

Международные модели Bistro, Mountain, Fire Deck, Whatcom

Технические характеристики

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Улан-Удэ (3012)59-97-51
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WOOD STONE



BISTRO 3030 STONE HEARTH OVEN



Job Name	
Model	WS-BL-3030
Item#	

The Bistro 3030 oven features a door opening 18.5 inches wide x 7.5 inches high. The cooking area is 22 inches wide x 19 inches deep, resulting in a 3-square-foot cooking surface. A tensioned steel exoskeleton surrounding the hearth and dome perimeter ensures structural integrity and longevity. Wrapped in spun ceramic fiber insulation and requiring only a 1-inch side clearance to combustibles, the monolithic cast-ceramic hearth and monolithic dome rest on a black powder coat steel stand while the oven body is enclosed with stainless steel.

The oven arrives completely assembled. However, for ease of installation, the oven can be partially disassembled to fit through a 32-inch doorway. It is ETL Listed, ready to install and is made in the USA.

HEARTH CAPACITY

8" pizzas:	4
10" pizzas:	2-3
12" pizzas:	1

Assuming 5-minute cook times, the approximate maximum hourly production capacity can be calculated by multiplying the above numbers by 12. Cook times will also vary depending on "style" of pizza.

FEATURES

- Compact Footprint
- Visible Flame
- Lower Production
- High-Temp Cooking
- 3-5 Minute Pizzas

FUEL CONFIGURATIONS

GAS-FIRED ONLY: Configured to burn either natural gas (NG) or liquid propane (LP).*

Note: Wood burning is not an option with this model.

RADIANT FLAME (RFG): Heated by an easily adjustable radiant flame (55,000 BTU/hr max. NG) located in the rear of the cooking chamber. User control ensures the ability to balance the oven's radiated top heat with the heat being conducted and radiated from the floor.

*Gas type must be specified at time of order.

GUIDE TO MODEL NUMBERS

WS-BL-3030-RFG	X	-NG	-LP
	Radiant Flame	Natural Gas	Liquid Propane

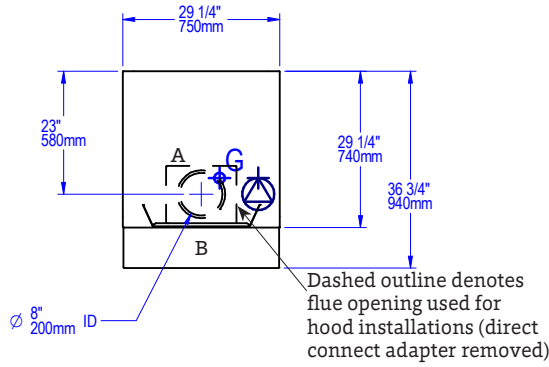


BISTRO 3030

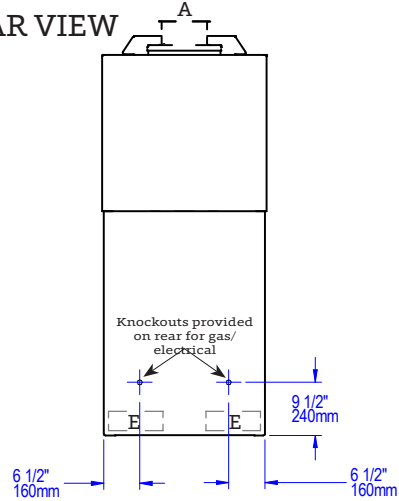
STONE HEARTH OVEN • WS-BL-3030

A	Flue Collar
B	Mantle
C	Flame Height Control Knob
D	Digital Controller
E	Forklift Here
	Electrical Connection
F	Service Panel or Optional Storage Box
	Gas Connection
	Must Be Left Removable for Service
	AIR INTAKE: Do Not Facade or Cover Over

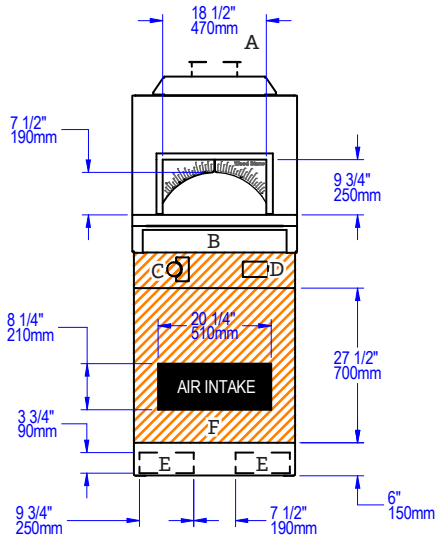
PLAN VIEW



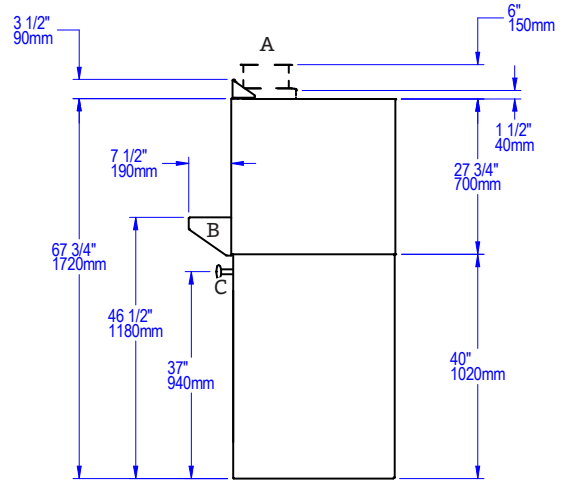
REAR VIEW



FRONT VIEW



SIDE VIEW



UTILITIES SPECIFICATIONS

GAS
Gas-Fired
 3/4 inch gas inlet (FNPT)
 55,000 BTU/hr - Natural Gas (NG)
 OR
 42,000 BTU/hr - Propane (LP)

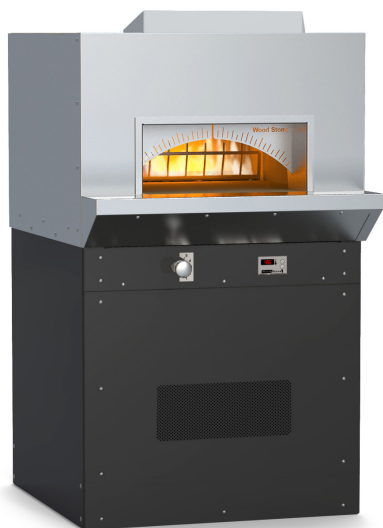
ELECTRICAL
Gas-Fired
 120 VAC, 2 A, 60 Hz
 Connection made on the back of the oven control box. Remove front panel for access; use utility knockouts (provided) to route gas and electrical supplies.

VENTING INFORMATION

The Bistro 3030 has an 8-inch O.D. flue collar and can be direct connected to a power-ventilated, grease-rated chimney or can be vented with 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.

Ship Weight: 1,100 lbs / 500 kg

WOOD STONE



BISTRO 4343 STONE HEARTH OVEN



Job Name	
Model	WS-BL-4343
Item#	

The Bistro 4343 oven features a door opening 24.5 inches wide x 7.5 inches high. The cooking area is 34 inches wide x 27 inches deep, resulting in a 6.4-square-foot cooking surface. A tensioned steel exoskeleton surrounding the hearth and dome perimeter ensures structural integrity and longevity. Wrapped in spun ceramic fiber insulation and requiring only a 1-inch side clearance to combustibles, the monolithic cast-ceramic hearth and monolithic dome rest on a black powder coat steel stand while the oven body is enclosed with stainless steel.

The oven arrives completely assembled. However, using the optional Lifting System, the oven can be partially disassembled to fit through a 32-inch doorway—see the Installation and Operation Manual for details. It is ETL Listed, ready to install and is made in the USA.

HEARTH CAPACITY

8" pizzas:	8
10" pizzas:	6
12" pizzas:	4
16" pizzas:	2

Assuming 5-minute cook times, the approximate maximum hourly production capacity can be calculated by multiplying the above numbers by 12. Cook times will also vary depending on "style" of pizza.

FEATURES

- Compact Footprint
- High-Temp Cooking
- Visible Flame
- 3–5 Minute Pizzas
- Low to Medium Production

GUIDE TO MODEL NUMBERS

	Radiant Flame	Wood-Fired Only	Combination	Natural Gas	Liquid Propane
WS-BL-4343-RFG	X			-NG	-LP
WS-BL-4343-RFG-W	X		X	-NG	-LP
WS-BL-4343-W		X			

FUEL CONFIGURATIONS

GAS-FIRED ONLY: Configured to burn either natural gas (NG) or liquid propane (LP).*

RADIANT FLAME (RFG): Heated by an easily adjustable radiant flame (80,500 BTU/hr max. NG) located in the rear of the cooking chamber. User control ensures the ability to balance the oven's radiated top heat with the heat being conducted and radiated from the floor.

WOOD-FIRED (W): Wood-fired only.

COMBINATION (-W): Allows optional wood burning for ovens with gas burner configurations.* **Note:** Adding wood to an oven with an RFG burner will reduce available hearth capacity.

*Gas type must be specified at time of order.

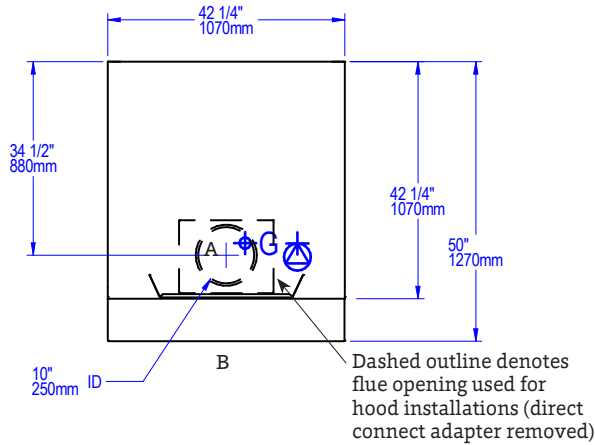


BISTRO 4343

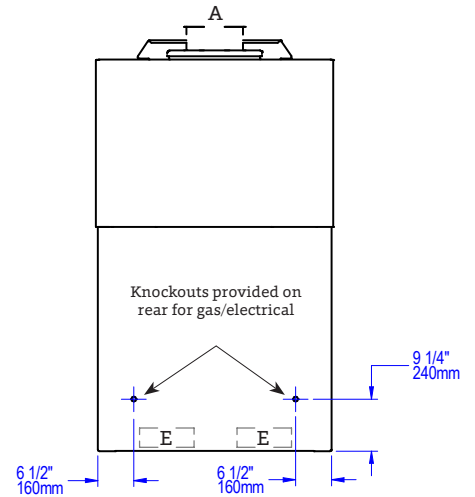
STONE HEARTH OVEN • WS-BL-4343

A	Flue Collar
B	Mantle
C	Flame Height Control Knob
D	Digital Controller
E	Forklift Here
	Electrical Connection
F	Service Panel or Optional Storage Box
	Gas Connection
	Must Be Left Removable for Service
	AIR INTAKE: Do Not Facade or Cover Over

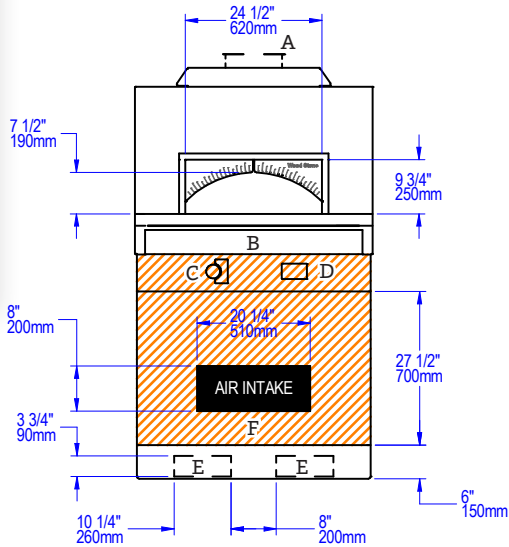
PLAN VIEW



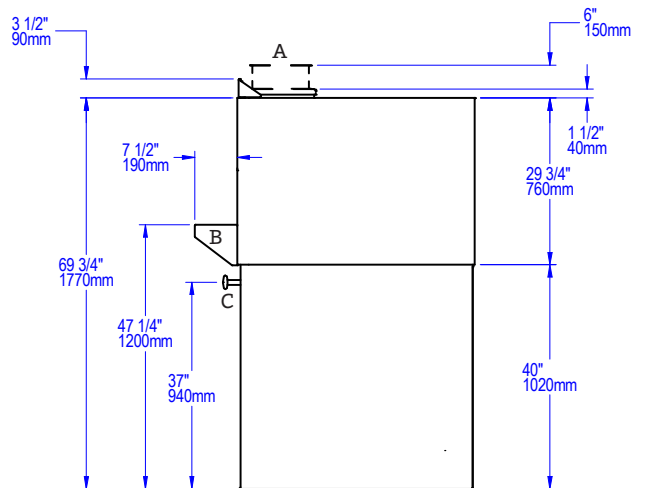
REAR VIEW



FRONT VIEW



SIDE VIEW



UTILITIES SPECIFICATIONS

GAS
Gas-Fired Only and Combination
 3/4 inch gas inlet (FNPT)
 80,500 BTU/hr - Natural Gas (NG)
 OR
 68,000 BTU/hr - Propane (LP)

ELECTRICAL
All Models
 120 VAC, 2 A, 60 Hz
 Connection made on the back of the oven control box. Remove front panel for access; use utility knockouts (provided) to route gas and electrical supplies.

