

INTRODUCING



**PERFECT
PIZZAS
IN ONE
ROTATION**

 **OneRev Electric**
Labor Saver Rotating Pizza Oven

ORDER YOUR OVEN TODAY

and choose from an array of optional customizations



Gas OneRev Available in
Stainless Steel, Powder Coat,
Tile-Ready, or Built In



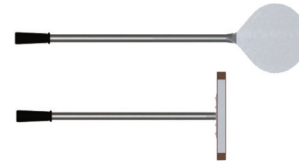
Electric OneRev Available in
Stainless Steel



NEW Castor Wheels (standard)
The OneRev Electric oven can
roll through 72" wide openings



Custom Brand Panel and Custom Arch Doorway
Add your logo to both. Available only on Gas OneRev.



OneRev Tool Set
21" Short Brush and 24" Utility Peel

Use the **QR code** to get more info, request a quote,
or set up a cooking demo.



Call us at 360.650.1111
woodstone-corp.com



WOOD  STONE

WINTER 2026

OneRev

No Skilled Labor Required. One Rotation.
Perfect Artisan Pizza. Every Time.



WOOD  STONE

Perfect Pizza

with Simplified Operations



BUILD & LOAD

ONE ROTATION

REMOVE & SERVE



Bake **MULTIPLE SIZED PIZZAS** with **VARIOUS TOPPING**s at the same time, during the same rotation

The Details

- 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 rotation

*Available only on Gas OneRev

Throughput

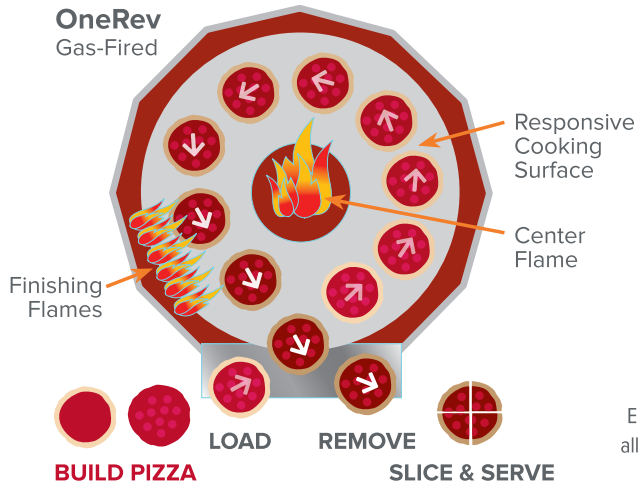
With zero recovery time, there is no impact from continuously loading pizzas. Land pizza, one rotation, take pizza out.

Versatility

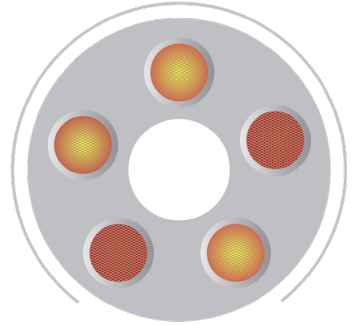
Bake multiple-sized pizzas with various toppings at the same time. Dynamic thermal management (pizza tracker) knows the location and size of each pizza and replenishes the heat only when and where it's needed.

Consistency

Consistently bakes artisan-quality pizza at volume. Center, underfloor, and finish flames ensure consistent, even baking every time.



PIZZA TRACKER



Enables precise, dynamic thermal management, allowing multiple-sized pies with varying toppings to bake evenly in a single rotation

OneRev Pays for Itself

1 COST SAVINGS OF **\$30K** A YEAR OR MORE



on a dedicated chef at the oven station
\$14/hour, operating 7 hrs a day, 6 days a week

2 **EASIER RECRUITING**



no need for a trained oven operator and reduced hours of new hire training

3 **CALCULATE OneRev ROI**



discover how OneRev can boost your profits



Increasing revenue while reducing operating costs is easy.

All you need to do is: BUILD, LOAD, REMOVE & SERVE OneRev will do the rest!