

Печи с каменным подом и грили для дома Bistro Home, Mountain

Технические характеристики

По вопросам продаж и поддержки обращайтесь:

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Улан-Удэ (3012)59-97-51
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эл.почта: wes@nt-rt.ru || сайт: <https://wood-stone.nt-rt.ru/>

WOOD STONE

FOR THE HOME • BISTRO 3030



FEATURES

- Standard door opening: 18.5 inches wide x 10 inches high
- Almost 3 square feet of cooking surface which allows for the preparation of an array of foods—perfect for entertaining
- Comes standard with a programmable heat-up timer allowing you to set the oven to turn on so it is automatically up to temperature when you are ready to cook
- Monolithic ceramic floor and monolithic dome provide greater strength and more even heat distribution (compared to tile floors and multi-piece domes)
- Ceramic interior is heated by an adjustable radiant flame burner in the back of the oven which provides a powerful and attractive yellow flame
- Appliance body and control panel are enclosed with stainless steel and the service panel and toe kick are made of stainless steel. The unit is supported by a black, heavy-duty steel stand
- Only 1-inch side and back clearance to combustible building materials required
- ETL Listed for residential indoor or outdoor installation
- Comes standard with stainless steel mantel and log set
- Made in the USA
- Indoor or Outdoor Installation

MODEL OPTIONS

Gas-Fired Only

Natural Gas: WS-BH-3030-**RFG-NG**

Liquid Propane: WS-BH-3030-**RFG-LP**

please note: gas type (NG) or (LP) must be specified at time of order

STONE HEARTH CAPACITY

8" pizza: **4**

10" pizza: **2-3**

12" pizza: **1**

OPTIONAL ACCESSORIES

- Stainless Steel Oven Tool Set & Tool Hanger
- Variable Speed Exhaust Fan
- Tempered Glass Doors
- Granite Mantel
- Stainless Steel Storage Box

Air Quality Restrictions and Wood Burning Regulations.

Our wood-fired ovens and gas/wood combination ovens are usually classified as wood burning (solid fuel) cooking equipment and are often exempt from wood burning restrictions that pertain to wood stoves and other wood-fired heating appliances. If there are wood burning restrictions in your area, please check with the appropriate local and state air quality agencies to determine what, if any, restrictions may apply to solid fuel burning cooking equipment. For areas where wood burning is restricted, our gas-fired ovens are an exceptional alternative.

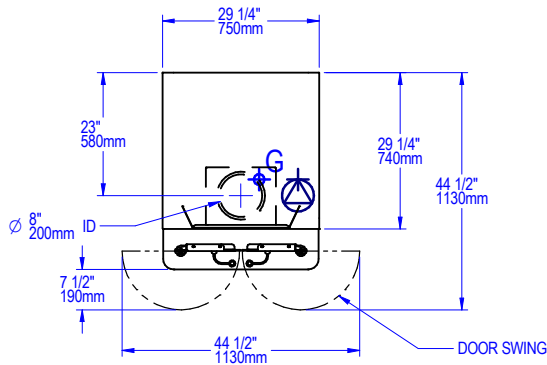
The oven arrives assembled and ready for installation. For ease of installation the oven can be disassembled to fit through 32-inch openings. Facade by others.

