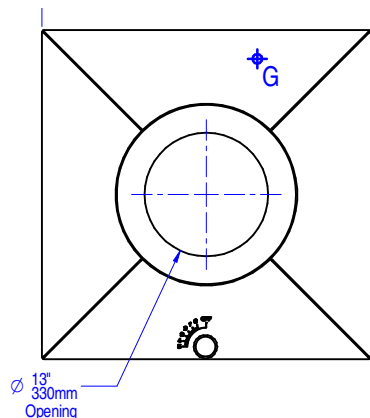


 Air intake: Do not facade or cover over

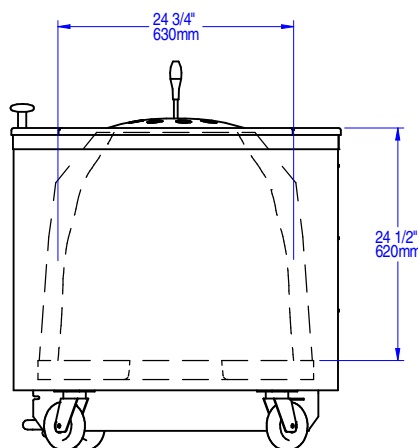
**Shipping weight:**  
**431 kg**  
**(950 lbs.)**

**Note:** Front and side dimensions are the same for the Round and Square models.

Plan view (Square)



Side view (Round)



### UTILITY SPECIFICATIONS

Gas  $\phi$  G

12.7 mm (1/2") FBSPT inlet  
See Gas Specifications on page 10 of this manual.

*Maximum gas inlet pressure*  
34 mbar (1/2 psi or 14" W.C.)

Gas connection should be made using an approved flexible connector and the unit must be restrained in accordance with all relevant local and national codes. Gas connection is made beneath unit at rear.

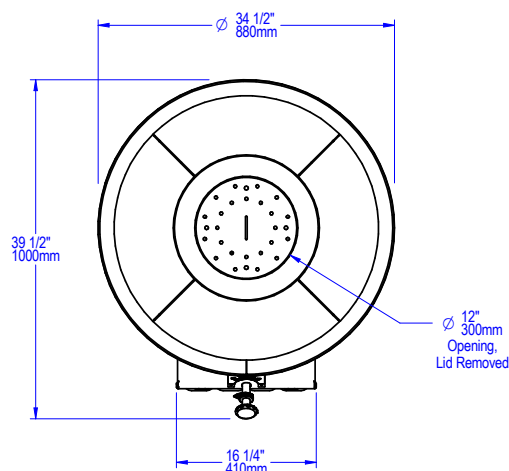
### Venting

The Tandoor has been approved as a Type A appliance and may be vented using an approved exhaust hood. All exhaust system venting should meet the construction requirements of a grease duct. The Tandoor must be vented in accordance with all relevant local and national codes, and in a manner acceptable to the authority having jurisdiction. See Venting section for further details.



### WS-GFT-35-CUS-CE (BARREL MODEL)

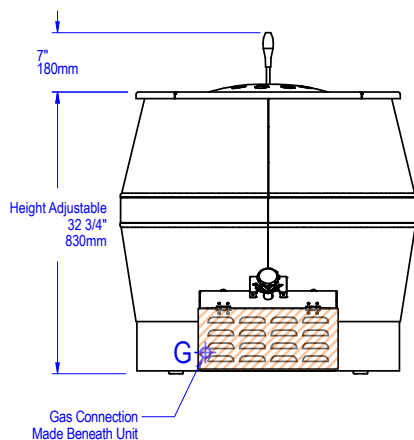
#### Plan view



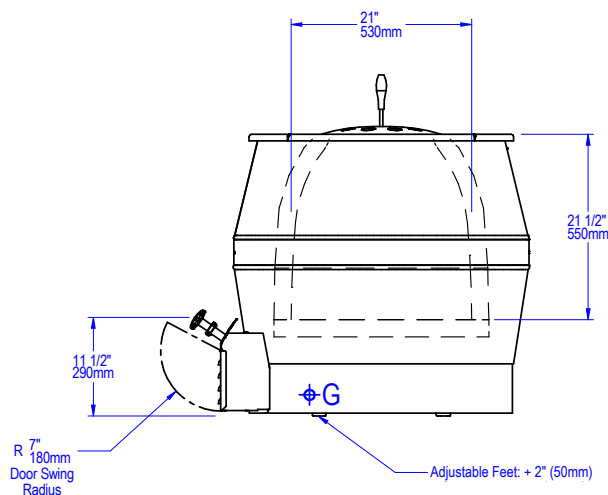
 Air intake: Do not facade or cover over

