

Installation & Operation Manual



ONEREV

Rotating Oven

Gas-Fired

ONEREV WS-RV-7880

WOOD  STONE

WOOD STONE CORPORATION

1801 W. Bakerview Rd.

Bellingham, WA 98226 USA

Toll Free 800.988.8103

Tel 360.650.1111

Fax 360.650.1166

www.woodstone-corp.com

DOC NO **M0357.02** REVISED **OCTOBER 2024**



TABLE OF CONTENTS

The OneRev Oven	3	Daily Oven Operation	18
Cautions & Warnings	4	Cook Settings Guide.	19
Specifications	5	Daily Cleaning	22
Unloading & Moving the Oven.	6	Sequence of Operations	23
Leveling the Oven	7	Wire Diagrams	
Lowering the Deck.	8	Power In Wiring	24
Installation Clearances	9	Electrical Layout.	25
Venting	11	Valve Wiring.	26
Flue Adapter Installation	12	Electrical Components	27
General Hood Installation	13	A1 - Front Panel Assembly	28
Gas Specifications	14	A2 - Control Panel Assembly.	29
Utility Connections	15	A3 - Power Panel Assembly	30
Setting Exhaust Fan Speed	16	Panel Board.	31
Control Panels	17	Limited Warranty.	32



**INSTALLATION & OPERATION MANUAL FOR THE
WOOD STONE ONEREV OVEN**

RADIANT FLAME ROTATING OVEN

WS-RV-7880

GAS-FIRED MODEL

ADDITIONAL COPIES AVAILABLE UPON REQUEST



**WOOD STONE WS-RV INSTALLATION AND OPERATING INSTRUCTIONS****RETAIN THIS MANUAL FOR FUTURE REFERENCE**

Additional copies of this manual and prompt responses to service/maintenance questions are available from Wood Stone @ 1-800-988-8103.

READ ALL INSTRUCTIONS BEFORE INSTALLING AND USING THIS APPLIANCE

Please read this entire manual before you install the oven. 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.

FOR YOUR SAFETY: 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.

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

ESURE DE SÉCURITÉ: Ne pas entreposer ni utiliser de essence ni autres vapeurs ou liquides inflammables à proximité de cet appareil ou de tout autre appareil.

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

AVERTISSEMENT: L'installation, le réglage, la modification, la réparation ou l'entretien incorrect de cet appareil peut causer des dommages matériels, des blessures ou la mort. Lire attentivement les instructions d'installation, de fonctionnement et d'entretien avant de procéder à son installation ou entretien.

Always keep the area under and around this appliance free and clear of any and all combustible materials.

IF THIS OVEN IS NOT PROPERLY INSTALLED A FIRE MAY RESULT. TO REDUCE THE RISK OF FIRE, FOLLOW THESE INSTALLATION INSTRUCTIONS. A MAJOR CAUSE OF OVEN RELATED FIRES IS FAILURE TO MAINTAIN REQUIRED CLEARANCES (AIR SPACES) TO COMBUSTIBLE MATERIALS. IT IS OF UTMOST IMPORTANCE THAT THIS OVEN BE INSTALLED ONLY IN ACCORDANCE WITH THESE INSTRUCTIONS.

WARNING: In the event of a power failure, no attempt should be made to operate this appliance. Disconnect power to the oven before servicing or cleaning.

This product must be installed by a licensed plumber or gas fitter when installed within the Commonwealth of Massachusetts.

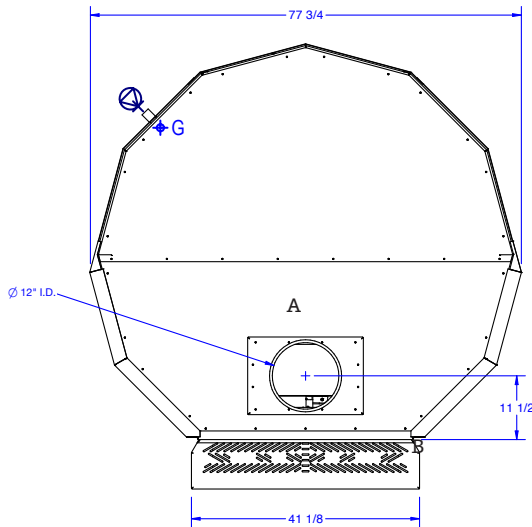
SAVE THE INSTRUCTIONS

Wood Stone's OneRev ovens have been tested and approved by Intertek Testing Services, and are ETL Listed to ANSI Z83.11:2016, (R2021) CSA1.8:2016 (R2021), CSA 2.17 : 2017 Ed. 4 and to NSF/ANSI Standard 4 - 2022.

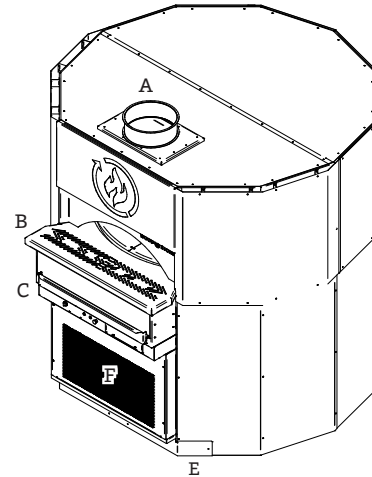




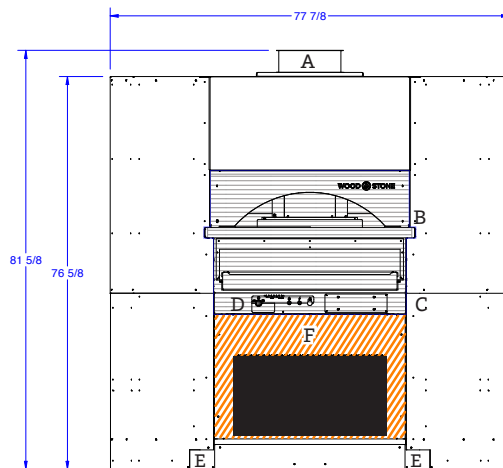
PLAN VIEW



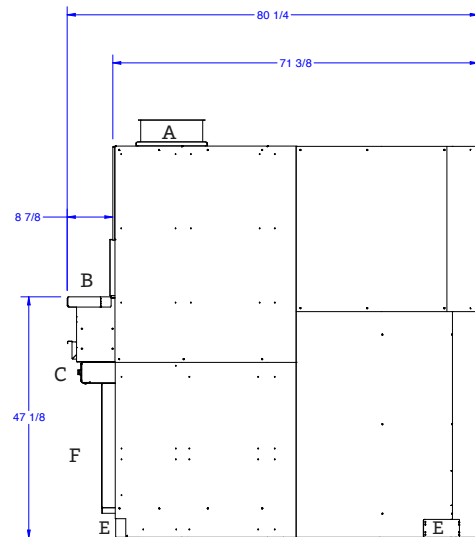
THREE-QUARTER VIEW



FRONT VIEW



SIDE VIEW



A	Flue Collar
B	Mantel
C	Control Panel
D	Function Switch
E	Forklift Here
	Electrical Connection
F	Service Panel
G	Gas Connection
	Do Not Cover
	Must Be Left Removable for Service
	AIR INTAKE: Do Not Facade or Cover Over

UTILITIES SPECIFICATIONS

GAS

1" gas inlet (FNPT)

BTU/hr Requirements

271,000 BTU/hr NG

295,000 BTU/hr LP

ELECTRICAL

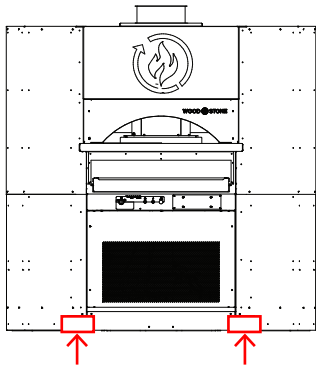
Gas-Fired Only

120 VAC, 1.1 A, 60 Hz 1 Phase or
220-240 VAC, 0.5A, 50/60 Hz 1Phase
Connection made on lower left rear
side of the oven as shown.

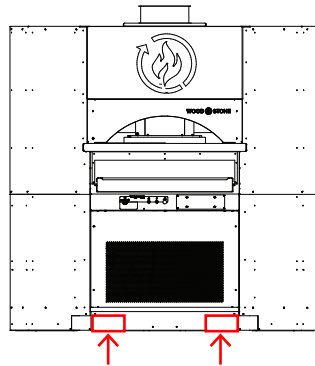
VENTING INFORMATION

The OneRev Rotating Oven can be direct connected to a power-ventilated, grease-rated chimney or can be vented with a Listed Type 1 exhaust hood, or one constructed in accordance with NFPA 96 and all relevant local and national codes. The oven must be vented in accordance with all relevant local and national codes, and in a manner acceptable to the authority having jurisdiction.

Ship Weight: 3,200 lbs / 1,452 kg



Front Forklift
use outer pockets



Pallet Jack with 4' forks
use inner pockets

⚠ WARNING
Minimum Required Forklift Capacities

5' FORKS MINIMUM

Model	Lifting from Front or Rear
RV-7880	6,000 lbs

USING A FORKLIFT

The Wood Stone OneRev weighs approximately 3,200 lbs. and is top-heavy.

Use a forklift with adequate fork lengths and lifting capacity. When using a forklift, always use the forklift pockets. Lifting the oven any other way with a forklift may result in damage. Use extreme caution and make sure that the forks extend all the way through the pockets provided. Fork length must be at least 5' long. If it is necessary to approach the oven from the front, be sure the mast does not contact the mantel (shelf).

USING A PALLET JACK

The oven may also be moved with a Pallet Jack using the front or rear inner fork pockets only. Once the oven is on a **smooth, flat** floor it can be rolled to its final position. **DO NOT ATTEMPT TO MANUALLY ROLL THE OVEN UP OR DOWN A RAMP OR INCLINE.** Do not position yourself between the moving oven and an immovable object or surface such as a wall or door frame.

DO NOT TURN THE OVEN ON ITS SIDE!

Moving a Wood Stone oven can present interesting challenges to even the most experienced riggers. Make sure to secure the proper equipment and make safety your first priority. Please don't hesitate to call the factory for technical support.

DELIVERY NOTE

The customer will receive an Oven Shipping Notification when the oven leaves the Wood Stone factory. This will include a PRO# and a trucking company contact number. Wood Stone recommends that you confirm the delivery date/time with the trucking company before committing to heavy equipment and/or labor. Our goal is a smooth and safe delivery.



