

Wood Stone



Oven shown with optional stainless steel mantle.

MT. BAKER 6'

Stone Hearth Oven



Job Name

Model

WS-MS-6-RFG-W

Item#

Fuel Type

Gas-Fired / Wood Optional

Hearth Capacity

8" pizzas	18-22
10" pizzas	14-16
12" pizzas	10-12
16" pizzas	6-8

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

OPTIONAL ACCESSORIES

- Doorway and Service Panel Extensions
- Stainless Steel or Black Granite Mantles
- Stainless Steel Oven Tool Sets
- Custom Finishes
- Exhaust Fan
- Exhaust Hood
- Custom Wood Burning Accessories
- Multiple Opening Option

The Mt. Baker Radiant Flame, Gas-Fired oven features a standard door opening 36-inches wide x 10-inches high. The inside diameter of the oven floor is 62-inches, resulting in a 22-square-foot cooking surface. The oven is ETL Listed 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 heated by an easily adjustable (105,000-BTU max.) wall of radiant flame located at the rear of the cooking chamber. 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 1,600-pound, monolithic, 4-inch thick, cast-ceramic floor sits on 4-inches of rigid insulation. The 1,300-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 can be manufactured to burn either propane or natural gas; this must be specified at the time of order.

The oven vents through a flue collar located above the doorway. The Mt. Baker is listed for direct connection to a power-ventilated, grease-rated chimney or through 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.

The Mt. Baker Radiant Flame gas oven can be manufactured to be fully and easily convertible to a Dual Temperature gas oven (this must be specified at time of order).



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

WOOD STONE CORPORATION

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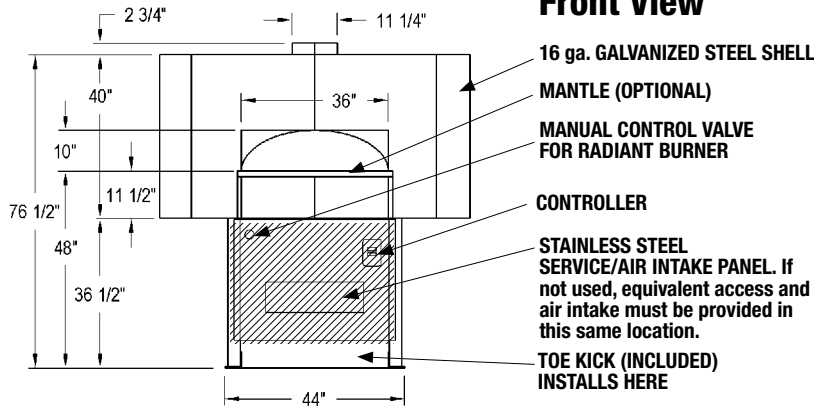


MT. BAKER 6'

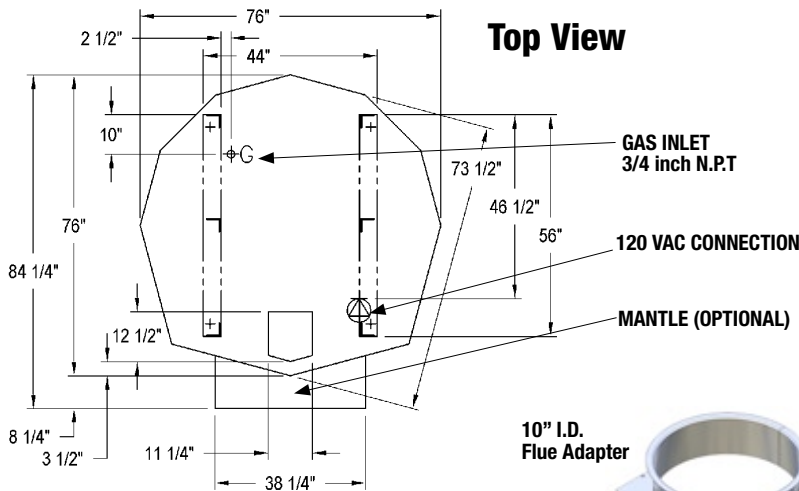
Radiant Flame, Gas-Fired / Wood Optional Oven

Model
WS-MS-6-RFG-W

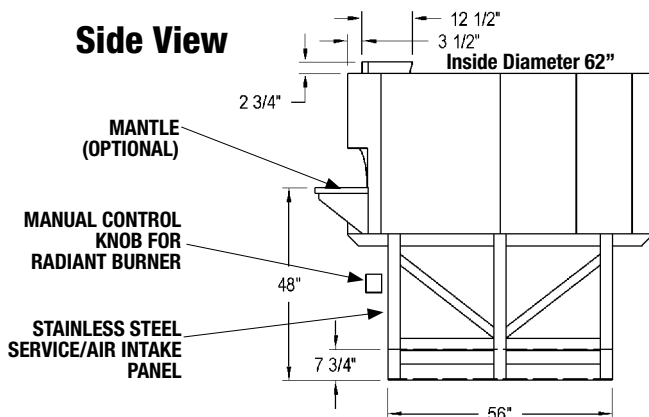
Front View



Top View



Side View



UTILITIES REQUIRED

1. 120-VAC/ 1.1-AMP Electrical Supply
2. 105,000-BTU Natural Gas Supply
OR
94,000-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 20-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

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**Unit Shipping Weight:
4,600 lbs.**



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