**Shipping weight:**  
**431 Kg**  
**(750 lbs.)**

#### Front view



#### Side view



#### UTILITY SPECIFICATIONS

Gas  $\phi$ G

12.7 mm (1/2") FBSPT inlet  
See Gas Specifications on page 10 of this manual.

*Maximum gas inlet pressure*  
34 mbar (1/2 psi or 14" W.C.)

Gas connection should be made using an approved flexible connector and the unit must be restrained in accordance with all relevant local and national codes. Gas connection is made beneath unit at rear.

#### Venting

The Tandoor has been approved as a Type A appliance and may be vented using an approved exhaust hood. All exhaust system venting should meet the construction requirements of a grease duct. The Tandoor must be vented in accordance with all relevant local and national codes, and in a manner acceptable to the authority having jurisdiction. See Venting section for further details.



**WARNING:** Do not pack required air space (clearance) with insulation or other materials. When non-combustible building materials contact the body of the Tandoor, the clearances to combustibles are transferred to those non-combustibles.

### INSTALLATION CLEARANCES

The Wood Stone Square and Round Gas-Fired Tandoor must be installed with at least 25mm (1") side clearance to combustible construction. The Barrel Tandoor requires 127mm (5") side clearance to combustible construction. Install the unit on a non-combustible floor, or one provided with a non-combustible covering that extends at least 92mm (36") in all directions. Any combustible construction above (overhanging) the appliance should be protected in a manner acceptable to the authority having jurisdiction.

**Do not obstruct the flow of combustion and ventilation air.**  
**Position unit to allow access to unit for servicing.**

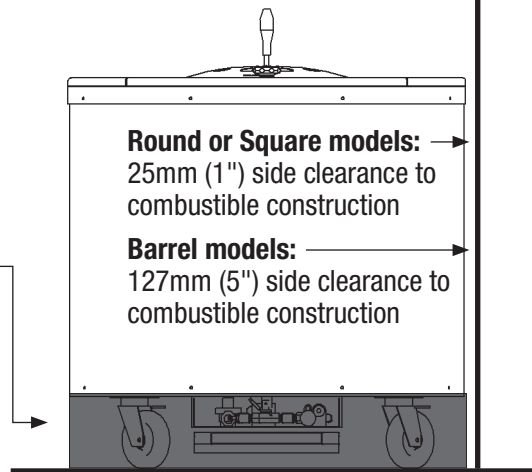
### ENCLOSURES

If the appliance is enclosed, provisions should be made so that it can easily be removed from the enclosure for service and maintenance.

Shaded area must be left unobstructed for critical combustion air and easily accessible for removal of the drip/debris pan and operation of the pilot safety valve. If this area must be covered, the cover should be easily removable and heavily perforated.

Install on a noncombustible floor, or one protected in a manner acceptable to the authority having jurisdiction, extending 92 mm (36") in all directions.

↑ Combustible construction overhanging the appliance should be protected in a manner acceptable to the authority having jurisdiction.



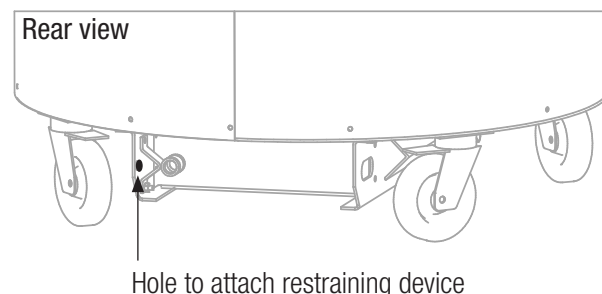
### EQUIPMENT RESTRAINTS

#### IMPORTANT NOTICE FOR GAS CONNECTION TO MOVABLE APPLIANCES

When this appliance is installed with casters, it must be installed with the casters supplied, a connector complying with local codes and a quick disconnect device complying with local codes. It must also be installed with restraining means to guard against transmission of strain to the connector, as specified below.