HOW TO LEVEL YOUR ONEREV OVEN ON AN UNEVEN FLOOR

If your kitchen floor is sloped for draining or uneven, it's important to level your OneRev oven for optimal performance. Follow these steps to ensure proper leveling:

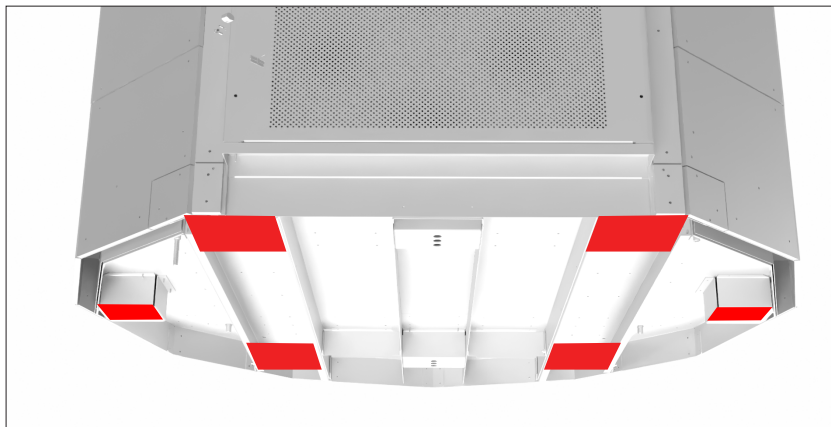
Tools You'll Need:

- A large, accurate 3-foot level
- A 1/2" socket wrench
- Metal shim material

STEP-BY-STEP INSTRUCTIONS:

Remove the Front Service Panel:

Begin by carefully removing the front service panel and setting it aside.



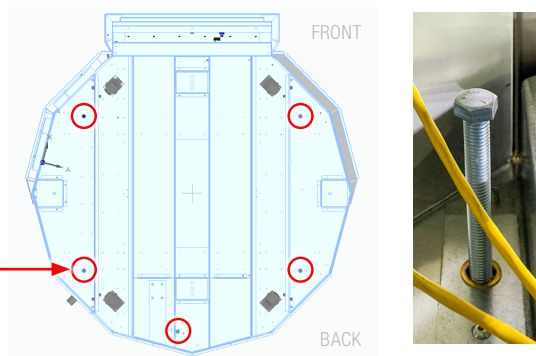
The shim points indicated by the red squares in the illustration above.

Check if the Oven is Level:

Place your level on the cross beams inside the oven floor horizontally in front of you. Then, turn the level 90° to check both axes and identify which side(s) of the oven is lower.

Adjust the Leveling Bolts:

Locate the five leveling bolts: two at the front (left and right), two at the back (left and right), and one in the middle back.



View of the oven floor

Leveling bolt positions indicated by red circles

Gradually lower the necessary bolts to level the oven. Ensure that the bolts are adjusted evenly to distribute the oven's weight correctly. After leveling, insert metal shims under the raised shim points. These points include four in the front and back (underneath the bottom flanges of the fork tubes) and two on the sides (underneath the seismic pockets).

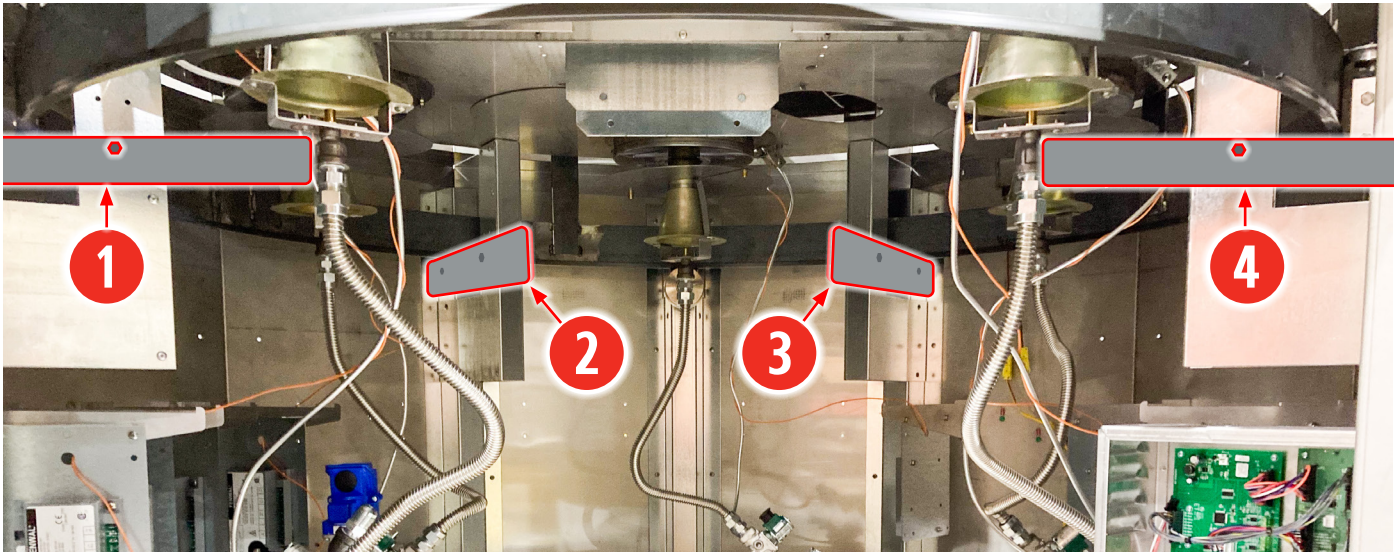
Secure the Oven:

Once the shims are in place, evenly raise the leveling bolts until the oven's weight is securely resting on the shims.



LOWER THE DECK

During transport the deck is raised by metal levers in four positions. The deck must be lowered before the oven can be used.

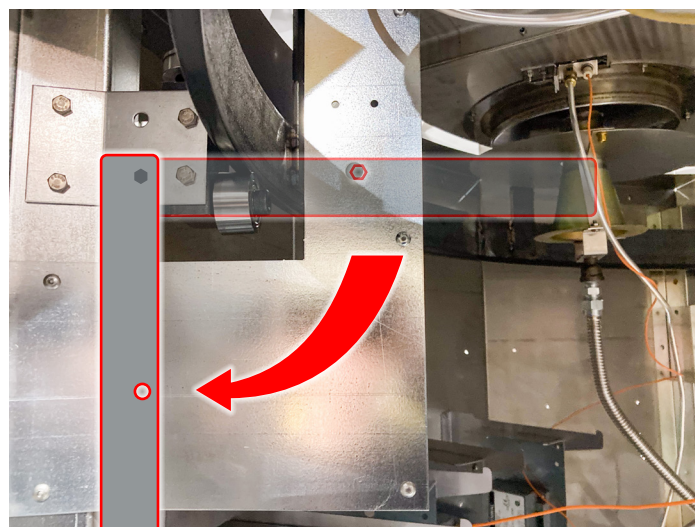
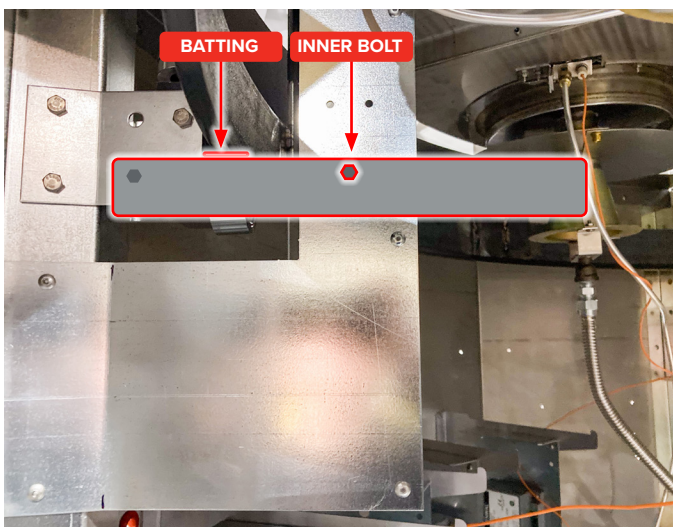


REMOVE INNER BOLT

Loosen and remove the inner bolt while holding the lever arm up. Remove and discard batting between the drive ring and the lever arm.

ROTATE LEVER DOWN

Slowly rotate the lever arm down until the drive ring rests on the idler wheel. Repeat this process for positions two through four.



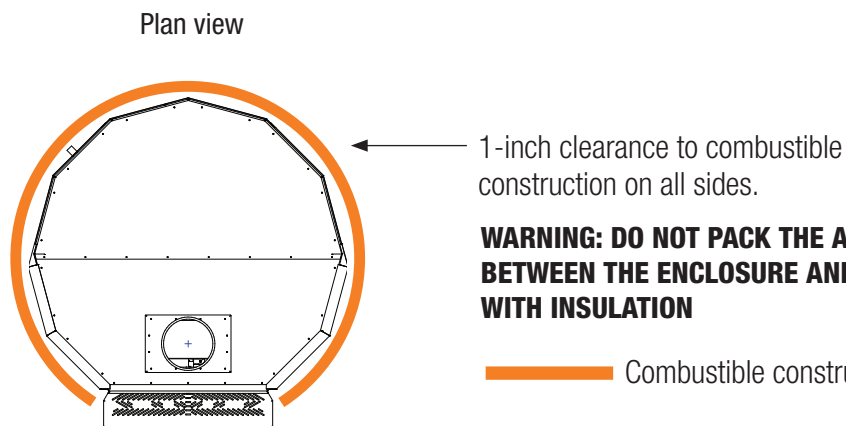
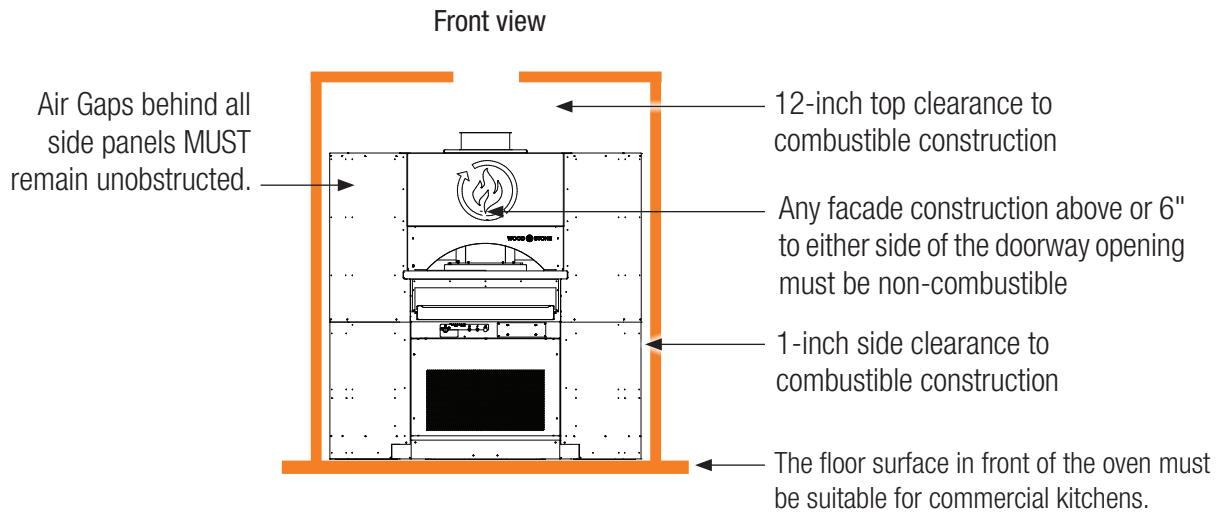
NOTE

Leave levers in place in the vertical position so that they may be used for future service or transportation if needed.