WOOD STONE

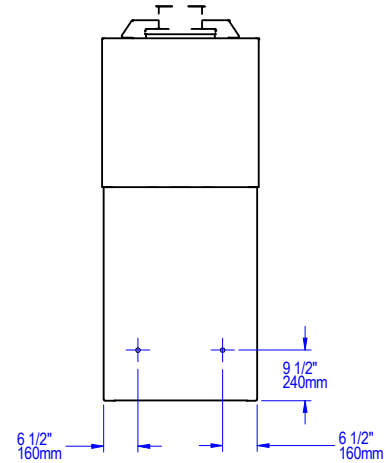
FOR THE HOME • BISTRO 3030



plan view



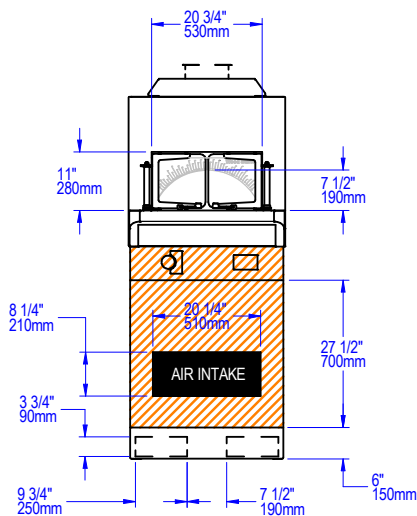
rear view



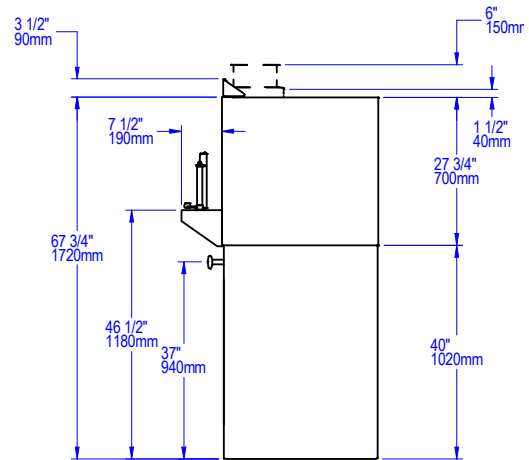
a	flue collar
b	mantel
c	flame height control knob
d	digital timer
e	control panel
MUST BE LEFT REMOVABLE FOR SERVICE	

please note: either the air intake panel OR the perforation on the toe kick needs to be left open (do not cover/facade over) to allow for proper airflow.

front view



side view



UTILITIES ⚡

Gas: 3/4 inch gas inlet (FNPT)
55,000 BTU/hr Natural Gas (NG) Supply
OR
48,000 BTU/hr Propane (LP) Supply

ELECTRICAL ⚡

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

VENTING

This BH appliance vents through an 8-inch O.D. flue collar located above the doorway. Direct connect to a Listed building heating appliance chimney, also Listed as a grease duct, or a grease duct constructed in accordance with NFPA 96 and all relevant local and national codes, and in a manner acceptable to the authority having jurisdiction. Most installations will require an exhaust fan. See the installation manual for details.

WOOD STONE

FOR THE HOME • BISTRO 4836



FEATURES

- Standard door opening: 24.5 inches wide x 9.75 inches high
- 5.8 square feet of cooking surface which allows for the preparation of an array of foods - perfect for entertaining
- Comes standard with a programmable heat-up timer allowing you to set the oven to turn on so it is automatically up to temperature when you are ready to cook
- Monolithic ceramic floor and monolithic dome provide greater strength and more even heat distribution (compared to tile floors and multi-piece domes)
- Ceramic interior is heated by an adjustable radiant flame burner in the back of the oven which provides a powerful and attractive yellow flame
- Appliance body and control panel are enclosed with stainless steel and the service panel and toe kick are made of stainless steel. The unit is supported by a black, heavy-duty steel stand
- Only 1-inch side and back clearance to combustible building materials required
- ETL Listed for residential indoor or outdoor installation
- Comes standard with stainless steel mantel and log set
- Made in the USA

MODEL OPTIONS

Gas-Fired Only:

Natural Gas: WS-BH-4836-**RFG-NG**

Liquid Propane: WS-BH-4836-**RFG-LP**

please note: gas type (NG) or (LP) must be specified at time of order

STONE HEARTH CAPACITY

8" pizza: **8**

10" pizza: **6**

12" pizza: **4**

OPTIONAL ACCESSORIES

- Stainless Steel Oven Tool Set & Tool Hanger
- Variable Speed Exhaust Fan
- Tempered Glass Doors
- Granite Mantel
- Stainless Steel Storage Box

Air Quality Restrictions and Wood Burning Regulations.

Our wood-fired ovens and gas/wood combination ovens are usually classified as wood burning (solid fuel) cooking equipment and are often exempt from wood burning restrictions that pertain to wood stoves and other wood-fired heating appliances. If there are wood burning restrictions in your area, please check with the appropriate local and state air quality agencies to determine what, if any, restrictions may apply to solid fuel burning cooking equipment. For areas where wood burning is restricted, our gas-fired ovens are an exceptional alternative.

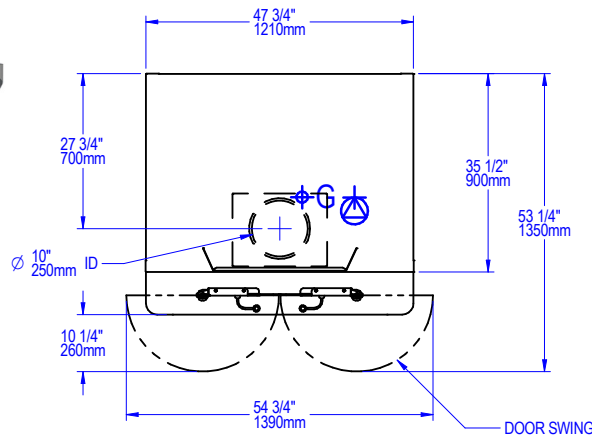
The oven arrives assembled and ready for installation. For ease of installation the oven can be disassembled to fit through 32-inch openings. Facade by others.