#### ATTENTION INSTALLER: EQUIPMENT RESTRAINT MUST BE PROVIDED

Adequate means must be provided to limit the movement of the appliance without depending on the connector and the quick disconnect device or its associated piping to limit the appliance movement. The hole to attached the restraining device is in the Burner Assembly frame toward the rear of the unit, near the gas inlet.





**VENTING**

Wood Stone Tandoors should be vented in accordance with pertinent national, regional and local codes concerning such appliances; check venting plans with the authority having jurisdiction before proceeding with installation.

**The above statement taking precedence, Wood Stone Corporation recommends the following options:**

- This Wood Stone Tandoor must be vented as a Type A appliance (with no flue connection), designed to be installed under an exhaust hood (canopy). The hood must be connected to a grease-rated duct system. The venting system must be designed and installed in accordance with all relevant codes pertaining to grease and smoke producing commercial cooking appliances. Check with your local code official. Airflow should be adjusted according to the requirements specified by the hood manufacturer and/or local codes.

**WOOD STONE RECOMMENDS THAT THE OPERATOR REFER TO THE EXHAUST HOOD MANUFACTURERS FOR INSPECTION, MAINTENANCE AND CLEANING. THE HOOD AND VENTILATION SYSTEM SERVING THIS APPLIANCE MUST BE INSPECTED AND CLEANED ON A REGULAR BASIS. WOOD STONE RECOMMENDS CLEANING AND INSPECTION OF THE HOOD AND VENTILATION SYSTEM BY QUALIFIED PERSONNEL EVERY 3 MONTHS.**

**INTERLOCK SYSTEM**

There may be requirements for interlocking the Tandoor or its gas supply with the ventilation system. Check with your local code official.

**GAS CONNECTION**

Connect to an approved 1/2" flexible catering supply hose not to exceed 2M in length. Gas connection is made at the lower rear of the appliance. Use an approved restraining device in accordance with national and local codes. The gas supply hose must be inspected regularly and replaced as necessary. Have a licensed gas installer provide the hookup and test all fittings and pipe connections for leaks. Use approved gas leak detectors (soap solutions or equivalent) over and around the fittings and pipe connections to check for leaks. **DO NOT USE FLAME TO TEST FOR LEAKS!**

This appliance is equipped with casters; it must be installed using the casters supplied with an approved gas connector/quick disconnect device in accordance with all pertinent national and local regulations. It must also be installed with restraining means to guard against transmission of strain to the connector.

**IMPORTANT:** The gas supply to this appliance should be equipped with an individual appliance shutoff valve that is capable of completely isolating the appliance from the main gas supply. This valve should be installed in such a manner as to be readily accessible to the operator of the appliance.

The Wood Stone gas-fired Tandoor is equipped with a 12.7mm (1/2") FBSPT female gas connection, located on the underside of the rear of the unit. Anchor points for the restraining means are provided on the underside of the Tandoor; these are holes punched in the rear portion of the drip/debris pan rails.

**THIS APPLIANCE IS NOT FOR USE WITH SOLID FUEL**

**Natural Gas (NG): Maximum inlet gas pressure must not exceed 34 mbar (14" W.C. or 1/2 psi)**

**Propane (LP): Maximum inlet gas pressure to the Tandoor, after the external regulator (if used), must not exceed 34 mbar (14" W.C. or 1/2 psi)**

**GAS INLET PRESSURE**

For Tandoors running on natural gas, an inlet pressure of 13.6 mbar (5.5" W.C.) is recommended to ensure optimum Tandoor performance. Incoming gas pressure below this pressure will affect Tandoor performance, the lower the pressure the greater the negative impact. If the gas supply pressure is greater than 34 mbar (14" W.C. or 1/2 psi), an external regulator, supplied by others, is **REQUIRED** to lower the gas pressure to the acceptable range. Issues caused by low or high gas pressure are installation issues, and will not be covered under the Warranty.

