



BISTRO OVEN VENTING

All of the combustion products and cooking vapors from the WS-BL-4343-RFG and WS-BL-4355-RFG (CS-REC-11-RFG) pass through the 10-inch diameter flue collar (8" for the WS-BL-3030-RFG). The oven can be connected to a power-ventilated, grease-rated chimney, or placed under a Listed Type 1 exhaust hood. All gas-fired models that include a (-W) in the model number are listed to allow the burning of up to 3 lbs of wood per hour for flavor, but **MUST** be vented as **SOLID FUEL** equipment.

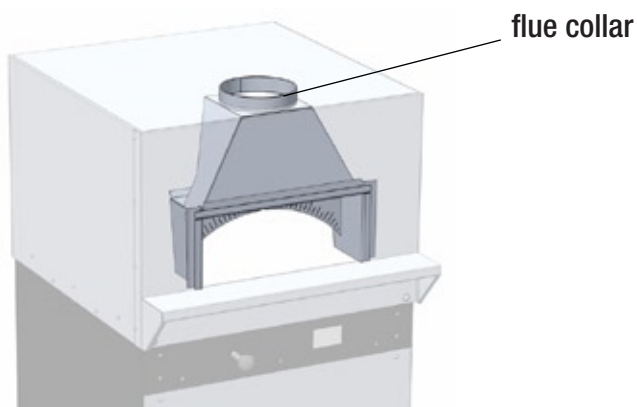
THERE ARE TWO OPTIONS:

The following are the manufacturer's requirements for venting Wood Stone Bistro Line ovens. It is never appropriate to use "B vent" in any part of an exhaust system connected to a Wood Stone oven. All ducting material must be manufactured to the specifications of a grease duct. Due to the possibility of sparks entering the duct, exhaust systems serving **SOLID FUEL** equipment must **NOT** be combined with exhaust systems serving other (non-solid fuel) cooking equipment. The venting system should be cleaned and inspected at least every 3 months, more frequently with wood fired applications.

1. A Listed building heating appliance chimney, also listed as a grease duct connected directly to the oven flue collar and provided with a power ventilator listed for restaurant appliance exhaust and rated for operation at a minimum of 300 degrees F, 450 degrees F for units burning solid fuel. Use a stack or curb mounted fan. Wood Stone does not recommend the use of an in-line fan. A field built grease duct installed and constructed according to the requirements spelled out in NFPA 96, or the International Mechanical Code may also be used.

A static pressure of -0.1 inches water column (-0.14 inches water column for models burning solid fuel) is necessary at the oven flue collar to ensure proper flue temperatures at the fan. The airflow required to attain this static pressure will depend on the configuration of your particular installation but will probably be between 300 and 500 CFM. The exhaust fan must be turned on any time the oven is running. See instructions for optional interlocking of the oven to the fan at the end of this manual.

2. A Listed Type 1 Exhaust Hood or one that is constructed and installed in accordance with NFPA 96 and all relevant Local and National Codes. Wood Stone offers eyebrow-type hoods designed specifically for Wood Stone ovens. See specification sheet on ventilators for Wood Stone ovens.



WOOD STONE OVENS SHOULD BE VENTED IN ACCORDANCE WITH NFPA 96 AND/OR ALL PERTINENT NATIONAL, REGIONAL AND LOCAL CODES CONCERNING SUCH APPLIANCES; CHECK VENTING PLANS WITH THE AUTHORITY HAVING JURISDICTION BEFORE PROCEEDING WITH INSTALLATION.