

BISTRO 4343 CE

Internal Transition Stone Hearth Oven



Standard Oven Model Shown with Internal Transition

Job Name

Model

WS-BL-4343-RFG-CE

Item#

Fuel Type

Gas-Fired

Hearth Capacity

200 mm pizzas	8
250 mm pizzas	6
300 mm pizzas	5
400 mm pizzas	2

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

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 4343 features a standard door opening 610 mm wide x 250 mm high. The cooking surface is 865 mm wide, and 790 mm deep, resulting in 0.68 square meters of usable deck space.

The dense, high temperature ceramic formulation of which the 205 Kg, monolithic, cast-ceramic floor and the 260 Kg, 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 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 (methane) or Propane - gas type should be specified at time of order.

For ease of installation, the oven may be disassembled to fit through 760 mm openings.

The Bistro must be vented as a Type A or Type B₁₁ appliance, and in accordance with all applicable codes.

NATURAL GAS (METHANE)

I2H(20) for use in: AT, DK, ES, FI, IE, IT, PT, GB, SE, CH, GB, CR

I2E(20) for use in DE

I2L(25) for use in NL

PROPANE and PROPANE BLENDS

I3+ (28-30/37) for use in: IE, ES, FR, IT, PT, BE, CH, CR, and GB

I3P(30/37/50) for use in: DE, IE, ES, FR, PT, NL, CH and GB

I3B/P (28-30/37) for use in: DE, SE, AT, DK, FI, NL, CH, NO, FR

I3P (30/37/50) for use in: DE, ES, FR, IR, IE, NL, PT, GB, CH

I3B/P(50) for use in: DE, SE, AT, DK, FI, NL, CH, FR

I2ELL for use in DE



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

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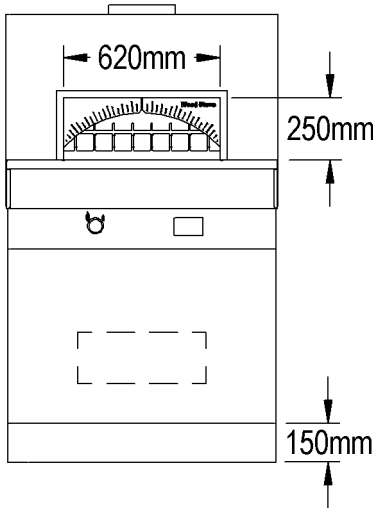
BISTRO 4343 CE

Stone Hearth Oven

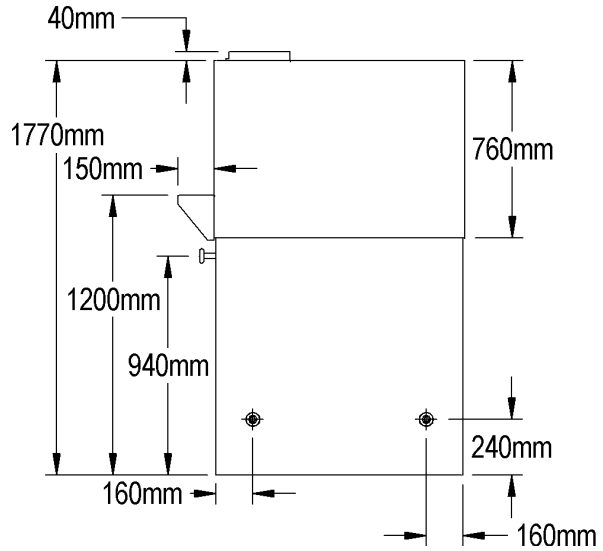
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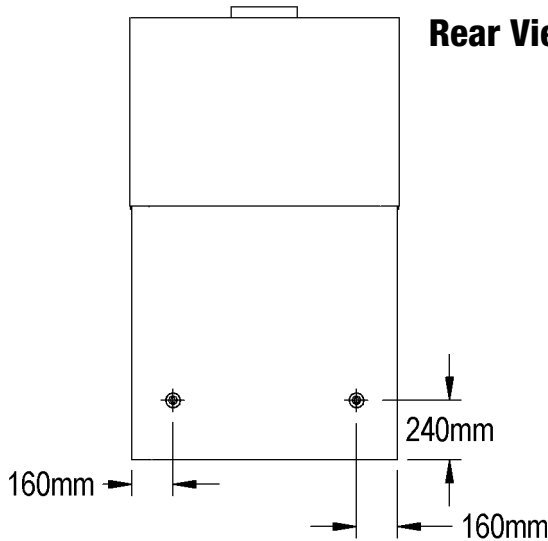
Front View



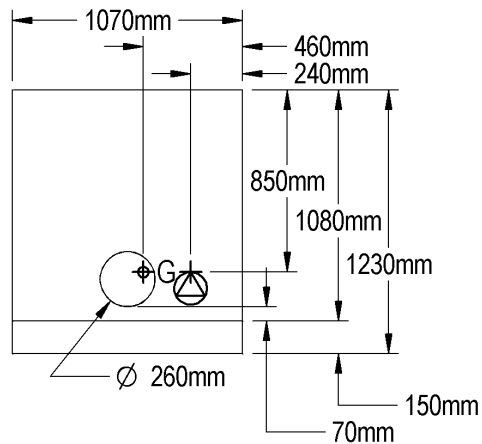
Side View



Rear View



Top View



UTILITIES SPECIFICATIONS

Gas-3/4 inch gas inlet (female threaded)
 42,000 BTU Natural Gas Supply OR
 35,000 BTU Propane (LP) Supply

Unit Shipping Weight:
930 Kg

Electrical

230 VAC, .042 amp, 50 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

The Bistro must be vented as a Type A or Type B₁ appliance, and in accordance with all applicable codes.



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