

Multiple, simultaneous cooking operations are a breeze with Wood Stone rotisseries. As well as adding a showy display to any cook line, these workhorses can cook a lot of food in a hurry. From the drive to the firebox to the spits and baskets, everything about these rotisseries is heavy-duty and built to last. Choose from wood-fired single spit rotisseries, multi spit rotisseries, gas vertical rotisseries and rotisserie accessories for all models.

Even grill temperatures and significant fuel savings are the two main features of our "Deep Heat-Sink" style Charbroilers. The heavy-duty firebox makes these self-contained, mobile, solid fuel cooking stations revolutionary in design and performance. These Charbroilers are known for the delicious flavor profiles they impart from the wood and charcoal fuel sources.

The Wood Stone Plancha is a highly responsive, high temperature, consistent cooking surface, backed by Wood Stone's reputation for quality engineered equipment. With a small footprint, the countertop model measures 36" wide by 37" deep. The Plancha is made from polished steel and can be ordered as a drop-in or a stand-alone unit with legs or casters.

Radiant Flame (Gas) A manually controlled wall of bright and powerful radiant gas flames. **(RFG)**
Infrared Underfloor 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 coal burning within the ceramic hearth of the oven. **(CL)****

Whatcom Vertical Rotisserie Model # WS-GVR-10

- Unique Vertical Roasting
- No Cross Contamination
- Cook Almost Anything
- Countertop Model Available
- Custom Accessories
- Beautiful Live Flame



Olympus Wood-Fired Rotisserie Model # WS-SFR-6

- High Production
- Durable Construction
- Rear Load & Unload
- 6 or 10 Spit Options
- Wood Broiler Option
- Custom Accessories
- Unique Flavor Profiles



Cascade Gas-Fired Rotisserie Model # WS-GFR-6

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



Okanogan Single Spit Rotisserie Model # WS-SSR

Shown with Mt. St. Helens Broiler

- Durable Ceramic Construction
- Even Consistent Heat
- Reduced Fuel Consumption
- Wide Range of Sizes
- Countertop Options



Mt. St. Helens Charbroiler

- Shallow Box Broiler
- Durable Ceramic Construction
- Reduced Fuel Consumption
- Wide Range of Sizes
- Countertop Options

Mt. Shuksan Deep Box Charbroiler

- Deep Box Broiler
- Durable Ceramic Construction
- Even Consistent Heat
- Reduced Fuel Consumption
- Wide Range of Sizes

Robata Grill

- Durable Ceramic Construction
- Sliding Grill Frame
- S/S Shelves for Warming, Holding or Slow Cooking
- Beautiful Live Flame

Satay (SATÉ) Grill

- Durable Ceramic Construction
- Sliding Grill Frame
- Even Consistent Heat
- Lower and Upper Grill
- Beautiful Live Flame

Josper by Wood Stone Charcoal Broiler Oven

- Enclosed Cooking Chamber
- Simplified Ventilation
- Greater Heat Control
- More Fuel Efficient
- Faster Cooking Speeds

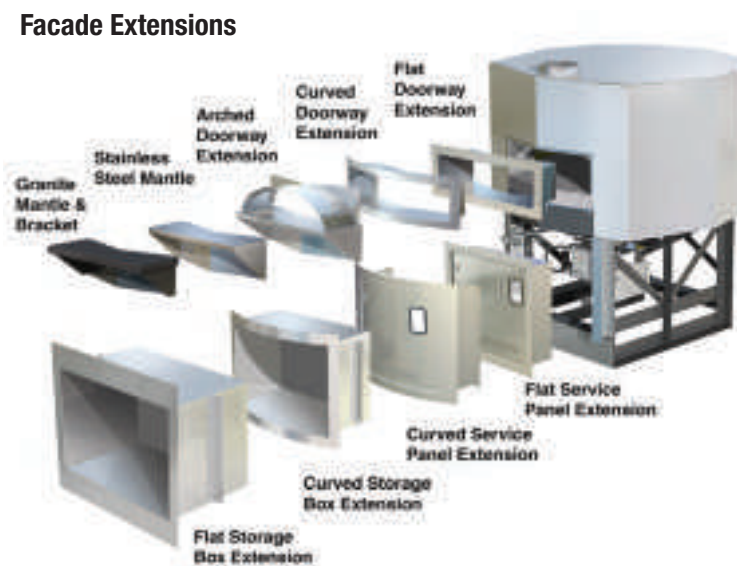


Plancha Countertop Model

- 4 Zone

TOOLS AND ACCESSORIES

- Oven Tools
- Facade Extensions
- Exhaust Hoods
- Mantles
- Storage Units
- Wood Management



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Coal-Fired (Solid Fuel) A fire fueled by coal burning within the ceramic hearth of the oven. **(CL)****

* Note: Infrared burners must be purchased at the time of order and cannot be added in the field.

