



Job Name

Model

Item#

Multi-Opening Ovens

Order the following oven models with a double door or viewing window:

Mt. Adams 5'

Mt. Baker 6'

Mt. Rainier 7'

Fire Deck 8645

Fire Deck 9660

Fire Deck 9690

Wood Stone ovens are available with under floor IR burners which help overcome the inherent production challenges of multiple opening ovens. We have many options. Call us to discuss your vision!

Show Vs. Performance: Striking a Balance

There can be advantages to multiple door or window options. More "theater" for the customers is a commonly mentioned benefit, but there are also pitfalls which affect performance. It is important to understand these challenges before specifying or buying a multiple opening oven.

With each additional opening in the oven you take out critical thermal mass from the dome. The dome's mass stores heat and reradiates it down on the oven floor. When you remove dome mass you actually effect floor heat retention. Another problem that results from the multiple-opening is that there is a new path for heat to escape from the oven. Also, the area around the doorway is cooler than the inside of the oven, so by having a second doorway you reduce your usable cooking area.

These challenges are not unique to Wood Stone. Any manufacturer, whether they be Australian, Italian, or American, must address these problems. High-volume restaurants cannot produce 200+ pizzas an hour, any hour of the day, with ovens that have reduced performance. For some markets and segments, however, there are fewer customers who require such a high level of performance. Therefore we offer several multiple-opening oven solutions.



An ongoing program of product improvement may require us to change specifications without notice.
Revised August 2008

WOOD STONE CORPORATION
1801 W. Bakerview Rd.
Bellingham, WA 98226 USA

Toll Free (800) 988-8103
Tel (360) 650-1111
Fax (360) 650-1166

info@woodstone-corp.com or visit www.woodstone-corp.com



MULTI-OPENING OVENS

A UNIQUE SOLUTION

The most important performance aspect of a stone-hearth oven is how it maintains floor heat. It is harder to maintain temperature in multiple door ovens.

Wood Stone offers a unique solution not available from other manufacturers: the Underfloor Infra-Red burner. The Infra-Red burner, or “IR” as we call it, should be a standard on any double-door oven. As thermal mass is removed from the dome we replace the performance by having the added BTUs of the IR.

Other ovens that offer multiple doors do not have the option of an IR burner. This is an important and unique Wood Stone Solution.

OTHER CONSIDERATIONS

Sizing: As a general rule we have found a second opening impacts about 20-30% of the cooking area. We suggest that if you are considering a second opening you go up to the next larger size oven. For example, if you were originally selecting a 5’ Mt. Adams with 15 square feet of cooking surface, we recommend instead, the 6’ Mt. Baker with 22 square feet. By increasing the size of the oven, you will be assured to have the production capacity you need.

Removable Windows: Viewing windows can lessen the heat loss from a second opening as less air escapes (it does not, however, replace the lost thermal mass in the dome). Wood Stone’s viewing window is removable for easy cleaning.



An ongoing program of product improvement may require us to change specifications without notice.
Revised August 2008

WOOD STONE CORPORATION
1801 W. Bakerview Rd.
Bellingham, WA 98226 USA

Toll Free (800) 988-8103
Tel (360) 650-1111
Fax (360) 650-1166

info@woodstone-corp.com or visit www.woodstone-corp.com