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

1. The Wood Stone OneRev oven must have a minimum 1 inch clearance to combustibles from all sides, and a 12 inch clearance to combustibles from the top (see figures below). Any construction above and/or 6 inches to either side of the door, must be non-combustible.
2. This oven may be installed on a combustible floor surface. The floor surface in front of the oven must be suitable for commercial kitchens.
3. Any combustibles within 3 feet of the oven doorway should be protected in a manner acceptable to the authority having jurisdiction.

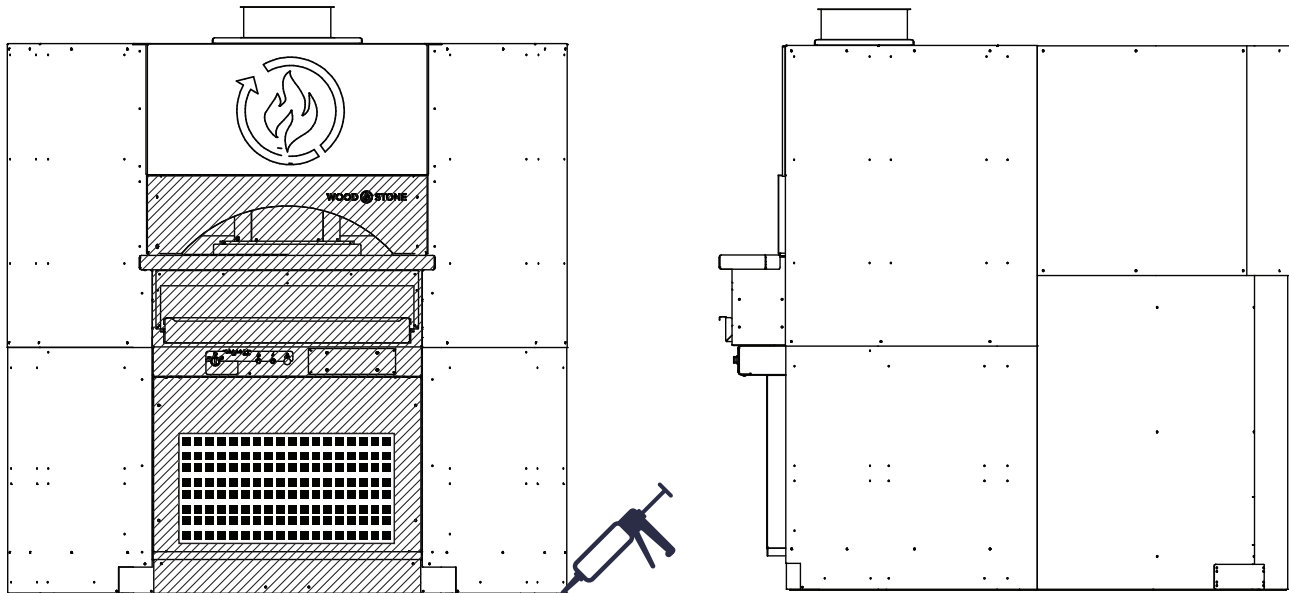




**INSTALLATION CLEARANCES
OPERATIONAL ACCESS, SERVICE ACCESS AND CRITICAL AIR INTAKE VENTILATION**

Front view

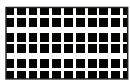
Left side view



IMPORTANT: The equipment is required to be sealed to the floor to establish proper sanitary operation. Seal any small gaps between the oven and the floor with silicone. This is intended to prevent liquid spillage on adjacent surfaces of the floor from passing under inaccessible portions of the equipment.



Area which **MUST** be left accessible for operation and servicing of the oven.



Area which **MUST** be left **UNOBSTRUCTED** to allow proper intake ventilation for the gas burners.



It is never appropriate to use “B vent” in any part of an exhaust system connected to this oven. The venting system should be inspected and cleaned at least every 3 months or as necessary. All combustion products and cooking vapors from the Wood Stone OneRev oven vent through a 12-inch ID flue collar located on the top of the oven.

Submit your venting plans to your local authorities before proceeding with your installation, as there may be additional requirements in your area.

THE FOLLOWING ARE THE MANUFACTURER’S REQUIREMENTS FOR VENTING THE ONEREV OVEN:

1. Direct connection at the oven flue collar to a power ventilated Building Heating Appliance Chimney also Listed as a Grease Duct and incorporating a Listed Power Ventilator for Restaurant Exhaust and rated for operation at a minimum of 350°F. Or Direct connection at the oven flue collar to a manufactured grease duct Listed to UL 1978 and incorporating a Listed Power Ventilation for Restaurant Exhaust, or direct connection at the oven flue collar to a power ventilated field built welded grease duct constructed and installed to the requirements for a grease duct as outlined in NFPA 96 or the International Mechanical Code, and incorporating a Listed Power Ventilator for Restaurant Exhaust, subject to the approval of the local authority having jurisdiction.

Use a stack or curb mounted fan. Wood Stone does not recommend the use of an in-line fan.

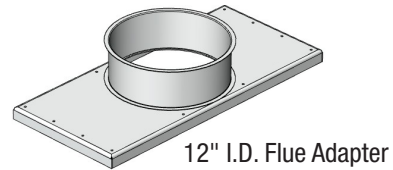
The CFM required for proper operation when vented in this manner will be approximately **350 CFM** when the oven is hot. For calculations, the Static Pressure value for the oven will be 0.1" W.C. See the Setting Exhaust Fan Speed section of this manual.

OR

2. Exhaust hoods complying with the construction methods of NFPA-96 or Listed to UL 710 Exhaust Hoods for Commercial Cooking Equipment or ULC Subject C710-1980 Preliminary Standard for Grease Extractors for Exhaust Ducts.



The flue adapter should always be installed before operation, for both direct connect or under a hood.



12" I.D. Flue Adapter

NOTE: OneRev ovens are shipped with the round flue adapter (collar) loose to facilitate proper positioning of the oven under a hood. For the oven to function correctly, **the collar should always be installed—once the oven is in position and before operation—for both direct connect or under a hood.**

Instructions are included in the manual. Please contact Wood Stone if you have any questions.

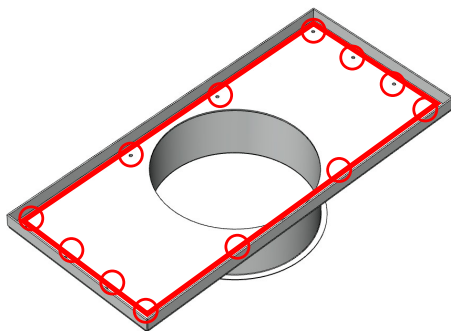
NOTE

Wood Stone recommends you submit your venting plans in advance to your local authority for approval. The hood must be installed in accordance with the Hood Manufacturer's instructions, NFPA 96, and any additional relevant local codes. All installations are subject to the approval of the local authority having jurisdiction. Refer to the hood manufacturer's instructions for specifications and exact mounting instructions.

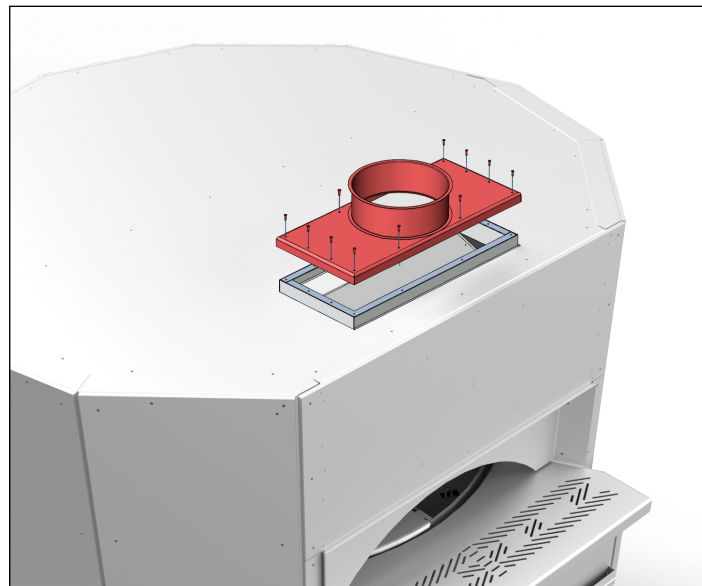
If fire suppression is required by the local jurisdiction, the oven must then be vented with a Type 1 hood (Option 2 on previous page).

EXHAUST FAN

The exhaust fan must be turned on any time the oven is running. An interlock relay is provided on the oven for controlling the exhaust fan. See instructions for interlocking the oven to the fan in the Utility Connections section of this manual. To set the fan speed, see Setting Exhaust Fan Speed section of this manual.



① Apply the supplied Engineered Grade Ceramic Sealing Compound to the underside of the Flue Adapter with an unbroken bead around the perimeter, and around each individual screw hole.

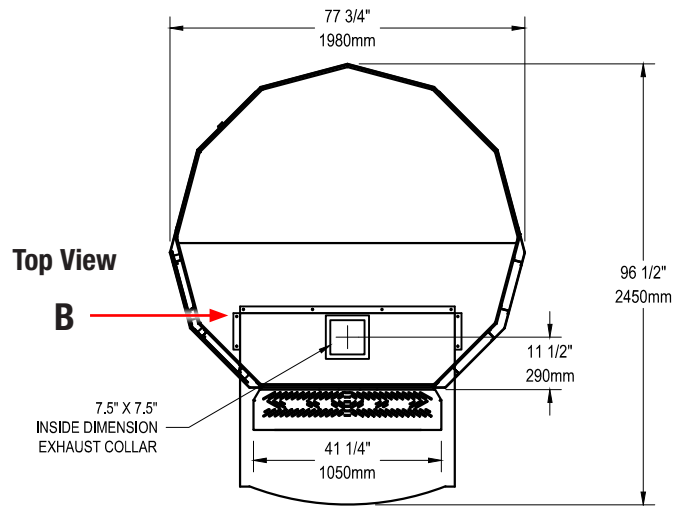


② Fasten with the supplied screws.