WOOD STONE

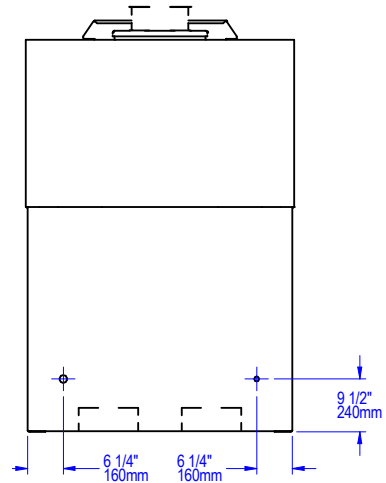
FOR THE HOME • BISTRO 4836



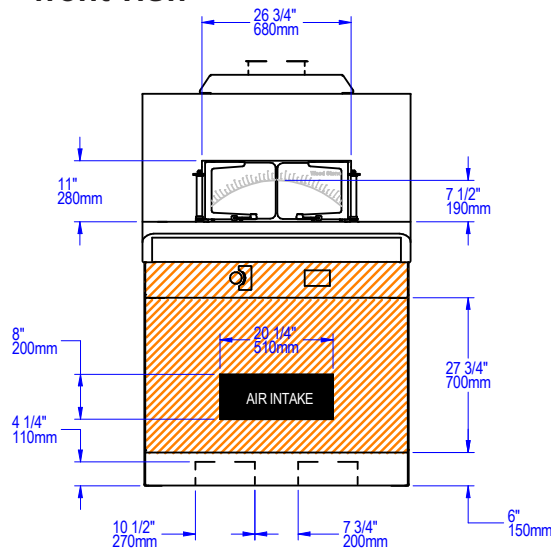
plan view



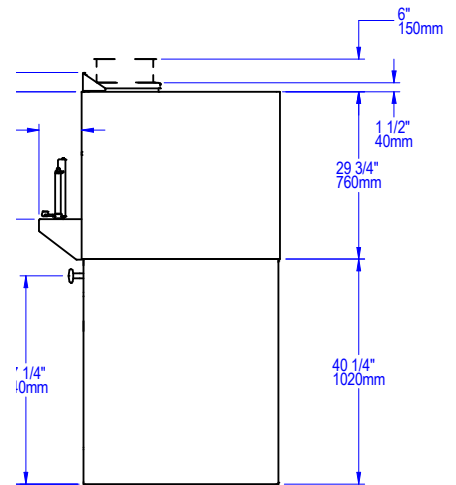
rear view



front view



side view



a	flue collar
b	mantel
c	flame height control knob
d	digital timer
e	control panel
MUST BE LEFT REMOVABLE FOR SERVICE	

please note: **either** the air intake panel **OR** the perforation on the toe kick needs to be left open (do not cover/facade over) to allow for proper airflow.



UTILITIES ⚡

Gas: 3/4 inch gas inlet (FNPT)
80,500 BTU/hr Natural Gas (NG) Supply
OR
80,500 BTU/hr Propane (LP) Supply

ELECTRICAL ⚡

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

VENTING

This BH appliance vents through an 10-inch O.D. flue collar located above the doorway. Direct connect to a Listed building heating appliance chimney, also Listed as a grease duct, or a grease duct constructed in accordance with NFPA 96 and all relevant local and national codes, and in a manner acceptable to the authority having jurisdiction. Most installations will require an exhaust fan. See the installation manual for details.

WOOD STONE

FOR THE HOME • BISTRO 4343



FEATURES

- Standard door opening: 24.5 inches wide x 9.75 inches high
- 6.4 square feet of cooking surface which allows for the preparation of an array of foods—perfect for entertaining
- Comes standard with a programmable heat-up timer allowing you to set the oven to turn on so it is automatically up to temperature when you are ready to cook
- Monolithic ceramic floor and monolithic dome provide greater strength and more even heat distribution (compared to tile floors and multi-piece domes)
- Ceramic interior is heated by an adjustable radiant flame burner in the back of the oven which provides a powerful and attractive yellow flame
- Appliance body and control panel are enclosed with stainless steel and the service panel and toe kick are made of stainless steel. The unit is supported by a black, heavy-duty steel stand
- Only 1-inch side and back clearance to combustible building materials required
- ETL Listed for residential indoor or outdoor installation
- Comes standard with stainless steel mantel and log set
- Made in the USA
- Indoor or Outdoor Installation

MODEL OPTIONS

Gas-Fired Only:

Natural Gas: WS-BH-4343-**RFG-NG**

Liquid Propane: WS-BH-4343-**RFG-LP**

please note: gas type (NG) or (LP) must be specified at time of order

Wood-Fired Only: WS-BH-4343-**W**

Combination: WS-BH-4343-**RFG-W-(NG or LP)**

STONE HEARTH CAPACITY

8" pizza: 8

10" pizza: 6

12" pizza: 3-4

OPTIONAL ACCESSORIES

- Stainless Steel Oven Tool Set & Tool Hanger
- Variable Speed Exhaust Fan
- Tempered Glass Doors
- Granite Mantel
- Stainless Steel Storage Box
- Wood Burning Option

Air Quality Restrictions and Wood Burning Regulations.

