

Wood Stone



External Transition Model Shown

BISTRO 3030

External Transition Stone Hearth Oven



Job Name

Model

WS-BL-3030-RFG-(External Transition)

Item#

Fuel Type

Gas-Fired

Hearth Capacity

8" pizzas	4
10" pizzas	2-3
12" pizzas	1
16" pizzas	1

Assuming 5-minute cook times, the approximate maximum hourly production capacity can be calculated by multiplying the above numbers by 12.

Note: Highlighted capacities are considered an operational challenge.

OPTIONAL ACCESSORIES

- Stainless Steel Oven Tool Set (with stainless steel hangers)
- Stack-Mounted Exhaust Fan
- Wood Stone also manufactures a full line of accessories for stone hearth cooking

The Bistro 3030 features a standard door opening 18.5 inches wide x 10 inches high. The cooking surface is 22 inches wide, and 19 inches deep, resulting in almost 3 square feet of usable deck space.

The dense, high temperature ceramic formulation of which the 175-pound, monolithic, cast-ceramic floor and the 335-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 steel exoskeleton, which ensures structural integrity and long life. The front, sides and back of the oven body are enclosed with stainless steel. The oven sits on a heavy-duty, black stand which acts as a support frame. A stainless steel storage compartment is optional and can be provided in the support frame.

The ceramic interior is heated by a powerful, adjustable radiant burner located in the back of the oven chamber. The 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 oven arrives fully assembled and ready for installation. Optionally, the oven can be shipped crated and ready for on site assembly.

The Bistro 3030 vents through an 8 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 August 2009

WOOD STONE CORPORATION

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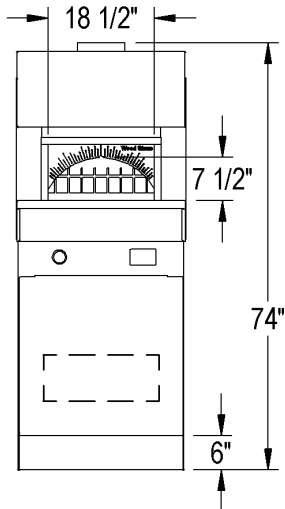


BISTRO 3030

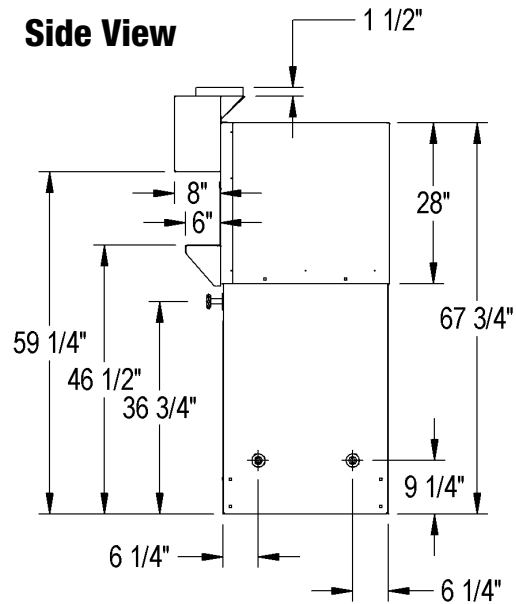
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Model
WS-BL-3030-RFG

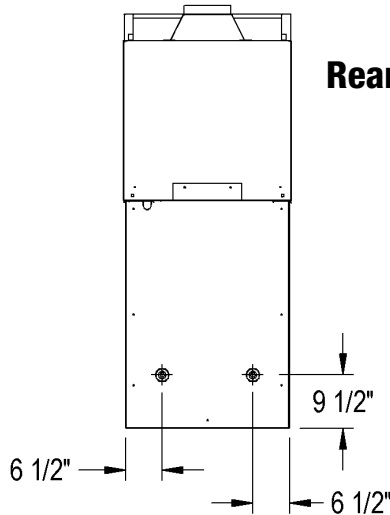
Front View



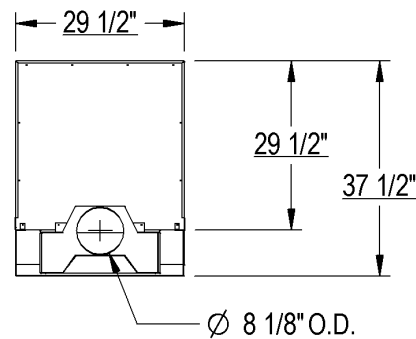
Side View



Rear View



Top View



UTILITIES SPECIFICATIONS

Gas-3/4 inch gas inlet (female threaded)
55,000 BTU Natural Gas Supply OR
42,000 BTU Propane (LP) Supply

**Unit Shipping Weight:
1100 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

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