

# Wood Stone



Oven shown with optional stainless steel mantle.

## MT. ADAMS 5'

Stone Hearth Oven



<b>Job Name</b>	
<b>Model</b>	WS-MS-5-RFG-IR-W
<b>Item#</b>	
<b>Fuel Type</b>	<b>Dual Burner, Gas-Fired / Wood Optional</b>

The Mt. Adams Dual Burner, Gas-Fired / Wood Optional 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 surface. The oven is approved for installation with a 1-inch side clearance to combustible building materials.

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 oven is primarily heated by an easily adjustable (105,000-BTU max.) wall of radiant flame located at the rear of the cooking chamber. An 83,000-BTU thermostatically controlled infrared burner mounted under the floor ensures constant deck temperatures. The combined effect of these heat sources makes the Mt. Adams a very powerful and responsive stone hearth oven. The user also has the option of building a small wood fire on either side of the cooking chamber for additional ambience and flavor.

The 1,100-pound, monolithic, 4-inch thick, cast-ceramic floor sits on 4 inches of rigid insulation. The 1,100-pound, monolithic dome is also cast to a thickness of at least 4-inches. The hearth and dome are connected and supported by a carefully tensioned 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.

The oven vents through a flue collar located above the doorway. The Mt. Adams 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 as a solid fuel appliance in accordance with all relevant local and national codes, and in a manner acceptable to the authority having jurisdiction. Ovens ordered without a hood will have a round flue adapter installed to facilitate direct connection to a round duct. A flue adapter is necessary only when the oven will be direct connected. Models that utilize wood as a fuel source must be vented as a solid fuel appliance.

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

\*May vary when an optional wood fire is burned in the oven.

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 Mantles
- Stainless Steel Oven Tools
- Custom Finishes
- Exhaust Fan
- Exhaust Hood
- Custom Wood Burning Accessories
- Multiple Opening Option



An ongoing program of product improvement may require us to change specifications without notice.  
Revised August 2009

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# MT. ADAMS 5'

Dual Burner, Gas-Fired / Wood Optional Oven

Model  
**WS-MS-5-RFG-IR-W**

### UTILITIES REQUIRED

#### Gas and Wood Gas Combination Ovens

1. 120-VAC/ 1.1-AMP Electrical Supply
2. 188,000-BTU Natural Gas Supply  
OR  
159,000-BTU Propane (LP) Supply

### FACADE INFORMATION

1. All facades or enclosures are by others; see installation information for details.
2. Any facade or enclosure below the mantle allow the following:

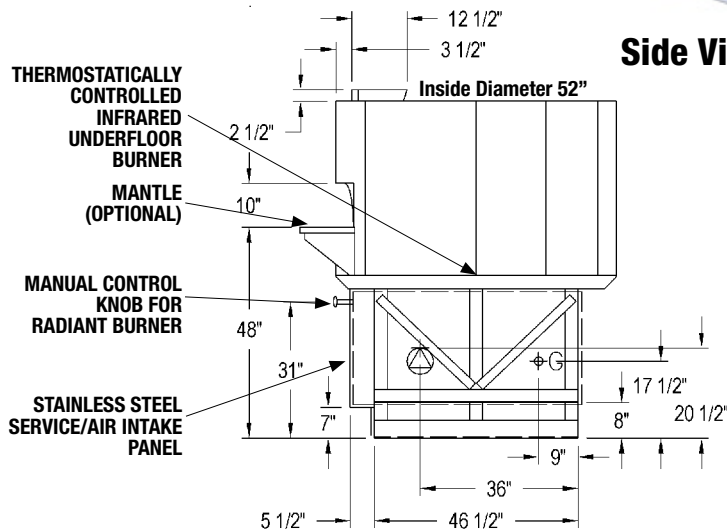
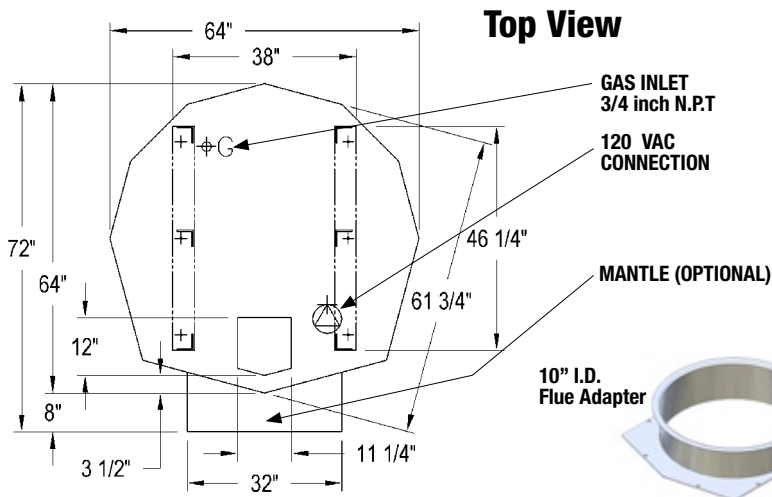
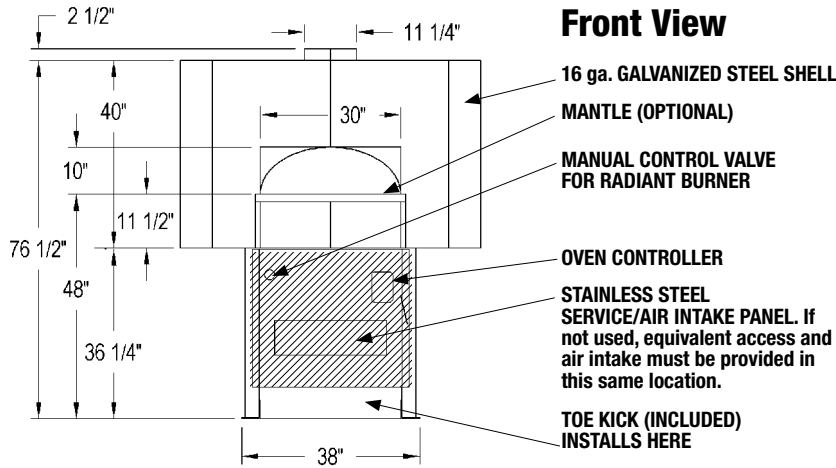
- a) Unobstructed access 17-inches to each side of centerline for removal of service/intake panel.
- b) Easy access to all controls.
- c) Sufficient combustion air for gas burners;

see installation information for details.

### VENTING INFORMATION

The oven vents through a flue collar located above the doorway. The Mt. Adams 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 as a solid fuel appliance in accordance with all relevant local and national codes, and in a manner acceptable to the authority having jurisdiction. This oven must be vented as a solid fuel appliance. Ovens ordered without a hood will have a round flue adapter installed to facilitate direct connection to a round duct. A flue adapter is necessary only when the oven will be direct connected. Models that utilize wood as a fuel source must be vented as a solid fuel appliance.

**Unit Shipping Weight:  
3,600 lbs.**



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