Our wood-fired ovens and gas/wood combination ovens are usually classified as wood burning (solid fuel) cooking equipment and are often exempt from wood burning restrictions that pertain to wood stoves and other wood-fired heating appliances. If there are wood burning restrictions in your area, please check with the appropriate local and state air quality agencies to determine what, if any, restrictions may apply to solid fuel burning cooking equipment. For areas where wood burning is restricted, our gas-fired ovens are an exceptional alternative.

The oven arrives assembled and ready for installation. For ease of installation the oven can be disassembled to fit through 32-inch openings. Facade by others.

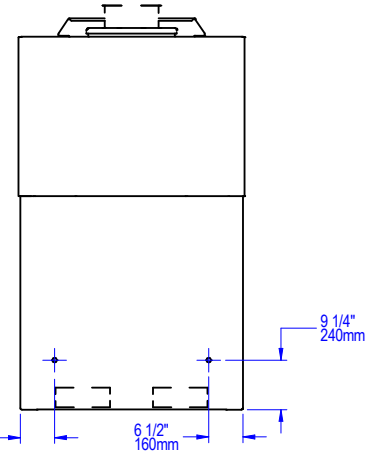
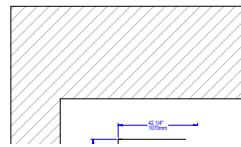
WOOD STONE

FOR THE HOME • BISTRO 4343



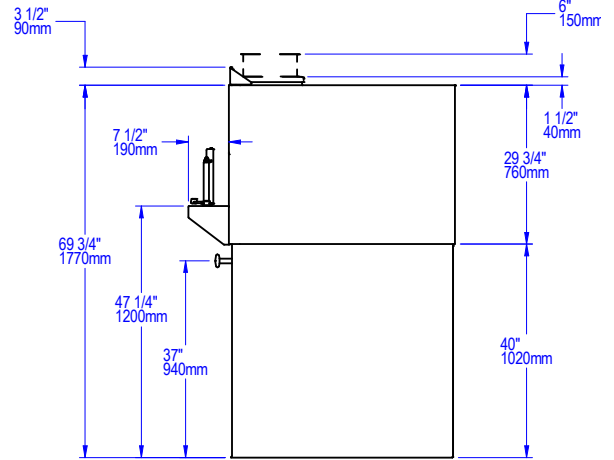
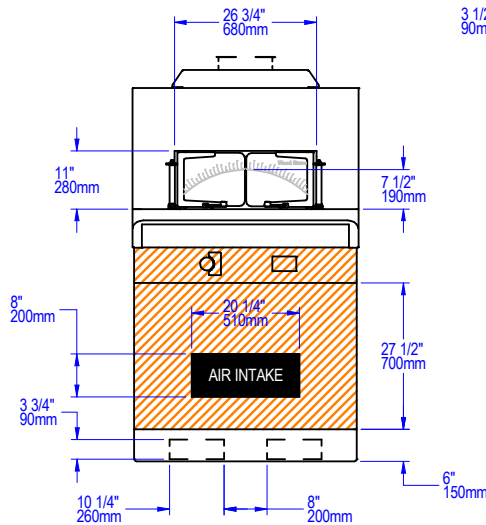
plan view

rear view



front view

side view



a	flue collar
b	mantel
c	flame height control knob
d	digital timer
e	control panel
MUST BE LEFT REMOVABLE FOR SERVICE	

please note: **either** the air intake panel **OR** the perforation on the toe kick needs to be left open (do not cover/facade over) to allow for proper airflow.



UTILITIES ⚡

Gas: 3/4 inch gas inlet (FNPT)
80,500 BTU/hr Natural Gas (NG) Supply
OR
80,500 BTU/hr Propane (LP) Supply

ELECTRICAL ⚡

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

VENTING

This BH appliance vents through an 10-inch O.D. flue collar located above the doorway. Direct connect to a Listed building heating appliance chimney, also Listed as a grease duct, or a grease duct constructed in accordance with NFPA 96 and all relevant local and national codes, and in a manner acceptable to the authority having jurisdiction. Most installations will require an exhaust fan. See the installation manual for details.