For Tandoors running on LP, the recommended inlet pressure to ensure optimum Tandoor performance is 25 mbar (11" W.C.) Incoming gas pressure below this range will affect Tandoor performance, the lower the pressure the greater the negative impact. If the gas supply pressure is greater than 34 mbar (14" W.C. or 1/2 psi), adjustment to the supplied external regulator is **REQUIRED** to lower the gas pressure to the acceptable range. Issues caused by low or high gas pressure are installation issues, and will not be covered under the Warranty.

For all installations, follow best practices for proper gas line pipe sizing for the line serving the Tandoor. To insure proper operation, all gas piping and fittings leading up to the Tandoor should have an inside diameter equal to or greater than that of the Tandoor gas connection. Also make sure that a readily accessible shut off valve (supplied by others) is installed near the Tandoor, and in accordance with all applicable codes. Shut off valves must be of the full-flow type, and not introduce any restriction into the gas line.

Use a properly sized flexible pipe and quick disconnect device approved for this application. When using a flexible connector make sure that its design does not present any reduction in pipe diameter or other restriction. Tandoor issues caused by improper pipe sizing, improper shut off valves, restrictive connectors, or any other deficiency in the gas supply design or installation will not be covered under the Tandoor warranty.

**NG: Minimum inlet gas pressure: 13.6 mbar (below will affect oven performance)**

**LP: Minimum inlet gas pressure: 25 mbar (below will affect oven performance)**

**NATURAL GAS (NG)**

## Gas Supply and Pressure

**WS-GFT-CE-NG MODELS**

EN 437 Gas Group	I <sub>2H</sub>	I <sub>2L</sub>	I <sub>2HS</sub>	I <sub>2ELL</sub>	I <sub>2EK</sub>
Declared Input (kW)	11.7	11.7	11.7	11.7	10.5
Inlet Pressure (mbar)	20	25	25	20	20/25
Declared Pressure at Gas Valve Outlet (mbar)	10	10	10	10	10

**SCOPE OF APPROVALS**G20 @ 20 mbar - I<sub>2H(20)</sub> - AT, DK, ES, FI, IE, IT, PT, GB, SE, CH, GR, EE, LV, SI, HR, SK and CZG25 @ 25 mbar - I<sub>2L(25)</sub> - HUG20 @ 25 mbar - I<sub>2HS(25)</sub> - HUG20 @ 25 mbar - I<sub>2ELL</sub> - DEG20/G25.3 @ 20/25 mbar - I<sub>2EK(20/25)</sub> - NL**PROPANE (LP)**

## Gas Supply and Pressure

**WS-GFT-CE-LP MODELS**

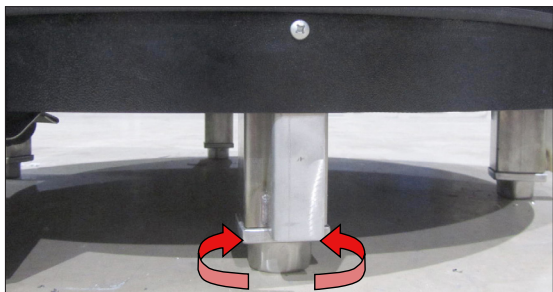
EN 437 Gas Group	I <sub>3+</sub>	I <sub>3B/P</sub>	I <sub>3B/P</sub>	I <sub>3P</sub>
Declared Input (kW)	14.2	14.2	14.2	11.7
Inlet Pressure (mbar)	28-30/37/50*	28-30/37*	50*	30/37/50*
Declared Pressure at Gas Valve Outlet (mbar)	25	25	25	25

**SCOPE OF APPROVALS**G31 @ 37 mbar\* - I<sub>3P(37)</sub> - BE, CH, CZ, ES, FR, GB, GR, HR, IE, IT, LT, NL, PL, PT, SI, SK, TRG31 @ 50 mbar\* - I<sub>3P(50)</sub> - AT, BE, CH, CZ, DE, ES, FR, GB, NL, SKG30 @ 28-30 mbar, 37 mbar\* - I<sub>3+(28-30/37)</sub> - BE, CH, CY, CZ, ES, FR, GB, GR, IE, IT, LT, PT, SI, SK, TRG30 @ 30 mbar - I<sub>3B/P(30)</sub> - AT, BE, CY, CZ, DE, DK, EE, FR, GB, HR, HU, IT, LT, NL, NO, PL, RO, SE, SI, SKG30 @ 50 mbar\* - I<sub>3B/P(50)</sub> - AT, CH, CY, CZ, DE, FR, SK

