

# WoodStone

## MT. RAINIER 7'

Dual Burner, Gas-Fired Oven



Oven shown with optional stainless steel mantle.

<b>Job Name</b>	
<b>Model</b>	WS-MS-7-RFG-IR-CE
<b>Item#</b>	
<b>Fuel Type</b>	<b>Dual Burner</b>

The Mt. Rainier Dual Burner, Gas-Fired oven features a standard door opening 1070mm wide x 310mm high. The inside diameter of the oven floor is 1.9 meters, 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, 100mm thick, cast-ceramic floor sits on 100mm of rigid insulation. 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 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 B<sub>11</sub> appliance, and in accordance with all applicable codes.

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 Tools
- Custom Finishes
- Exhaust Fan
- Exhaust Hood
- Wood Burning Option  
(Wood burning models must be vented for solid fuel)
- Custom Wood Burning Accessories
- Multiple Opening / Viewing Window Option

### NATURAL GAS (METHANE)

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

I<sub>2E</sub>(20) for use in DE

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

### PROPANE and PROPANE BLENDS

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

I<sub>3P</sub>(30/37/50) for use in: DE, IE, ES, FR, PT, NL, CH and GB

I<sub>3B/P</sub>(28-30/37) for use in: DE, SE, AT, DK, FI, NL, CH, NO, FR

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

I<sub>3B/P</sub>(50) for use in: DE, SE, AT, DK, FI, NL, CH, FR

I<sub>2ELL</sub> for use in DE



An ongoing program of product improvement may require us to change specifications without notice.  
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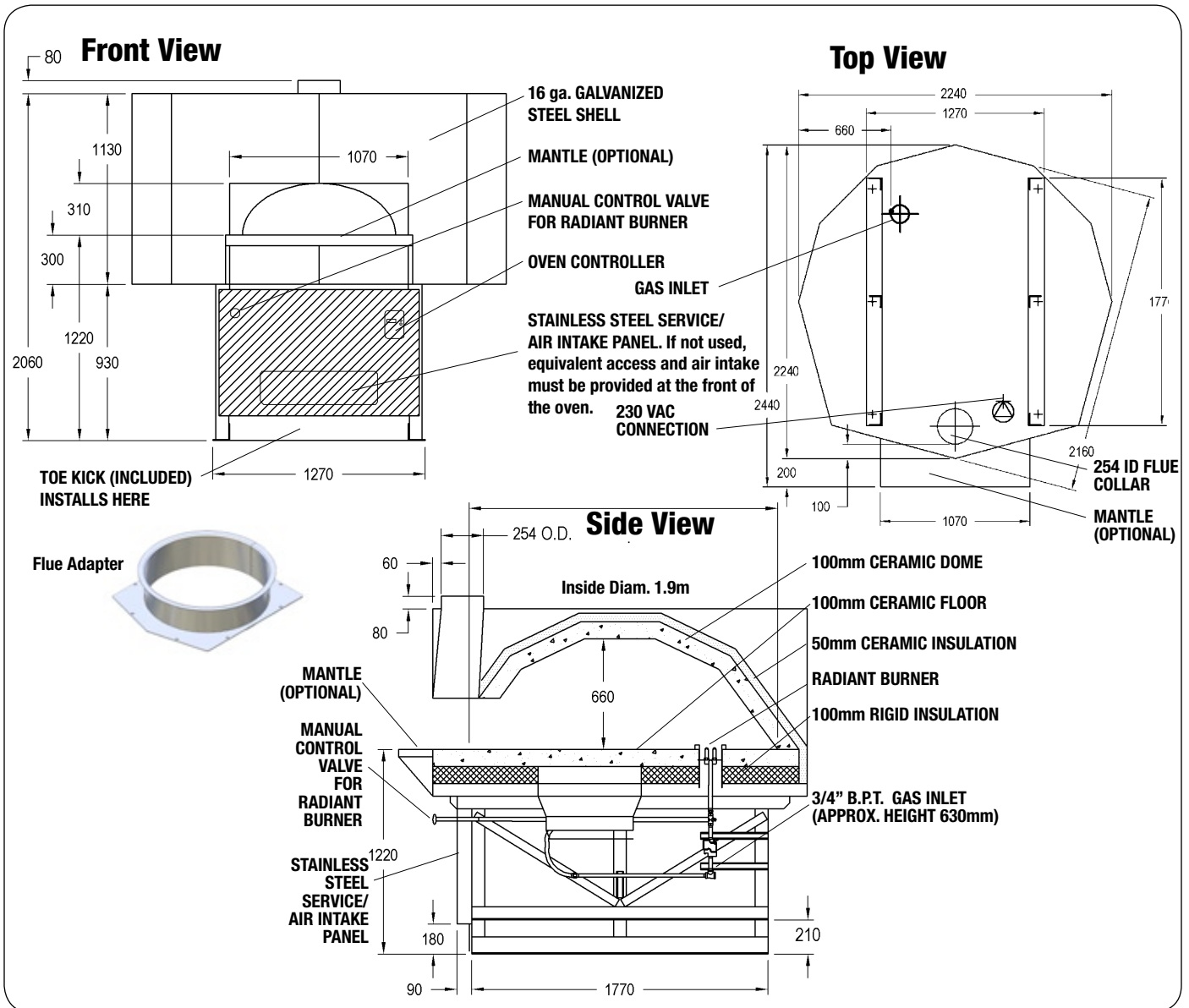
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# MT. RAINIER 7'

Dual Burner, Gas-Fired Oven

Model  
WS-MS-7-RFG-IR-CE



### UTILITIES REQUIRED:

- 230-VAC/ 0.5-AMP Electrical Supply
- 64.5-kW Natural Gas Supply (G20 at 20mbar)  
OR  
66.5-kW Propane (LP) Supply (G31 at 37mbar)

### FAÇADE INFORMATION

- All façades or enclosures are by others; see installation information for details.
- Any facade or enclosure below the mantle must allow the following:
  - Unobstructed access 584mm to each side of centerline for removal of service / intake panel.
  - Easy access to all controls.
  - 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 B<sub>11</sub> appliance, and in accordance with all applicable codes.

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



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