** Wood Stone has a specialty line of ovens dedicated to coal-fired configurations. For additional information, please visit our website at www.woodstone-corp.com or give us a call today (800) 988-8103.

With committed clients such as **Carrabba's Italian Grill, California Pizza Kitchen, Wolfgang Puck** and many others, Wood Stone has sold over 8,000 ovens in 70+ countries worldwide.

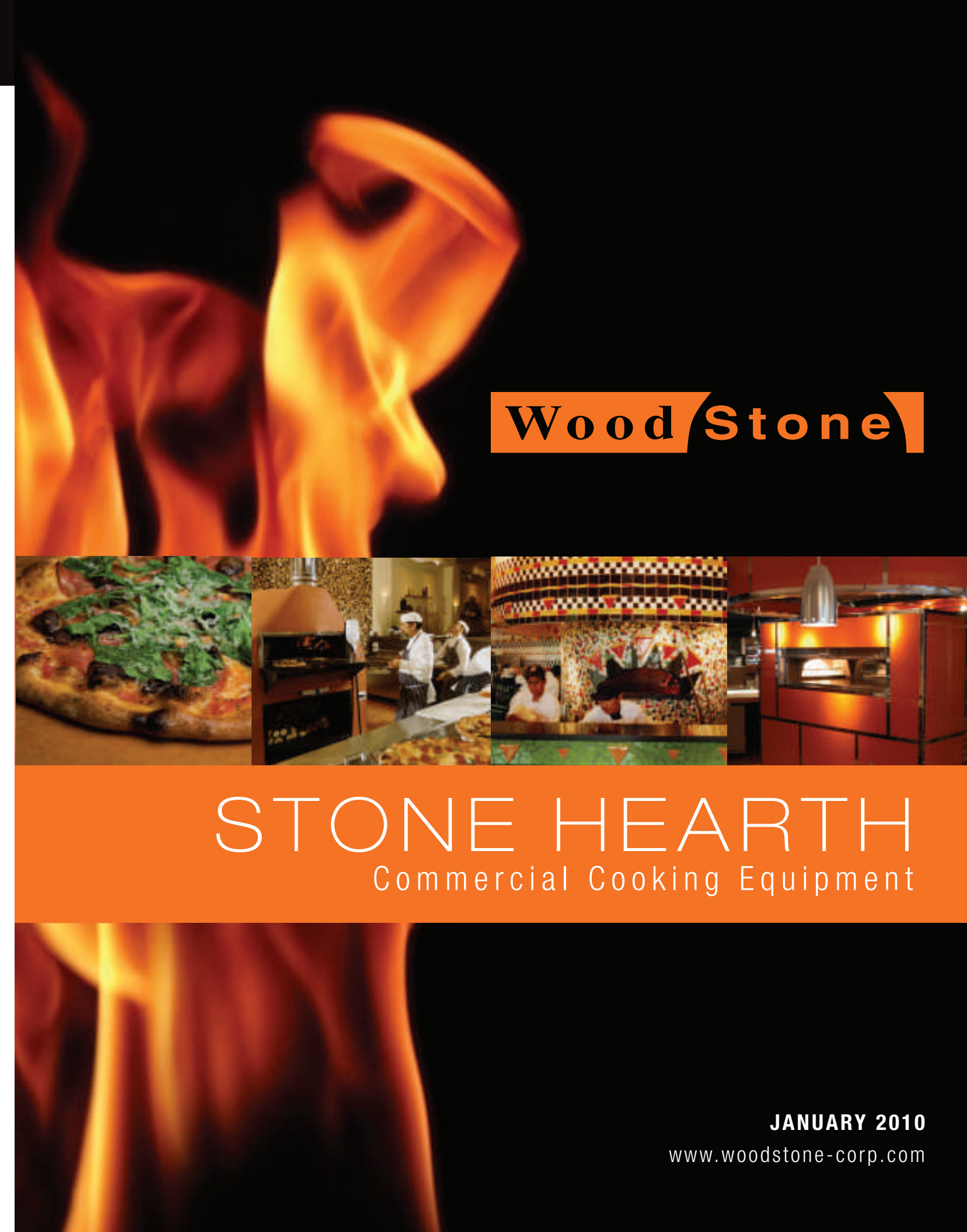
Visit us online at www.woodstone-corp.com