**\*Propane (LP): Maximum inlet gas pressure to the Tandoor, after the external regulator (if used), must not exceed 34 mbar (14" W.C. or 1/2 psi)**

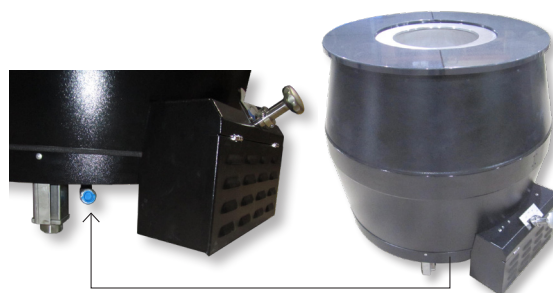


**DO NOT LOWER STRIP FLASHING UNTIL TANDOOR IS LOCATED IN ITS FINAL INSTALLED POSITION**  
**DO NOT REMOVE PROTECTIVE TAPE FROM BOTTOM OF TANDOOR UNTIL STRIP FLASHING IS LOWERED**



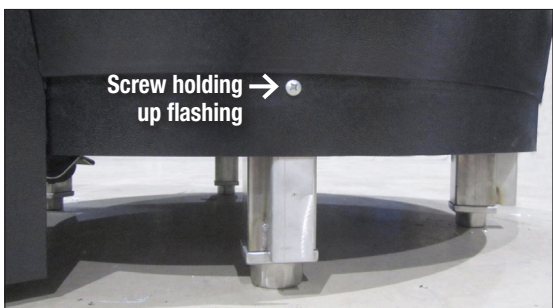
### Leveling the Tandoor

- ☐ Position Tandoor in its final installed position.
- ☐ With the Flashing still in the UP position, level the Tandoor using the four adjustable feet.



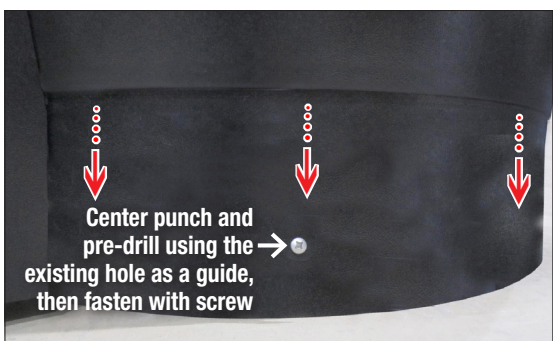
### Plumbing the Tandoor

- ☐ If the gas connection is made below the Tandoor, plumb before lowering the Flashing.
- ☐ If the gas connection is not from below the Tandoor, it will be necessary to notch the Flashing.
  - ☐ This should be done after the Flashing is lowered.

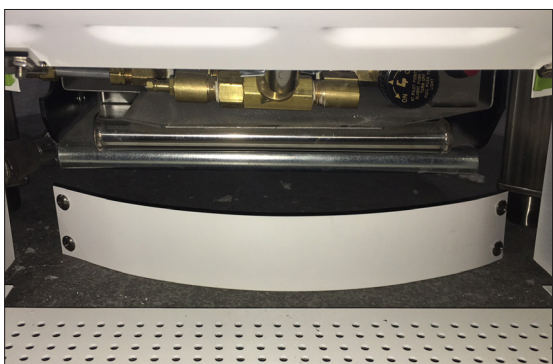


### Lowering the Flashing

The unit ships with the Strip Flashing secured into its "UP" position with a screw at each leg.



- ☐ Remove the screw from all 4 legs and lower the Flashing evenly around the Tandoor, flat to the floor.
- ☐ Center punch and pre-drill each Leg using the existing hole in the Flashing as a guide.
- ☐ Secure the flashing at each leg using the self-drilling screw previously removed.