WOOD STONE

FOR THE HOME • BISTRO 4355



FEATURES

- Standard door opening: 24.5 inches wide x 9.75 inches high
- 9.2 square feet of cooking surface which allows for the preparation of an array of foods - perfect for entertaining
- Comes standard with a programmable heat-up timer allowing you to set the oven to turn on so it is automatically up to temperature when you are ready to cook
- Monolithic ceramic floor and monolithic dome provide greater strength and more even heat distribution (compared to tile floors and multi-piece domes)
- Ceramic interior is heated by an adjustable radiant flame burner in the back of the oven which provides a powerful and attractive yellow flame
- Appliance body and control panel are enclosed with stainless steel and the service panel and toe kick are made of stainless steel. The unit is supported by a black, heavy-duty steel stand
- Only 1-inch side and back clearance to combustible building materials required
- ETL Listed for residential indoor or outdoor installation
- Comes standard with stainless steel mantel and log set
- Made in the USA

MODEL OPTIONS

Gas-Fired Only:

Natural Gas: WS-BH-4355-**RFG-NG**

Liquid Propane: WS-BH-4355-**RFG-LP**

please note: gas type (NG) or (LP) must be specified at time of order

Wood-Fired Only: WS-BH-4355-**W**

Combination: WS-BH-4355-**RFG-W-(NG or LP)**

STONE HEARTH CAPACITY

8" pizza: 12

10" pizza: 9

12" pizza: 6

14" pizza: 4

OPTIONAL ACCESSORIES

- Stainless Steel Oven Tool Set & Tool Hanger
- Variable Speed Exhaust Fan
- Tempered Glass Doors
- Granite Mantel
- Stainless Steel Storage Box
- Wood Burning Option

Air Quality Restrictions and Wood Burning Regulations.

Our wood-fired ovens and gas/wood combination ovens are usually classified as wood burning (solid fuel) cooking equipment and are often exempt from wood burning restrictions that pertain to wood stoves and other wood-fired heating appliances. If there are wood burning restrictions in your area, please check with the appropriate local and state air quality agencies to determine what, if any, restrictions may apply to solid fuel burning cooking equipment. For areas where wood burning is restricted, our gas-fired ovens are an exceptional alternative.

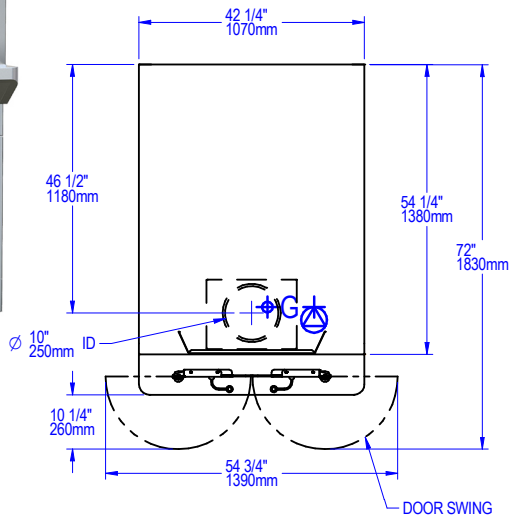
The oven arrives assembled and ready for installation. For ease of installation the oven can be disassembled to fit through 32-inch openings. Facade by others.

