

Wood Stone



Oven shown with optional stainless steel mantle.

Hearth Capacity	
200 mm pizzas	36-40
250 mm pizzas	22-26
300 mm pizzas	16-20
400 mm pizzas	8-10

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 Tools
- Custom Finishes
- Exhaust Fan
- Exhaust Hood
- Wood Burning Option
- Custom Wood Burning Accessories
- Multiple Opening Option

MT. RAINIER 7'

Stone Hearth Oven



Job Name

Model

WS-MS-7

Item#

All Models

The Mt. Rainier series oven features a standard door opening 1070 mm wide x 300 mm high. The inside diameter of the oven floor is 1.9 meters, resulting in a 2-square-meter cooking hearth surface. The oven is suitable for installation with only 25 mm side clearance to combustible building materials.

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 900-Kg, monolithic, 100-mm thick, cast-ceramic floor sits on 100 mm of rigid insulation. The 820-Kg, monolithic dome is also cast to a thickness of 100 mm. 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 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 (123,000 Btu max./38.1 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 97,000-Btu (26.4-kW) 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. Rainier 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.

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WOOD-FIRED The Mt. Rainier 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 254 mm flue collar located above the doorway. The Mt. Rainier 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. 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.



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An ongoing program of product improvement may require us to change specifications without notice.
Revised July 2010

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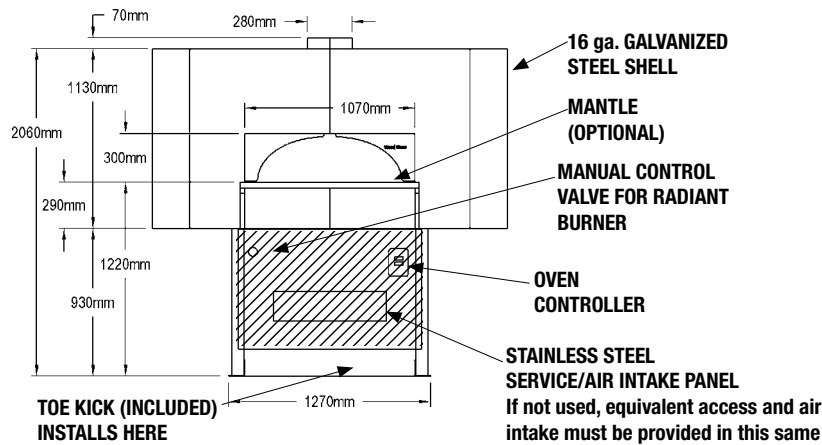


MT. RAINIER 7'

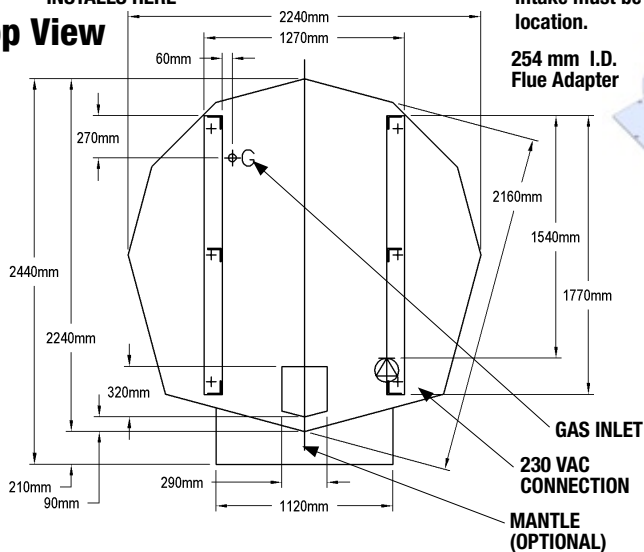
Stone Hearth Oven

Model WS-MS-7

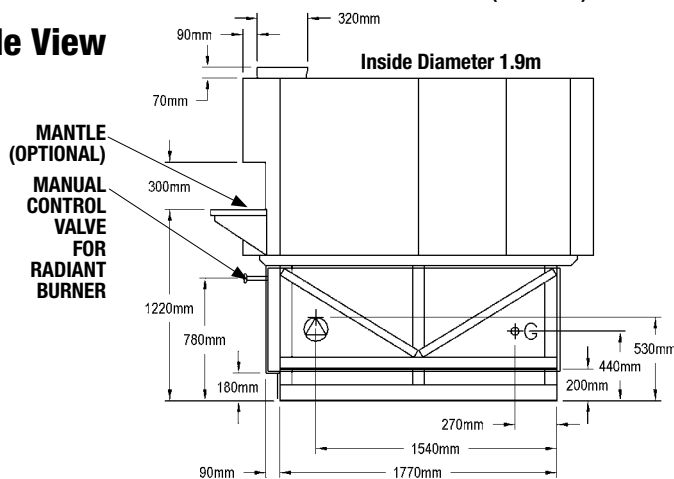
Front View



Top View



Side View



UTILITIES REQUIRED

Gas and Wood Gas Combination Ovens

- 120-VAC/ 1.1-AMP Electrical Supply
- 220,000-Btu (19.9-kW) Natural Gas Supply OR 227,000-Btu Propane (17.6-kW) (LP) Supply

Wood-fired Only

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

FACADE INFORMATION

- 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 non-combustible.
- Any facade or enclosure below the mantle of gas and wood-gas combination ovens must allow the following:

- Unobstructed access 590 mm 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 combustion products of the Gas and/or Wood used to fuel the oven vent through a 254 mm I.D. flue collar located above the doorway. The Mt. Rainier 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. 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:
2,727 Kg

Model Number	Underfloor IR	Radiant Flame	Wood Optional	Wood Required	Gas Type
WS-MS-7-RFG-IR	X	X	-W		LP or NG
WS-MS-7-RFG		X	-W		LP or NG
WS-MS-7-W-IR	X			X	LP or NG
WS-MS-7-W				X	No GAS



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