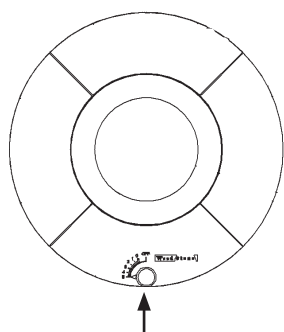
### Installing the Flashing Filler



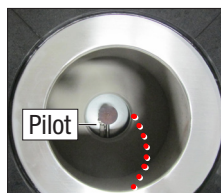
- ☐ Remove screws and nuts from Flashing Filler.
- ☐ Open Control Box.
- ☐ Position the Filler so it spans the gap between ends of the Lower Flashing.
- ☐ Align the the holes in the Filler with the holes in the Lower Flashing.
- ☐ Fasten with the screws and nuts previously removed.



Plan view

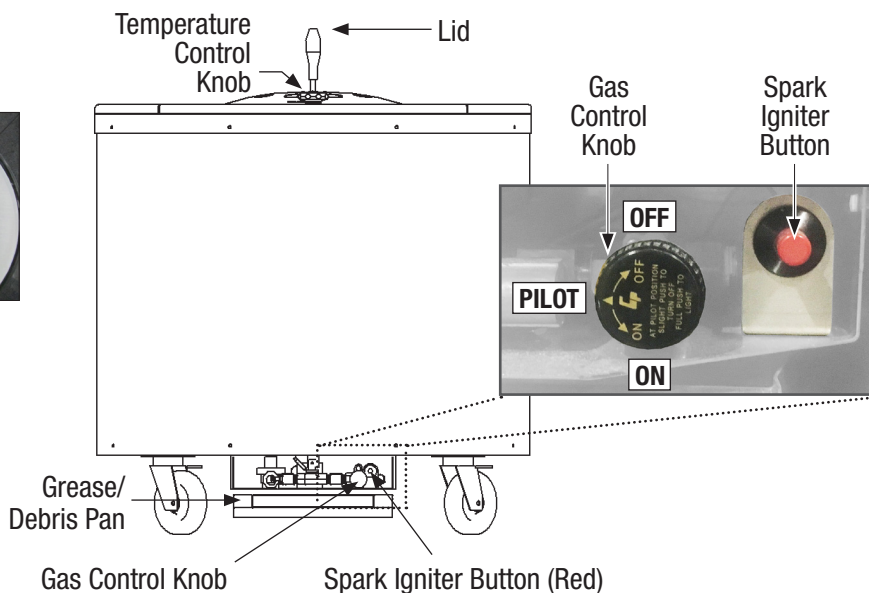


Temperature Control Knob




Remove Deflector Plate before lighting.

Rear view






### PILOT LIGHTING PROCEDURE

**Tip:** It is helpful to have a second person available to look into chamber to verify pilot has lit.

1. ☐ Turn the Temperature Control Knob (on top of unit) to the OFF position.  
☐ Remove Lid.
2. Remove Deflector Plate from bottom of Tandoor.
3. Turn the Gas Control Knob to the PILOT position .
4. ☐ Push down and hold the Gas Control Knob for 1 minute.  
☐ Then press the Spark Igniter Button every 2 seconds until a pilot flame is established.
5. Hold the Gas Control Knob down for one full minute after pilot flame is established.
6. Release the Gas Control Knob – *the pilot flame should continue to burn.*

**NOTE:** If the pilot flame does not remain lit:

- ☐ Turn the Gas Control Knob to the OFF position .
- ☐ Wait 5 minutes, and then
- ☐ Repeat the steps above.

7. Replace Deflector Plate to the bottom of Tandoor. .
8. Once pilot is established, turn the Gas Control Knob (counterclockwise) from the PILOT to the ON position .

**NOTE:** Gas will not flow to the main burner unless the Gas Control Knob is in the ON position.

9. Follow **First Firing** or **Daily Operation** sections as appropriate.

**Round & Square Tandoors:** Use the Temperature Control Knob on top of the Tandoor.

**Barrel models:** Use the Temperature Control Knob on the Control Box at the front end of the Tandoor.



## FIRST FIRING

The first time the Tandoor is fired, the heat-up should be slow and steady. Hold the burner at a very low flame (**Temperature Control Knob set at “1”** on models that are marked) for at least 8 hours with the Lid ON.

Following this procedure will safely saturate the chamber with heat.