WOOD STONE

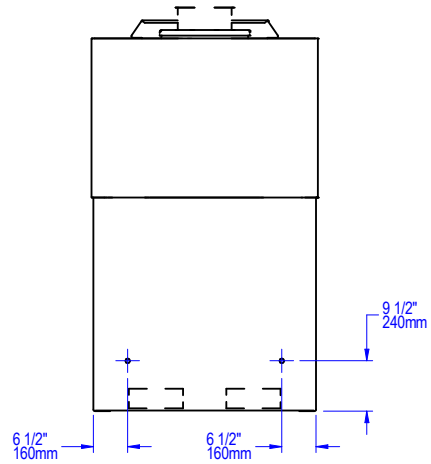
FOR THE HOME • BISTRO 4355



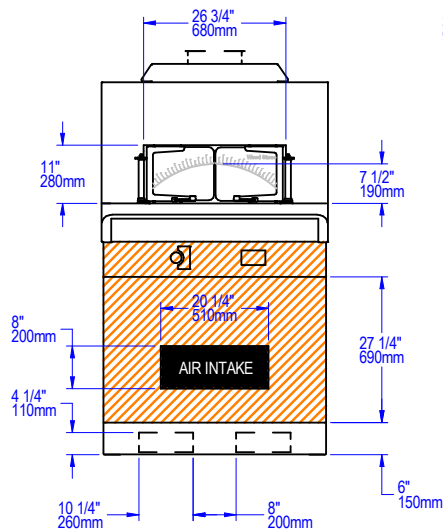
plan view



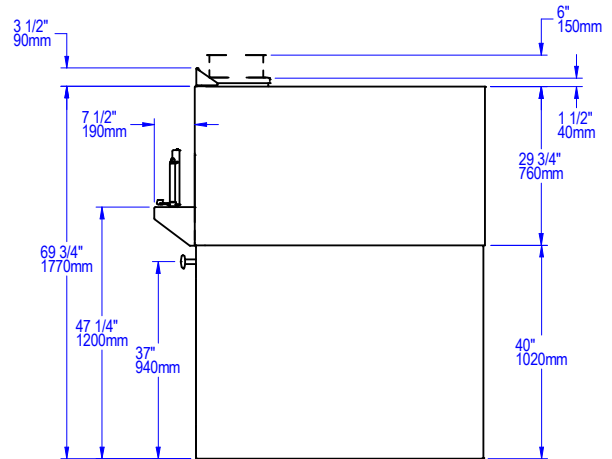
rear view



front view



side view



a	flue collar
b	mantel
c	flame height control knob
d	digital timer
e	control panel
MUST BE LEFT REMOVABLE FOR SERVICE	

please note: **either** the air intake panel **OR** the perforation on the toe kick needs to be left open (do not cover/facade over) to allow for proper airflow.



UTILITIES

Gas: 3/4 inch gas inlet (FNPT)
80,500 BTU/hr Natural Gas (NG) Supply
OR
80,500 BTU/hr Propane (LP) Supply

ELECTRICAL

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

VENTING

This BH appliance vents through an 10-inch O.D. flue collar located above the doorway. Direct connect to a Listed building heating appliance chimney, also Listed as a grease duct, or a grease duct constructed in accordance with NFPA 96 and all relevant local and national codes, and in a manner acceptable to the authority having jurisdiction. Most installations will require an exhaust fan. See the installation manual for details.

WOOD STONE

FOR THE HOME • MT. CHUCKANUT 4'



FEATURES

- Standard door opening: 19.75 inches wide x 10 inches high
- 7 square feet of cooking surface which allows for the preparation of an array of foods - perfect for entertaining
- 4-inch thick monolithic ceramic floor and monolithic dome provide greater strength and more even heat distribution (compared to tile floors and multi-piece domes)
- Ceramic interior is heated by an adjustable radiant flame burner in the back of the oven which provides a powerful and attractive yellow flame
- Appliance body is enclosed with steel and the service panel and toe kick are made of stainless steel. The unit is supported by a black, heavy-duty steel stand
- Only 1-inch side and back clearance to combustible building materials required
- ETL Listed for residential indoor or outdoor installation
- Comes standard with stainless steel mantel and log set
- Made in the USA

MODEL OPTIONS

Gas-Fired:

Natural Gas: WS-MH-4-**RFG-IR-NG**

Liquid Propane: WS-MH-4-**RFG-IR-LP**

please note: gas type (NG) or (LP) must be specified at time of order

Wood-Fired Only: WS-MH-4-**W**

Combination: WS-MH-4-**RFG-IR-W-(NG or LP)**

STONE HEARTH CAPACITY

8" pizza: 12

10" pizza: 9

12" pizza: 6

14" pizza: 4

OPTIONAL ACCESSORIES

- Doorway and Service Panel Extensions
- Stainless Steel Oven Tool Set & Tool Hanger
- Black Granite Mantel
- Variable Speed Exhaust Fan
- Custom Finishes
- Wood Burning Option
- Wood Burning Accessories

Air Quality Restrictions and Wood Burning Regulations.

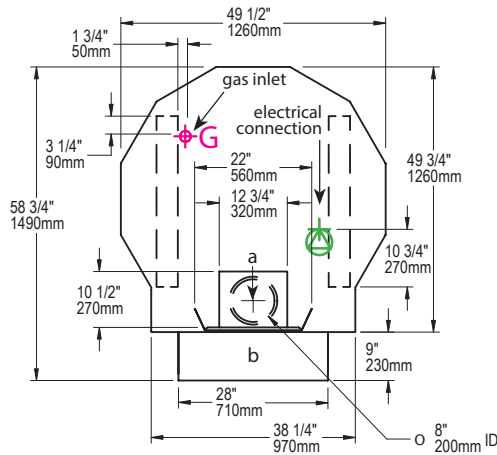
Our wood-fired ovens and gas/wood combination ovens are usually classified as wood burning (solid fuel) cooking equipment and are often exempt from wood burning restrictions that pertain to wood stoves and other wood-fired heating appliances. If there are wood burning restrictions in your area, please check with the appropriate local and state air quality agencies to determine what, if any, restrictions may apply to solid fuel burning cooking equipment. For areas where wood burning is restricted, our gas-fired ovens are an exceptional alternative.

