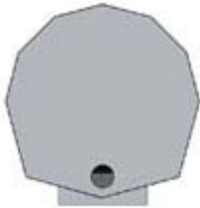


How many standard units does the manufacturer make for you to choose from?

Wood Stone manufactures 3 different families of ovens: the traditionally-shaped Mountain Series, the rectangular Fire Deck Series, and the compact Bistro Line. We have 10 standard footprints. We have an average of 6 different fuel configurations per oven. In total we make close to 60 different standard oven models. And that doesn't even count our options with double doors or viewing windows. We have the right oven for your application. Here are more details about each family and footprint.

Traditional Shapes: Mountain Series Ovens

Mt. Rainier
(WS-MS-7)



Cooking Area: 31 ft²
Fuel Choices: 6
12" pizzas/hr: 192-240

Mt. Baker
(WS-MS-6)



Cooking Area: 22 ft²
Fuel Choices: 6
12" pizzas/hr: 120

Mt. Adams
(WS-MS-5)



Cooking Area: 15 ft²
Fuel Choices: 6
12" pizzas/hr: 96

Mt. Chuckanut
(WS-MS-4)



Cooking Area: 9 ft²
Fuel Choices: 6
12" pizzas/hr: 48

Rectangular Footprints: Fire Deck Series

Fire Deck 9690
(WS-FD-9690)



Cooking Area: 42 ft²
Fuel Choices: 7
12" pizzas/hr: 300-360

Fire Deck 9660
(WS-FD-9660)



Cooking Area: 22 ft²
Fuel Choices: 8
12" pizzas/hr: 180-240

Fire Deck 8645
(WS-FD-8645)



Cooking Area: 15 ft²
Fuel Choices: 8
12" pizzas/hr: 120

Fire Deck 6045
(WS-FD-6045)



Cooking Area: 9 ft²
Fuel Choices: 6
12" pizzas/hr: 72

Compact Footprints: Bistro Line

Bistro 4343
(WS-BL-4343)



Cooking Area: 7.4 ft²
Fuel Choices: 3
12" pizzas/hr: 60

Bistro 3030
(WS-BL-3030)



Cooking Area: 3 ft²
Fuel Choices: 1
12" pizzas/hr: 24