

All of the combustion products and cooking vapors from the WS-BL-4343-RFG and WS-BH-4343-RFG pass through the 10-inch diameter flue collar (8" for the WS-BL-3030-RFG and WS-BH-3030-RFG), located atop the exhaust transition. The oven can be connected to a power ventilated chimney, or placed under a 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.

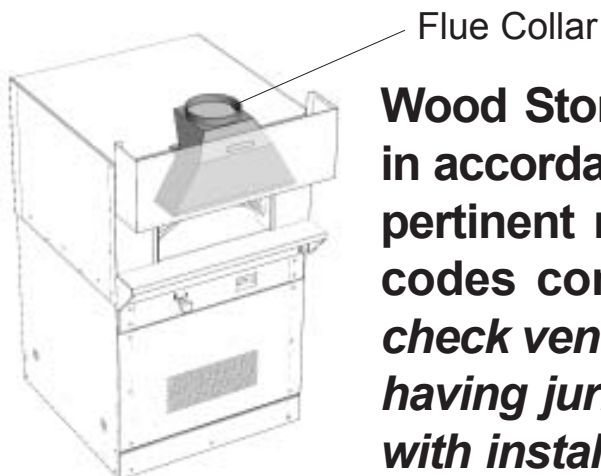
The following are the manufacturer's recommendations for venting Wood Stone Bistro Line ovens. **It is never appropriate to use "B vent" in any part of an exhaust system connected to a Wood Stone oven.** All ducting material must be manufactured to the specifications of a grease duct. Due to the possibility of sparks entering the duct, exhaust systems serving SOLID-FUEL equipment **SHOULD NOT** be combined with exhaust systems serving other (non-solid-fuel) cooking equipment.

There are two options:

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 single wall chimney/duct connector (of unspecified length) may be used to connect the oven to a listed building heating appliance chimney also rated as a grease duct. Any single wall ducting should be a minimum of 0.044" stainless steel or 16 ga. mild steel (0.055") and must maintain a minimum of 18" clearance to combustibles.

A static pressure of -0.1 inches water column 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. Wood Stone offers eyebrow-type hoods designed specifically for Wood Stone ovens by Gaylord Industries.



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.*