

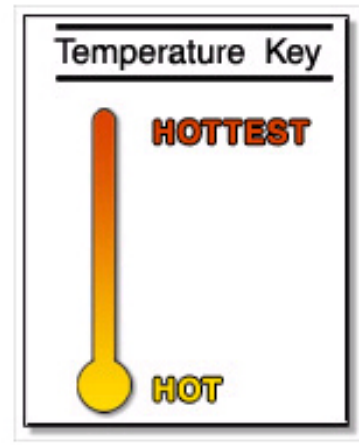


POINTS OF DIFFERENCE

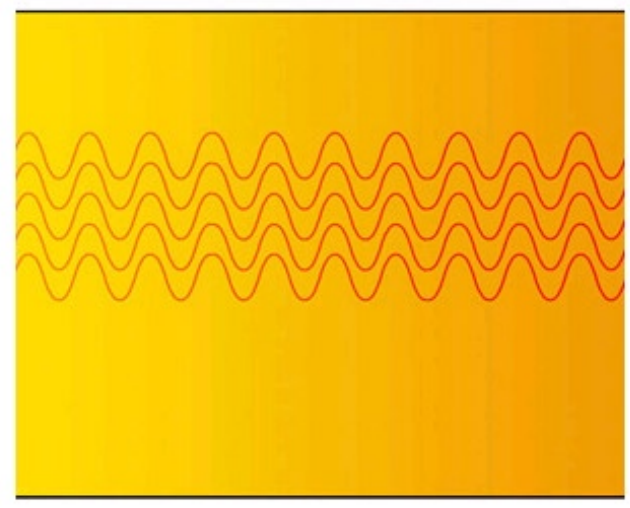
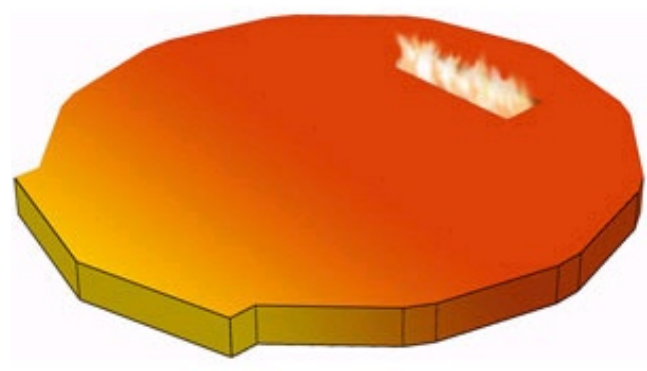
IS THE COOKING SURFACE SINGLE OR MULTI-PIECE?

WOOD STONE

Wood Stone's cooking surface is a single piece of high temperature, high quality ceramic versus many of our competitor's multi-piece brick and tile floors.