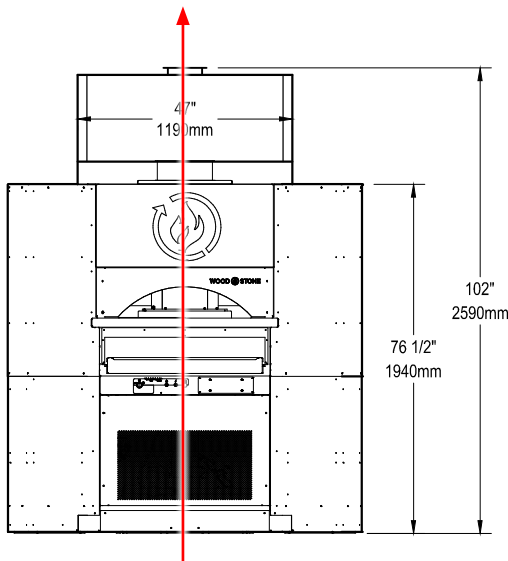
TYPICAL MOUNTING POSITION FOR OVEN MOUNTED HOOD

Hood must be installed in accordance with the Hood Manufacturer’s instructions, and NFPA 96 and any additional relevant local codes. All installations are subject to the approval of the local authority having jurisdiction. Refer to hood manufacturer’s instructions for specifications and exact mounting instructions.

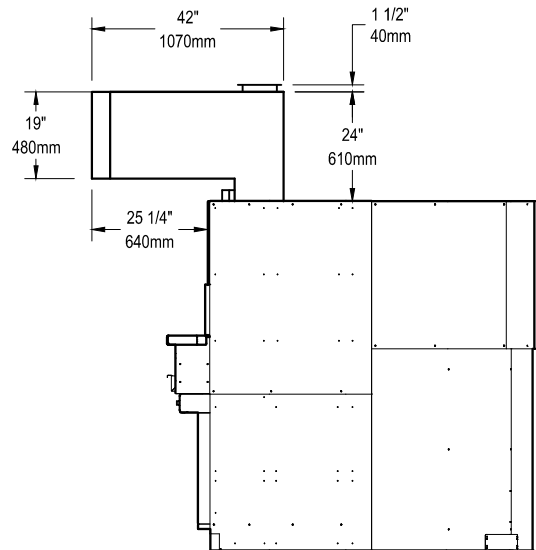


Front View

A Hood centered on oven left to right



Side View



HOOD INSTALLATIONS

In addition to the information given for installations using the direct connect venting method, the following information applies to installations where the oven is being vented using a Listed Type 1 hood. **Hood & duct installation must be in accordance with hood & duct manufacturer's instructions, and applicable local & national codes.**

1. To mount a Wood Stone hood, determine the center line of the hood and place it on the oven in line with the center line of the oven **“A”**.
2. Mount hood as far forward on oven as possible. All hood mounting flanges must be in contact with the top of the oven.
3. Attach hood to oven top by fastening flange with #10 x 1" self-drilling screws (supplied by others) **“B”**.
4. Attach grease rated duct to the outlet on the hood. The hood captures over the oven flue collar and oven doorway. No direct connection is made to the oven flue collar.

**GAS SPECIFICATIONS**

The OneRev oven is equipped with a 1 inch FNPT gas connection. Have a licensed gas installer provide the hook-up 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. **DO NOT USE A FLAME to test for leaks!**

The Burner Manifold pressures have been adjusted and tested at the factory. Please contact the Wood Stone Service Department before attempting any adjustments to the gas system. If Gas delivery pressure is in excess of 14" W.C. (1/2 psi), a suitable regulator must be provided (by others).

This oven must be equipped with a manual, individual Shutoff valve, located between the oven and the Main Gas Supply. This Shutoff valve (supplied by others) must be left readily accessible and must be a full-flow type valve with no restrictions. Wood Stone also recommends that inspection and maintenance of the burners and gas piping connections on this appliance be performed at regularly scheduled intervals and only by professional gas appliance service agencies. Please contact Wood Stone directly if any service or adjustments are required.

IR BURNERS (IR-1–5), CENTER & SIDE BURNERS

Factory specified valve outlet pressure:

Natural Gas (NG): 3.5" W.C.

Liquid Propane (LP): 9" W.C.

Required Inlet Pressure (with all oven burners on):

Natural Gas (NG): 5–7" W.C.

Liquid Propane (LP): 11–14" W.C.

GAS CODE LIMITATIONS

The installation of this appliance must conform with local codes, or in the absence of local codes, with the National Fuel Gas Code, ANSI Z223.1, The Natural Gas Installation Code CAN/CGA-B149.1 or the Propane Installation Code, CAN/CGA-B149.2, as applicable including:

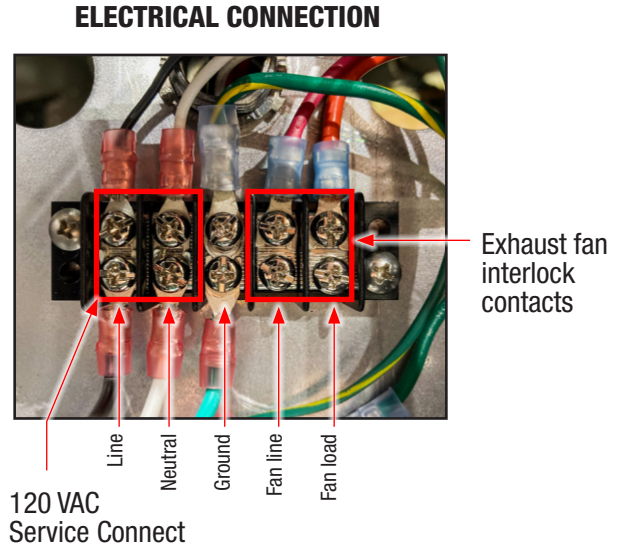
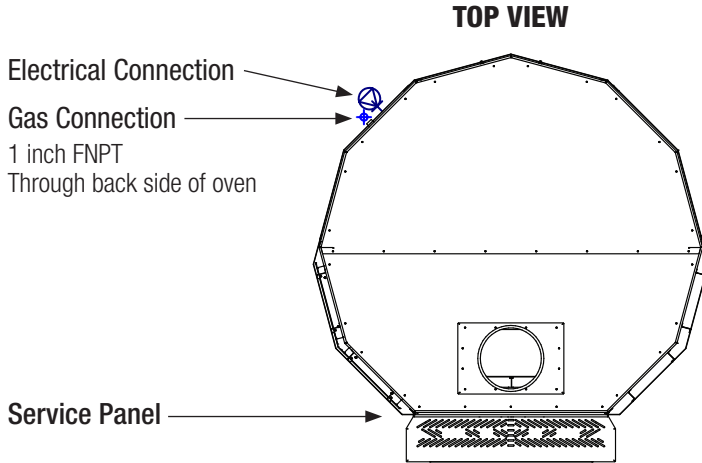
The appliance and its individual shutoff valve (supplied by others) must be disconnected from the gas supply piping system during any pressure testing of that system at test pressures in excess of 1/2 psi (3.45 kPa).

The appliance must be isolated from the gas supply piping system by closing its individual manual shutoff valve (supplied by others) during any pressure testing of the gas supply piping system at test pressure, equal to or less than 1/2 psi (3.45 kPa).

GAS FIRED ONLY—NOT FOR USE WITH SOLID FUEL.



UTILITY ACCESS THROUGH SIDE SERVICE PANEL



POWER CONNECTION TO THE OVEN

Provide a 120 VAC, 1.1 A circuit to the terminal strip, located in the Junction Box located to the rear of the oven. The terminal strip is labeled Line, Neutral, Ground, Fan Line, and Fan Load.

EXHAUST FAN POWER

An exhaust fan interlock is provided with this oven. The fan should be powered by its own circuit. Fan wiring (by others) must be connected in the Junction Box on the terminal strip, labelled Fan Line and Fan Load. The Junction box is located to the rear of the oven on the right or left side, depending upon model configuration. If using an exhaust fan not provided by Wood Stone, please contact Wood Stone to verify its suitability and if it will work with the interlock.

Provide an appropriate service disconnect (by others) adjacent to the fan, in accordance with national and local codes.

Electrical diagrams can be found behind the Service Panel door.

Note: The fan control will remain 'ON' for 10–15 minutes after the oven is switched off. A fan rated 1/4 HP or less @ 120 VAC or 1/2 HP @ 240 VAC may be connected directly to the FAN LINE & FAN LOAD terminals. Higher loads must be controlled by a contactor, which may be operated by the FAN LINE & FAN LOAD contacts.

ELECTRICAL CODE LIMITATIONS

Electrical Grounding: This appliance must be electrically grounded in accordance with local codes, or in the absence of local codes, with the National Electrical code, ANSI/NFPA 70 or the Canadian Electrical Code, CSA C22.1 as applicable.

**DIRECT CONNECT INSTALLATIONS – SETTING THE EXHAUST FAN SPEED**

For proper operation of the oven, proper airflow through the duct system must be maintained. Required airflow is 350 CFM when the oven is hot.

SETTING THE FAN SPEED FOR PROPER AIRFLOW

Airflow should be set by a qualified Air Balance or Ventilation Contractor. For direct connection, adjust accordingly to reach 350 CFM. NOTE: For hood installations, set airflow in accordance with hood manufacturer's data plate and instructions.

AIRFLOW MEASUREMENT

If an airflow measurement is required, this is best measured at the fan outlet by a qualified air balancer or properly equipped HVAC technician. Please contact Wood Stone if there are any questions.

For Hood installations set the airflow in accordance with the specifications on the hood data plate.

Fan speed control, shown in initial 2 o'clock position.



