



Oven shown with optional stainless steel mantle.

Hearth Capacity	
200mm pizzas	18 - 22
250mm pizzas	11 - 13
300mm pizzas	8 - 10
400mm pizzas	6 - 8

### 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. Baker Radiant Flame, Gas-Fired Oven

The Mt. Baker radiant flame, gas-fired oven features a standard door opening 890mm wide x 250mm high. The inside diameter of the oven floor is 1.6m, resulting in a 2 square-meter cooking surface. The oven is suitable for installation with only 25mm 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 heated by an easily adjustable (105,000 BTU max.) wall of radiant flame located at the rear of the cooking chamber.

The 725 Kg, monolithic, cast-ceramic floor sits on 100mm of rigid insulation and is poured to a thickness of 100mm. The 590 Kg, monolithic dome is also cast to a thickness of 100mm. 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, 75mm angle iron stand. The oven is wrapped with at least 50mm 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 Mt. Baker can be manufactured to burn either propane or natural gas; *this must be specified at the time of order.*

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

The Mt. Baker Radiant Flame gas oven *can be* manufactured to be fully and easily convertible to a Dual Temperature gas oven (*this must be specified at time of order*).

#### NATURAL GAS (METHANE)

I<sub>2H(20)</sub> for use in AT, DK, ES, FI, IE, IT, PT, GB, SE, CH, GR, EE, LV, SI, CR, SK, CZ

I<sub>2E(25)</sub> for use in DE

I<sub>2L(25)</sub> for use in NL

#### PROPANE and PROPANE BLENDS

I<sub>3+</sub> (28-30/37/50) for use in BE, ES, FR, IE, IT, PT, GB, CR, GR, CH, CY

I<sub>3B/P</sub> (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<sub>3P</sub> (30/37/50) for use in BE, DE, ES, FR, IR, IE, NL, PT, GB, IS, GR, CY, EE, HU, LV, MT, SI, CH



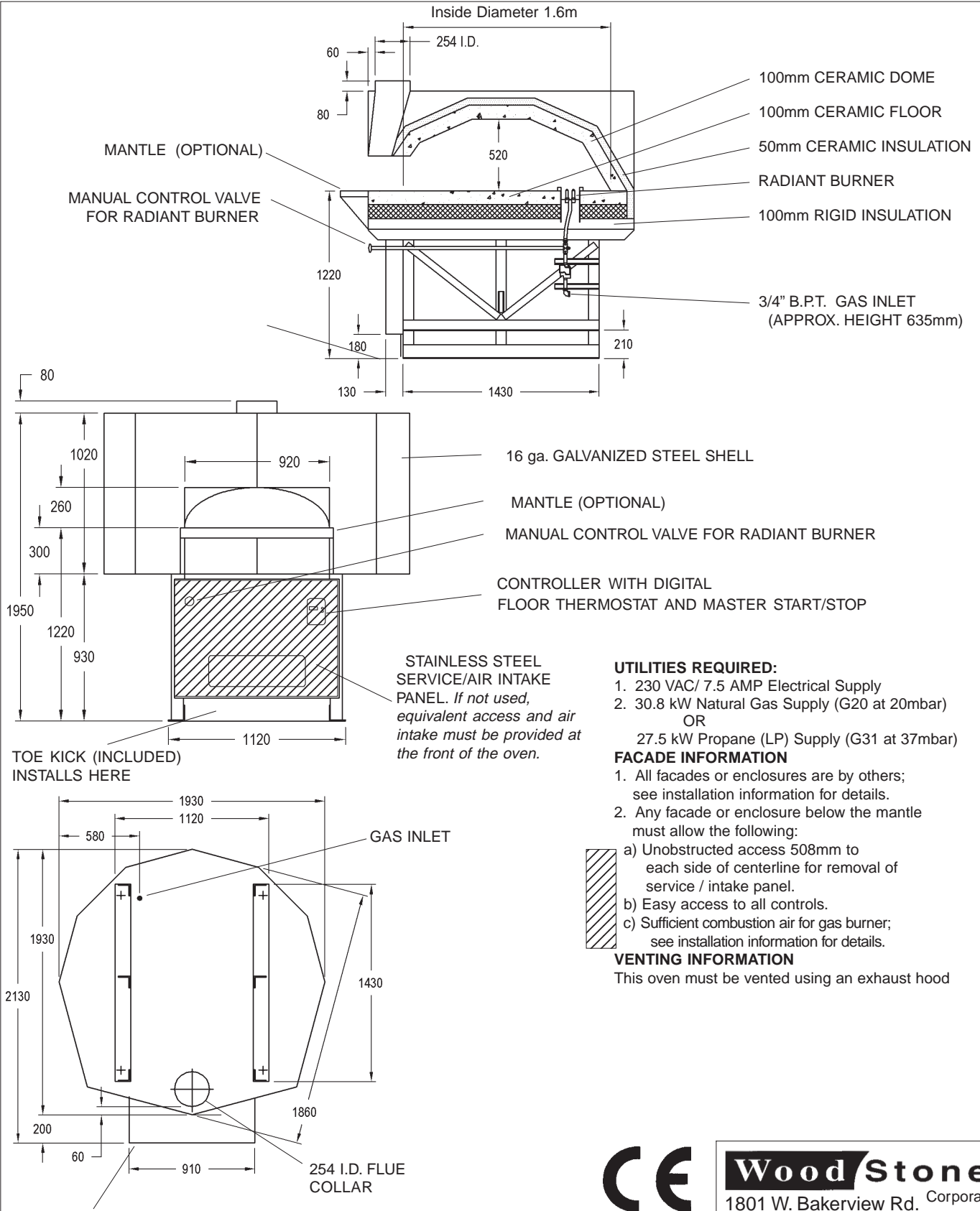
**WoodStone** Corporation  
 1801 W. Bakerview Rd.  
 Bellingham, WA 98226  
 Toll Free (800) 988-8103  
 Tel (360) 650-1111  
 Fax (360) 650-1166

# Mt. Baker

# Radiant Flame Gas-Fired Oven

Model

# WS-MS-6-RFG-CE



TOE KICK (INCLUDED)  
INSTALLS HERE

STAINLESS STEEL  
SERVICE/AIR INTAKE  
PANEL. *If not used,  
equivalent access and air  
intake must be provided at  
the front of the oven.*

### UTILITIES REQUIRED:

1. 230 VAC/ 7.5 AMP Electrical Supply
2. 30.8 kW Natural Gas Supply (G20 at 20mbar)  
OR  
27.5 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 508mm to each side of centerline for removal of service / intake panel.
- b) Easy access to all controls.
- c) Sufficient combustion air for gas burner; see installation information for details.

### VENTING INFORMATION

This oven must be vented using an exhaust hood

MANTLE (OPTIONAL)

## Unit Shipping Weight: 2,090 Kg

An ongoing program of product improvement may require us to change specifications without notice. Revised February 2006



**Wood Stone** Corporation  
1801 W. Bakerview Rd.  
Bellingham, WA 98226  
Toll Free (800) 988-8103  
Tel (360) 650-1111  
Fax (360) 650-1166