ONE-PIECE CONSTRUCTION

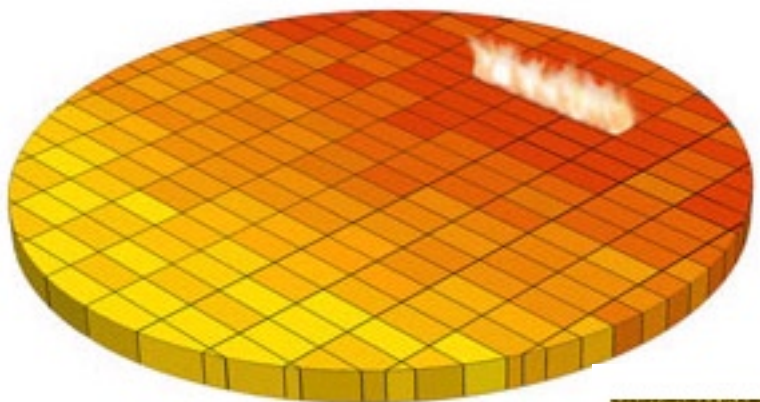




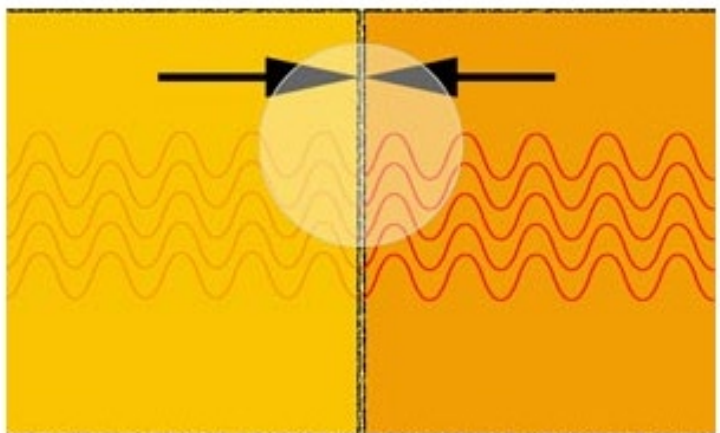
OTHER MANUFACTURERS

Why is this question of multi-piece versus single-piece floor an important issue? Remember that heat works like electricity, any gaps or changes in materials interrupts the passing of heat and prevents the floor temperature from remaining even. One single piece means a more consistent bake for a much longer time. If production and quality cooking is important to your restaurant, there is only one choice.

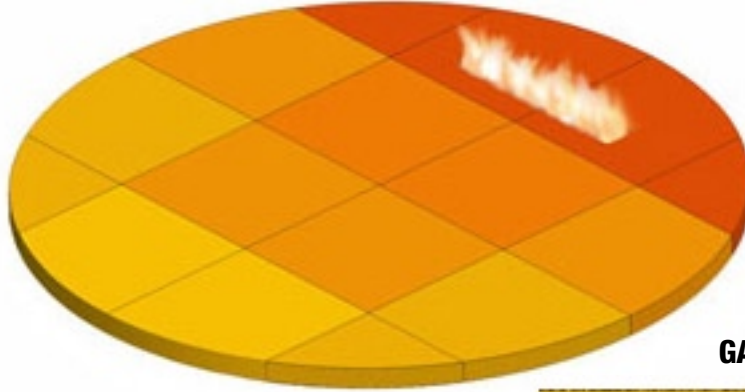
BRICK CONSTRUCTION



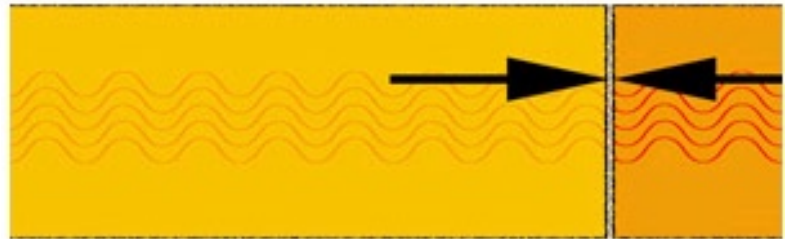
GAPS BETWEEN BRICKS



TILE CONSTRUCTION



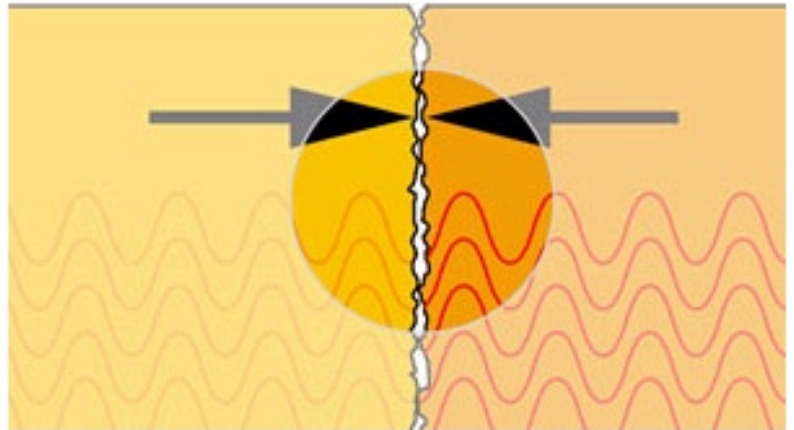
GAPS BETWEEN TILES



WHY GAPS BLOCK HEAT TRANSFER

Note the image at right. Two surfaces, no matter how close together they are placed, can never be as efficient for heat transfer as a single piece. Each surface has small ridges which separate the main bodies creating air pockets in between each which act as insulators and block heat transfer.

Even when mortar is used to bridge these gaps heat flow across the floor is still affected because of the difference in makeup of the materials.



A NOTE ON DURABILITY

Other manufactures report they build their ovens out of tiles or bricks so they can replace them in the future. Our floors are built to never need replacing. Which would you rather specify in your kitchen?