VENTING INFORMATION

The Bistro 4343 has a 10-inch O.D. flue collar and can be direct connected to a power-ventilated, grease-rated chimney or can be vented with 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.

Ship Weight: 2,100 lbs / 953 kg

WOOD STONE



BISTRO 4355 STONE HEARTH OVEN



Job Name	
Model	WS-BL-4355
Item#	

The Bistro 4355 oven features a door opening 24.5 inches wide x 7.5 inches high. The cooking area is 34 inches wide x 39 inches deep, resulting in a 9.2-square-foot cooking surface. A tensioned steel exoskeleton surrounding the hearth and dome perimeter ensures structural integrity and longevity. Wrapped in spun ceramic fiber insulation and requiring only a 1-inch side clearance to combustibles, the monolithic cast-ceramic hearth and monolithic dome rest on a black powder coat steel stand while the oven body is enclosed with stainless steel.

The oven arrives completely assembled. However, using the optional Lifting System, the oven can be partially disassembled to fit through a 32-inch doorway—see the Installation and Operation Manual for details. It is ETL Listed, ready to install and is made in the USA.

HEARTH CAPACITY

8" pizzas:	9–12
10" pizzas:	9
12" pizzas:	6
16" pizzas:	4

Assuming 5-minute cook times, the approximate maximum hourly production capacity can be calculated by multiplying the above numbers by 12. Cook times will also vary depending on "style" of pizza.

FEATURES

- Compact Footprint
- Visible Flame
- Medium Production
- High-Temp Cooking
- 3–5 Minute Pizzas

GUIDE TO MODEL NUMBERS

	Radiant Flame	Wood-Fired Only	Combination	Natural Gas	Liquid Propane
WS-BL-4355-RFG	X			-NG	-LP
WS-BL-4355-RFG-W	X		X	-NG	-LP
WS-BL-4355-W		X			

FUEL CONFIGURATIONS

GAS-FIRED ONLY: Configured to burn either natural gas (NG) or liquid propane (LP).*

RADIANT FLAME (RFG): Heated by an easily adjustable radiant flame (80,500 BTU/hr max. NG) located in the rear of the cooking chamber. User control ensures the ability to balance the oven's radiated top heat with the heat being conducted and radiated from the floor.

WOOD-FIRED (W): Wood-fired only.

COMBINATION (-W): Allows optional wood burning for ovens with gas burner configurations.* **Note:** Adding wood to an oven with an RFG burner will reduce available hearth capacity.

*Gas type must be specified at time of order.

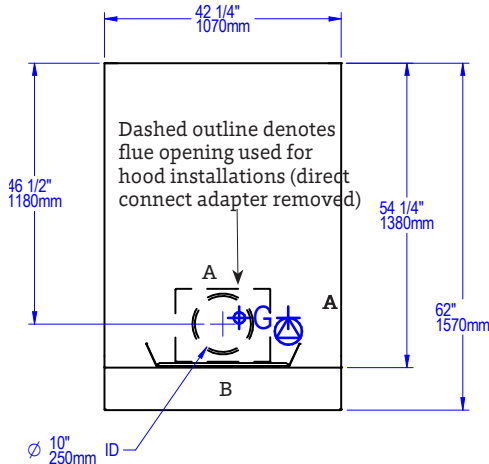


BISTRO 4355

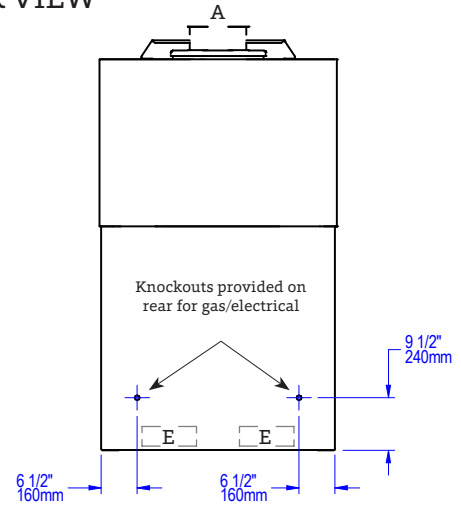
STONE HEARTH OVEN • WS-BL-4355

A	Flue Collar
B	Mantle
C	Flame Height Control Knob
D	Digital Controller
E	Forklift Here
	Electrical Connection
F	Service Panel or Optional Storage Box
	Gas Connection
	Must Be Left Removable for Service
	AIR INTAKE: Do Not Facade or Cover Over

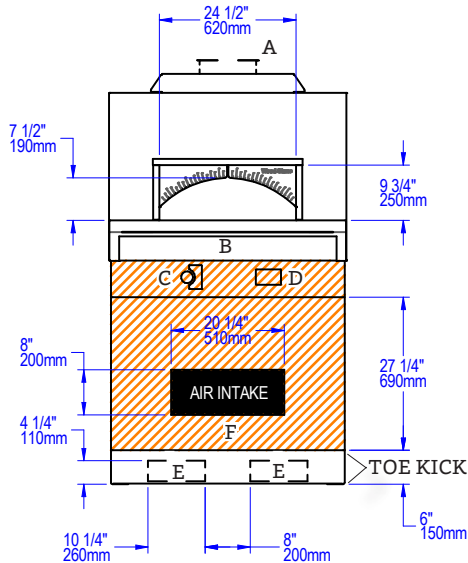
PLAN VIEW



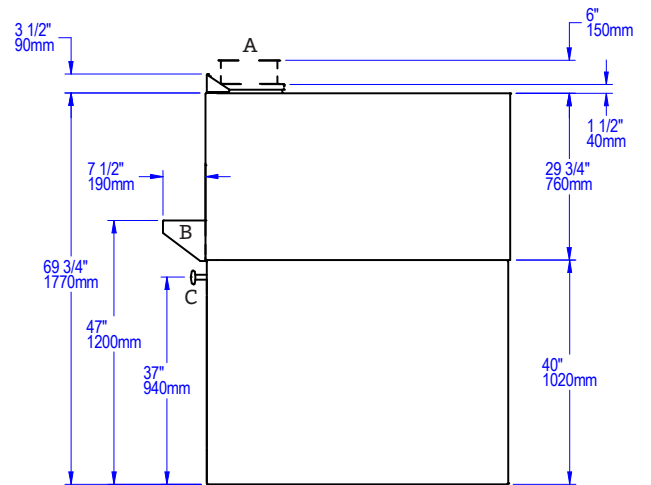
REAR VIEW



FRONT VIEW



SIDE VIEW



UTILITIES SPECIFICATIONS

GAS
Gas-Fired Only and Combination
 3/4 inch gas inlet (FNPT)
 80,500 BTU/hr - Natural Gas (NG)
 OR
 68,000 BTU/hr - Propane (LP)

ELECTRICAL
All Models
 120 VAC, 2 A, 60 Hz
 Connection made on the back of the oven control box. Remove front panel for access; use utility knockouts (provided) to route gas and electrical supplies.

VENTING INFORMATION

The Bistro 4355 has a 10-inch O.D. flue collar and can be direct connected to a power-ventilated, grease-rated chimney or can be vented with 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.

Ship Weight: 2,500 lbs / 1,134 kg

WOOD STONE



WS-MS-4 model with optional Stainless Steel Mantle shown.

HEARTH CAPACITY

8" pizzas:	8-10
10" pizzas:	5-6
12" pizzas:	4
16" pizzas:	1-2

Assuming 5-minute cook times, the approximate maximum hourly production capacity can be calculated by multiplying the above numbers by 12. Cook times will also vary depending on "style" of pizza.

GUIDE TO MODEL NUMBERS

	Radiant Flame	Underfloor IR Burner	Wood Required	Combination	Natural Gas BTU/hr	Liquid Propane BTU/hr
WS-MS-4-RFG	X				-NG 72,000	-LP 60,000
WS-MS-4-RFG-W	X			X	-NG 68,000	-LP 60,000
WS-MS-4-RFG-IR	X	X			-NG 125,000	-LP 110,000
WS-MS-4-RFG-IR-W	X	X		X	-NG 115,000	-LP 102,000
WS-MS-4-W-IR			X	X	-NG 52,000	-LP 53,000
WS-MS-4-W			X			

MT. CHUCKANUT 4' STONE HEARTH OVEN



Job Name

Model WS-MS-4

Item#

The Mt. Chuckanut 4' oven features a door opening 19.75 inches wide x 10 inches high. The oven floor diameter is 37 inches, resulting in a 7-square-foot cooking surface. A tensioned steel exoskeleton surrounding the hearth and dome perimeter ensures structural integrity and longevity. Wrapped in spun ceramic fiber insulation and requiring only a 1-inch side clearance to combustibles, the monolithic 4-inch thick cast-ceramic hearth and monolithic 4-inch thick dome rest on an open black painted steel stand. The oven body is finished with galvanized steel and a stainless steel service panel is provided. The oven arrives completely assembled, ETL Listed, ready to install and is made in the USA.

FUEL CONFIGURATIONS

GAS-FIRED ONLY: Configured to burn either natural gas (NG) or liquid propane (LP).*

RADIANT FLAME (RFG): Heated by an easily adjustable radiant flame (72,000 BTU/hr max. NG) located in the rear of the cooking chamber. User control ensures the ability to balance the oven's radiated top heat with the heat being conducted and radiated from the floor.

RADIANT FLAME + UNDERFLOOR IR (RFG-IR): In addition to the radiant flame, a 52,000 BTU/hr (NG) thermostatically controlled infrared burner is mounted under the oven deck to ensure high production capacity with no heat recovery issues.

WOOD-FIRED (W): Wood-fired only.

WOOD WITH GAS ASSIST (W-IR): This wood-fired model is assisted by the additional BTUs of an Underfloor IR burner. **Note:** A wood fire is required with this configuration.

COMBINATION (-W): Allows optional wood burning for ovens with gas burner configurations.* **Note:** Adding wood to an oven with an RFG burner will reduce available hearth capacity.

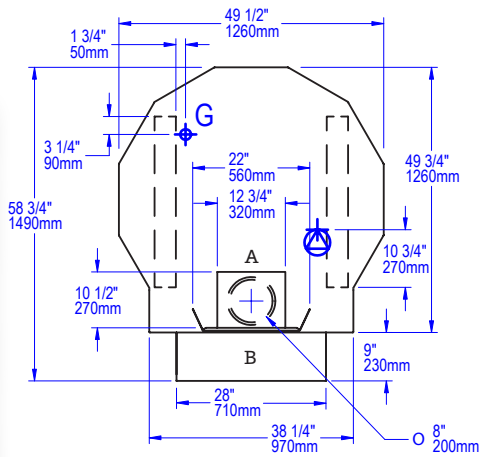
*Gas type must be specified at time of order.



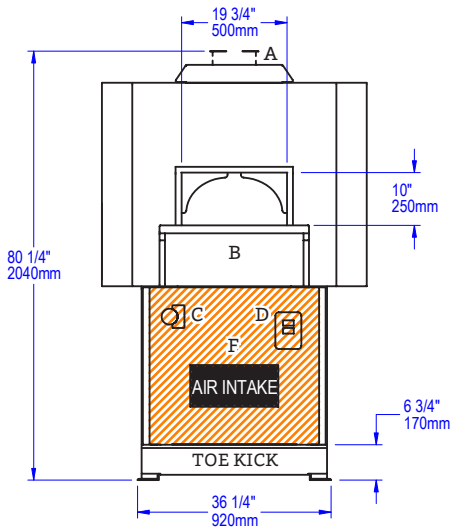
MT. CHUCKANUT 4'

STONE HEARTH OVEN • WS-MS-4

PLAN VIEW



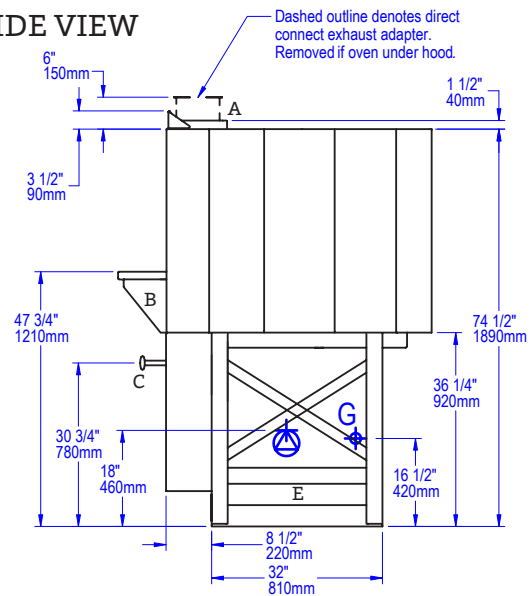
FRONT VIEW



FACADE INFORMATION

- All facades or enclosures are by others.
- All MS ovens require a 1" side clearance and 6" top clearance to combustible construction. Any construction 6" to either side of the oven doorway and above must be non-combustible.
- Any facade or enclosure below the mantle of Gas-Fired or Combination ovens must allow for:
 - Unobstructed access for removal of service/intake panel.
 - Easy access to all controls.
 - Sufficient combustion air for gas burners; see Installation and Operation Manual for details.

