

# WoodStone



Oven shown with optional stainless steel mantle.

## MT. BAKER 6'

Stone Hearth Oven



### Job Name

### Model

WS-MS-6-RFG-IR-CE

### Item#

### Fuel Type

Dual Burner

The Mt. Baker Dual Burner, 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 primarily heated by an easily adjustable (30.8-kW max.) wall of radiant flame located at the rear of the cooking chamber. A 24.3-kW thermostatically controlled infrared burner mounted under the floor ensures constant deck temperatures. The combined effect of these heat sources makes the Mt. Baker a very powerful and responsive stone hearth oven.

The 725-Kg, monolithic, 100mm thick, cast-ceramic floor sits on 100mm of rigid insulation. The 590-Kg, monolithic dome is 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 oven must be vented as a Type A or Type B<sub>11</sub> appliance, and in accordance with all applicable codes

### 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



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

### WOOD STONE CORPORATION

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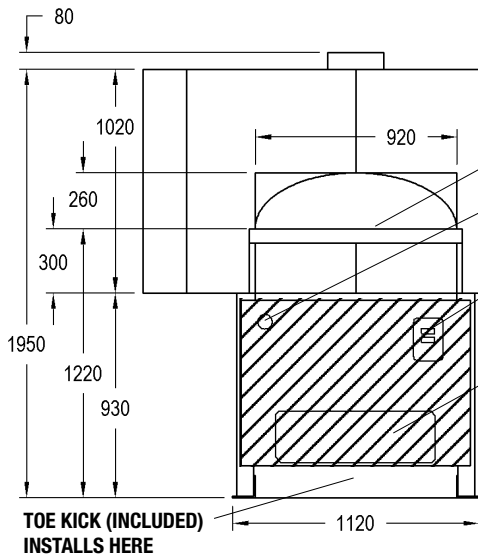


# MT. BAKER 6'

Dual Burner, Gas-Fired Oven

Model

WS-MS-6-RFG-IR-CE



## Front View

16 ga. GALVANIZED STEEL SHELL

MANTLE (OPTIONAL)

MANUAL CONTROL VALVE FOR RADIANT BURNER

CONTROLLER

STAINLESS STEEL SERVICE/AIR INTAKE PANEL. If not used, equivalent access and air intake must be provided in this same location.

## 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:

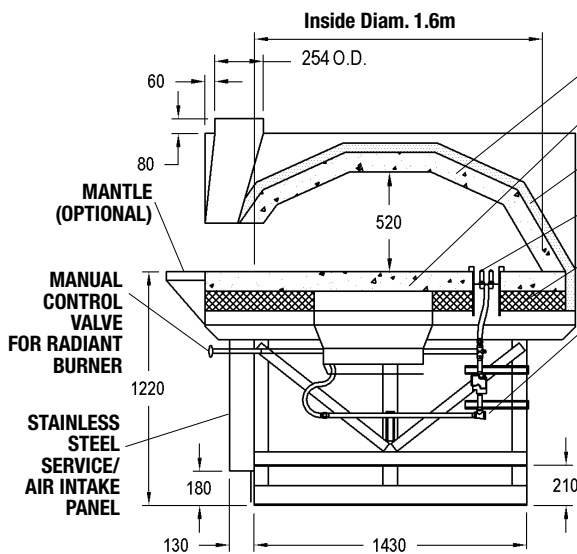
- a) Unobstructed access 406mm to each side of centerline for removal of service / intake panel.
- b) Easy access to all controls.
- c) Sufficient combustion air for gas burner; see installation information for details.



## VENTING INFORMATION

The Mt. Baker vents through a 254mm O.D. flue collar located above the doorway. The oven must be vented as a Type A or Type B<sub>1</sub> appliance, and in accordance with all applicable codes

**Unit Shipping Weight:**  
**2,090 Kg**



## Side View

100mm CERAMIC DOME

100mm CERAMIC FLOOR

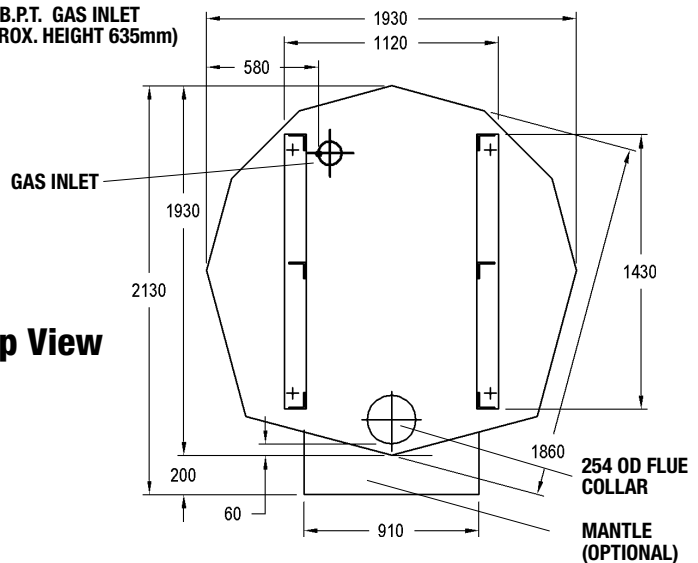
50mm CERAMIC INSULATION

RADIANT BURNER

100mm RIGID INSULATION

3/4" B.P.T. GAS INLET (APPROX. HEIGHT 635mm)

## Top View



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