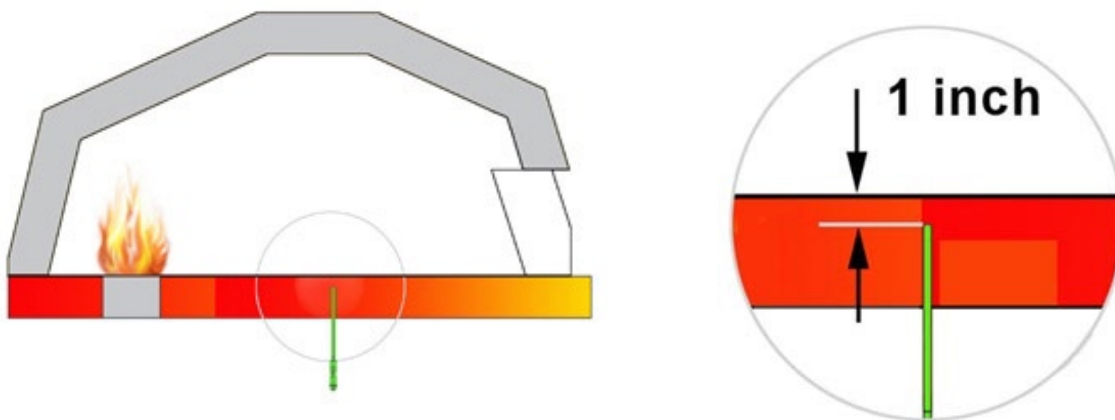


POINTS OF DIFFERENCE

WHERE IS THE THERMOCOUPLE PLACED?

WOOD STONE

Wood Stone places the oven thermocouple in the center of the oven's floor, approximately 1 inch (25mm) below the cooking surface to measure hearth temperature.



OTHER MANUFACTURERS

Many other manufacturers place their thermocouple in the dome, some as far as 6 inches off the floor. As a point of reference this can be confusing for the operator. Placing the thermocouple in the dome gives the details only on what's happening in the air at that height. It is no reflection of what's actually happening down on the floor where you are cooking.

A common scenario in other manufacturers' ovens is for the floor to have lost temperature, but the thermocouple, because it is not calculating floor temperature, is giving the chef bad information that the oven is still the same temperature. The deeper you get in the cooking cycle, the more this becomes a problem.

The Wood Stone thermocouple placement is very deliberate since the floor temperature determines how the oven cooks. After all, the floor is the last thing to get hot and the first thing to get cold; and it is the only part of your oven that is in direct contact with what you are cooking. Why measure anything else?