SIDE VIEW



A	Flue Collar
B	Mantle
C	Flame Height Control Knob
D	Digital Controller
E	Forklift Here
F	Electrical Connection
F	Service Panel or Optional Storage Box
G	Gas Connection
	Must Be Left Removable for Service
	AIR INTAKE: Do Not Facade or Cover Over

UTILITIES SPECIFICATIONS

GAS
 3/4 inch gas inlet (FNPT)
 BTU/hr Requirements
 See table on previous page

ELECTRICAL
Gas-Fired Only & Combination
 120 VAC, 1.1 A, 50/60 Hz
 Connection made beneath oven as shown.
Wood-Fired Only
 120 VAC, 2 A, 50/60 Hz
 Connection made to readout box.

VENTING INFORMATION

The Mt. Chuckanut comes with an optional round 8" O.D. collar flue adapter for direct connection to a power-ventilated, grease-rated chimney or, without the flue adapter, can be vented with 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.

Ship Weight: 2,400 lbs / 1,089 kg

WOOD STONE



WS-MS-5 model with optional Stainless Steel Mantle shown.

HEARTH CAPACITY

8" pizzas:	12–16
10" pizzas:	10–12
12" pizzas:	10
16" pizzas:	5

Assuming 5-minute cook times, the approximate maximum hourly production capacity can be calculated by multiplying the above numbers by 12. Cook times will also vary depending on "style" of pizza.

GUIDE TO MODEL NUMBERS

	Radiant Flame	Underfloor IR Burner	Wood Required	Combination	Natural Gas BTU/hr	Liquid Propane BTU/hr
WS-MS-5-RFG	X				-NG 105,000	-LP 94,000
WS-MS-5-RFG-W	X			X	-NG 105,000	-LP 94,000
WS-MS-5-RFG-IR	X	X			-NG 188,000	-LP 159,000
WS-MS-5-RFG-IR-W	X	X		X	-NG 188,000	-LP 159,000
WS-MS-5-W-IR			X	X	-NG 83,000	-LP 65,000
WS-MS-5-W			X			

MT. ADAMS 5' STONE HEARTH OVEN



Job Name

Model WS-MS-5

Item#

The Mt. Adams 5' oven features a door opening 29.75 inches wide x 10 inches high. The oven floor diameter is 52 inches, resulting in a 15-square-foot cooking surface. A tensioned steel exoskeleton surrounding the hearth and dome perimeter ensures structural integrity and longevity. Wrapped in spun ceramic fiber insulation and requiring only a 1-inch side clearance to combustibles, the monolithic 4-inch thick cast-ceramic hearth and monolithic 4-inch thick dome rest on an open black painted steel stand. The oven body is finished with galvanized steel and a stainless steel service panel is provided. The oven arrives completely assembled, ETL Listed, ready to install and is made in the USA.

FUEL CONFIGURATIONS

GAS-FIRED ONLY: Configured to burn either natural gas (NG) or liquid propane (LP).*

RADIANT FLAME (RFG): Heated by an easily adjustable radiant flame (105,000 BTU/hr max. NG) located in the rear of the cooking chamber. User control ensures the ability to balance the oven's radiated top heat with the heat being conducted and radiated from the floor.

RADIANT FLAME + UNDERFLOOR IR (RFG-IR): In addition to the radiant flame, a 83,000 BTU/hr (NG) thermostatically controlled infrared burner is mounted under the oven deck to ensure high production capacity with no heat recovery issues.

WOOD-FIRED (W): Wood-fired only.

WOOD WITH GAS ASSIST (W-IR): This wood-fired model is assisted by the additional BTUs of an Underfloor IR burner. **Note:** A wood fire is required with this configuration.

COMBINATION (-W): Allows optional wood burning for ovens with gas burner configurations.* **Note:** Adding wood to an oven with an RFG burner will reduce available hearth capacity.

*Gas type must be specified at time of order.

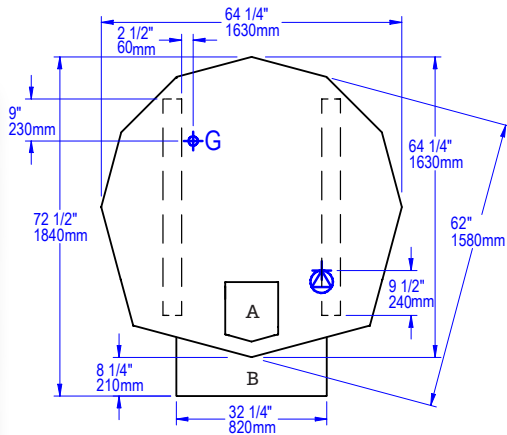


MT. ADAMS 5'

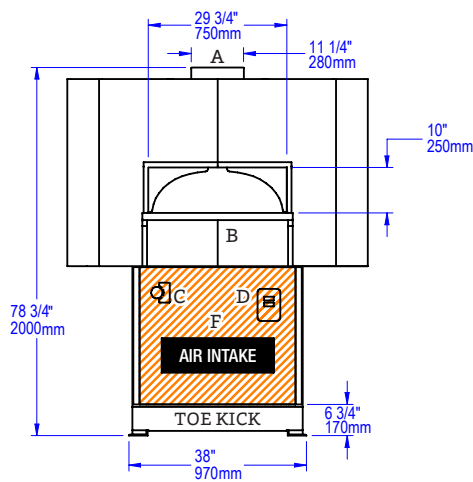
STONE HEARTH OVEN • WS-MS-5

A	Flue Collar
B	Mantle
C	Flame Height Control Knob
D	Digital Controller
E	Forklift Here
	Electrical Connection
F	Service Panel or Optional Storage Box
	Gas Connection
	Must Be Left Removable for Service
	AIR INTAKE: Do Not Facade or Cover Over

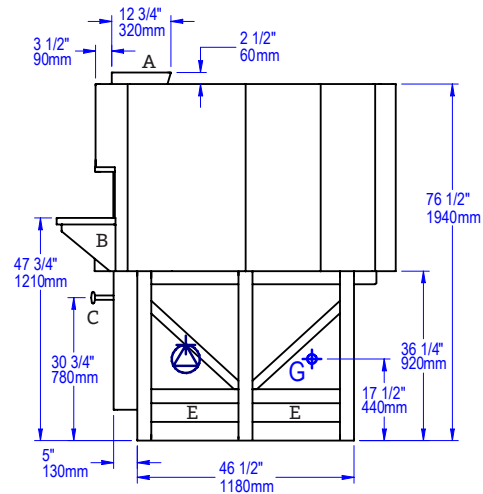
PLAN VIEW



FRONT VIEW



SIDE VIEW



FACADE INFORMATION

- All facades or enclosures are by others.
- All MS ovens require a 1" side clearance and 6" top clearance to combustible construction. Any construction 6" to either side of the oven doorway and above must be non-combustible.
- Any facade or enclosure below the mantle of Gas-Fired or Combination ovens must allow for:
 - Unobstructed access for removal of service/intake panel.
 - Easy access to all controls.
 - Sufficient combustion air for gas burners; see Installation and Operation Manual for details.

UTILITIES SPECIFICATIONS

GAS
 3/4 inch gas inlet (FNPT)

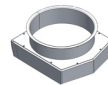
BTU/hr Requirements
 See table on previous page

ELECTRICAL
Gas-Fired Only & Combination
 120 VAC, 1.1 A, 50/60 Hz
 Connection made beneath oven as shown.

Wood-Fired Only
 120 VAC, 2 A, 50/60 Hz
 Connection made to readout box.

VENTING INFORMATION

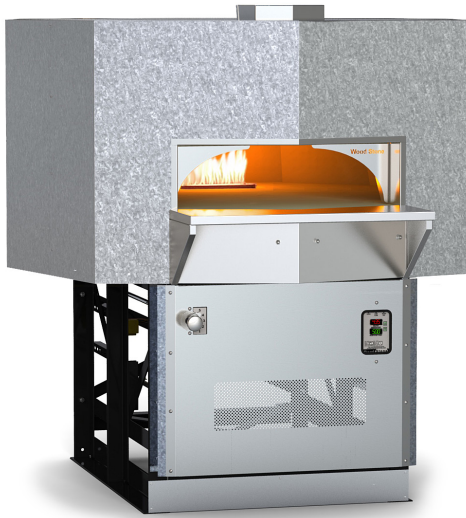
The Mt. Adams can be direct connected to a power-ventilated, grease-rated chimney or can be vented with a Listed Type 1 exhaust hood, or one constructed in accordance with NFPA 96 and all relevant local and national codes. The oven must be vented in accordance with all relevant local and national codes, and in a manner acceptable to the authority having jurisdiction.



Note: A 10" ID flue adapter is included with ovens ordered without a hood to facilitate connection to a round duct (adds 3" to height).

Ship Weight: 3,600 lbs / 1,633 kg

WOOD STONE



WS-MS-6 model with optional Stainless Steel Mantle shown.

HEARTH CAPACITY

8" pizzas:	18–22
10" pizzas:	14–16
12" pizzas:	14-16
16" pizzas:	6–8

Assuming 5-minute cook times, the approximate maximum hourly production capacity can be calculated by multiplying the above numbers by 12. Cook times will also vary depending on "style" of pizza.

GUIDE TO MODEL NUMBERS

	Radiant Flame	Underfloor IR Burner	Wood Required	Combination	Natural Gas BTU/hr	Liquid Propane BTU/hr
WS-MS-6-RFG	X				-NG 105,000	-LP 94,000
WS-MS-6-RFG-W	X			X	-NG 105,000	-LP 94,000
WS-MS-6-RFG-IR	X	X			-NG 188,000	-LP 159,000
WS-MS-6-RFG-IR-W	X	X		X	-NG 188,000	-LP 159,000
WS-MS-6-W-IR		X	X		-NG 83,000	-LP 65,000
WS-MS-6-W			X			

MT. BAKER 6' STONE HEARTH OVEN



Job Name

Model WS-MS-6

Item#

The Mt. Baker 6' oven features a door opening 36 inches wide x 10 inches high. The oven floor diameter is 62 inches, resulting in a 22-square-foot cooking surface. A tensioned steel exoskeleton surrounding the hearth and dome perimeter ensures structural integrity and longevity. Wrapped in spun ceramic fiber insulation and requiring only a 1-inch side clearance to combustibles, the monolithic 4-inch thick cast-ceramic hearth and monolithic 4-inch thick dome rest on an open black painted steel stand. The oven body is finished with galvanized steel and a stainless steel service panel is provided. The oven arrives completely assembled, ETL Listed, ready to install and is made in the USA.

FUEL CONFIGURATIONS

GAS-FIRED ONLY: Configured to burn either natural gas (NG) or liquid propane (LP).*

RADIANT FLAME (RFG): Heated by an easily adjustable radiant flame (105,000 BTU/hr max. NG) located in the rear of the cooking chamber. User control ensures the ability to balance the oven's radiated top heat with the heat being conducted and radiated from the floor.

RADIANT FLAME + UNDERFLOOR IR (RFG-IR): In addition to the radiant flame, an 83,000 BTU/hr (NG) thermostatically controlled infrared burner is mounted under the oven deck to ensure high production capacity with no heat recovery issues.

WOOD-FIRED (W): Wood-fired only.

WOOD WITH GAS ASSIST (W-IR): This wood-fired model is assisted by the additional BTUs of an Underfloor IR burner. **Note:** A wood fire is required with this configuration.

COMBINATION (-W): Allows optional wood burning for ovens with gas burner configurations.* **Note:** Adding wood to an oven with an RFG burner will reduce available hearth capacity.

