



Oven shown with optional stainless steel mantle.

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

### Optional Accessories

- **Stainless Steel or Black Granite Mantle**
- **Decorative Oven-Mounted Woodbox**
- **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. Rainier Dual-Temperature, Gas-Fired Oven

The Mt. Rainier dual-temperature, 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 primarily heated by an easily adjustable wall of radiant flame (38.1 kW max.) located at the rear of the cooking chamber. A 26.4kW thermostatically controlled infrared burner mounted under the floor ensures constant deck temperatures. The combined effect of these heat sources makes the Mt. Rainier a very powerful and responsive stone hearth oven.

The 900 Kg, monolithic, cast-ceramic floor sits on 100mm of rigid insulation and is poured to a thickness of 100mm. The 820 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. Rainier 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.

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

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

I<sub>3P (30/37/50)</sub> 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

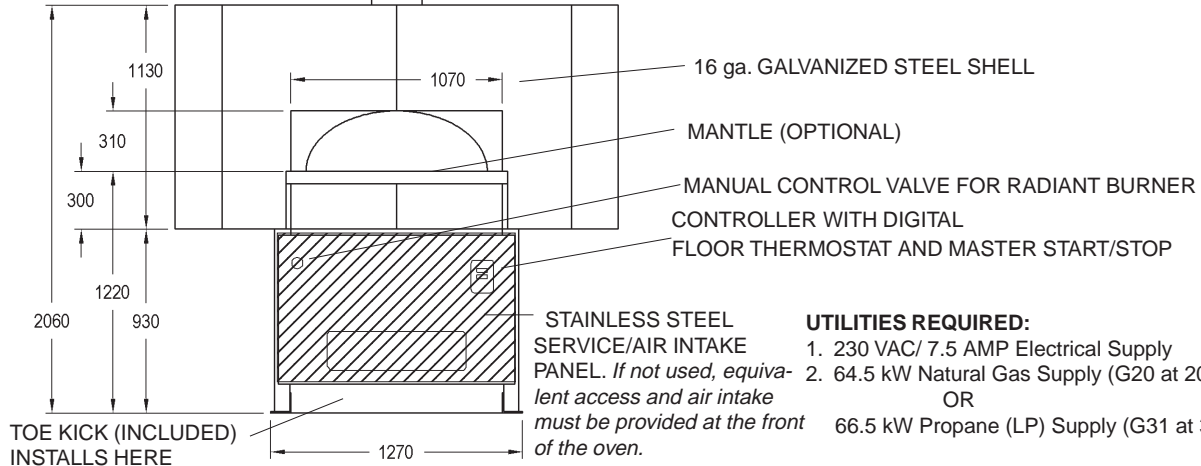
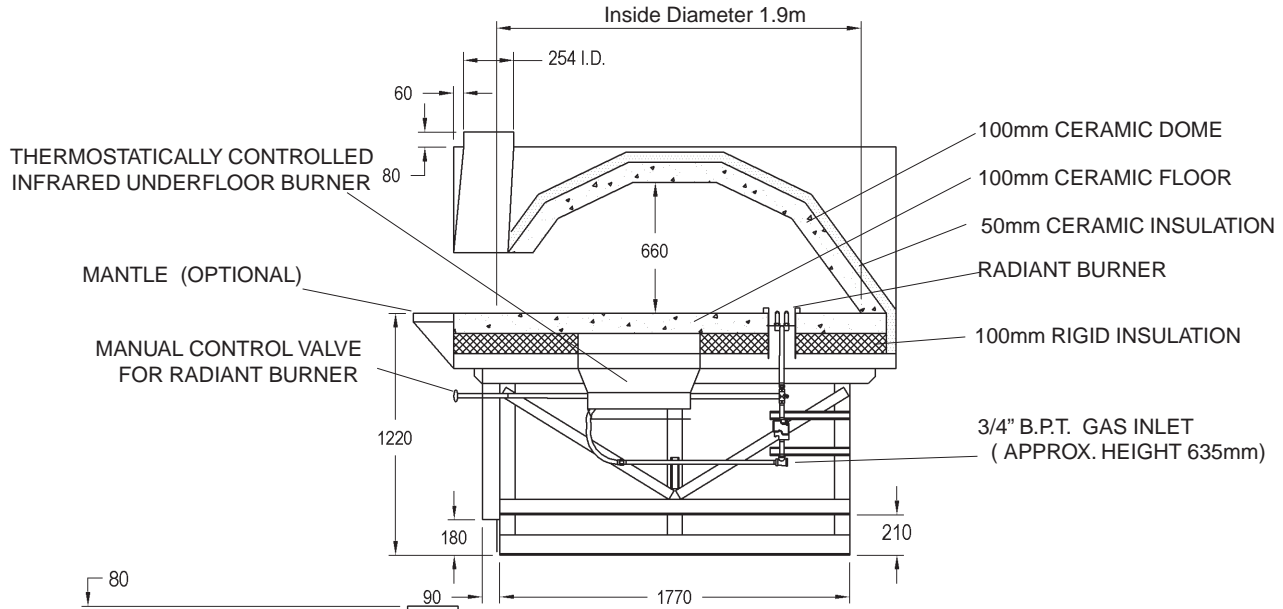
Toll Free (800) 988-8103  
 Tel (360) 650-1111  
 Fax (360) 650-1166

# Mt. Rainier

## Dual-Temperature Gas-Fired Oven

Model

WS-MS-7-RFG-IR-CE



**UTILITIES REQUIRED:**

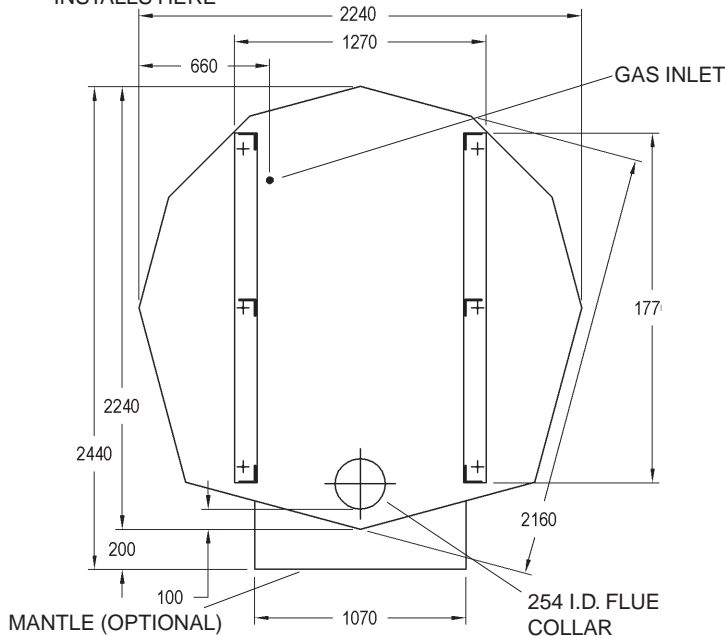
1. 230 VAC/ 7.5 AMP Electrical Supply
2. 64.5 kW Natural Gas Supply (G20 at 20mbar) OR 66.5 kW Propane (LP) Supply (G31 at 37mbar)

**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 584mm 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 through an exhaust hood.



**Unit Shipping Weight: 2,700 Kg**



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

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