WOOD STONE

FOR THE HOME • MT. CHUCKANUT 4'



plan view

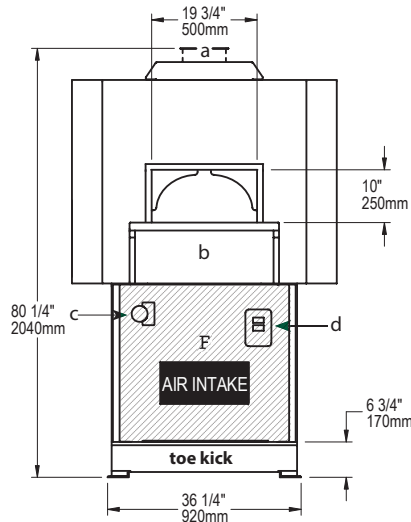


facade information

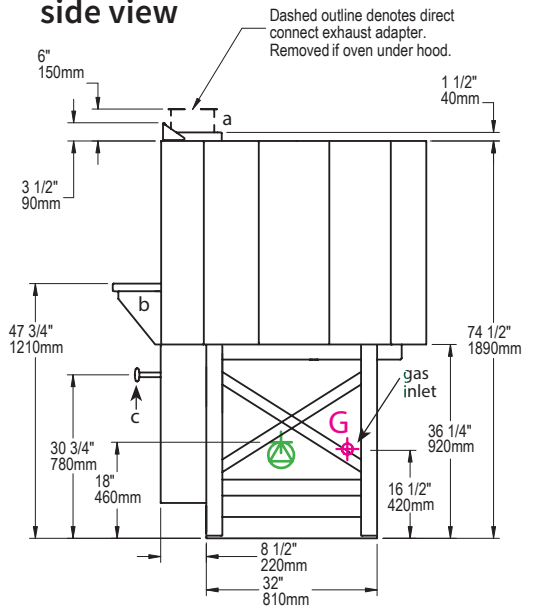
1. All facades or enclosures are by others; all appliances require a 1-inch side clearance, and a 6-inch top clearance to combustible construction. Any construction above, and 6 inches to either side of the appliance doorway must be non-combustible. See installation manual for details.
2. Any facade or enclosure below the mantel of Gas-Fired and Combination appliances must allow the following:
 - a. Unobstructed access 16 inches to each side of centerline for removal of service/intake panel.
 - b. Easy access to all controls.
 - c. Sufficient combustion air for gas burners from the front; see installation manual for details.

a	flue collar
b	mantel
c	flame height control knob
d	digital controller
MUST BE LEFT REMOVABLE FOR SERVICE	
<p>please note: the air intake panel must be left open (do not cover/facade over) to allow for proper airflow.</p>	

front view



side view



UTILITIES ⚡G

Gas: 3/4 inch gas inlet (FNPT)
 115,000 BTU/hr Natural Gas (NG) Supply
 OR
 102,000 BTU/hr Propane (LP) Supply

ELECTRICAL ⚡

120 VAC, 1.1 amp, 60 Hz
 All utility connections made on appliance as shown

 WOOD-FIRED ONLY:
 120 VAC, 1.1 amp, 60 Hz
 Connection made to readout box

VENTING

This MH appliance vents through an 10-inch O.D. flue collar located above the doorway. Direct connect to a Listed building heating appliance chimney, also Listed as a grease duct, or a grease duct constructed in accordance with NFPA 96 and all relevant local and national codes, and in a manner acceptable to the authority having jurisdiction. Most installations will require an exhaust fan. See the installation manual for details.

WOOD STONE

FOR THE HOME • MT. ADAMS 5'



FEATURES

- Standard door opening: 29.75 inches wide x 10 inches high
- 15 square feet of cooking surface which allows for the preparation of an array of foods - perfect for entertaining
- 4-inch thick monolithic ceramic floor and monolithic dome provide greater strength and more even heat distribution (compared to tile floors and multi-piece domes)
- Ceramic interior is heated by an adjustable radiant flame burner in the back of the oven which provides a powerful and attractive yellow flame
- Appliance body is enclosed with steel and the service panel and toe kick are made of stainless steel. The unit is supported by a black, heavy-duty steel stand
- Only 1-inch side and back clearance to combustible building materials required
- ETL Listed for residential indoor or outdoor installation
- Comes standard with stainless steel mantel and log set
- Made in the USA

MODEL OPTIONS

Gas-Fired:

Natural Gas: WS-MH-5-**RFG-IR-NG**

Liquid Propane: WS-MH-5-**RFG-IR-LP**

please note: gas type (NG) or (LP) must be specified at time of order

Wood-Fired Only: WS-MH-5-**W**

Combination: WS-MH-5-**RFG-IR-W-(NG or LP)**

STONE HEARTH CAPACITY

8" pizza: 12-16

10" pizza: 10-12

12" pizza: 8

14" pizza: 5

OPTIONAL ACCESSORIES

- Doorway and Service Panel Extensions
- Stainless Steel Oven Tool Set & Tool Hanger
- Black Granite Mantel
- Variable Speed Exhaust Fan
- Custom Finishes
- Wood Burning Option
- Wood Burning Accessories

Air Quality Restrictions and Wood Burning Regulations.