Wood Stone

WOOD STONE CORPORATION
 1801 W. Bakerview Rd.
 Bellingham, WA 98226 USA

Tel. (360) 650-1111
 Fax (360) 650-1166
 Toll Free (800) 988-8103

Website: www.woodstone-corp.com
E-mail: info@woodstone-corp.com



Wood Stone

STONE HEARTH
 Commercial Cooking Equipment



Oven Shown:
Island Series Gas-Fired
Model # WS-IS-VA-CT



Oven Shown:
Bistro 4343 Gas-Fired Oven
Model # WS-BL-4343-RFG



Oven Shown:
Mt. Adams 5' Gas-Fired
Model # WS-MS-5-RFG-IR
(Shown with optional stainless
steel mantle)



Oven Shown:
Fire Deck 8645
Gas-Fired Oven
Model #
WS-FD-8645-RFG-L/R-IR
(Shown with Optional Storage Boxes)



DESIGNER MODIFIED
Innovative modifications to Wood
Stone's existing series of ovens.
**Double Doors, Viewing Windows,
Facade Extensions, Decorative
Flame, Broiler Drawers**
ETL ETL CE



DESIGNER MODULAR
A new approach to customization
using matched components.
**Flexible modular offerings -
unparalleled possibilities**
ETL ETL



DESIGNER CREATED
Original creations that capture
your vision, with Wood Stone
performance and durability built in.
**Design your Wood Stone oven from
the ground up! Call us to discuss
your vision.**
ETL ETL



TANDOOR OVENS
• Cooks like Clay
• Longer Lifespan
• Durable Ceramic Interior
• Consistent Reliable Heat
• Available in 31" & 35" Sizes
• Round, Square & Octagonal
• Fits Thru Standard Doorways



DUCK OVEN
• Visible Flame
• High Production
• Gas, Wood or Combo
• Viewing Windows
• Easy to Clean
• Facade Friendly
• Removable Grease Pan
ETL ETL



COAL-FIRED OVEN
• Rectangular Footprint
• 4"+ Thick Floor & Dome
• Visible Flame
• High Production
• Coal and Gas-Fired
• Infrared Burner Option
• Cook Line Friendly
• Facade Friendly
• 4 Sizes Available



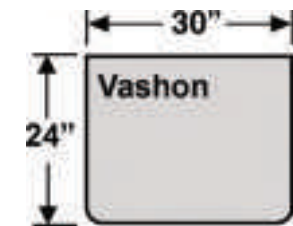
**NAPLES STYLE
DUAL TEMP, GAS OVEN**
• Traditional Shape
• 4"+ Thick Floor & Dome
• Visible Flame
• High Production
• Gas, Wood or Combo
• Infrared Burner Option
• Centerpiece of Kitchen
• Facade Friendly
• High Temp Cooking



**DUAL BURNER BISTRO
PITA BREAD OVEN**
• Compact Rectangular Footprint
• Dual Flame
• Gas-Fired
• High Temp Cooking
• Great for Pizza
ETL ETL CE

Wood Stone's Countertop Stone Hearth Oven.

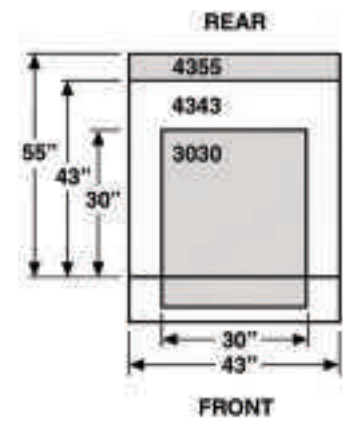
Wood Stone's Vashon Stone Hearth Countertop Oven opens up even more possibilities for using stone hearth cooking in your foodservice operation. Presented in a sealed chamber with a beautiful live flame, this electric/gas oven offers the simplicity of a standard oven with the visual and cooking advantages of a stone hearth oven.



- Compact Size
- Cooks Like a Stone Hearth Oven
- Designed with No Ventilation Requirements
- Gas, Electric
- Even Cooking Environment
- Rapid Heat Up Time
- Programmable Control Panel
- Ceramic Floor Construction
- Fully Listed



Space limitations? Bistro ovens can disassemble and fit through any standard door (32") and with their compact footprint fit in almost any cook line. With their stainless steel exterior they can be set in place with no facade necessary. As with all Wood Stone equipment, the flame commands your customers' attention.



- Compact Footprint
- Visible Flame
- Low to Medium Production
- Gas, Wood or Combo
- Available Finished
- High Temp Cooking
- 3-5 Minute Pizzas
- Fully Listed



Island Series Capacity

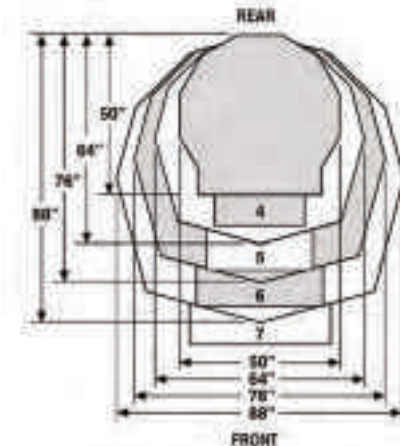
Pizza Size	8"	10"	12"	14"
Vashon	2	2	1	1

Bistro Line Hearth Capacity

Pizza Size	8"	10"	12"	16"
Bistro 3030	4	2-3	1	1
Bistro 4343	8	6	4	2
Bistro 4355	9	7	6	4

Ovens and capacity combinations highlighted are considered an operational challenge.

Inspired by traditional European stone hearth oven shapes, the Mountain Series oven is the natural centerpiece for any show kitchen. Mountain Series ovens are very facade friendly. Build your restaurant, and your menu, around this high production show stopper.



- Traditional Shape
- 4"+ Thick Floor & Dome
- Visible Flame
- High Production
- Gas, Wood or Combo
- Infrared Burner Option
- Facade Friendly
- High Temp Cooking
- 3-5 Minute Pizzas
- Fully Listed



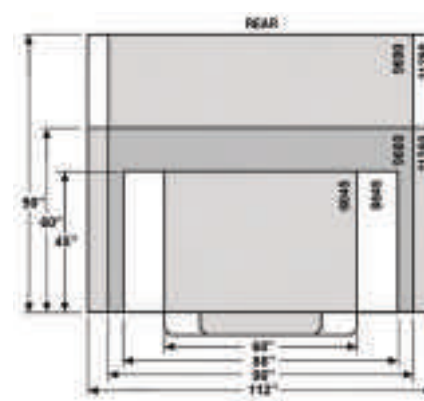
Mountain Series Hearth Capacity

Pizza Size	8"	10"	12"	16"
Mt. Chuckanut 4'	8-10	5-6	4	1-2
Mt. Adams 5'	12-16	10-12	8	5
Mt. Baker 6'	18-22	14-16	10-12	6-8
Mt. Rainier 7'	36-40	22-26	16-20	8-10

Ovens and capacity combinations highlighted are considered an operational challenge.

Brick Oven meets Deck Oven in the Fire Deck Series.

Rectangular in shape and ready to set in place and start cooking, they are a great way to bring stone hearth quality to a space traditionally occupied by deck ovens. The Fire Deck can be facaded or it comes standard with a partial stainless steel (6045, 8645) or galvanized exterior (9660, 9690, 11260, 11290).



- Rectangular Footprint
- 4"+ Thick Floor & Dome
- Visible Flame
- High Production
- Gas, Wood or Combo
- Infrared Burner Option
- Facade Friendly
- High Temp Cooking
- 3-5 Minute Pizzas
- Fully Listed



Fire Deck Hearth Capacity

Pizza Size	8"	10"	12"	16"
Fire Deck 6045	16	10	6	4
Fire Deck 8645	20	14	10	6
Fire Deck 9660	40	24	15	8
Fire Deck 9690	60	40	25	16
Fire Deck 11260	50	32	18	10
Fire Deck 11290	75	55	35	20

To get specific design information about Wood Stone equipment, visit the Wood Stone website for spec sheets and CAD symbols.

Three ways to create customized ovens, all engineered to Wood Stone standards.

Original creations that capture your vision, with Wood Stone performance and durability built in.

Wood Stone's Designer Series Stone Hearth Oven provides Wood Stone's legendary performance and reliability in a highly engineered package offering unparalleled possibilities for those desiring a customized oven to fit their needs.

Send us your design/drawings or call us to discuss your ideas. We want to build your next Stone Hearth Oven.

What's your vision?