You may notice some small “crazing” cracks and small divots in the ceramic chamber after a few heat-ups and cool-downs. This is normal and will not affect the longevity or performance of the Tandoor.

## DAILY OPERATION

### Start-Up

Follow the Lighting Instructions on previous page.

The Tandoor will need to be heated for approximately 60–90 minutes at full flame height with the Lid ON.

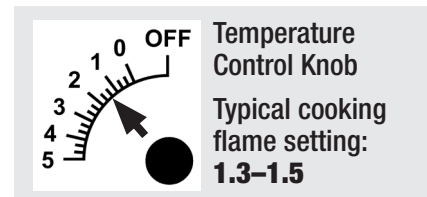
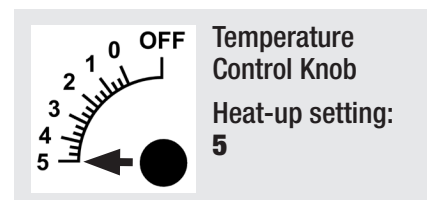
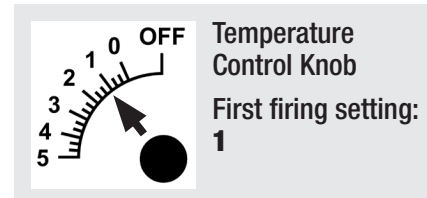
Set the Temperature Control Knob to its **highest setting: 5**.

Once the chamber is at the desired temperature, typically 620 °F–650 °F, remove the Lid completely for the cooking day. Temperature can be determined using the optional Fluke Hand Held IR Thermometer (see the Tools and Accessories section of the Wood Stone website).

### Cooking

Set the Temperature Control Knob to the **cooking temperature range: 1.3–1.5**. This should maintain a good cooking temperature for breads and proteins.

The Temperature Control Knob can be adjusted the appropriate heat setting, depending on cooking style. Settings may also vary slightly depending on gas type (Natural Gas or Propane).



**Heat is managed exclusively through the use of the Temperature Control Knob.**

**Do not operate the unit with the Lid ON, except during heat-up or overnight.**

**Partially covering the opening with the Lid while cooking will damage the top of the Tandoor.**

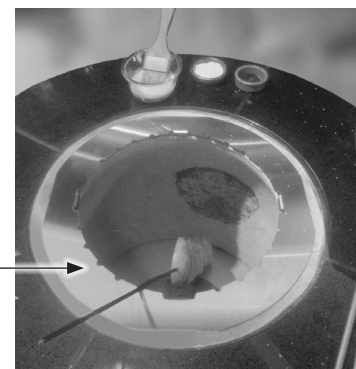
**Heat damage caused by operating the Tandoor with the Lid partially ON  
will not be covered by the warranty.**

**The use of additional materials in the chamber, such as lava rock or ceramic briquettes,  
will cause damage and will void the warranty.**

## SKEWER INDEX RING

The Tandoor comes standard with a stainless steel Skewer Indexing Ring. It sits atop the opening with the tabs facing down. With the ring in place, skewer spacing and orientation can be easily maintained. The ring can be removed if you like when preparing Naan bread.

Skewer Index  
Ring







Wood Stone tandoors are designed and tested to meet the requirements concerning the hygiene aspects of large kitchen appliances using gaseous fuels, so as to eliminate or minimize the risk of contagion, infection, illness or injury arising from the consumption of contaminated food.

### CLEANING

Debris that falls in the Tandoor will accumulate in the bottom of the chamber. Push the debris towards the center and under the circular flame deflector, using the supplied Tandoor Naan Hook, where it will fall into the drip/debris pan under the unit. This pan should be checked daily and emptied as necessary.

To remove debris from the chamber walls, first brush the walls with the optional In-Line Floor Brush (see the Tools and Accessories section of the Wood Stone website). Use a moist towel (water only) to swirl around the chamber. Any debris which falls to the bottom of the chamber can be removed as described above.

The stainless cabinet and granite top of the unit should be cleaned as necessary, using a mild detergent and a nonabrasive scouring pad.

**TIP:** Watch Wood Stone's Tandoor-related videos for additional helpful information. Visit the Resource Center/Videos section of the Wood Stone website.