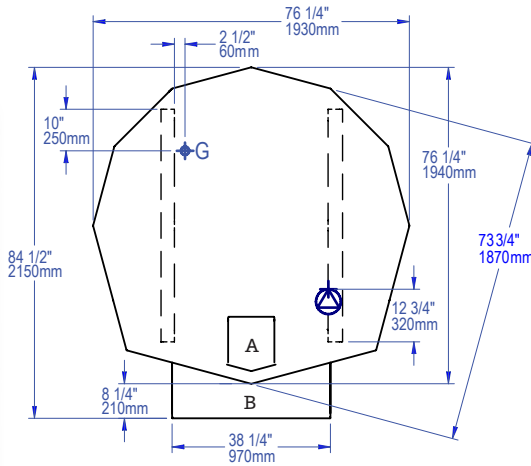
*Gas type must be specified at time of order.



MT. BAKER 6[®]

STONE HEARTH OVEN • WS-MS-6

PLAN VIEW

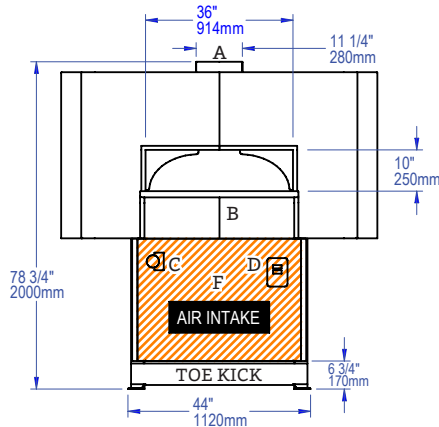


FACADE INFORMATION

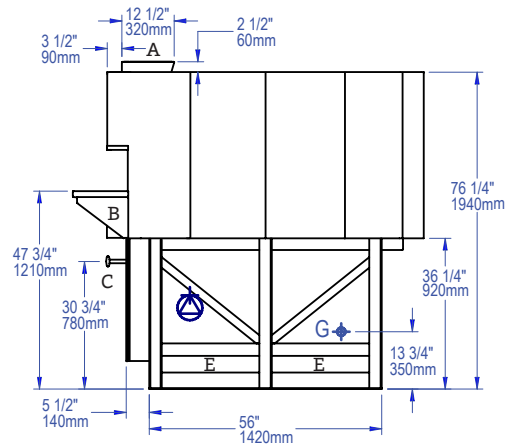
- All facades or enclosures are by others.
- All MS ovens require a 1" side clearance and 6" top clearance to combustible construction. Any construction 6" to either side of the oven doorway and above must be non-combustible.
- Any facade or enclosure below the mantle of Gas-Fired or Combination ovens must allow for:
 - Unobstructed access for removal of service/intake panel.
 - Easy access to all controls.
 - Sufficient combustion air for gas burners; see Installation and Operation Manual for details.

A	Flue Collar
B	Mantle
C	Flame Height Control Knob
D	Digital Controller
E	Forklift Here
	Electrical Connection
F	Service Panel or Optional Storage Box
	Gas Connection
	Must Be Left Removable for Service
	AIR INTAKE: Do Not Facade or Cover Over

FRONT VIEW



SIDE VIEW



UTILITIES SPECIFICATIONS

GAS
 3/4 inch gas inlet (FNPT)

BTU/hr Requirements
 See table on previous page

ELECTRICAL

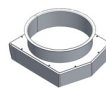
Gas-Fired Only & Combination
 120 VAC, 1.1 A, 50/60 Hz
 Connection made beneath oven as shown.

Wood-Fired Only
 120 VAC, 2 A, 50/60 Hz
 Connection made to readout box.

VENTING INFORMATION

The Mt. Baker can be direct connected to a power-ventilated, grease-rated chimney or can be vented with 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.

Note: A 10" ID flue adapter is included with ovens ordered without a hood to facilitate connection to a round duct (adds 3" to height).



Ship Weight: 4,600 lbs / 2,087 kg

WOOD STONE



WS-MS-7 model with optional Stainless Steel Mantle shown.

HEARTH CAPACITY

8" pizzas:	36-40
10" pizzas:	22-26
12" pizzas:	16-20
16" pizzas:	8-10

Assuming 5-minute cook times, the approximate maximum hourly production capacity can be calculated by multiplying the above numbers by 12. Cook times will also vary depending on "style" of pizza.

GUIDE TO MODEL NUMBERS

	Radiant Flame	Underfloor IR Burner	Wood Required	Combination	Natural Gas BTU/hr	Liquid Propane BTU/hr
WS-MS-7-RFG	X				-NG 123,000	-LP 142,000
WS-MS-7-RFG-W	X			X	-NG 123,000	-LP 142,000
WS-MS-7-RFG-IR	X	X			-NG 220,000	-LP 227,000
WS-MS-7-RFG-IR-W	X	X		X	-NG 220,000	-LP 227,000
WS-MS-7-W-IR		X	X		-NG 97,000	-LP 85,000
WS-MS-7-W			X			

MT. RAINIER 7' STONE HEARTH OVEN



Job Name

Model WS-MS-7

Item#

The Mt. Rainier 7' oven features a door opening 42 inches wide x 12 inches high. The oven floor diameter is 74 inches, resulting in a 31-square-foot cooking surface. A tensioned steel exoskeleton surrounding the hearth and dome perimeter ensures structural integrity and longevity. Wrapped in spun ceramic fiber insulation and requiring only a 1-inch side clearance to combustibles, the monolithic 4-inch thick cast-ceramic hearth and monolithic 4-inch thick dome rest on an open black painted steel stand. The oven body is finished with galvanized steel and a stainless steel service panel is provided. The oven arrives completely assembled, ETL Listed, ready to install and is made in the USA.

FUEL CONFIGURATIONS

GAS-FIRED ONLY: Configured to burn either natural gas (NG) or liquid propane (LP).*

RADIANT FLAME (RFG): Heated by an easily adjustable radiant flame (123,000 BTU/hr max. NG) located in the rear of the cooking chamber. User control ensures the ability to balance the oven's radiated top heat with the heat being conducted and radiated from the floor.

RADIANT FLAME + UNDERFLOOR IR (RFG-IR): In addition to the radiant flame, a 97,000 BTU/hr (NG) thermostatically controlled infrared burner is mounted under the oven deck to ensure high production capacity with no heat recovery issues.

WOOD-FIRED (W): Wood-fired only.

WOOD WITH GAS ASSIST (W-IR): This wood-fired model is assisted by the additional BTUs of an Underfloor IR burner. **Note:** A wood fire is required with this configuration.

COMBINATION (-W): Allows optional wood burning for ovens with gas burner configurations.* **Note:** Adding wood to an oven with an RFG burner will reduce available hearth capacity.

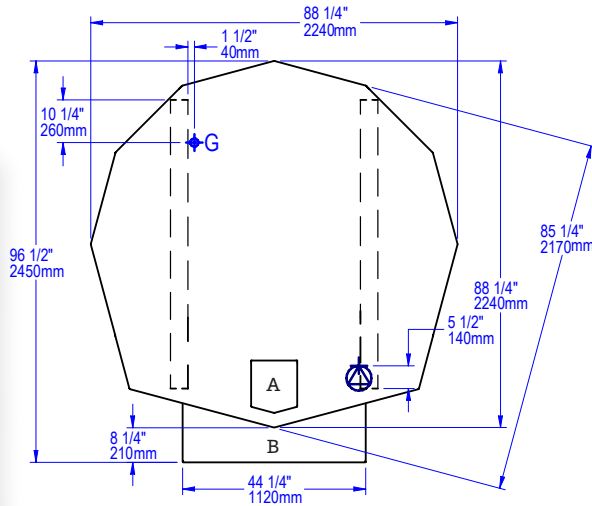
*Gas type must be specified at time of order.



MT. RAINIER 7'

STONE HEARTH OVEN • WS-MS-7

PLAN VIEW

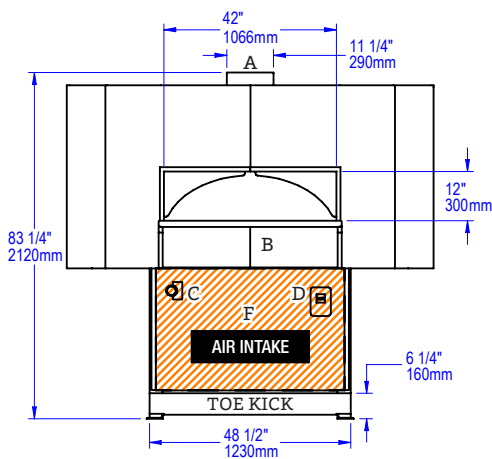


FACADE INFORMATION

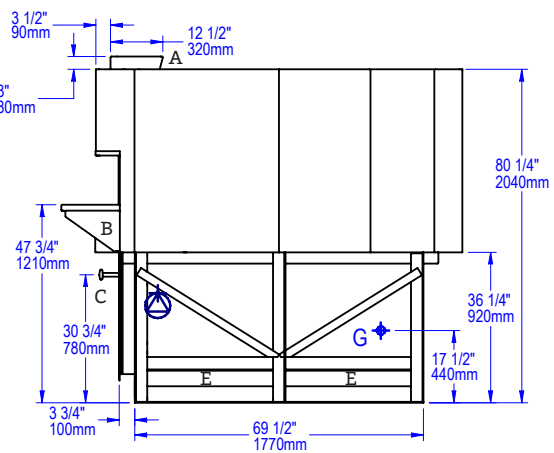
- All facades or enclosures are by others.
- All MS ovens require a 1" side clearance and 6" top clearance to combustible construction. Any construction 6" to either side of the oven doorway and above must be non-combustible.
- Any facade or enclosure below the mantle of Gas-Fired or Combination ovens must allow for:
 - Unobstructed access for removal of service/intake panel.
 - Easy access to all controls.
 - Sufficient combustion air for gas burners; see Installation and Operation Manual for details.

A	Flue Collar
B	Mantle
C	Flame Height Control Knob
D	Digital Controller
E	Forklift Here
	Electrical Connection
F	Service Panel or Optional Storage Box
	Gas Connection
	Must Be Left Removable for Service
	AIR INTAKE: Do Not Facade or Cover Over

FRONT VIEW



SIDE VIEW



UTILITIES SPECIFICATIONS

GAS
 3/4 inch gas inlet (FNPT)

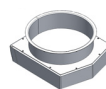
BTU/hr Requirements
 See table on previous page

ELECTRICAL
Gas-Fired Only & Combination
 120 VAC, 1.1 A, 50/60 Hz
 Connection made beneath oven as shown.

Wood-Fired Only
 120 VAC, 2 A, 50/60 Hz
 Connection made to readout box.

VENTING INFORMATION

The Mt. Rainier can be direct connected to a power-ventilated, grease-rated chimney or can be vented with 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.



Note: A 10" ID flue adapter is included with ovens ordered without a hood to facilitate connection to a round duct (adds 3" to height).

Ship Weight: 6,000 lbs / 2,722 kg

Wood Stone

FIRE DECK 6045 STONE HEARTH OVEN



WS-FD-6045-RFG-R-IR configuration shown.

Job Name	
Model	WS-FD-6045
Item#	

The Fire Deck 6045 oven features a door opening 34 inches wide x 9.75 inches high, complemented by a glass heat shield and stainless steel mantle. The cooking area is 42 inches wide x 31 inches deep, resulting in a 9-square-foot cooking surface. A tensioned steel exoskeleton surrounding the hearth and dome perimeter ensures structural integrity and longevity. Wrapped in spun ceramic fiber insulation and requiring only a 1-inch side clearance to combustibles, the monolithic 4-inch thick cast-ceramic hearth and monolithic 4-inch thick dome rest on a black painted steel stand. The oven body front is finished with stainless steel; galvanized steel is used for the top, back and sides. The oven arrives completely assembled, ETL Listed, ready to install and is made in the USA. A set of optional rigging casters is available to aid in the initial installation.

HEARTH CAPACITY

8" pizzas:	16
10" pizzas:	10
12" pizzas:	6
16" pizzas:	4
Considered an operational challenge	

Assuming 5-minute cook times, the approximate maximum hourly production capacity can be calculated by multiplying the above numbers by 12. Cook times will also vary depending on "style" of pizza. **Note:** The addition of an optional decorative flame will decrease space and impact overall cooking capacity.

GUIDE TO MODEL NUMBERS

	Underfloor IR Burner	Left Side Radiant Flame	Right Side Radiant Flame	Decorative Flame (-DF)	Wood Required	Combination	Natural Gas	Liquid Propane
WS-FD-6045-RFG-L-IR	X	X		-DF			-NG	-LP
WS-FD-6045-RFG-L-IR-W	X	X			X		-NG	-LP
WS-FD-6045-RFG-R-IR	X		X	-DF			-NG	-LP
WS-FD-6045-RFG-R-IR-W	X		X		X		-NG	-LP
WS-FD-6045-W-IR	X				X		-NG	LP
WS-FD-6045-W					X			

FUEL CONFIGURATIONS

GAS-FIRED ONLY: Configured to burn either natural gas (NG) or liquid propane (LP).*

RADIANT FLAME + UNDERFLOOR IR (RFG-IR):

Heated by an adjustable radiant flame located on one side of the cooking chamber, along with a thermostatically controlled infrared burner which is mounted under the oven deck to ensure high production capacity. Flame side must be specified at time of order.

