

Wood Stone

Mt. Adams Stone Hearth Oven

Job Name: _____

Model: WS-MS-5

Item #: _____

 W
 RFG
 RFG-IR
 W-IR
 RFG-W
 RFG-IR-W

Gas oven shown with optional stainless steel mantle.

Hearth Capacity	
8" pizzas	12-16
10" pizzas	10-12
12" pizzas	8
16" pizzas	5

Optional Accessories

- **Stainless Steel or Black Granite Mantle**
- **Stainless Steel or Titanium Oven Tools (each with a stainless steel hanger)**
- **Custom Finishes (stucco-ready, stainless steel, copper)**
- **Stack-Mounted Exhaust Fan**
- **Custom Oven-Mounted Exhaust Hood**
- **A Variety of Doorway Extensions with and without Granite.**
- **Configured for Wood Burning models using wood must be vented for solid-fuel (NFPA 96)**

The Mt. Adams

The Mt. Adams series oven features a standard door opening 30 inches wide x 10 inches high. The inside diameter of the oven floor is 52 inches, resulting in a 15-square-foot 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 1,100-pound, monolithic, cast-ceramic floor sits on 4 inches of rigid insulation and is poured to a thickness of 4 inches. The 1,100-pound, monolithic dome is also cast to a thickness of 4 inches. The hearth and dome are connected and supported by a carefully tensioned stainless steel exoskeleton, which ensures structural integrity and long life. The body of the oven rests on a 10-gauge steel pan bolted to a heavy-duty, 3 inch angle iron stand. The oven is wrapped with at least 2 inches 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 (105,000 BTU 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

An 83,000-BTU thermostatically controlled infrared burner can be mounted under the 4-inch 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. Adams 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.* All Mt. Adams gas-fired and wood-gas combination ovens are ETL and ETL Sanitation Listed.

Wood-Fired

The Mt. Adams 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 10 inch O.D. flue collar located above the doorway. The Mt. Adams can be directly vented through a power-ventilated, grease-duct-rated chimney or can be vented using a Listed Type 1 exhaust hood or one constructed in accordance with all relevant local and national codes. The oven should be vented in accordance with all relevant local and national codes, and in a manner acceptable to the authority having jurisdiction.



Wood Stone

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

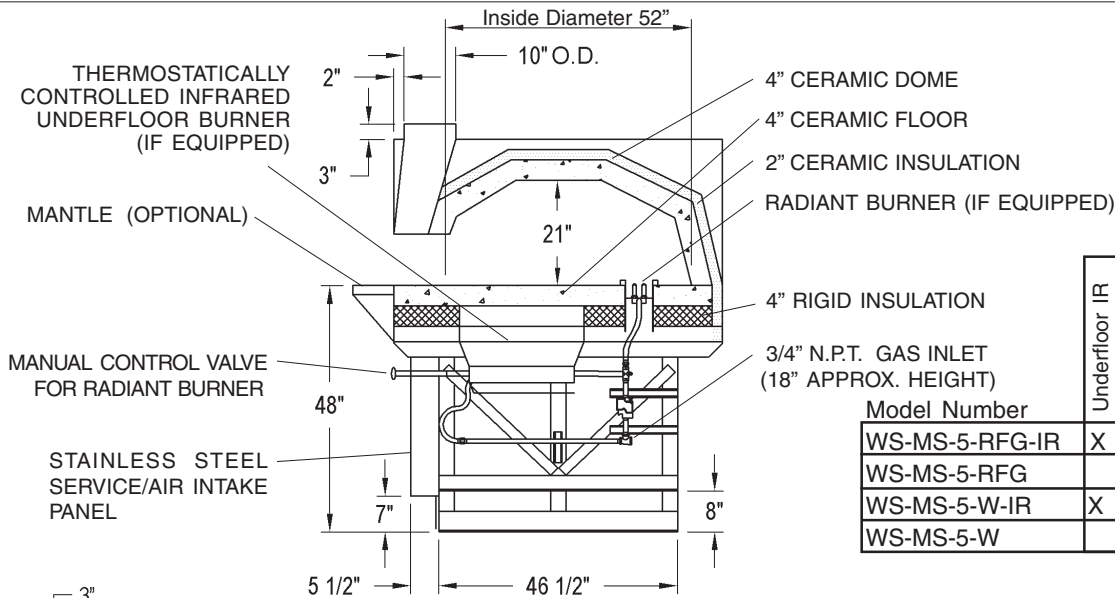
Revised October 2007

Call Us Toll Free 1-800-988-8103 www.woodstone-corp.com

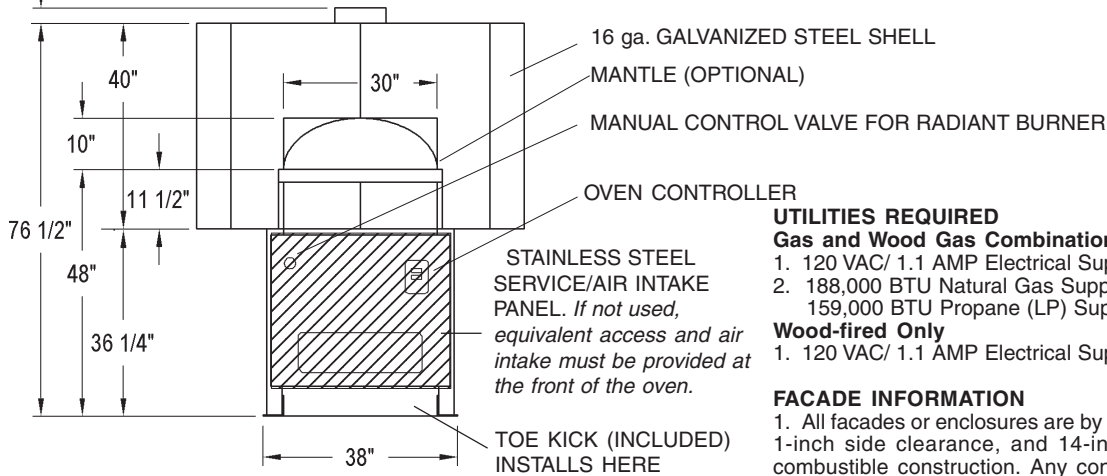
Mt. Adams Stone Hearth Oven

Model

WS-MS-5



Model Number	Underfloor IR	Radiant Flame	Wood Optional	Wood Required	Gas Type
WS-MS-5-RFG-IR	X	X	-W		LP or NG
WS-MS-5-RFG		X	-W		LP or NG
WS-MS-5-W-IR	X			X	LP or NG
WS-MS-5-W				X	No Gas



UTILITIES REQUIRED

Gas and Wood Gas Combination Ovens

- 120 VAC/ 1.1 AMP Electrical Supply
- 188,000 BTU Natural Gas Supply OR 159,000 BTU Propane (LP) Supply

Wood-fired Only

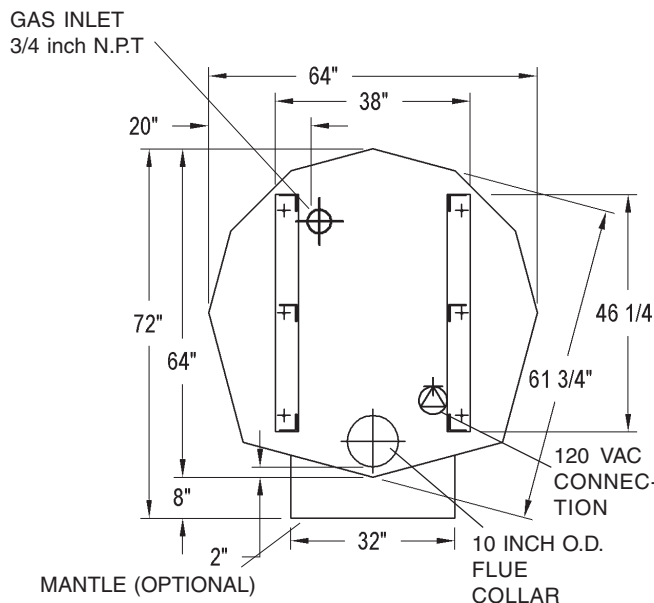
- 120 VAC/ 1.1 AMP Electrical Supply

FACADE INFORMATION

- All facades or enclosures are by others; all ovens require 1-inch side clearance, and 14-inches top clearance to combustible construction. Any construction above, and 6 inches to either side of the oven doorway, must be non-combustible.
- Any facade or enclosure below the mantle of **gas and wood-gas combination ovens** must allow the following:
 - Unobstructed access 17 inches to each side of centerline for removal of service / intake panel.
 - Easy access to all controls.
 - Sufficient combustion air for gas burners; see installation information for details.

VENTING INFORMATION

The Mt. Adams can be directly vented through a power-ventilated, grease-duct-rated chimney or can be vented using a Listed Type 1 exhaust hood or one constructed in accordance with all relevant local and national codes. The oven should 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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Unit Shipping Weight: 3,600 lbs.

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