

MT. RAINIER 7'

Stone Hearth Oven



Oven shown with optional stainless steel mantle.

Job Name

Model

WS-MS-7-RFG-CE

Item#

Fuel Type

Gas-Fired

Hearth Capacity

200 mm pizzas	36-40
250 mm pizzas	22-26
300 mm pizzas	16-20
400 mm pizzas	8-10

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 Tool Set
- Custom Finishes
- Exhaust Fan
- Exhaust Hood
- Wood Burning Option
- Custom Wood Burning Accessories
- Multiple Opening Option

The Mt. Rainier Radiant Flame, Gas-Fired oven features a standard door opening 890mm wide x 305mm high. The inside diameter of the oven floor is 1.9m, 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 (36.1-kW max.) wall of radiant flame located at the rear of the cooking chamber.

The 900-Kg, monolithic, 100mm thick, cast-ceramic floor sits on 100mm of rigid insulation. The 820-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. Rainier can be manufactured to burn either propane or natural gas; this must be specified at the time of order.

The Mt. Rainier 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. Rainier Radiant Flame, Gas-Fired oven can be manufactured to be fully and easily convertible to a Dual Burner Gas-Fired oven (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



WoodStone

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

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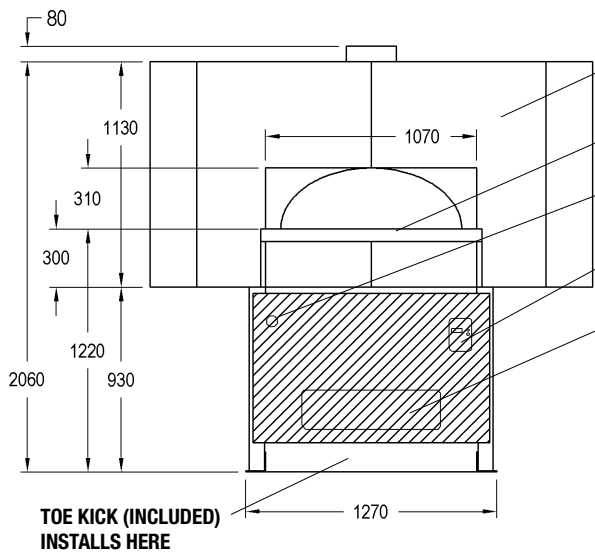
info@woodstone-corp.com or visit www.woodstone-corp.com



MT. RAINIER 7'

Stone Hearth Deck Oven

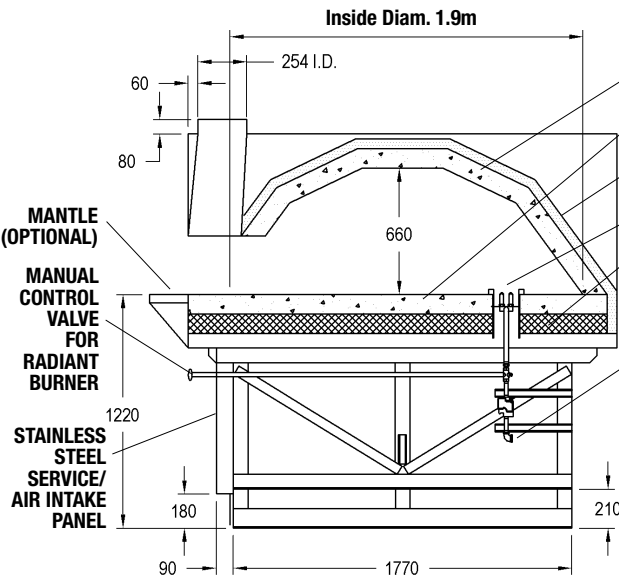
Model
WS-MS-7-RFG-CE



Front View

- 16 ga. GALVANIZED STEEL SHELL
- MANTLE (OPTIONAL)
- MANUAL CONTROL VALVE FOR RADIANT BURNER
- OVEN CONTROLLER
- STAINLESS STEEL SERVICE/AIR INTAKE PANEL. If not used, equivalent access and air intake must be provided at the front of the oven.

TOE KICK (INCLUDED) INSTALLS HERE

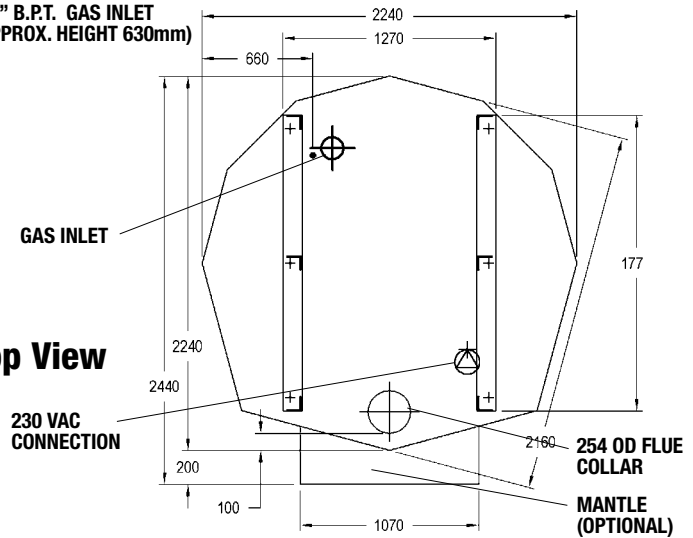


Side View

- 100mm CERAMIC DOME
- 100mm CERAMIC FLOOR
- 50mm CERAMIC INSULATION
- RADIANT BURNER
- 100mm RIGID INSULATION
- 3/4" B.P.T. GAS INLET (APPROX. HEIGHT 630mm)

- MANTLE (OPTIONAL)
- MANUAL CONTROL VALVE FOR RADIANT BURNER
- STAINLESS STEEL SERVICE/AIR INTAKE PANEL

Top View



UTILITIES REQUIRED:

1. 230 VAC/ 0.5-AMP Electrical Supply
2. 36 kW Natural Gas Supply (G20 at 20mbar)
OR
41.6 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 584mm 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. Rainier 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:
2,700 Kg**



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