DECORATIVE FLAME (-DF): Provides an additional 15,000 BTU/hr flame at rear of cooking chamber for show. **Note:** Option will reduce available hearth capacity.

WOOD-FIRED (W): Wood-fired only.

WOOD WITH GAS ASSIST (W-IR): This wood-fired model is assisted by the additional BTUs of an Underfloor IR burner. **Note:** A wood fire is required with this configuration.

COMBINATION (-W): Allows optional wood burning for ovens with gas burner configurations.* **Note:** Adding wood to an oven with an RFG burner will reduce available hearth capacity. *Gas type must be specified at time of order.



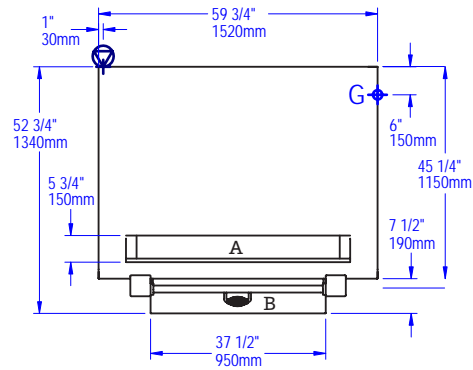
FIRE DECK 6045

STONE HEARTH OVEN • WS-FD-6045

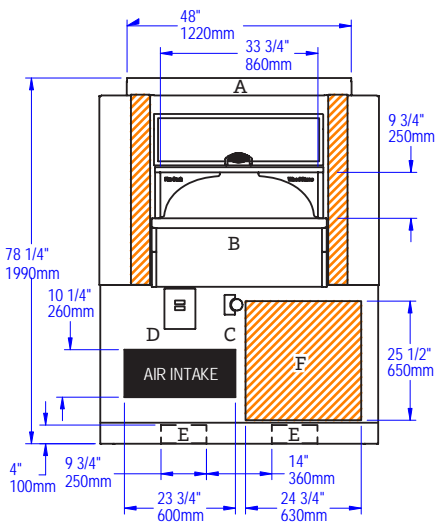
VERY IMPORTANT!!

This oven is available in a left or right side burner configuration. Gas connections will be on the side of the oven as the radiant flame. Right side flame shown below. Electrical connections are always on the left.

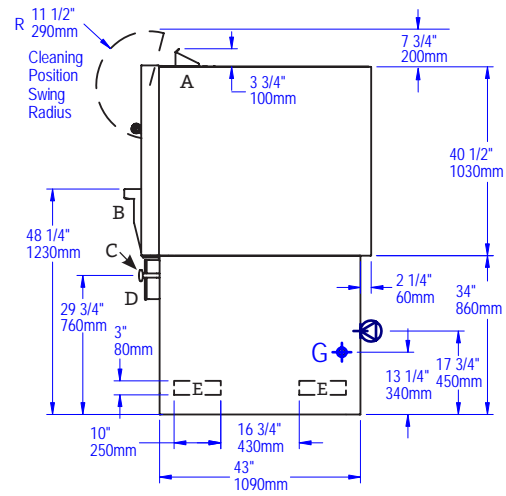
PLAN VIEW



FRONT VIEW



SIDE VIEW



A	Exhaust
B	Mantle
C	Flame Height Control Knob
D	Digital Controller
E	Forklift Here
	Electrical Connection (accessible from inside or outside)
F	Service Panel or Optional Storage Box
	Gas Connection
	Must Be Left Removable for Service
	AIR INTAKE: Do Not Facade or Cover Over

UTILITIES SPECIFICATIONS

GAS
Gas-Fired Only and Combination
 3/4 inch gas inlet (FNPT)
 160,000 BTU/hr - Natural Gas (NG)
 OR
 160,000 BTU/hr - Propane (LP)

	BTU/hr Output Per Burner	
Radiant Flame Burner	115,000 NG	110,000 LP
IR Burner	45,000 NG	50,000 LP
Decorative Flame Adds	15,000 NG	15,000 LP

ELECTRICAL
Gas-Fired Only and Combination
 120 VAC, 1.1 A, 50/60 Hz
 Connection is on the left as shown.

IMPORTANT: Models with -W in the model number must be vented as a solid fuel appliance.

VENTING INFORMATION

The Fire Deck 6045 must be vented using a Listed Type 1 exhaust hood, or a hood constructed and installed 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.

Ship Weight: 3,200 lbs / 1,451 kg

Wood Stone

FIRE DECK 8645 STONE HEARTH OVEN



WS-FD-8645-RFG-LR-IR configuration shown.

Job Name	
Model	WS-FD-8645
Item#	

The Fire Deck 8645 oven features a door opening 56 inches wide x 10 inches high, complemented by a glass heat shield and stainless steel mantle. The cooking area is 68 inches wide x 32 inches deep, resulting in a 15-square-foot cooking surface. A tensioned steel exoskeleton surrounding the hearth and dome perimeter ensures structural integrity and longevity. Wrapped in spun ceramic fiber insulation and requiring only a 1-inch side clearance to combustibles, the monolithic 4-inch thick cast-ceramic hearth and monolithic 4-inch thick dome rest on a black painted steel stand. The oven body front is finished with stainless steel; galvanized steel is used for the top, back and sides. The oven arrives completely assembled, ETL Listed, ready to install and is made in the USA. A set of optional rigging casters is available to aid in the initial installation.

HEARTH CAPACITY

8" pizzas:	20
10" pizzas:	14
12" pizzas:	10
16" pizzas:	5-6

Assuming 5-minute cook times, the approximate maximum hourly production capacity can be calculated by multiplying the above numbers by 12. Cook times will also vary depending on "style" of pizza. **Note:** The addition of an optional decorative flame will decrease space and impact overall cooking capacity.

GUIDE TO MODEL NUMBERS

	Underfloor IR Burner	Left Side Radiant Flame	Right Side Radiant Flame	Decorative Flame (-DF)	Wood Required	Combination	Natural Gas	Liquid Propane
WS-FD-8645-RFG-LR-IR	X	X	X	-DF			-NG	-LP
WS-FD-8645-RFG-L-IR-W	X	X			X	X	-NG	-LP
WS-FD-8645-RFG-R-IR-W	X		X		X	X	-NG	-LP
WS-FD-8645-W-IR	X				X		-NG	-LP
WS-FD-8645-W					X			

FUEL CONFIGURATIONS

GAS-FIRED ONLY: Configured to burn either natural gas (NG) or liquid propane (LP).*

RADIANT FLAME + UNDERFLOOR IR (RFG-IR):

Heated by an easily adjustable radiant flame located on both sides of the cooking chamber, along with a thermostatically controlled infrared burner which is mounted under the oven deck to ensure high production capacity.

DECORATIVE FLAME (-DF): Provides an additional 15,000 BTU/hr flame at rear of cooking chamber for show. **Note:** Option will reduce available hearth capacity.

WOOD-FIRED (W): Wood-fired only.

WOOD WITH GAS ASSIST (W-IR): This wood-fired model is assisted by the additional BTUs of an Underfloor IR burner. **Note:** A wood fire is required with this configuration.

COMBINATION (-W): Allows optional wood burning for ovens with gas burner configurations.* **Note:** Adding wood to an oven with an RFG burner will reduce available hearth capacity.

*Gas type must be specified at time of order.

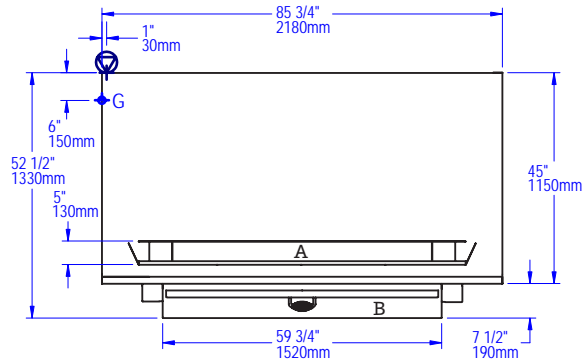


FIRE DECK 8645

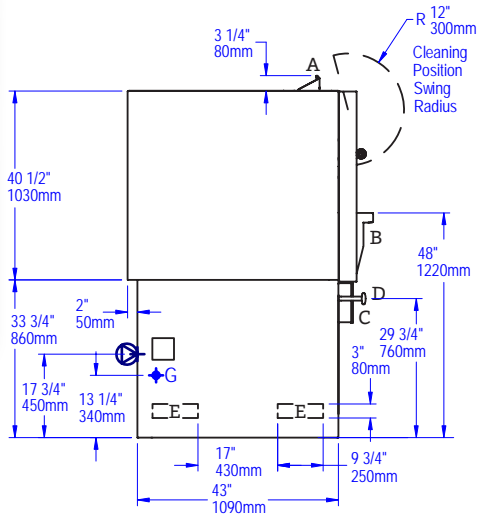
STONE HEARTH OVEN • WS-FD-8645

A	Exhaust
B	Mantle
C	Flame Height Control Knob
D	Digital Controller
E	Forklift Here
	Electrical Connection (accessible from inside or outside)
F	Service Panel or Optional Storage Box
	Gas Connection
	Must Be Left Removable for Service
	AIR INTAKE: Do Not Facade or Cover Over

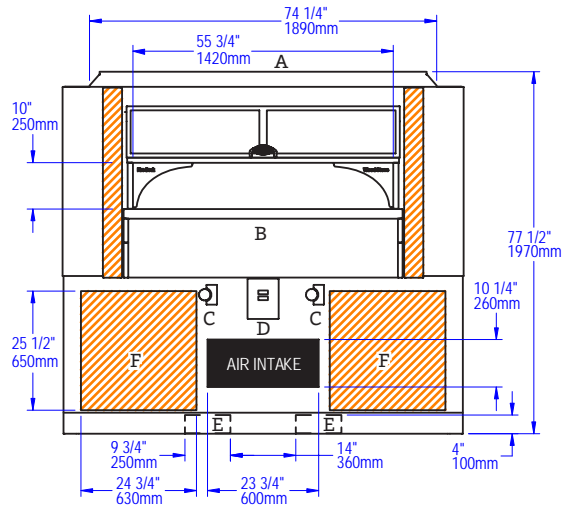
PLAN VIEW



SIDE VIEW



FRONT VIEW



UTILITIES SPECIFICATIONS

GAS
Gas-Fired Only and Combination
 3/4 inch gas inlet (FNPT)
 225,000 BTU/hr - Natural Gas (NG)
 OR
 200,000 BTU/hr - Propane (LP)

	BTU/hr Output Per Burner	
Radiant Flame Burner	90,000 NG	75,000 LP
IR Burner	45,000 NG	50,000 LP
Decorative Flame Adds	15,000 NG	15,000 LP

ELECTRICAL
Gas-Fired Only and Combination
 120 VAC, 1.1 A, 50/60 Hz
 Connection made on left side of oven as shown.

IMPORTANT: Models with -W in the model number must be vented as a solid fuel appliance.

VENTING INFORMATION

The Fire Deck 8645 must be vented using a Listed Type 1 exhaust hood, or a hood constructed and installed 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.

Ship Weight: 4,350 lbs / 1,973 kg

WOOD STONE

BAGEL OVEN FIRE DECK 90-112



WS-CS-90-112-RFG-RRR-IR configuration shown.

Job Name

Model

WS-CS-90-112

Item#

The Fire Deck 90-112 oven features a door opening 57 inches wide x 10 inches high. The cooking area is 68 inches wide x 96 inches deep, resulting in a 45-square-foot cooking surface. A tensioned steel exoskeleton surrounding the hearth and dome perimeter ensures structural integrity and longevity. Wrapped in spun ceramic fiber insulation and requiring only a 1-inch side clearance to combustibles, the monolithic 6-inch thick cast-ceramic hearth and monolithic 4-inch thick dome rest on a black painted steel stand. The oven body front, top, back and sides are finished with galvanized steel. The oven can be equipped with up to 3 radiant flame burners, typically 3 on the left or right side, as well as a thermostatically controlled Underfloor IR burner.

The oven arrives completely assembled, ETL Listed, ready to install and is made in the USA. A set of casters ship on the oven to assist with installation (remove once installed).

HEARTH CAPACITY

8" pizzas:	74	16" pizzas:	19
10" pizzas:	54	18" pizzas:	12
12" pizzas:	35	5" bagels:	450-500/hr

Assuming 5-minute cook times, the approximate maximum hourly production capacity can be calculated by multiplying the above numbers by 12. Cook times will also vary depending on "style" of pizza. **Note:** The addition of a decorative flame will decrease space and impact overall cooking capacity.