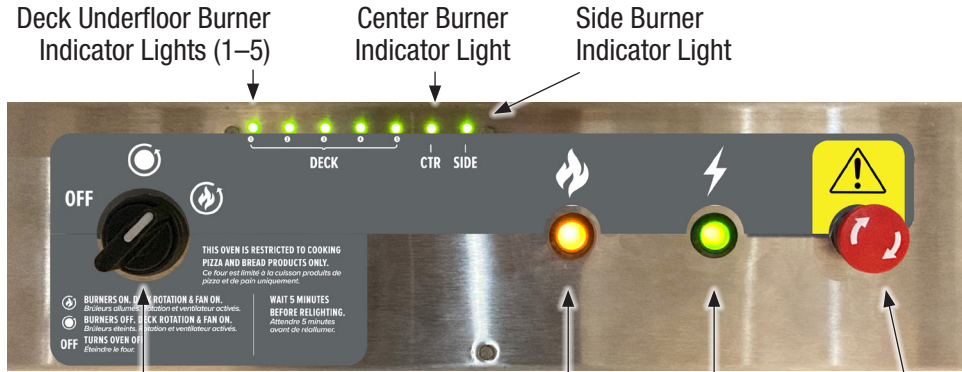
Control shown for optional Exodraft Fan from Wood Stone. For other fans follow the manufacturer's instructions for setting the fan speed.





CONTROL PANELS—FRONT PANEL



Left side Controls



- Function Switch**
- ON:**  Engages Full Burner, Exhaust Fan** and Deck Rotation.
- ROTATION:**  Engages Deck Rotation & Exhaust Fan only (when interlocked.)
- OFF:** Turns oven **OFF**—All Burners, Deck Rotation and Exhaust Fan (allow 30 minutes in **ROTATION** mode, to avoid damage to oven, before turning to **OFF**. Exhaust fan will run for a set time after function switch is set to the **OFF** position).
- Heating Indicator Light**
Indicates the center flame is heating to its set point.
- Main Power Indicator Light**
Indicates the oven is receiving external electrical power.
- Emergency Stop Button**
In the event of an emergency, push button to turn off Rotating Deck and Burners.
To reset: Turn clockwise and pull out.
- Steady flashing:**
Call Wood Stone Service Department.

Right side (covered) Controls



- Rotation Speed Dial**
Rotate the dial to increase or decrease rotation speed. Ranges from 90 seconds to 6 minutes per rotation. See Cooking Deck Rotation SPEED Table on page 21. (Response delay = 1-1/4 turns)
- Top Heat Dial**
Controls the overall temperature of the oven chamber. Turn the dial clockwise to increase the temperature set point.
- Bottom Heat Dial**
Controls the underfloor burners beneath the deck. Turn the dial clockwise to increase.
- Hearth Recovery Dial**
The Auto setting will work best for most pizzas. However, if you notice that pizzas consecutively cooked in the same spot are getting lighter over time, you can adjust by turning the knob to the right. Getting darker over time - turn the knob to the left.


**Note: Exhaust fan refers to external exhaust fan for ventilation system, it is not part of the oven.



DAILY OVEN OPERATION


IMPORTANT: If at any time you feel that the burners are not operating properly, turn the oven off and call WOOD STONE for service instructions. Before servicing, disconnect the electrical supply at the breaker and turn off the gas supply at the appliance's individual gas shutoff valve. This oven uses electronic ignition systems for the gas burners. In the event of a power failure, no attempt should be made to operate the oven. If the rotation of the deck stops for any reason, the control will turn the burners off.

TURNING ON THE OVEN (BEGINNING OF DAY)

- Turn the Function Switch to the **ON**  position to start the oven.
- The IR Burner, Center and Side Burner Indicator Lights will illuminate, indicating the pilots have ignited.
 - **Main Power Indicator Light (green):** Lit when the selector switch is turned to the **ON** or **ROTATION** position.
 - **Heating Indicator Light (yellow):** Lit when the oven is heating, but still below the selected Temperature Set Point.

Note: The IR burners under the oven deck are not activated immediately at start-up; there is a delay of several minutes before the IR burners are energized while the oven is heating up. If any of these lights do not turn on, it is an indicator of a problem with the pilot light. Please contact Wood Stone.

TURNING OFF THE OVEN (END OF DAY)

- Turn the Function Switch counterclockwise to the **ROTATION**  position and allow the exhaust fan to run and the deck to rotate (burners off) for a **minimum of 30 minutes** before completely turning **OFF**. **Ignoring this step may cause damage to the moving parts of the oven.**
- Turn the Function Switch counterclockwise to the **OFF** position to turn the oven off completely after the minimum 30 minute cool down period.

CAUTION: TO AVOID INJURY, CARE SHOULD BE TAKEN WHEN WORKING NEAR THE DOOR OPENING, WHERE THE ROTATING DECK AND DOOR OPENING INTERSECT.

Rotation – Pinch Point



Right side intersection of door opening and counterclockwise rotating deck.



The Cook Settings Guide is designed to help you save time and ensure that your settings will work both when you are cooking single pizzas and when your oven is fully loaded. We recommend that you follow this guide in order to set your oven up properly.

Step 1:

Turn your oven dial to the **ON** position. Set your **ROTATION SPEED, TOP HEAT, BOTTOM HEAT** and **HEARTH RECOVERY**, using the settings below as starting points. Let the oven come up to temperature as indicated by the yellow **HEATING** light cycling off and on, indicating that the oven is at its set point.

RECOMMENDED SETTINGS	
TOP HEAT <i>Set Point</i>	BOTTOM HEAT <i>Set Point</i>
0.9	n/a
1.5	n/a
2	1 to 3
2.5	1 to 3.5
3	1 to 4
3.5	1 to 4.5
4	1 to 5
4.5	1 to 5.5
5	1.5 to 6
5.5	2 to 6.5
6	2.5 to 7
6.5	3 to 7.5
7	3.5 to 8
7.5	4 to 8.5
8	4.5 to 9
8.5	5 to 9.5
9	5.5 to 10
9.5	6 to 10.5
10	6.25 to 11
10.5	6.75 to 11
11	7.75 to 11

The relationship between the top and bottom heat should stay within the parameters of this chart. Settings outside of this may result in the oven not cooking as expected in certain situations.



SET POINT EXAMPLES:

	Neapolitan	Hand Stretched	Thick Crust
ROTATION SPEED*	500	780	860
TOP HEAT	9	4.5	4
BOTTOM HEAT	6.75	5	4
HEARTH RECOVERY	AUTO	AUTO	AUTO

*Note, the center of the Rotation Speed dial reads from 0 to 99. The top number represents multiples of 100. See Cooking Deck Rotation Speed Table on next page.



Step 2:

Have your ingredients ready. Use the same dough and toppings you will use in your daily operation. Handle the dough the way you will in daily operations. *For example, temper your dough for the same amount of time or to the same temperature as you normally would. If you use a press in your operation, use a press for testing, etc.*

Step 3: Start by cooking one or two pizzas at a time. Load pizzas by placing them in the center of the doorway. After each pizza makes ONE rotation, remove it when it is positioned slightly to the left of the center of the doorway.

Step 4: Examine the color on the top and bottom of the pizza, then check to see if it is baked through. Use the chart below to help you adjust the cook.

TIPS: After changing the **ROTATION SPEED**, wait one full rotation to allow the change to be implemented fully. For better results, start with **TOP HEAT** and **BOTTOM HEAT** settings low and gradually move them up. After changing the **TOP HEAT**, give the oven around 15 minutes to fully adjust. If changing from a higher to a lower temperature, you can turn the function switch to **ROTATION** to help the oven adjust.

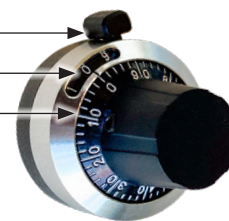


IF...	THEN...
The color of the pizza is good, but the center is doughy or undercooked.	Start by raising the BOTTOM HEAT . If needed, increase your cook time by turning the ROTATION SPEED to the right. You may need to decrease TOP HEAT as the cook time increases.
The pizza is cooked well, but the side closest to the finish flame is too dark.	Decrease the time by turning the ROTATION SPEED to the left. Start by moving the dial 20 numbers at a time. <i>Example: from 760 turn the knob to 740.</i>
The pizza is cooked well, but the side closest to the center flame is darker.	Start by lowering TOP HEAT . Wait 30 minutes or more for the temperature to lower. You can also try increasing the BOTTOM HEAT to even out the cook.

Step 5: Once you find the settings that you like, fill the oven and cook several rounds of pizza, one after another. Check the bottoms of the pizzas. If they are progressively getting darker, you can turn the **HEARTH RECOVERY** knob toward -25%. If they are progressively getting lighter, you can turn the **HEARTH RECOVERY** knob toward +25%.

COOKING DECK ROTATION SPEED TABLE (BASED ON DIAL SETTING)

LOCKING MECHANISM
MAJOR NUMBER (MULTIPLES OF 100)
MINOR NUMBER (0-99)



Major Number (Multiples of 100)	Minor Number (0-99)	Target Speed (per rotation)	Variance (+- n seconds)
9	99	5 min 43 sec	10
9	0	4 min 25 sec	8
8	0	3 min 36 sec	7
7	0	3 min 2 sec	6
6	0	2 min 37 sec	5
5	0	2 min 18 sec	5
4	0	2 min 4 sec	4
3	0	1 min 52 sec	4
2	0	1 min 42 sec	4
1	0	1 min 34 sec	3
0	0	1 min 30 sec	3



DAILY CLEANING

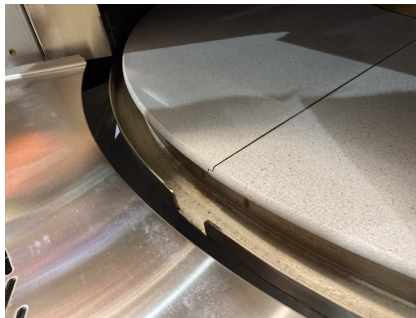
OVEN DECK

The oven deck should be swept after the oven is heated and before beginning to cook. Wood Stone recommends using a natural fiber brush to remove debris that accumulates during cooking. Always brush toward the doorway and into the debris mantel. Never brush debris off the sides of the rotating deck or toward the center flame. For deeper cleaning, use a brass bristled brush (available for purchase on our website) to loosen debris, then sweep out with the natural fiber brush as described above.

Wood Stone offers an assortment of oven brushes available on our website (woodstone-corp.com), or through your dealer.

DEBRIS MANTEL

When the oven is cool lift the mantel up and pull it toward yourself (it will move about 2.5 inches and then stop.) Use a soft-bristled brush to sweep debris through the opening in the debris trough and into the space below the mantel. Brush or wipe the space below the mantel when needed.

