

Wood Stone



Oven shown with optional stainless steel mantle.

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
- Moisture Meter for Testing Firewood Quality
- Mobile Wood Cart
- Stainless Steel Oven Tools
- Stainless Steel Ash Dolly
- Custom Finishes
- Exhaust Hood
- Exhaust Fan
- Multiple Opening Option

MT. BAKER 6'

Stone Hearth Oven



Job Name

Model

WS-MS-6-W-IR

Item#

Fuel Type

Wood w/ Gas Assist

The Mt. Baker Wood w/ Gas Assist oven is a high production wood-fired oven equipped with a powerful infrared assist burner under the oven floor. **Note: This oven requires a wood fire burned in the cooking chamber as the primary heat source. This oven is not intended for use without a wood fire.**

The Mt. Baker Wood w/ Gas Assist 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 can be installed with a 1-inch side clearance to combustible building materials.

An 83,000-BTU, thermostatically controlled, infrared heater mounted under the floor ensures constant deck temperatures. The dense, high-temperature ceramic formulation of which the hearth and dome are cast creates a "deep heat sink" within the oven chamber.

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 vents through a flue collar located above the doorway. The Mt. Baker can be direct connected to a power-ventilated, grease-rated chimney or can be vented using a Listed Type 1 exhaust hood, or on constructed in accordance with NFPA 96 and all relevant local and national codes. The oven must be vented as a solid fuel appliance and in accordance with all relevant local and national codes. 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 Wood w/ Gas Assist oven can be converted to a Gas-Fired only oven with the addition of a Wood Stone Radiant Burner. This conversion would require an ADDITIONAL 105,000 BTUs natural gas OR 94,000 BTUs propane (LP).



Wood Stone

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

WOOD STONE CORPORATION

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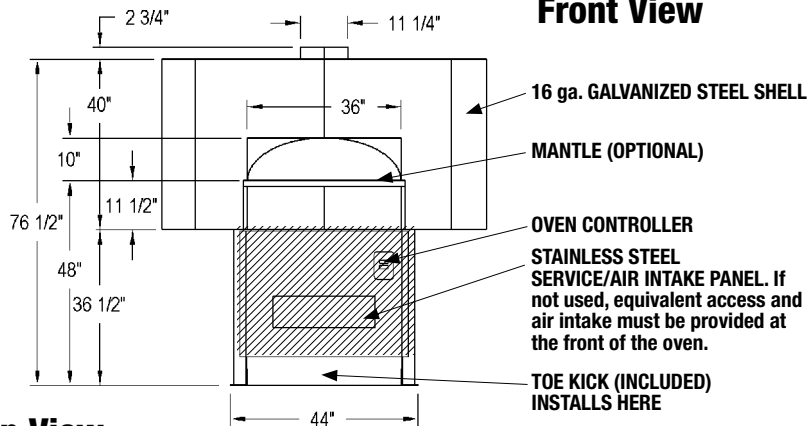


MT. BAKER 6'

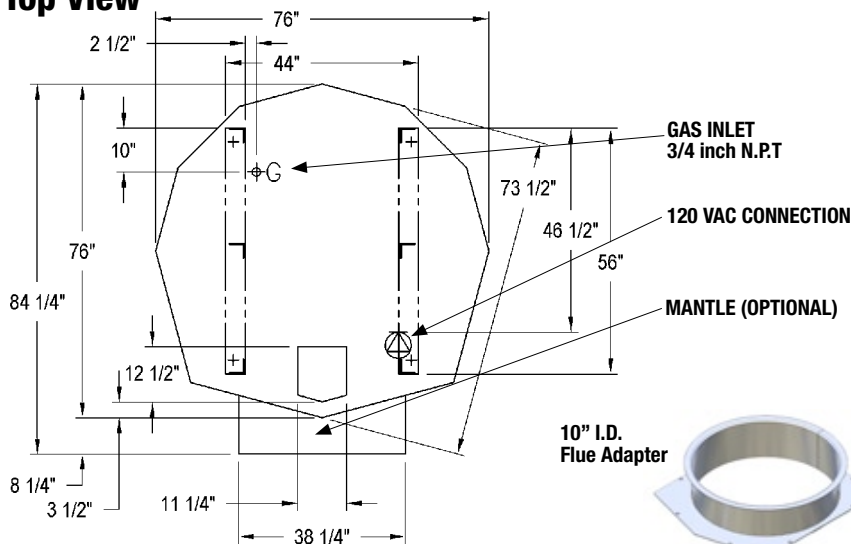
Wood w/ Gas Assist Oven

Model WS-MS-6-W-IR

Front View



Top View



10" I.D. Flue Adapter



Note: This oven requires a wood fire burned in the cooking chamber as the primary heat source. This oven is not intended for use without a wood fire.

UTILITIES REQUIRED:

1. 120 VAC/ 1.1 AMP Electrical Supply
2. 83,000 BTU Natural Gas Supply OR 65,000 BTU Propane (LP) Supply

NOTE: A gas-only conversion would require an **additional** 105,000 BTUs Natural Gas OR 94,000 BTUs Propane (LP).

FACADE INFORMATION

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

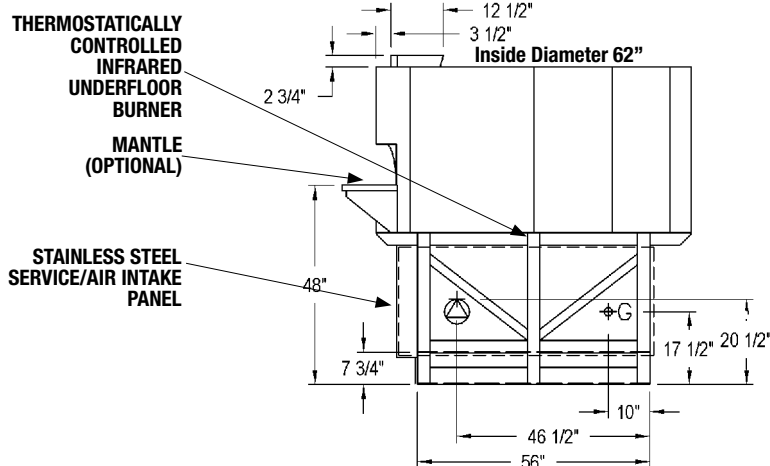
- a) Unobstructed access 20 inches to each side of centerline for removal of service / intake panel.
- b) Easy access to the controller.
- c) Sufficient combustion air for gas burner; see installation information for details.

VENTING INFORMATION

The Mt. Baker 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 as a solid fuel appliance and in accordance with all relevant local and national codes. 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:
4,600 lbs.**

Side View



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