FUEL CONFIGURATIONS

GAS-FIRED ONLY: Configured to burn either natural gas (NG) or liquid propane (LP).*

GUIDE TO MODEL NUMBERS

	Underfloor IR Burner	Left Side Radiant Flame	Right Side Radiant Flame	Wood Optional	Wood Required	Natural Gas	Liquid Propane
WS-CS-90-112-RFG-LLL-IR	X	3				NG	LP
WS-CS-90-112-RFG-RRR-IR	X		3			NG	LP
WS-CS-90-112-RFG-LLL-IR-W	X	3		X		NG	LP
WS-CS-90-112-RFG-RRR-IR-W	X		3	X		NG	LP
WS-CS-90-112-RFG-LL-IR-W	X	2		X		NG	LP
WS-CS-90-112-RFG-RR-IR-W	X		2	X		NG	LP
WS-CS-90-112-W-IR	X				X	NG	LP
WS-CS-90-112-W					X	NG	LP

RADIANT FLAME + UNDERFLOOR IR (RFG-IR):

Heated by up to three adjustable radiant flame burners typically located on one side of the cooking chamber along with a thermostatically controlled infrared burner which is mounted under the oven deck to ensure high production capacity without heat recovery issues.

WOOD-FIRED (W): Wood-fired only.

WOOD WITH GAS ASSIST (W-IR): This wood-fired model is assisted by the additional BTUs of an Underfloor IR burner. **Note:** A wood fire is required with this configuration.

COMBINATION (-W): Allows optional wood burning for ovens with gas burner configurations.* **Note:** Adding wood to an oven with an RFG burner will reduce available hearth capacity.

*Gas type must be specified at time of order.



BAGEL OVEN

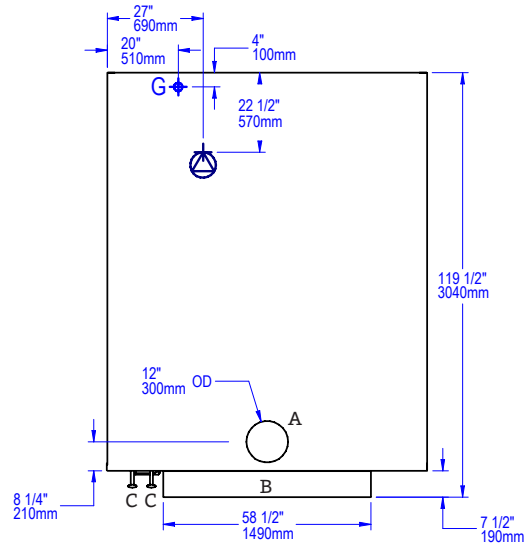
STONE HEARTH OVEN • WS-CS-90-112

VERY IMPORTANT!

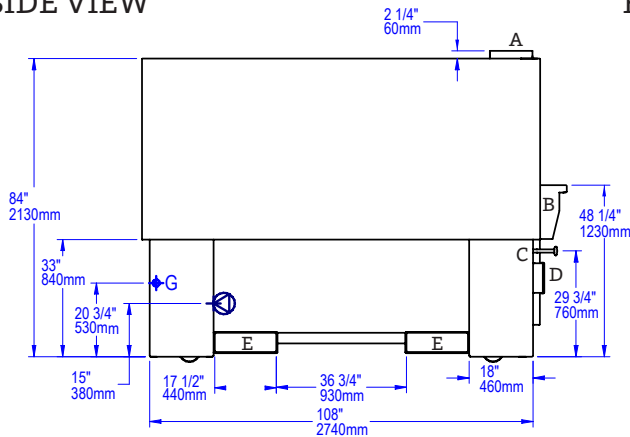
Oven is shipped with casters. Height with casters to the top of the flue collar is 87-3/4". Once the oven is in place the casters must be removed. Utility connections are made from underneath the oven. This view is showing a right-hand burner configuration. A left-hand burner configuration would mirror this location.

A	Flue Collar
B	Mantel
C	Flame Height Control Knob
D	Digital Controller
E	Forklift Pockets
	Electrical Connection
	Gas Connection
F	Service Panel or Optional Storage Box
	Must Be Left Removable for Service
	AIR INTAKE: Do Not Facade or Cover Over

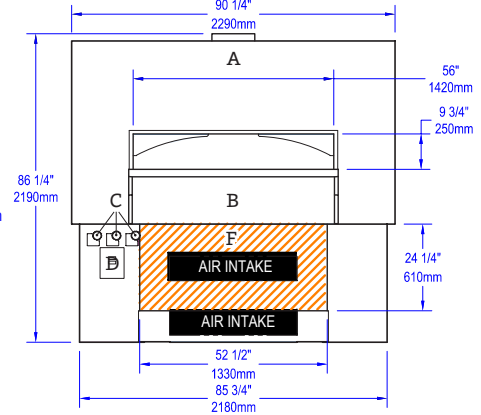
PLAN VIEW



SIDE VIEW



FRONT VIEW



UTILITIES SPECIFICATIONS

GAS
Gas-Fired Only and Combination
 1 inch gas inlet (FNPT)
 244,000 BTU/hr - Natural Gas (NG)
 OR
 244,000 BTU/hr - Propane (LP)

ELECTRICAL
Gas-Fired Only and Combination
 120 VAC, 4 A, 50/60 Hz
 Connection made underneath oven.

VENTING INFORMATION

The WS-CS-90-112 can be direct connected to a power-ventilated, grease-rated chimney or be vented using a Listed Type 1 exhaust hood, or a hood constructed and installed 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.

Ship Weight: 11,500 lbs / 5,216 kg

	BTU Output Per Burner	
Radiant Flame Burner	70,000 NG	70,000 LP
IR Burner	103,000 NG	103,000 LP
Decorative Flame Adds	15,000 NG	15,000 LP

WOOD STONE



WS-GFT-31-Round Tandoor model shown.

FEATURES

- Cooks like Clay
 - Long Lifespan
 - Durable Ceramic Interior
 - Consistent Reliable Heat
 - 35" Model Also Available
 - Round and Square Shapes Available
 - Fits Through Standard Doorways
-

TANDOOR 31" GAS-FIRED TANDOOR



Job Name	
Model	WS-GFT-31
Item#	

The Wood Stone gas-fired Tandoor features a cooking chamber that uses the same ultra-strong, high-temperature ceramic technology that we utilize in our stone hearth ovens.

The unit is available in a round, square and octagonal shape. The ceramic cooking chamber has a 12-inch opening and is encased in an insulated, stainless steel cabinet. The Tandoor is topped with an attractive and durable quartz composite that simulates the look of black granite. The entire unit sits on heavy-duty casters and includes a Naan Hook, Naan Scraper and Skewers.

The gas burner uses a pilot safety valve, equipped with a Piezo-Electric ignition system. The heat output of the burner can be adjusted from its highest setting to completely turned off (or any setting in between) by turning the Flame Height Control Knob, which is conveniently located on the top of the unit.

The Tandoor comes with a lightweight, ventilated lid for faster heat-up and a Skewer Indexing Ring to support and position skewers. A removable drip/debris pan is located beneath the unit.

Wood Stone Tandoors can be configured to burn Natural Gas or Propane—this should be specified at the time of order. Restraint anchors for a flexible gas supply line restraining cable are located beneath the unit. The 31-inch round footprint of this unit makes it easy to fit through standard doors and into an existing cook line.

The unit may be ordered with a caster riser assembly to increase the height of the Tandoor to 36 inches, enabling easy installation into a cooking suite.

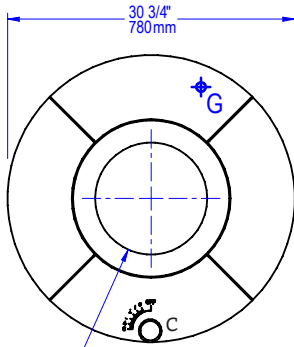
Wood Stone 31" Tandoors arrive completely assembled, ETL Listed, ready to install and are made in the USA.



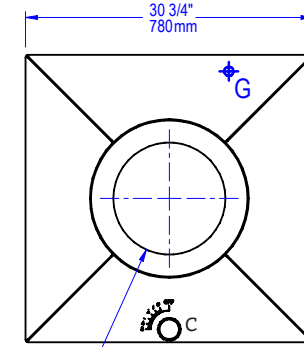
TANDOOR 31"

GAS-FIRED TANDOOR • WS-GFT-31

PLAN VIEWS



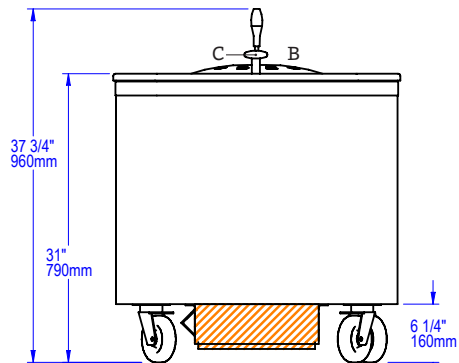
ROUND



SQUARE

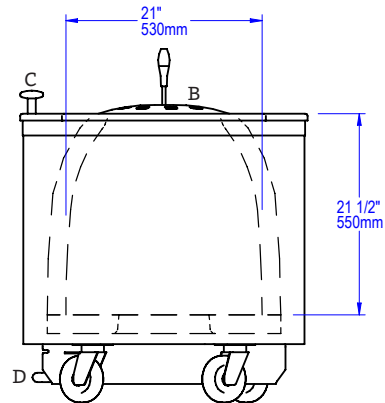
B	Removable Lid
C	Flame Height Control Knob
D	Removable Drip Tray
G	Gas Connection
	Must Be Left Removable for Service

FRONT VIEW



ROUND

SIDE VIEW



ROUND

UTILITIES SPECIFICATIONS

GAS
 1/2 inch gas inlet (FNPT)
 40,000 BTU/hr - Natural Gas (NG)
 OR
 40,000 BTU/hr - Propane (LP)

Note: Gas type must be specified at time of order.

VENTING INFORMATION

The Tandoor 31" must be vented with 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.

Ship Weight: 750 lbs / 340 kg

WOOD STONE



WS-GFT-35-Round Tandoor model shown.

FEATURES

- Cooks like Clay
 - Long Lifespan
 - Durable Ceramic Interior
 - Consistent Reliable Heat
 - 31" Model Also Available
 - Round and Square Shapes Available
-

TANDOOR 35" GAS-FIRED TANDOOR



Job Name	
Model	WS-GFT-35
Item#	

The Wood Stone gas-fired Tandoor features a cooking chamber that uses the same ultra-strong, high-temperature ceramic technology that we utilize in our stone hearth ovens.

The unit is available in a round, square and octagonal shape. The ceramic cooking chamber has a 13-inch opening and is encased in an insulated, stainless steel cabinet. The Tandoor is topped with an attractive and durable quartz composite that simulates the look of black granite. The entire unit sits on heavy-duty casters and includes a Naan Hook, Naan Scraper and Skewers.

The gas burner uses a pilot safety valve, equipped with a Piezo-Electric ignition system. The heat output of the burner can be adjusted from its highest setting to completely turned off (or any setting in between) by turning the Flame Height Control Knob, which is conveniently located on the top of the unit.

The Tandoor comes with a lightweight, ventilated lid for faster heat-up and a Skewer Indexing Ring to support and position skewers. A removable drip/debris pan is located beneath the unit.

Wood Stone Tandoors can be configured to burn Natural Gas or Propane—this should be specified at the time of order. Restraint anchors for a flexible gas supply line restraining cable are located beneath the unit.

The unit may be ordered with a caster riser assembly to increase the height of the Tandoor to 36 inches, to enable easy installation into a cooking suite.


Wood Stone 35" Tandoors arrive completely assembled, ETL Listed, ready to install and are made in the USA.