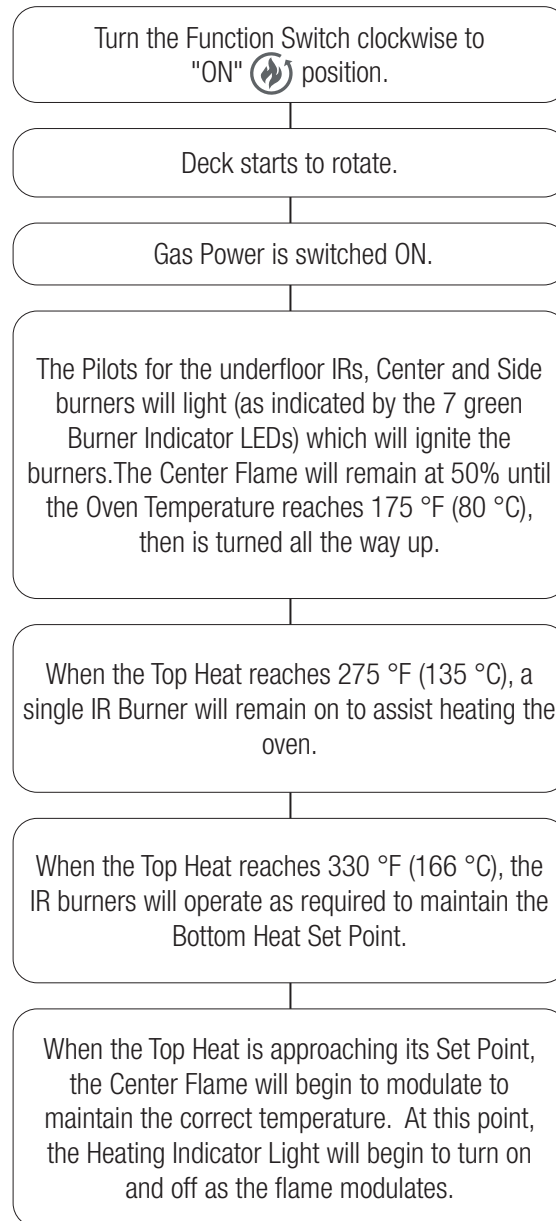


TAKE CARE NOT TO BRUSH DEBRIS INTO THE RADIANT FLAME BURNERS. DO NOT POUR OR SPRAY LIQUIDS ONTO THE OVEN DECK OR INTO THE OVEN INTERIOR AS THIS CAN DAMAGE THE SURFACE AND WILL VOID THE WARRANTY.

NEVER USE ANY TYPE OF CLEANER OR CHEMICAL ON THE OVEN DECK OR INTERIOR. THIS WILL VOID THE WARRANTY.

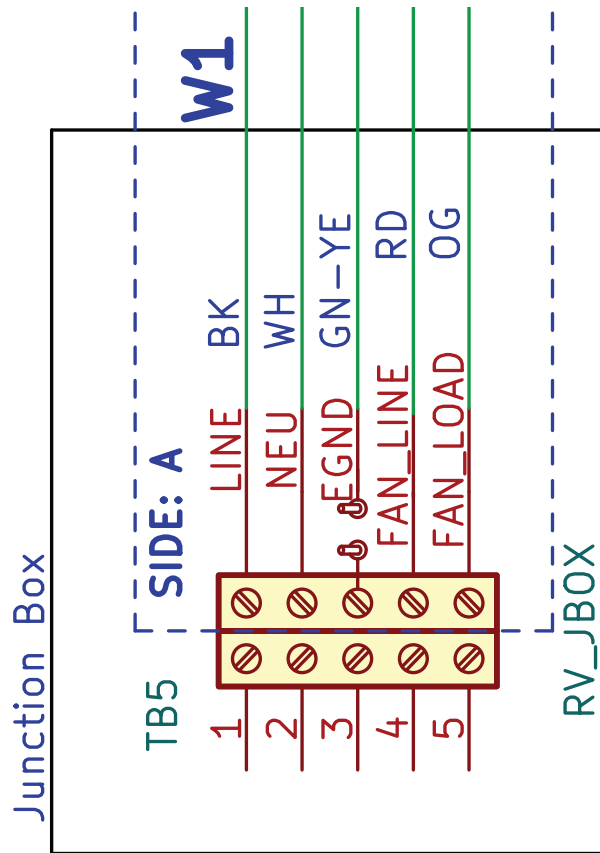
OVEN EXTERIOR (DOORWAY AND MANTEL)

All exterior stainless steel and powder-coated surfaces should be cleaned as necessary using a mild detergent, hot water and a soft cloth or sponge. Stubborn residues may be removed using a non-metallic scouring pad. When scouring stainless steel surfaces, scrub with the grain of the metal to prevent scratching.