**Note: Some discoloration of the stone may occur.  
This normal discoloration is only cosmetic and does not harm the unit.**

### MAINTENANCE

It is normal over time that the silicon joints will need to be renewed with a high temperature approved silicone. This product can be obtained locally or ordered through the Wood Stone Service Department. Call your local distributor.

### COMMON REPAIR PARTS

Maxitrol Regulator RV47C	7000-0116
Piezo Igniter	7000-0753
Piezo Igniter PAL Nut 18mm x 1.5 mm	7000-0753-1
Piezo Igniter GND wire	7000-0753-2
Gas Control Valve	7000-0763
Knob for Gas Control Valve	7000-0764
Pilot Assy – NG (includes thermocouple and spark wire)	7000-0119-NG
Pilot Assy – LP (includes thermocouple and spark wire)	7000-0119-LP

Contact your distributor or wood stone to order parts.

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**WOOD STONE WARRANTS ITS EQUIPMENT TO THE ORIGINAL PURCHASER AGAINST DEFECTS IN MATERIAL OR MANUFACTURE FOR A PERIOD OF ONE YEAR FROM THE ORIGINAL DATE OF PURCHASE, SUBJECT TO THE FOLLOWING EXCLUSIONS AND LIMITATIONS.**

**CONTACT YOUR LOCAL DISTRIBUTOR FOR WARRANTY SERVICE**

### **EXCLUSIONS**

The warranties provided by Wood Stone do not apply in the following instances:

1. In the event that the equipment is improperly installed. Proper installation is the responsibility of the installer; proper installation procedures are prescribed by the Wood Stone Installation and Operation Manual.
2. In the event the equipment is improperly or inadequately maintained. Proper maintenance is the responsibility of the user; proper maintenance procedures are prescribed in the Wood Stone Installation and Operation Manual. Burner problems resulting from debris or ash in the burner well will not be covered by the warranty. Call with questions regarding maintenance frequency.
3. In the event that the failure or malfunction of the appliance or any part thereof is caused by abnormal or improper use or is otherwise not attributable to defect in material or manufacture.
4. In the event that the appliance, by whatever cause, has been materially altered from the condition in which it left the factory.
5. In the event that the rating plate has been removed, altered or obliterated.
6. On parts that would be normally worn or replaced under normal conditions.
7. Normal cracking due to expansion and contraction stress relief in the ceramic firebox.
8. Damage resulting from the use of chemical cleaning products in the oven, as well as any damage from liquids or chemicals, including water, being poured or sprayed into the oven.

If any oral statements have been made regarding this appliance, such statements do not constitute warranties and are not part of the contract of sale. This Limited Warranty constitutes the complete, final and exclusive statement with regard to warranties.

**THIS LIMITED WARRANTY IS EXCLUSIVE AND IN LIEU OF ALL OTHER WARRANTIES WHETHER WRITTEN, ORAL OR IMPLIED, INCLUDING, BUT NOT LIMITED TO, ANY WARRANTY OF MERCHANTABILITY OR FITNESS FOR PARTICULAR PURPOSE OR WARRANTY AGAINST LATENT DEFECTS**

### **LIMITATIONS OF LIABILITY**

In the event of warranty claim or otherwise, the sole obligation of Wood Stone shall be the repair and/or replacement, at the option of Wood Stone, of the appliance or component or part thereof. Such repair or replacement shall be at the expense of Wood Stone with the exception of travel over 100 miles or two hours, overtime, and holiday charges which shall be at the expense of the purchaser. Any repair or replacement under this warranty does not constitute an extension of the original warranty for any period of the appliance or for any component or part thereof. Parts to be replaced under this warranty will be repaired or replaced at the option of Wood Stone with new or functionally operative parts. The liability of Wood Stone on any claim of any kind, including claims based on warranty, expressed or implied, contract, negligence, strict liability or any other theories shall be solely and exclusively the repair or replacement of the product as stated herein, and such liability shall not include, and purchaser specifically renounces any rights to recover, special, incidental, consequential or other damages of any kind whatsoever, including, but not limited to, injuries to persons or damage to property, loss of profits or anticipated profits, or loss of use of the product.

### **TO SECURE WARRANTY SERVICE:**

Contact your local distributor.

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