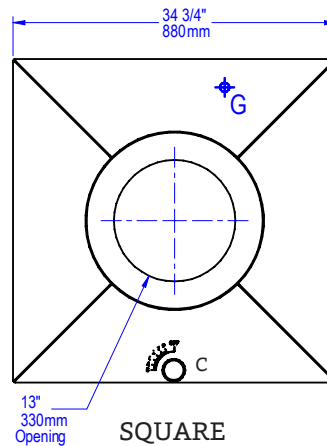
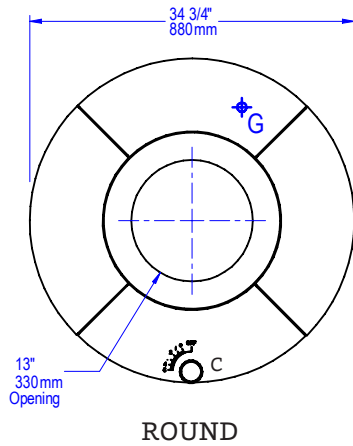


TANDOOR 35"

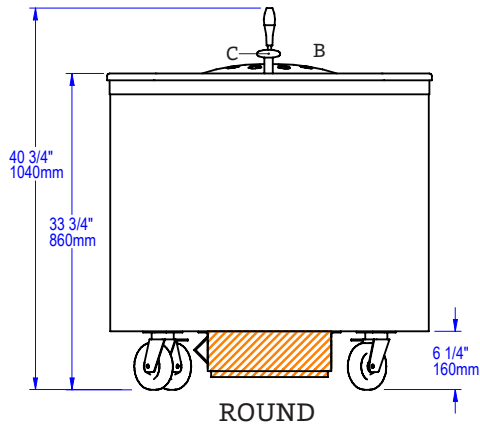
GAS-FIRED TANDOOR • WS-GFT-35

PLAN VIEWS

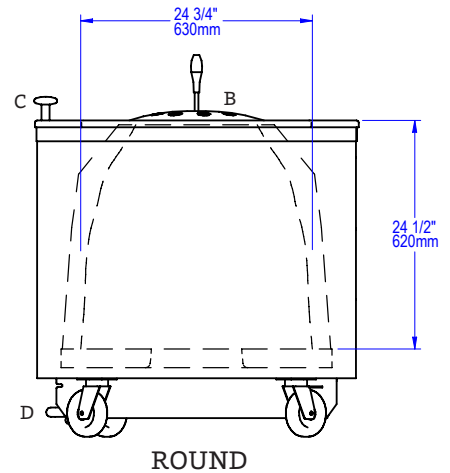
B	Removable Lid
C	Flame Height Control Knob
D	Removable Drip Tray
G	Gas Connection
	Must Be Left Removable for Service



FRONT VIEW



SIDE VIEW



UTILITIES SPECIFICATIONS

GAS
 1/2 inch gas inlet (FNPT)
 40,000 BTU/hr - Natural Gas (NG)
 OR
 40,000 BTU/hr - Propane (LP)

Note: Gas type must be specified at time of order.

VENTING INFORMATION

The Tandoor 35" must be vented with 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.

Ship Weight: 950 lbs / 431 kg



WS-GVR model shown.

FEATURES

- Unique Vertical Roasting
- No Cross-Contamination
- Cooks up to 25 lbs. per Spit
- Medium-High Production in Small Footprint
- Models Available: 6 or 10 Spit (specify at time of order)
- Countertop Model Available
- Custom Accessories
- Beautiful Live Flame
- Optional Rear Door Available



Optional Rear Door
(rear view) shown.



Optional Closed
Cabinet & Rear Door
(rear view) shown.

Job Name	
Model	WS-GVR-(6, 10)
Item#	

The unique design of the Whatcom Gas Vertical Rotisserie (GVR) allows different foods to be cooked at the same time, in the same rotisserie, without exchanging flavors (cross-contamination). The GVR-6 is the standard for customers cooking a wide variety of large proteins (poultry, roasts, ribs, etc.), while the GVR-10 is best suited for smaller items on skewers.

The rotisserie comes standard with a tempered glass front door, allowing the cooking process to be fully visible to chefs and customers alike. Although the front-loading model is standard, the GVR is available with an optional rear access glass door so that it can be loaded from either side. A water bath and drain facilitate simple and safe cleaning by connecting to a water line and drain line provided with a grease trap.

The cabinet of the GVR is constructed of polished stainless steel. The standard unit is on legs equipped with heavy-duty, non-marking locking casters to easily roll into an existing cook line under a Listed Type 1 exhaust hood. The GVR is also available in a countertop configuration.

The GVR is powered by three gas burners: two infrared (IR) burners (in the front corners of the cabinet and the primary heat source), and a post of live flame, located in the center of the unit. The IR burners operate on an adjustable cycle timer (10 minute cycles) or can be turned off completely so that the rotisserie is warmed by the center flame post alone. The drum of the rotisserie turns at a speed of 1.5 revolutions per minute. Each spit connection (or station) rotates approximately 6.5 times during one revolution of the drum. A jog feature allows for safe loading and unloading.

Choose the accessory package that compliments your Menu. Chicken, Rib, and Various other Proteins, as well as Vegetable packages, are available.

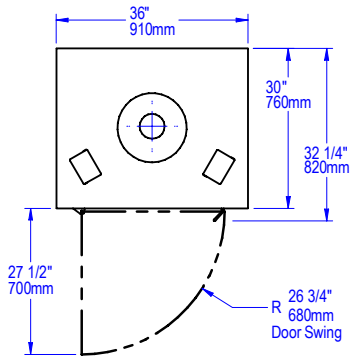
The unit arrives completely assembled, ETL Listed, ready to install and is made in the USA.



WHATCOM GAS VERTICAL ROTISSERIE • WS-GVR-(6, 10)

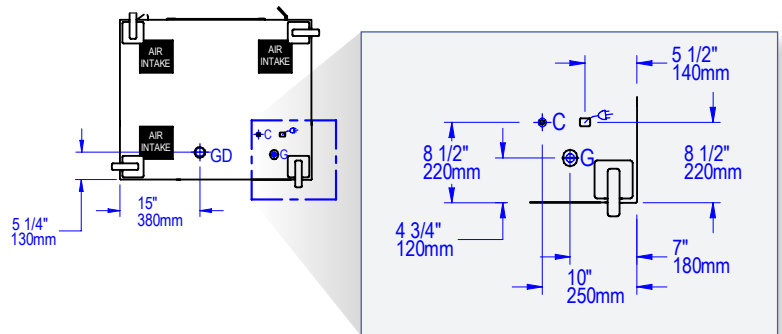
Note: This unit is on casters; utility hookups should be made in such a way as to allow mobility of the rotisserie for service and maintenance purposes. We recommend "quick disconnects" and flexible connections.

PLAN VIEW



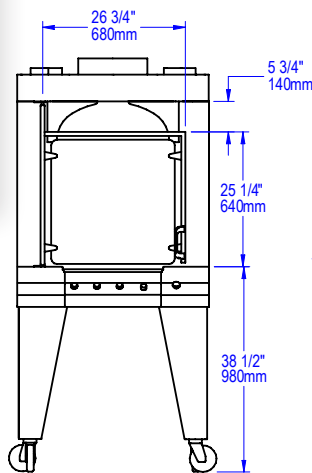
BOTTOM VIEW

w/bottom utility connections
on (optional) rear door models

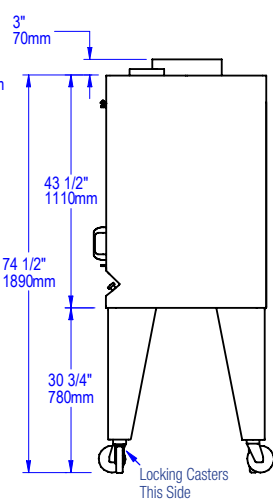


C	Water Supply 1/4" NPT
G	Gas Inlet 3/4" NPT
GD	Grease Drain
	Cord with NEMA 5-15 Plug
AIR INTAKE	

FRONT VIEW

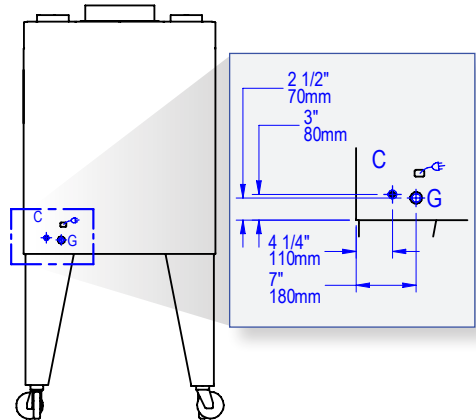


SIDE VIEW



REAR VIEW

w/standard rear utility connections



UTILITIES SPECIFICATIONS

GAS
3/4 inch gas inlet (FNPT)
115,000 BTU/hr - Natural Gas (NG)
OR
115,000 BTU/hr - Propane (LP)

WATER
Provide incoming water supply
equipped with a 1/4" NPT fitting.

ELECTRICAL
120 VAC, 1.3 A, 50/60 Hz
NEMA 5-15 plug. Unit plugs into a
standard 120 VAC, 15 A outlet.

DRAIN
Provide connection to floor sink
(grease trap) equipped with a 1 1/2"
slip-fit NPT fitting.

VENTING INFORMATION

The WS-GVR-(6, 10) must 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 rotisserie must be vented in accordance with all relevant local and national codes, and in a manner acceptable to the authority having jurisdiction.

Ship Weight: 750 lbs / 340 kg

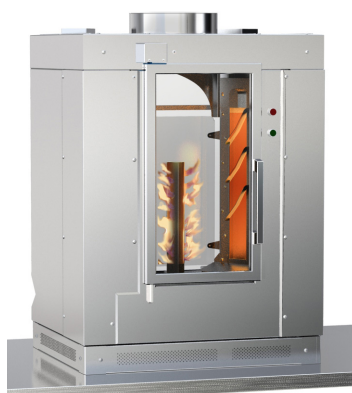
WOOD STONE



WS-GVR-CT model shown.

FEATURES

- Unique Vertical Roasting
- No Cross-Contamination
- Cooks up to 25 lbs. per Spit
- Medium-High Production in Small Footprint
- Models Available: 6 or 10 Spit (specify at time of order)
- Standing Model Available
- Custom Accessories
- Beautiful Live Flame
- Optional Rear Door Available



Optional Rear Door (rear view)
model shown.

WHATCOM GAS VERTICAL ROTISSERIE COUNTERTOP VERSION



Job Name	
Model	WS-GVR-(6, 10)-CT
Item#	

The unique design of the Whatcom Gas Vertical Rotisserie (GVR) allows different foods to be cooked at the same time, in the same rotisserie, without exchanging flavors (cross-contamination). The GVR can be order with 6 or 10 spit locations (stations), allowing a large variety of products to be cooked simultaneously.

The rotisserie comes standard with a tempered glass front door, allowing the cooking process to be fully visible to chefs and customers alike. The cabinet of the GVR is constructed of polished stainless steel and is front-loading only. A water bath and drain facilitate simple and safe cleaning by connecting to a water line and drain line provided with a grease trap. The 4" curb wall is removeable for cleaning.

The GVR is also available in its standard configuration on legs, equipped with heavy-duty, non-marking locking casters to easily roll into an existing cook line under a Listed Type 1 exhaust hood.

The GVR is powered by three gas burners: two infrared (IR) burners (in the front corners of the cabinet and the primary heat source), and a post of live flame, located in the center of the unit. The IR burners operate on an adjustable cycle timer (10 minute cycles) or can be turned off completely so that the rotisserie is heated by the center flame post alone. The drum of the rotisserie turns at a speed of 1.5 revolutions per minute. Each spit connection (or station) rotates approximately 6.5 times during one revolution of the drum. A jog feature allows for safe loading and unloading.

Choose the accessory package that compliments your Menu. Chicken, Rib, and Various other Proteins, as well as Vegetable packages, are available.

The unit arrives completely assembled, ETL Listed, ready to install and is made in the USA.

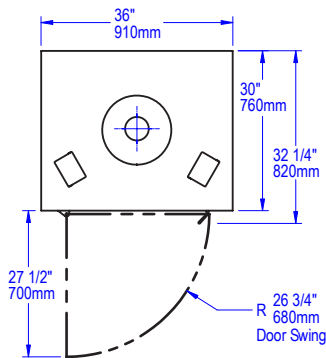


WHATCOM

GAS VERTICAL ROTISSERIE • COUNTERTOP VERSION • WS-GVR-(6, 10)-CT

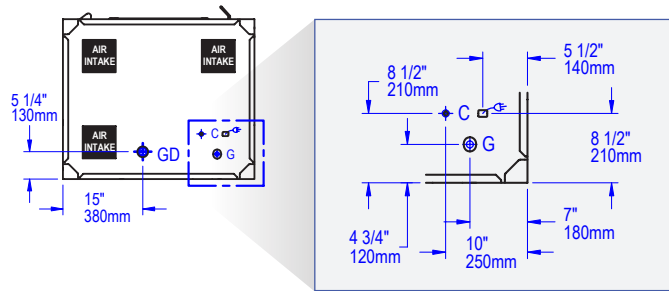
Note: We recommend "quick disconnects" and flexible connections.