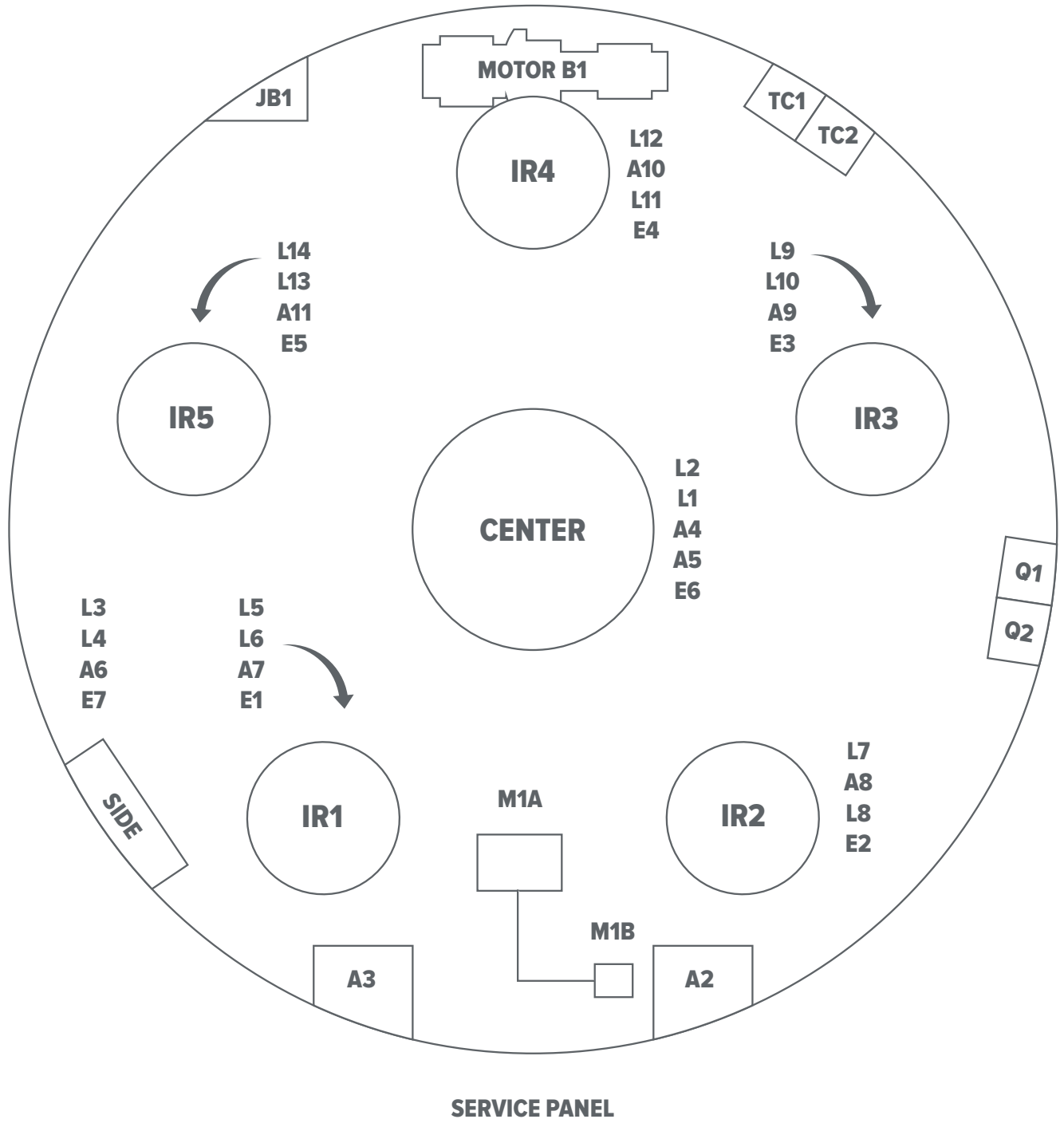


INCOMING POWER CONNECTIONS



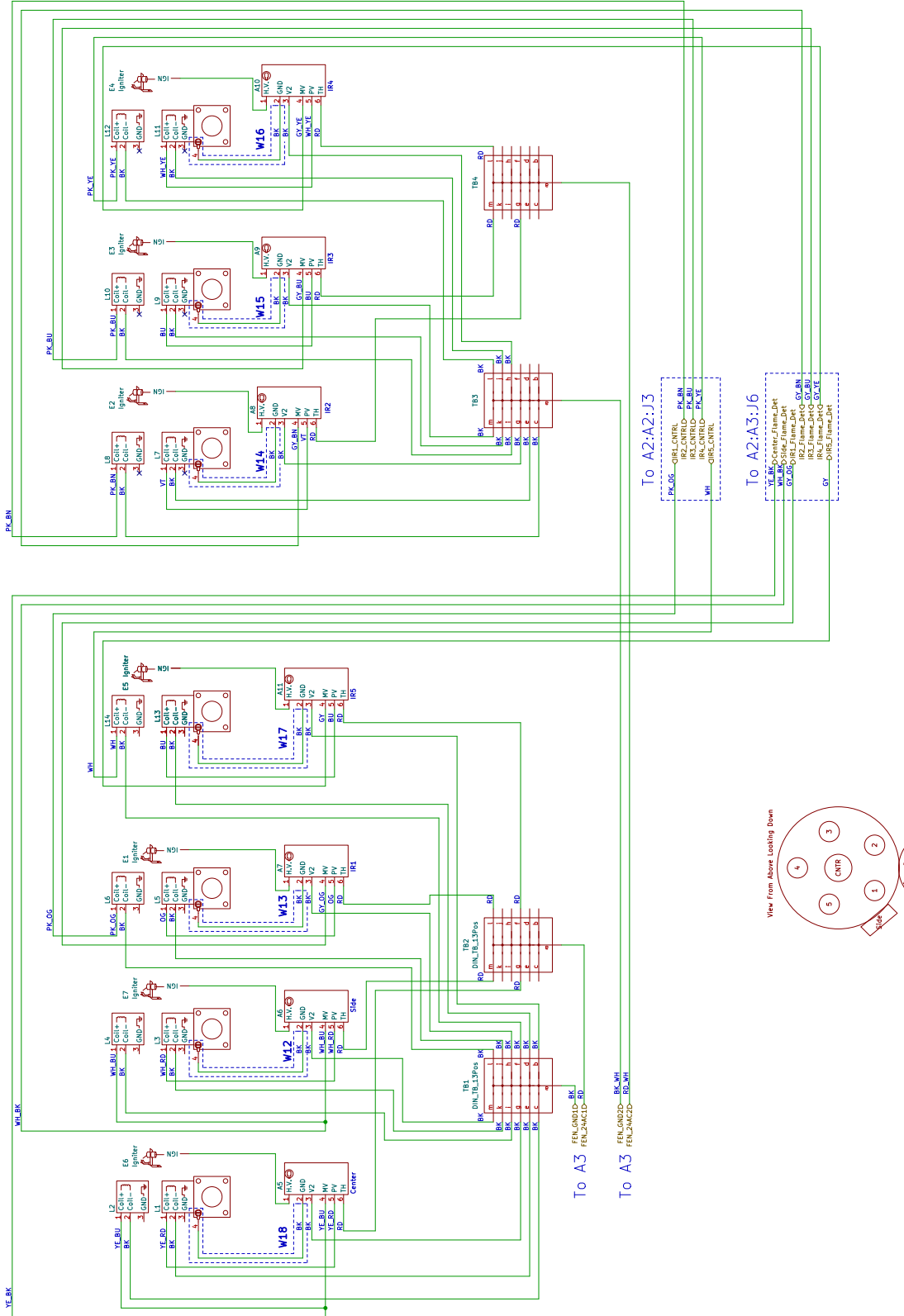


ELECTRICAL LAYOUT



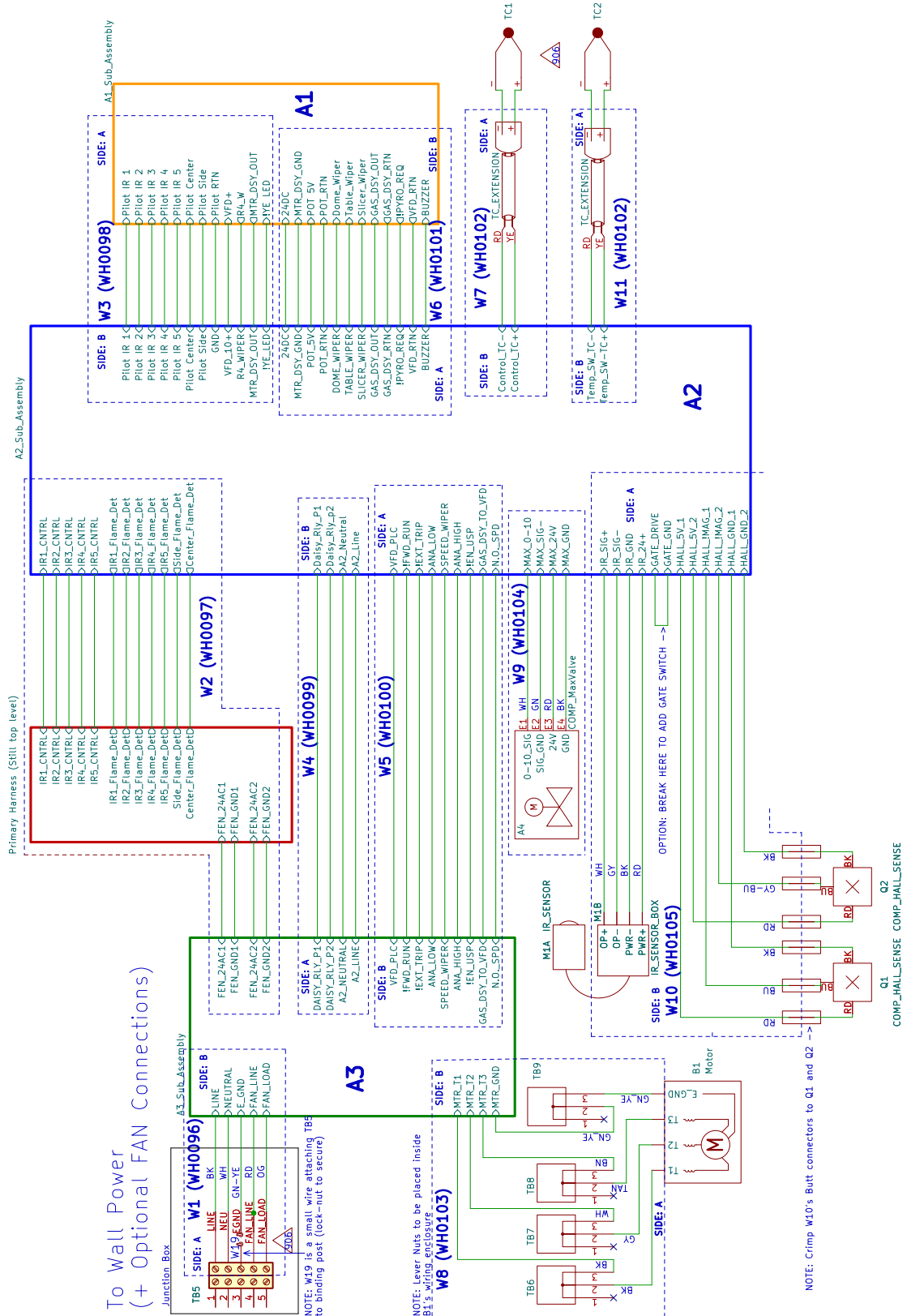


VALVE WIRING



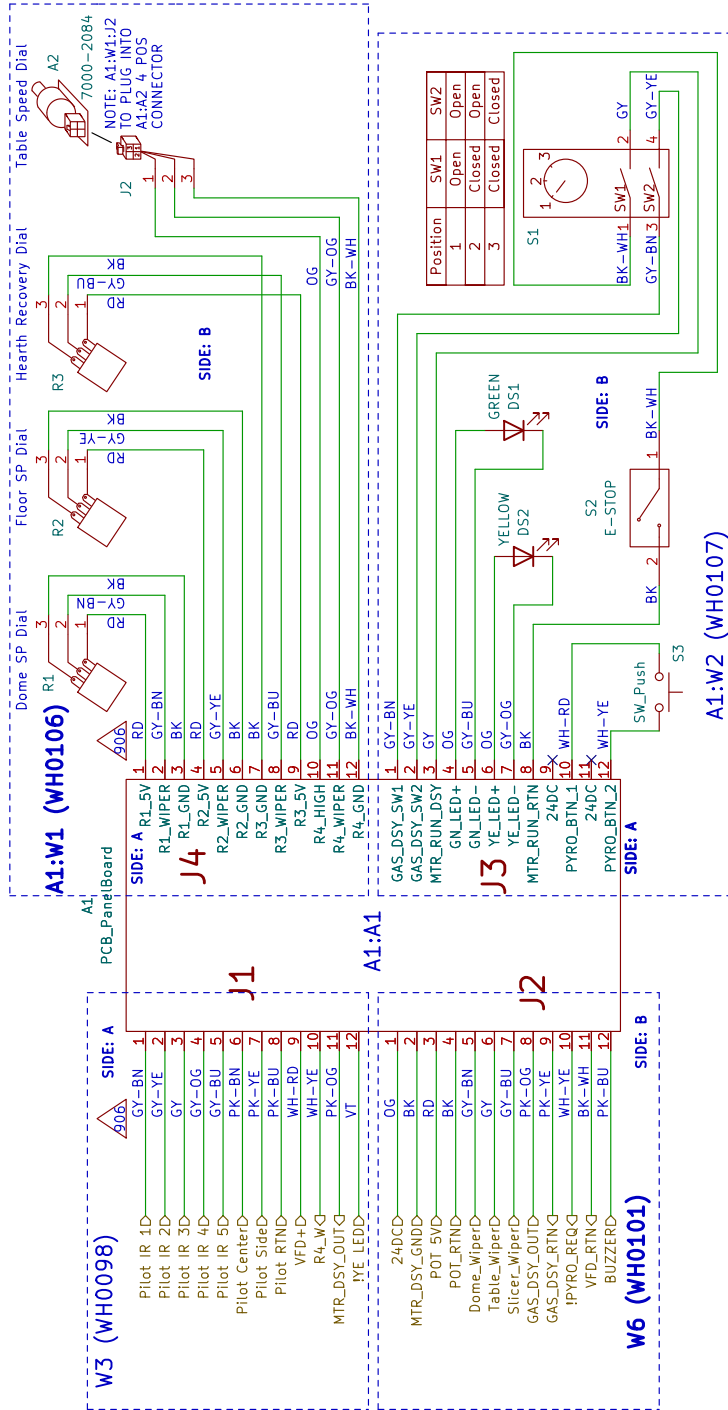


ELECTRICAL COMPONENTS - WD810 REV 906





A1 - FRONT PANEL ASSEMBLY - WD810 REV 906

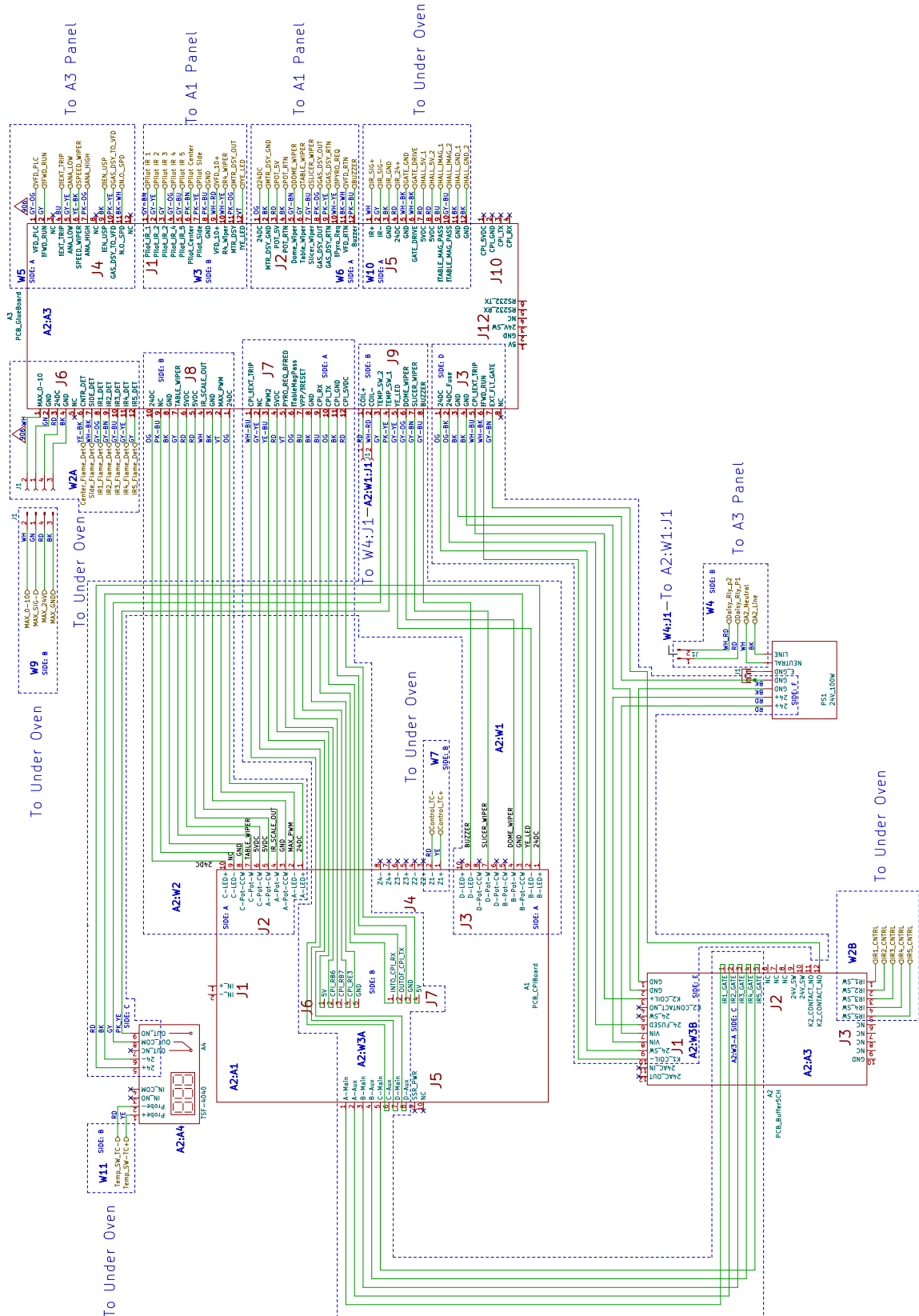


To A2 Panel

To A2 Panel

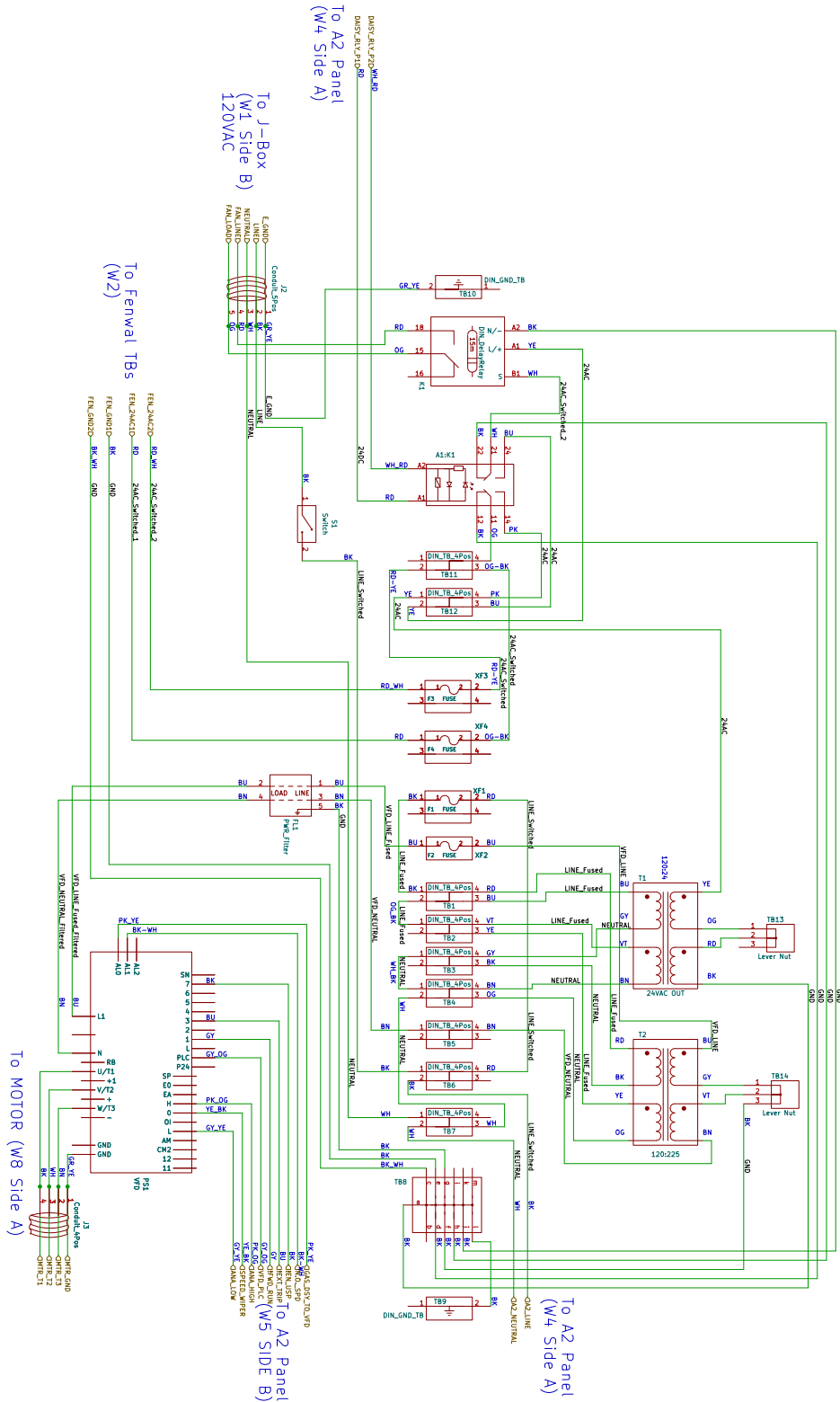


A2 PANEL - CONTROL PANEL ASSEMBLY - WD810 REV 906



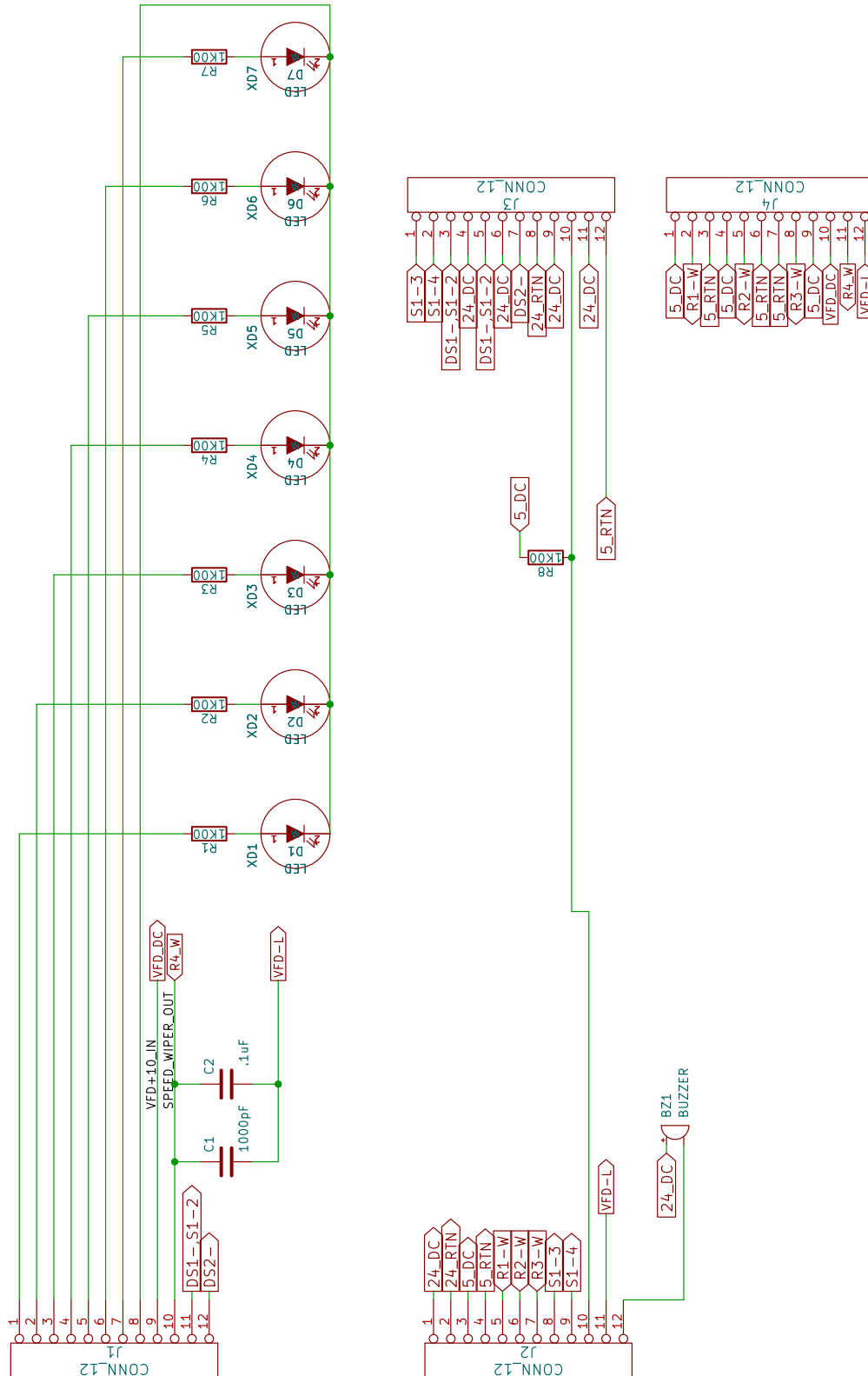


A3 - POWER PANEL ASSEMBLY - WD810 REV 906





PANEL BOARD





**ALL WARRANTY SERVICE MUST BE PRE-APPROVED BY WOOD STONE
PLEASE CONTACT THE FACTORY FIRST**

Please call 1.800.988.8103 or 1.360.650.1111 seven days a week. Our normal service hours are 8am to 5pm Pacific time Monday through Friday. If calling during non-business hours, follow the recorded instructions for emergency service and a Wood Stone technician will get back to you promptly. 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.

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 manual.
2. In the event the equipment is improperly maintained. Proper maintenance is the responsibility of the user; proper maintenance procedures are prescribed in the Wood Stone installation manual.
3. In the event that the failure or malfunction of the appliance or any part thereof is caused by abnormal 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.
- 8. In the event that any type of solid fuel has been burned in the equipment.**
9. Damage resulting from the use of chemical cleaning products in the oven, as well as any damage from liquids or chemicals 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

If you claim a defect covered by this Limited Warranty, direct your claim to:
Wood Stone Corporation 1801 W. Bakerview Rd. Bellingham, WA 98226 USA Attn: Global Service Manager