

Wood Stone



PITA BREAD OVEN

Dual Burner Bistro Oven



Job Name	
Model	WS-BL-4343-RFG-LR
Item#	
Fuel Type	Gas-Fired

Hearth Capacity

7" pitas	9
9" pitas	6
8" pizzas	8
10" pizzas	6
12" pizzas	3

OPTIONAL ACCESSORIES

- Stainless Steel Oven Tool Set (with stainless steel hangers)
- Stack-Mounted Exhaust Fan
- Custom Oven Mounted Exhaust Hood

Originally designed as a high production flat bread oven, The Dual Burner Bistro 4343 is also well suited for many other stone hearth cooking applications. The Bistro 4343 features a standard door opening 24 inches wide x 7.5 inches high. The cooking surface is 25 inches wide, and 36 inches deep, resulting in 5.4 square feet of usable deck space.

The dense, high temperature ceramic formulation of which the 450 pound, monolithic, cast-ceramic floor and the 570 pound, monolithic dome are cast creates a "deep heat sink" within the chamber of the oven. The hearth and dome are connected by a carefully tensioned stainless steel exoskeleton, which ensures structural integrity and long life. The oven sits on a heavy-duty frame. A stainless steel storage compartment is optional and can be provided in the support frame.

The ceramic interior is heated by two powerful, independently adjustable radiant burners located on each side of the oven chamber. Each burner is controlled exclusively by the chef, the heat distribution in the oven can be adjusted to meet the needs of a variety of menu items. The Bistro can be configured to burn either Natural Gas or Propane - *gas type should be specified at time of order.*

The Bistro arrives fully assembled and ready for installation. The oven can be disassembled on-site to fit through a 32" doorway. See installation manual for instructions.

The Bistro vents through a 10 inch O.D. flue collar located above the doorway. Our gas ovens can be direct connected to a power-ventilated, grease-rated chimney or can be vented with a Listed Type 1 exhaust hood or one constructed in accordance with NFPA 96 and all relevant local and national codes. The oven must be vented in accordance with all relevant local and national codes and in a manner acceptable to the authority having jurisdiction.



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An ongoing program of product improvement may require us to change specifications without notice.
Revised February 2010

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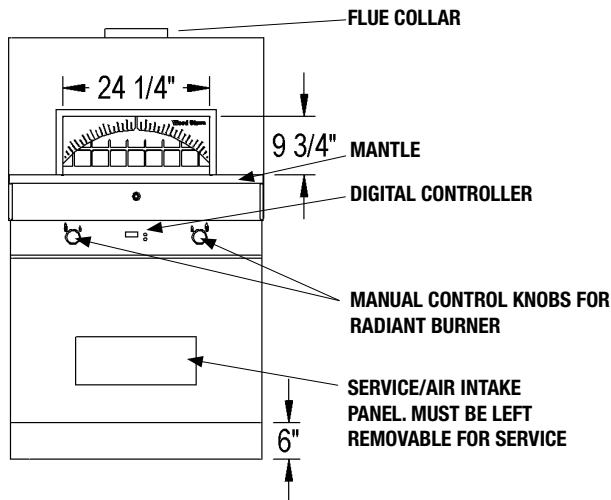
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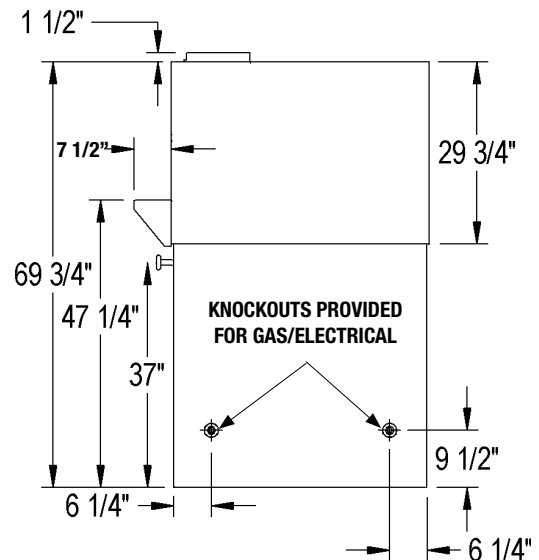
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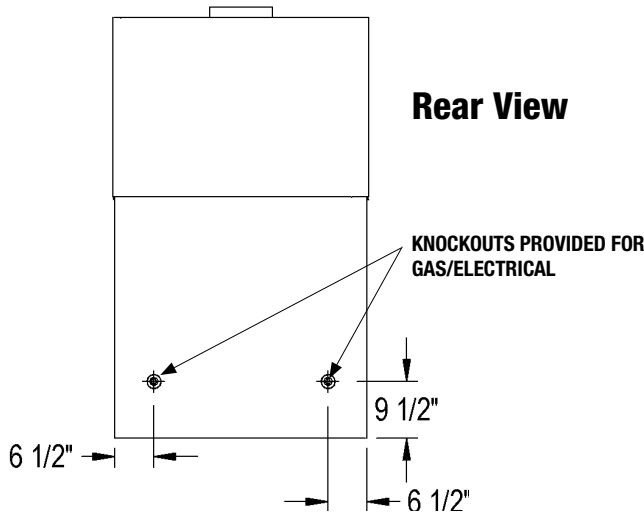
Front View



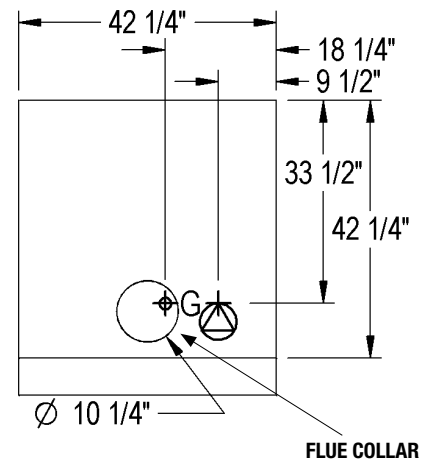
Side View



Rear View



Top View



UTILITIES SPECIFICATIONS

Gas-3/4 inch gas inlet (female threaded) ⌀
121,650 BTU/hr

Available configured for propane (LP) or natural gas. Specify gas type when ordering.

**Unit Shipping Weight:
2,050 lbs.**

Electrical

120 VAC, 2 amp, 50/60 Hz ⚡
All utility connections made on the back of the oven control box. Remove front or rear panel for access, use utility knockouts (provided) to route gas and electrical supplies.

VENTING INFORMATION

Our gas ovens are listed for direct venting through a power-ventilated, Listed building heating appliance, also Listed as a grease duct, **OR** through a Listed Type 1 exhaust hood or one constructed in accordance with all relevant local and national codes. This appliance must be vented in accordance with all relevant local and national codes.



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