PLAN VIEW

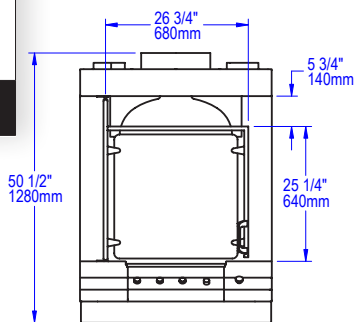


BOTTOM VIEW

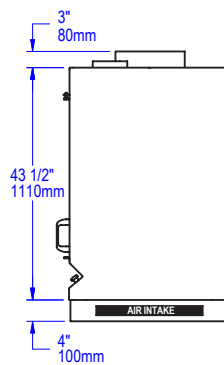
w/bottom utility connections
on (optional) rear door models



FRONT VIEW

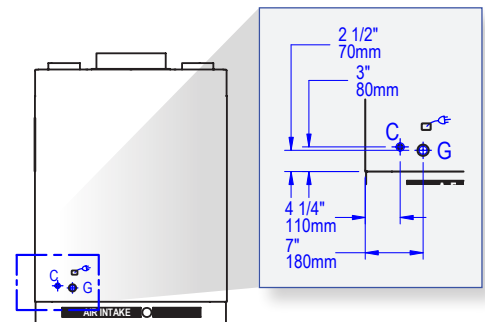


SIDE VIEW



REAR VIEW

w/standard rear utility connections



	Water Supply 1/4" NPT
	Gas Inlet 3/4 NPT
	Grease Drain
	Cord with NEMA 5-15 Plug
AIR INTAKE	

UTILITIES SPECIFICATIONS

GAS
3/4 inch gas inlet (FNPT)
115,000 BTU/hr - Natural Gas (NG)
OR
115,000 BTU/hr - Propane (LP)

WATER
Provide incoming water supply
equipped with a 1/4" NPT fitting.

ELECTRICAL
120 VAC, 1.3 A, 60 Hz
NEMA 5-15 plug. Unit plugs into a
standard 120 VAC, 15 A outlet.

DRAIN
Provide connection to floor sink
(grease trap) equipped with a 1 1/2"
slip-fit NPT fitting.

VENTING INFORMATION

The WS-GVR-(6, 10)-CT must 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 rotisserie must be vented in accordance with all relevant local and national codes, and in a manner acceptable to the authority having jurisdiction.

Ship Weight: 600 lbs / 272 kg

WOOD STONE



Optional Shelf and Sauce Pan Rack shown.

FEATURES

- Durable Ceramic Firebox Construction
- Reduced Fuel Consumption
- Countertop Option Available
- Solid Fuel
- Wide Range of Sizes - 34", 45", 57", 72"
- Rotisserie Available on Select Sizes
- Rear-Mount Heat Shield Available
- Optional Broiler Shelf, Skewer (Satay) Rack, Shelves and Sauce Pan Racks Available to Increase Versatility
- Optional Searing Plate Available



Optional Broiler Shelf, Skewer (Satay) Rack, Shelves and Sauce Pan Racks shown.

MT. ST. HELENS SOLID FUEL CHARBROILER 36 SERIES



Job Name

Model

WS-SFB-(34, 45, 57, 72)

Item#

The 36" deep Mt. St. Helens Charbroiler features a "heat-sink" style firebox cast from our dense, durable high-temperature ceramic. The firebox is designed to store and radiate heat evenly. The grill is comprised of 6" x 24" cast iron grates which rest on our unique warp-resistant, stainless steel frame system. The entire grill frame slides toward the front or back of the unit to facilitate easy fire access. A blazing fire along the rear of the firebox will produce coals, which when pulled forward, will keep the entire firebox saturated with heat. An experienced solid fuel grill operator will be impressed by the even heat delivery and fuel-saving design of the Mt. St. Helens. The insulated firebox is mounted on top of a stainless steel wood storage cabinet. A countertop version is also available. The charbroiler comes standard on four heavy-duty, swiveling casters (front two with locking brakes). A Particle Shovel, T-Style Brass-Bristled Brush and Grate Tool are included with the charbroiler.

The unit arrives completely assembled, ETL Listed, ready to install and is made in the USA.

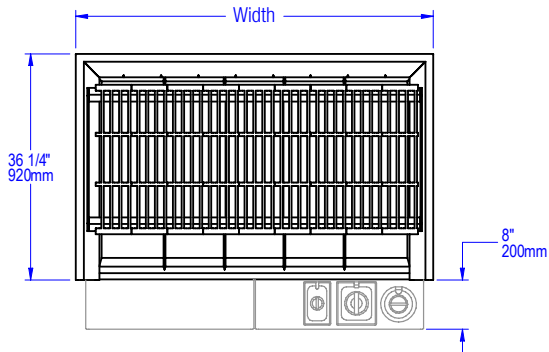


MT. ST. HELENS SOLID FUEL CHARBROILER • 36 SERIES • WS-SFB-#

Note: Drawings shown with optional Shelf and Sauce Pan Rack.

Shelves and Sauce Pan Racks that mount on the sides of the unit are a standard size for ALL models (20.75" x 8"). Front Shelf and Sauce Pan Rack sizes vary depending on model.

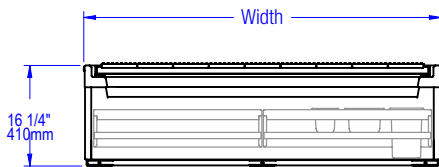
PLAN VIEW



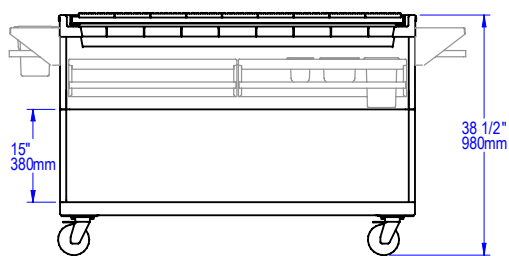
GUIDE TO MODEL NUMBERS

	Width	# of 6" x 24" Grates	# of 4" x 24" Grates	Ship Weight
WS-SFB-34	34" / 860mm	5		1,100 lbs / 500 kg
WS-SFB-45	45" / 1140mm	7		1,300 lbs / 590 kg
WS-SFB-57	57" / 1450mm	9		1,600 lbs / 726 kg
WS-SFB-72	72" / 1830mm	10	2	1,800 lbs / 816 kg
WS-SFB-34-CT	34" / 860mm	5		900 lbs / 408 kg
WS-SFB-45-CT	45" / 1140mm	7		1,150 lbs / 522 kg
WS-SFB-57-CT	57" / 1450mm	9		1,300 lbs / 590 kg
WS-SFB-72-CT	72" / 1830mm	10	2	1,300 lbs / 590 kg

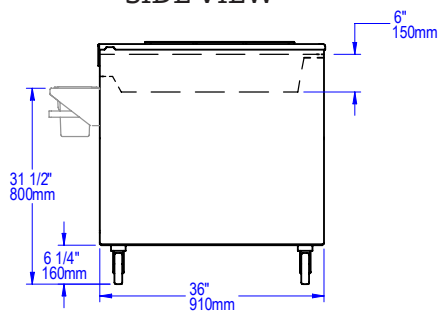
FRONT VIEW • COUNTERTOP MODEL (-CT)



FRONT VIEW



SIDE VIEW



UTILITIES SPECIFICATIONS

GAS	ELECTRICAL
N/A	N/A

VENTING INFORMATION

The WS-SFB-# must 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 charbroiler must be vented as a solid fuel appliance, in accordance with all relevant local and national codes, and in a manner acceptable to the authority having jurisdiction.

Ship Weight: See table above

WOOD STONE

MT. ST. HELENS SOLID FUEL CHARBROILER 26 SERIES



Optional Skewer (Satay) Rack, Shelves
and Sauce Pan Racks shown.

FEATURES

- Durable Ceramic Firebox Construction
- Reduced Fuel Consumption
- Countertop Option Available
- Solid Fuel
- Optional Broiler Shelf and Skewer (Satay) Rack Available to Increase Versatility
- Optional Shelves and Sauce Pan Racks Available
- Optional Searing Plate Available

Job Name

Model

WS-SFB-5426

Item#

The 26" deep Mt. St. Helens Charbroiler features a "heat-sink" style firebox cast from our dense, durable high-temperature ceramic. The firebox is designed to store and radiate heat evenly. The grill is comprised of eight 6" x 16" sliding cast iron grates which rest on our unique warp-resistant, stainless steel frame system. The entire grill frame slides toward the front or back of the unit to facilitate easy fire access. A blazing fire along the rear of the firebox will produce coals, which when pulled forward, will keep the entire firebox saturated with heat. An experienced solid fuel grill operator will be impressed by the even heat delivery and fuel-saving design of the Mt. St. Helens. The insulated firebox is mounted on top of a stainless steel wood storage cabinet. The unit comes standard on four heavy-duty, swiveling casters (front two with locking brakes). A Particle Shovel, T-Style Brass-Bristled Brush and Grate Tool are included with the charbroiler.

The unit arrives completely assembled, ETL Listed, ready to install and is made in the USA.



Optional Broiler Shelf, Skewer (Satay) Rack,
Shelves and Sauce Pan Racks shown.

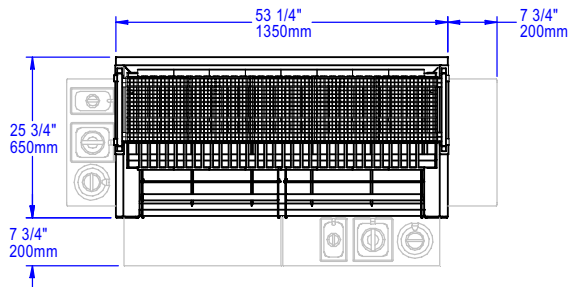


MT. ST. HELENS

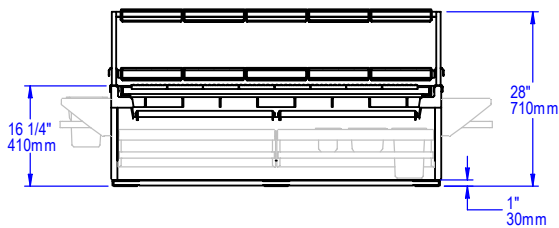
SOLID FUEL CHARBROILER • 26 SERIES • WS-SFB-5426

Note: Drawings shown with optional Broiler Shelf, Skewer (Satay) Rack, Shelves and Sauce Pan Racks. Shelves and Sauce Pan Racks that mount on the sides of the unit are a standard size for ALL models (20.75" x 8"). Front Shelf and Sauce Pan Racks sizes vary depending on model.

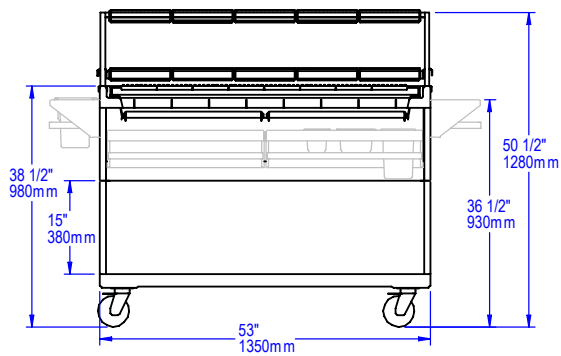
PLAN VIEW



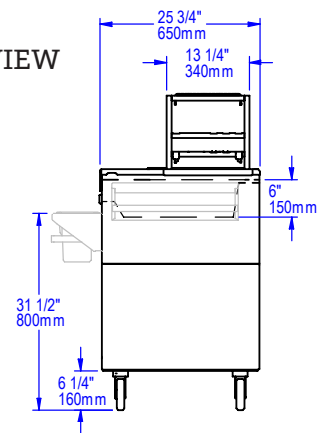
FRONT VIEW • COUNTERTOP MODEL (-CT)



FRONT VIEW



SIDE VIEW



UTILITIES SPECIFICATIONS

GAS
N/A

ELECTRICAL
N/A

VENTING INFORMATION

The WS-SFB-5426 must 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 charbroiler must be vented as a solid fuel appliance, in accordance with all relevant local and national codes, and in a manner acceptable to the authority having jurisdiction.

Ship Weight: 1,100 lbs / 500 kg

По вопросам продаж и поддержки обращайтесь:

Алматы (727)345-47-04
Ангарск (3955)60-70-56
Архангельск (8182)63-90-72
Астрахань (8512)99-46-04
Барнаул (3852)73-04-60
Белгород (4722)40-23-64
Благовещенск (4162)22-76-07
Брянск (4832)59-03-52
Владивосток (423)249-28-31
Владикавказ (8672)28-90-48
Владимир (4922)49-43-18
Волгоград (844)278-03-48
Вологда (8172)26-41-59
Воронеж (473)204-51-73
Екатеринбург (343)384-55-89

Иваново (4932)77-34-06
Ижевск (3412)26-03-58
Иркутск (395)279-98-46
Казань (843)206-01-48
Калининград (4012)72-03-81
Калуга (4842)92-23-67
Кемерово (3842)65-04-62
Киров (8332)68-02-04
Коломна (4966)23-41-49
Кострома (4942)77-07-48
Краснодар (861)203-40-90
Красноярск (391)204-63-61
Курск (4712)77-13-04
Курган (3522)50-90-47
Липецк (4742)52-20-81

Магнитогорск (3519)55-03-13
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