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FOR IMMEDIATE RELEASE

Wood Stone Corporation
(800) 988-8103

Wood Stone Introduces Gas Fired Oven Dedicated to Naples Style Pizza

Bellingham, WA, November 2, 2006 – Wood Stone has introduced a new oven into its collection, The Naples Style Oven. This new gas fired beauty is dedicated to the art of creating Naples Style Pizza with the convenience of a gas fuel source.

Cooking Naples style pizza isn't new to Wood Stone ovens, but achieving the optimum Napolitano temperature range with a gas oven is creating a lot of excitement. The new oven was created to better compliment this style of cooking after years of experience learning about the intricacies and the tradition that it encapsulates. The new Naples style oven is a modified version of the Mt. Baker, 6 ft. Mountain Series oven. With its 22 square feet of cooking surface it is a serious production oven for the Pizzaiola looking for show and volume and restaurateurs looking for quality and throughput.

The gas fuel source/flame has been moved from the back of the oven in this model to the side of the oven to bring the "hot spot" closer to the operator. The arch way into the oven has been lowered to create a lower thermal headspace and includes a cut out groove for the pizzaiola to finish the pies in the dome, a' la Naples Style.

Naples style cooking often requires the oven to operate at higher temperatures. To make it easier for operators to cook consistently at these higher temperatures, Wood Stone has added BTU's to the new Naples Style Oven. The oven is constructed from the same ceramic refractory that makes all Wood Stone ovens the best in the industry and makes the support of high temperatures a non-issue.

The Wood Stone Corporation, based in Bellingham, WA, is the world's leading supplier of stone hearth ovens, tandoors, rotisseries and broilers. Wood Stone equipment is featured in over 6,000 locations and in 60 plus countries. For more information about Wood Stone's residential line, please visit our website: www.woodstone-corp.com or call (800) 988-8103.

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