

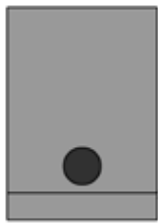
POINTS OF DIFFERENCE

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 13 standard footprints. 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.

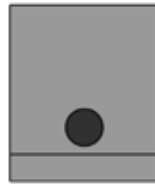
COMPACT FOOTPRINTS: BISTRO LINE

Bistro Line
(WS-BL-4355)



Cooking Area: 9.4 ft²
12" pizzas/hr: 72

Bistro Line
(WS-BL-4343)



Cooking Area: 7.4 ft²
12" pizzas/hr: 60

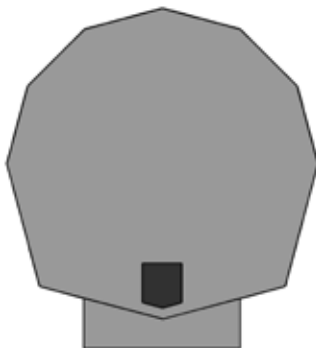
Bistro Line
(WS-BL-3030)



Cooking Area: 3 ft²
12" pizzas/hr: 12

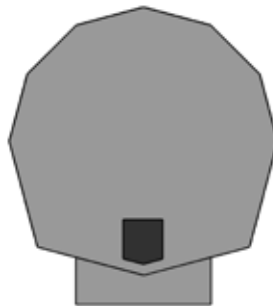
TRADITIONAL SHAPES: MOUNTAIN SERIES OVENS

Mt. Rainier
(WS-MS-7)



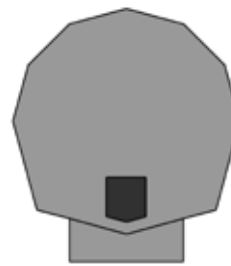
Cooking Area: 31 ft²
12" pizzas/hr: 192-240

Mt. Baker
(WS-MS-6)



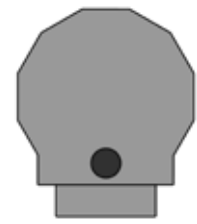
Cooking Area: 22 ft²
12" pizzas/hr: 120

Mt. Adams
(WS-MS-5)



Cooking Area: 15 ft²
12" pizzas/hr: 96

Mt. Chuckanut
(WS-MS-4)



Cooking Area: 9 ft²
12" pizzas/hr: 48

RECTANGULAR FOOTPRINTS: FIRE DECK SERIES

Fire Deck
(WS-FD-11290)



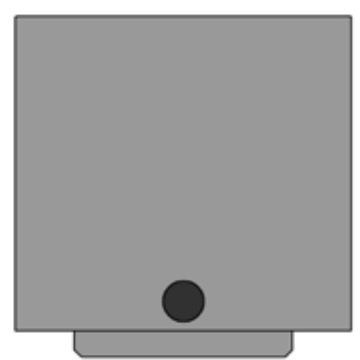
Cooking Area: 46 ft²
12" pizzas/hr: 420

Fire Deck
(WS-FD-11260)



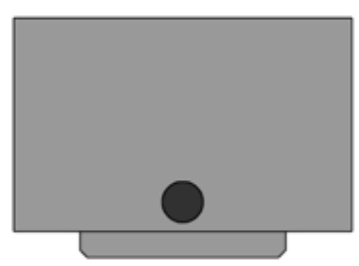
Cooking Area: 26 ft²
12" pizzas/hr: 180-216

Fire Deck
(WS-FD-9690)



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

Fire Deck
(WS-FD-9660)



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

Fire Deck
(WS-FD-8645)



Cooking Area: 15 ft²
12" pizzas/hr: 120

Fire Deck
(WS-FD-6045)



Cooking Area: 9 ft²
12" pizzas/hr: 72