

WoodStone



Oven shown with optional stainless steel mantle.

MT. BAKER 6'

Stone Hearth Oven



Job Name	
Model	WS-MS-6-RFG-CE
Item#	
Fuel Type	Gas-Fired

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-kW max.) wall of radiant flame located at the rear of the cooking chamber.

The 725-Kg, monolithic, 100mm thick, cast-ceramic floor sits on 100mm of rigid insulation. The 590-Kg, monolithic dome is also cast to a thickness of at least 100mm. The hearth and dome are connected and supported by a carefully tensioned 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 Mt. Baker vents through a 254mm O.D. flue collar located above the doorway. The Mt. Baker vents through a 254mm O.D. flue collar located above the doorway. The oven must be vented as a Type A or Type B₁₁ appliance, and in accordance with all applicable codes

The Mt. Baker Radiant Flame Gas-Fired ovens can be manufactured to be fully and easily convertible to Dual Burner, Gas-Fired ovens (this must be specified at time of order).

NATURAL GAS (METHANE)

I2H(20) for use in: AT, DK, ES, FI, IE, IT, PT, GB, SE, CH, GR, CR

I2E(20) for use in DE

I2L(25) for use in NL

PROPANE and PROPANE BLENDS

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

I3P(30/37/50) for use in: DE, IE, ES, FR, PT, NL, CH and GB

I3B/P (28-30/37) for use in: DE, SE, AT, DK, FI, NL, CH, NO, FR

I3P (30/37/50) for use in: BE, DE, ES, FR, IR, IE, NL, PT, GB, IS, GR, CY, EE, HU, LV, MT, SI, CH

I3B/P(50) for use in: DE, SE, AT, DK, FI, NL, CH, FR

I2ELL for use in DE

Hearth Capacity

200 mm pizzas	18-22
250 mm pizzas	14-16
300 mm pizzas	10-12
400 mm pizzas	6-8

Assuming 5-minute cook times, the approximate maximum hourly production capacity can be calculated by multiplying the above numbers by 12.

OPTIONAL ACCESSORIES

- Doorway and Service Panel Extensions
- Stainless Steel or Black Granite Mantles
- Stainless Steel Oven Tools
- Custom Finishes
- Exhaust Fan
- Exhaust Hood
- Wood Burning Option
- Custom Wood Burning Accessories
- Multiple Opening Option



0359



An ongoing program of product improvement may require us to change specifications without notice.
Revised August 2009

WOOD STONE CORPORATION

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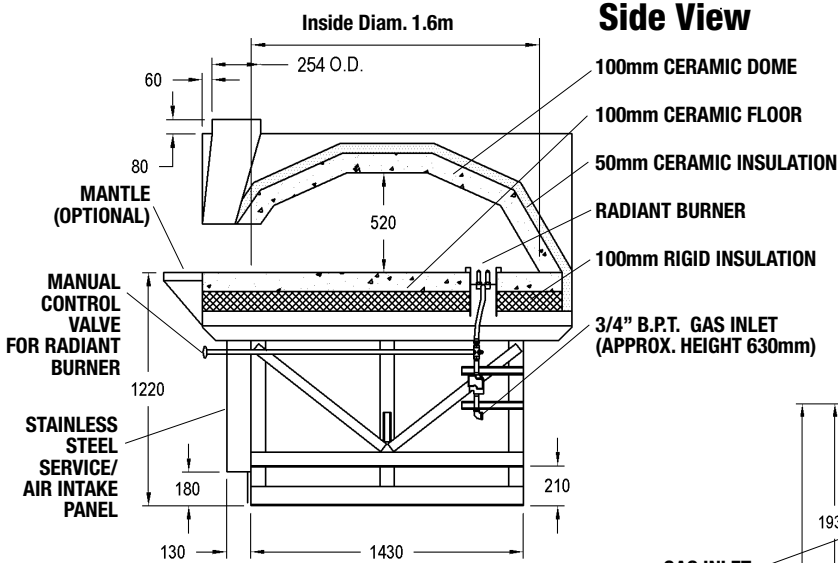
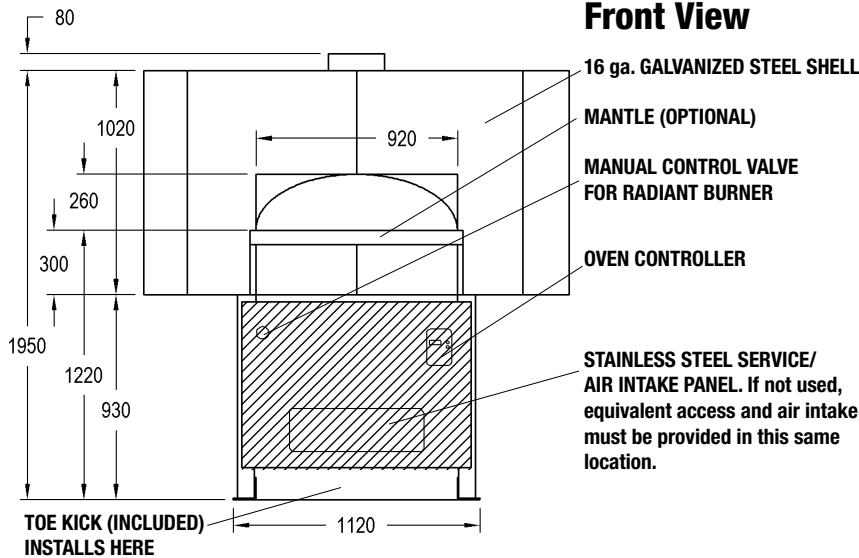


MT. BAKER 6'

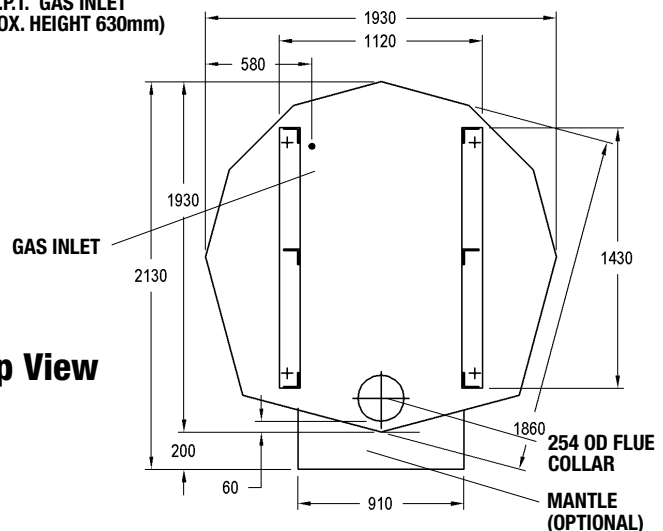
Radiant Flame, Gas-Fired Oven

Model

WS-MS-6-RFG-CE



Top View



UTILITIES REQUIRED:

1. 230-VAC/ 0.5-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 406mm 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

The Mt. Baker vents through a 254mm O.D. flue collar located above the doorway. The Mt. Baker vents through a 254mm O.D. flue collar located above the doorway. The oven must be vented as a Type A or Type B₁₁ appliance, and in accordance with all applicable codes.

Unit Shipping Weight:
2,090 Kg



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