

# Wood Stone



Oven shown with optional stainless steel mantle.

Hearth Capacity	
200 mm pizzas	8-10
250 mm pizzas	5-6
300 mm pizzas	4
400 mm pizzas	1-2

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

- Doorway and Service Panel Extensions
- Stainless Steel or Black Granite Mantle
- Stainless Steel Oven Tools
- Custom Finishes
- Exhaust Fan
- Exhaust Hood
- Wood Burning Option
- Custom Wood Burning Accessories

## MT. CHUCKANUT 4'

Stone Hearth Oven



**Job Name**

**Model**

WS-MS-4

**Item#**

All Models

The Mt. Chuckanut series oven features a standard door opening 500 mm wide x 250 mm high. The inside diameter of the oven floor is 940 mm, resulting in almost 1 square meter of cooking hearth surface.

Whether heated by gas, wood, or a combination of the two fuels, the dense, high-temperature ceramic formulation of which the hearth and dome are cast creates a "deep heat sink" within the chamber of the oven. The 250-Kg, monolithic, 100-mm thick, cast-ceramic floor sits on 100 mm of rigid insulation. The 320-Kg, monolithic dome is also cast to a thickness of at least 100 mm. The hearth and dome are connected by a carefully tensioned steel exoskeleton, which ensures structural integrity and long life. The body of the oven rests on a 12-gauge steel pan bolted to a heavy-duty, 75-mm angle iron stand. The oven is wrapped with at least 50 mm of spun ceramic fiber insulation and enclosed (top and sides) with 16-gauge galvanized steel. The oven arrives completely assembled and ready to set in place.

**GAS-FIRED** The oven can be manufactured to burn either propane or natural gas; this must be specified at the time of order.

**THE RADIANT FLAME** The gas oven is heated by an easily adjustable wall of radiant flame 68,000-BTU (19.9 kW max.) located at the rear of the cooking chamber. User control of this ample heat input ensures the ability to balance the oven's radiated top heat with that being conducted and radiated from the floor.

**THE UNDERFLOOR IR BURNER** A 47,000-BTU (13.8 kW max.) thermostatically controlled infrared burner can be mounted under the 100-mm thick, monolithic oven deck to ensure high production capacity with no heat recovery issues.

The combined effect of these two heat sources makes the Mt. Chuckanut an extremely powerful and responsive stone hearth oven. The oven can be equipped with either or both burners. If only the underfloor IR burner is present, the oven must be fueled primarily with wood burning in the chamber.

**LIMITED WOOD-BURNING** is an option for ovens with all gas burner configurations, but must be specified at time of order to ensure proper labeling.

**WOOD-FIRED** The Mt. Chuckanut is also available simply as a Wood-Fired oven. A hardwood fire in the chamber of the oven is all that is needed to keep the massive ceramic interior charged with heat, even in the face of very high levels of food production.

**ALL MODELS** The combustion products of the Gas and/or Wood used to fuel the oven vent through a 203 mm flue collar located above the doorway. The Mt. Chuckanut can be direct connected to a power-ventilated, grease-rated chimney or can be vented using 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. Models that utilize wood as a fuel source must be vented as a solid fuel appliance.



An ongoing program of product improvement may require us to change specifications without notice.  
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## WOOD STONE CORPORATION

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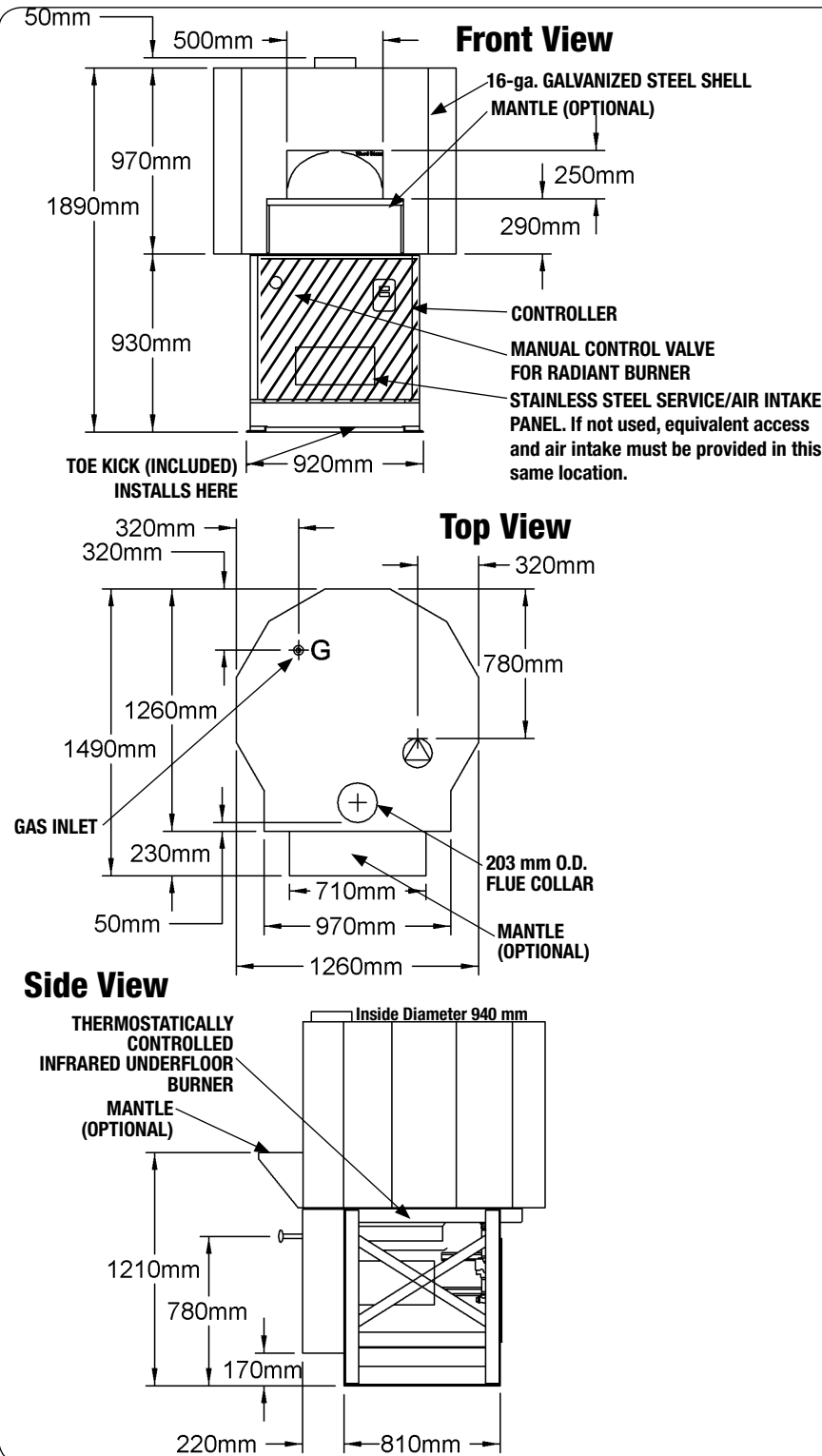
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# MT. CHUCKANUT 4'


Stone Hearth Oven

# Model WS-MS-4




### UTILITIES REQUIRED

#### Gas-Fired and Dual Gas/Wood-Fired Ovens

1. Specify AC Voltage, 1 Amp
2. 115,000 Btu (33.7 kW) Natural Gas (NG)  or 102,000 Btu (29.9 kW) Propane (LP) Supply Gas type must be specified when ordering.

#### Wood-Fired Only

1. Specify AC Voltage, 1 Amp  Connection made to readout box. (ONLY on wood-only models).

### FACADE INFORMATION

1. All facades or enclosures are by others; all ovens require 25 mm side clearance, and 360 mm top clearance to combustible construction. Any construction above, and 160 mm to either side of the oven doorway, must be of non-combustible construction.
2. Any facade or enclosure below the mantle of Gas-Fired and Wood w/ Gas Assist ovens must allow the following:

- a) Unobstructed access 410 mm to each side of centerline for removal of service / intake panel.
- b) Easy access to all controls.
- c) Sufficient combustion air for gas burners; see installation information for details.

### VENTING INFORMATION

The combustion products of the Gas and/or Wood used to fuel the oven vent through a 203 mm O.D. flue collar located above the doorway. The Mt. Chuckanut can be direct connected to a power-ventilated, grease-rated chimney or can be vented using 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. Models that utilize wood as a fuel source must be vented as a solid fuel appliance.

**Unit Shipping Weight:  
1,090 Kg**



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