

**The Sumas Mountain
Gas-Fired, Stone Hearth
Bagel Oven**

The Sumas Mountain stone-hearth bagel oven (weighing 10,000 Lbs) combines the thermal flywheel effect of 7000 pounds of ceramic with the ease and responsiveness of three individually adjustable, radiant flame gas burners (totaling 155,000 Btu max.). The heat distribution is perfect for restaurant use as well as *commercial production of the highest quality bagels and flatbreads*. The oven features a 43-square foot, 6-inch thick cooking surface, composed of 4000 pounds of specially formulated high temperature ceramic. The dome of the oven is 2,600 pounds. The thermal mass of this unit is unparalleled by any other commercially available oven. Once charged with heat, the 43-square foot cooking surface of the Sumas Mountain is a veritable playground for the creative baker. The extra-wide (58") doorway opening provides unobstructed access to the entire interior of the oven for easy loading and unloading.

The Sumas Mountain ships fully assembled (complete with shipping casters) and ready to roll into place. The package includes a stainless steel mantle, an "in floor" thermometer with digital readout and stainless steel oven doors for nighttime heat retention. The oven can be manufactured to burn either Propane (LP) or Natural Gas, *this should be specified at the time of order*.

The oven vents through a 10 inch I.D. flue collar located above the doorway. Our gas ovens are listed for direct venting through a power-ventilated, grease-duct-rated chimney or through a Listed exhaust hood or one constructed in accordance with NFPA 96.

Hearth Capacity	
4.5" Bagels	200
16" pizzas	15-20

Optional Accessories

- Stack-Mounted Exhaust Fan
- Custom Finishes (stucco-ready, stainless steel, copper)
- Stainless Steel Oven Tool Set
- Oven Mounted Exhaust Hood
- Additional 145,000 BTU gas input
- Configured for Wood Burning (changes model suffix to RFGW*)

*RFGW models must be vented for solid-fuel (NFPA 96)



Wood Stone Corporation

1801 W. Bakerview Rd.
Bellingham, WA 98226

Toll Free (800) 988-8103
Tel (360) 650-1111
Fax (360) 650-1166

Sumas Mountain

Radiant Flame Gas-Fired Oven

Model:

WS-MS-8-RFG

Required Utilities

Electrical

120 VAC, 15 Amp electrical service.

Gas

The inlet is a 3/4 inch N.P.T. female connector (line must be equipped with an individual appliance shutoff valve).

Model# WS-MS-8-RFG-155-(NG,LP)

154,000 Btu (max) Natural Gas supply or 146,000 Btu (max) Propane supply.

Model# WS-MS-8-RFG-300-(NG,LP)

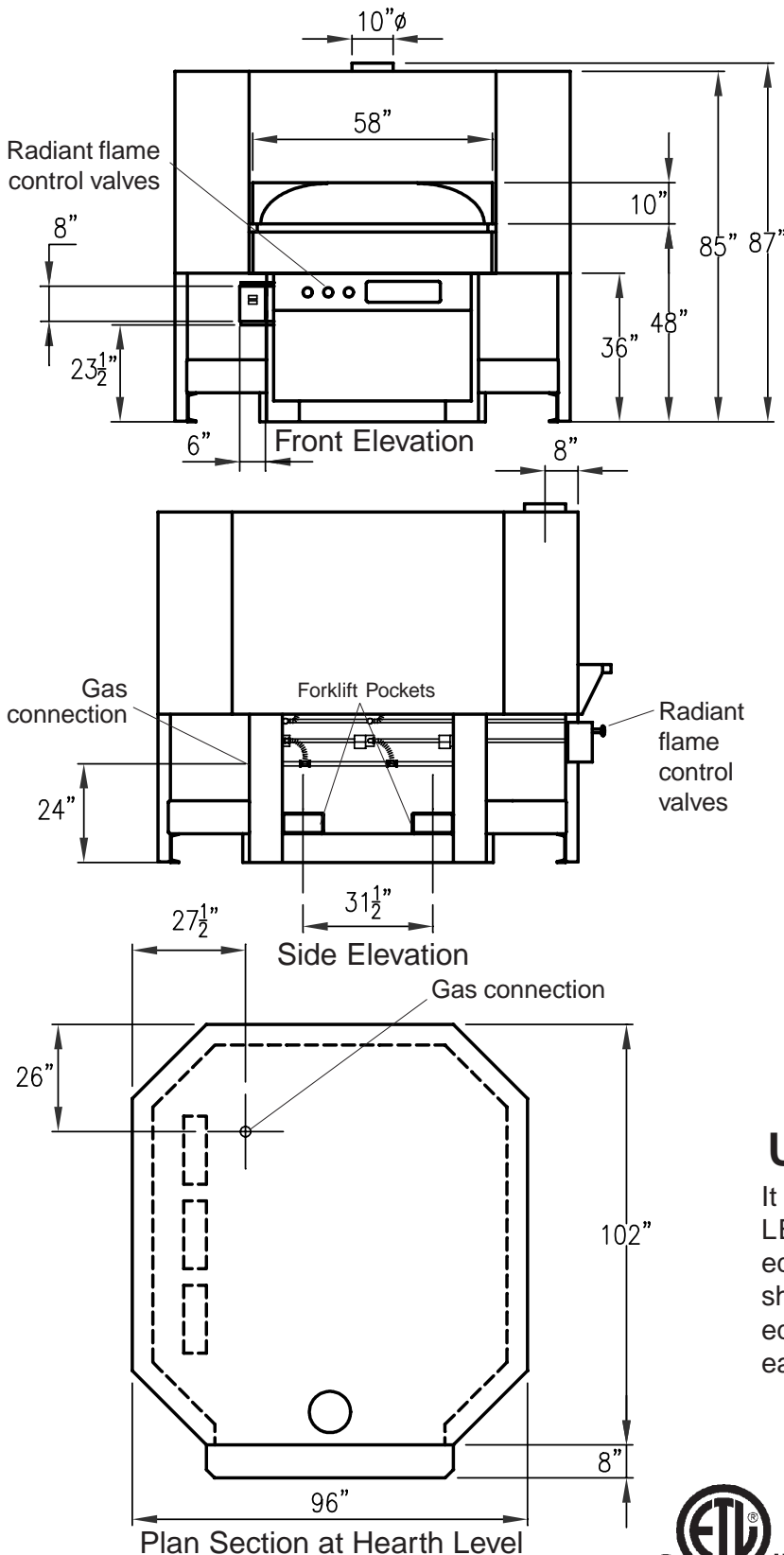
300,000 Btu (max) Natural Gas supply or 260,000 Btu (max) Propane supply.

Venting

Listed for installation with a Wood Stone exhaust hood or one constructed in accordance with all local and national codes; **OR** a building heating appliance chimney also listed as a grease duct, connected directly to the oven and power ventilated to affect a static pressure of - 0.1 inch W.C. at the oven's flue collar. *RFGW model requires a - 0.14 inch W.C. static pressure and must be vented in accordance with NFPA 96.* See installation information for details.

Unit Weight: 10,000 LBS.

It will be necessary to arrange for a 20,000 LB. Forklift for unloading this piece of equipment from the delivery truck; anything short of this will be inadequate. The oven is equipped with shipping casters to facilitate ease of placement.



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