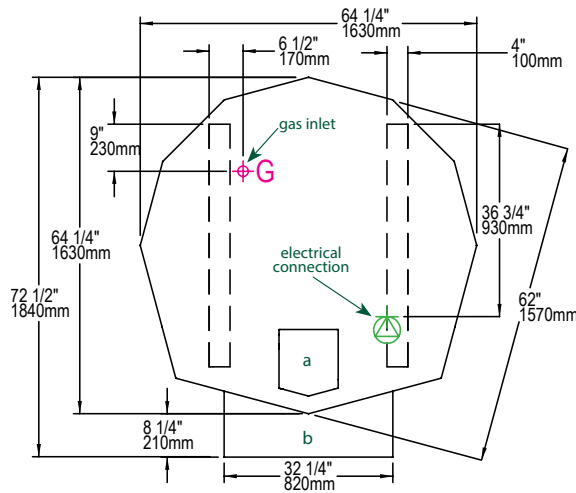
Our wood-fired ovens and gas/wood combination ovens are usually classified as wood burning (solid fuel) cooking equipment and are often exempt from wood burning restrictions that pertain to wood stoves and other wood-fired heating appliances. If there are wood burning restrictions in your area, please check with the appropriate local and state air quality agencies to determine what, if any, restrictions may apply to solid fuel burning cooking equipment. For areas where wood burning is restricted, our gas-fired ovens are an exceptional alternative.

WOOD STONE

FOR THE HOME • MT. ADAMS 5'



plan view

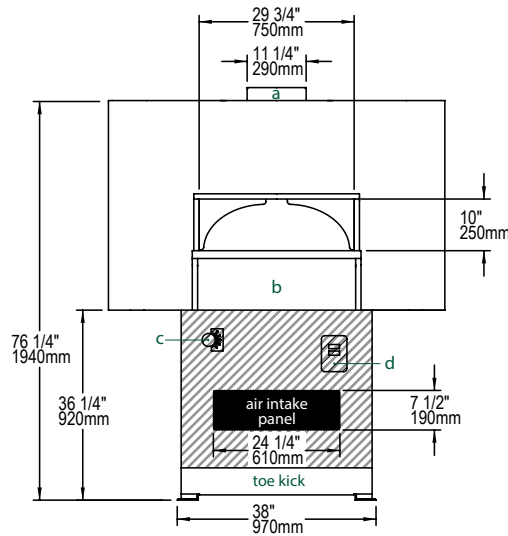


facade information

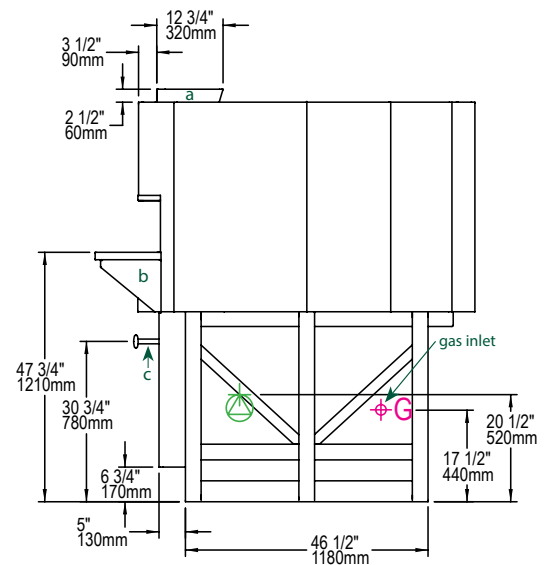
1. All facades or enclosures are by others; all appliances require a 1-inch side clearance, and a 14-inch top clearance to combustible construction. Any construction above, and 6 inches to either side of the appliance doorway must be non-combustible. See installation manual for details.
2. Any facade or enclosure below the mantel of Gas-Fired and Combination appliances must allow the following:
 - a. Unobstructed access 16 inches to each side of centerline for removal of service/intake panel.
 - b. Easy access to all controls.
 - c. Sufficient combustion air for gas burners from the front; see installation manual for details.

a	flue collar
b	mantel
c	flame height control knob
d	digital controller
MUST BE LEFT REMOVABLE FOR SERVICE	
<p>please note: the air intake panel must be left open (do not cover/facade over) to allow for proper airflow.</p>	

front view



side view



UTILITIES ⚡

Gas: 3/4 inch gas inlet (FNPT)
 188,000 BTU/hr Natural Gas (NG) Supply
 OR
 159,000 BTU/hr Propane (LP) