



Oven shown with optional stainless steel mantle.

Hearth Capacity	
200 mm pizzas	12 - 15
250 mm pizzas	7 - 9
300 mm pizzas	5 - 7
400 mm pizzas	3 - 4

Optional Accessories

- Stainless Steel or Black Granite Mantle
- Stainless Steel Oven Tool Set (with stainless steel hangers)
- Custom Finishes (stucco-ready, stainless steel, copper)
- Stack-Mounted Exhaust Fan
- Custom Oven-Mounted Exhaust Hood

The Mt. Adams Dual-Temperature, Gas-Fired Oven

The Mt. Adams dual-temperature, gas-fired oven features a standard door opening 760 mm wide x 250 mm high. The inside diameter of the oven floor is 1.3 m, resulting in a 1.4 square-meter cooking surface. The oven is suitable for installation with only 25 mm side clearance to combustible building materials.

The dense, high-temperature ceramic formulation of which the hearth and dome are cast creates a "deep heat sink" within the chamber of the oven. The oven is primarily heated by an easily adjustable (30.8kW max.) wall of radiant flame located at the rear of the cooking chamber. A 24.3kW thermostatically controlled infrared burner mounted under the floor ensures constant deck temperatures. The combined effect of these heat sources makes the Mt. Adams a very powerful and responsive stone hearth oven.

The 500 Kg, monolithic, cast-ceramic floor sits on 100 mm of rigid insulation and is poured to a thickness of 100 mm. The 500 Kg, monolithic dome is also cast to a thickness of 100 mm. The hearth and dome are connected and supported by a carefully tensioned stainless steel exoskeleton, which ensures structural integrity and long life. The body of the oven rests on a 10-gauge steel pan bolted to a heavy-duty, 75 mm angle iron stand. The oven is wrapped with at least 50 mm of spun ceramic fiber insulation and enclosed (top and sides) with 16-gauge galvanized steel. The oven arrives completely assembled and ready to set in place.

The oven can be manufactured to burn either propane or natural gas; *this must be specified at the time of order.*

The oven vents through a 254 mm (I.D.) flue collar located above the doorway. Our gas ovens are suitable for venting through an exhaust hood.

NATURAL GAS (METHANE)

I_{2H(20)} for use in AT, DK, ES, FI, IE, IT, PT, GB, SE, CH, GR, EE, LV, SI, CR, SK, CZ

I_{2E(25)} for use in DE

I_{2L(25)} for use in NL

PROPANE and PROPANE BLENDS

I₃₊ (28-30/37/50) for use in BE, ES, FR, IE, IT, PT, GB, CR, GR, CH, CY

I_{3B/P} (28-30/37/50) for use in SE, CH, AT, DK, FI, DE, NL, NO, HU, PL, SI, FR, CY, LT, SK, MT, CZ

I_{3P} (30/37/50) for use in BE, DE, ES, FR, IR, IE, NL, PT, GB, IS, GR, CY, EE, HU, LV, MT, SI, CH



WoodStone

1801 W. Bakerview Rd. Corporation
Bellingham, WA 98226

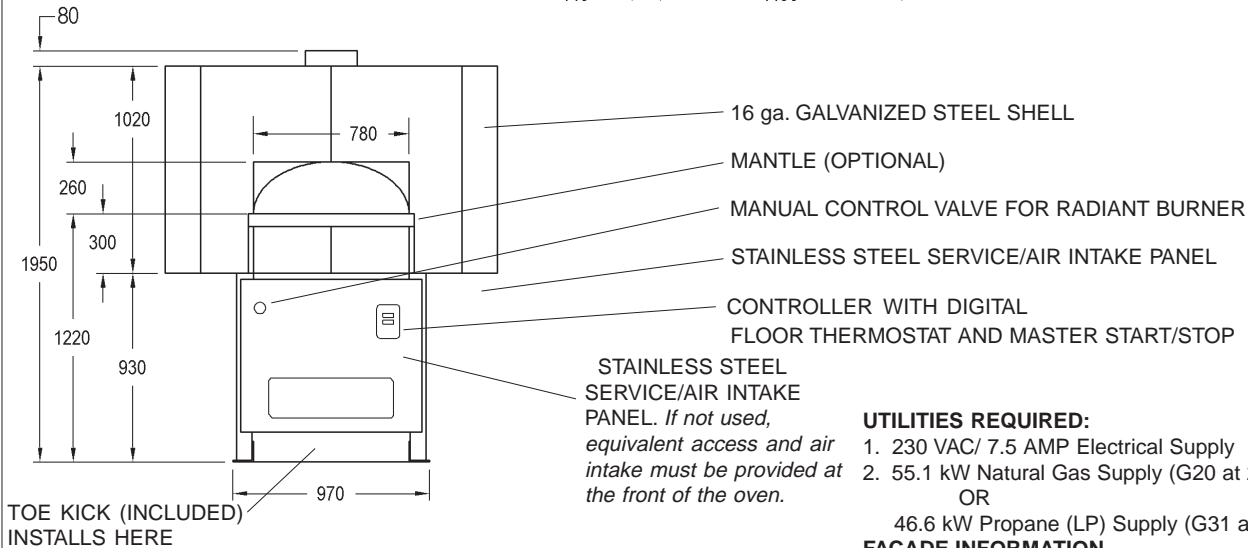
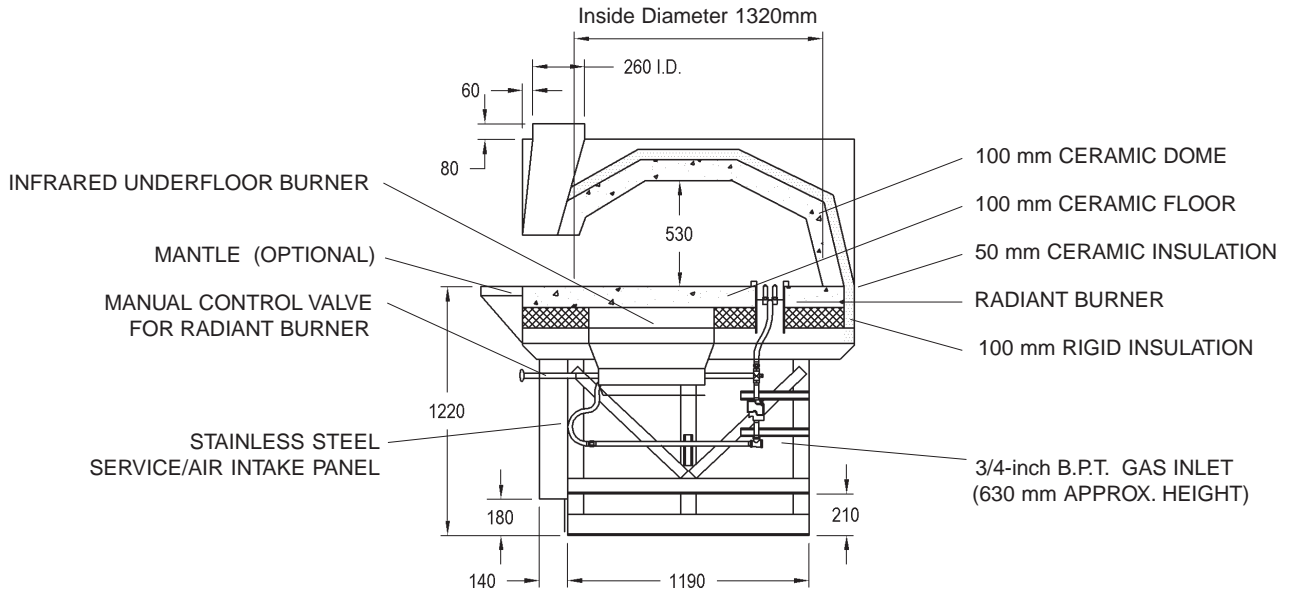
Toll Free (800) 988-8103
Tel (360) 650-1111
Fax (360) 650-1166

Mt. Adams

Dual-Temperature Gas-Fired Oven

Model

WS-MS-5-RFG-IR-CE



UTILITIES REQUIRED:

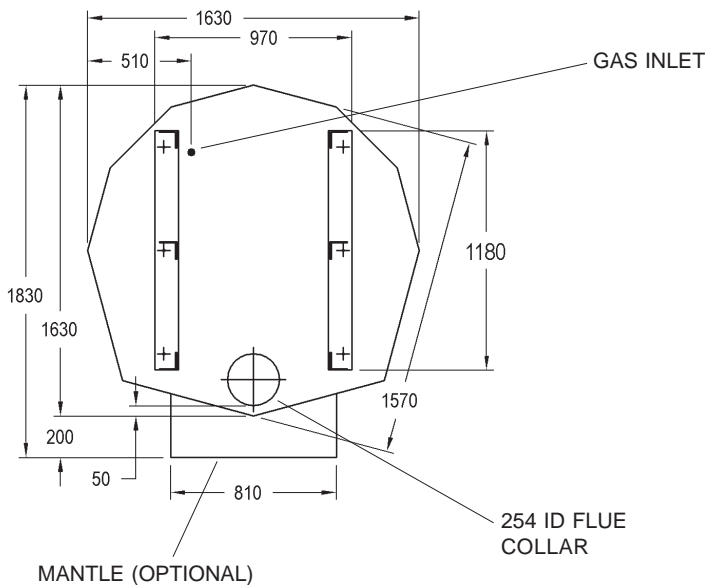
1. 230 VAC/ 7.5 AMP Electrical Supply
2. 55.1 kW Natural Gas Supply (G20 at 20mbar) OR 46.6 kW Propane (LP) Supply (G31 at 37mbar)

FACADE INFORMATION

1. All facades or enclosures are by others; see installation information for details.
2. Any facade or enclosure below the mantle must allow the following:
 - a) Unobstructed access 430 mm to each side of centerline for removal of service / intake panel.
 - b) Easy access to all controls.
 - c) Sufficient combustion air for gas burners; see installation information for details.

VENTING INFORMATION

This oven must be vented using an exhaust hood.



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Unit Shipping Weight: 1630 Kg

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

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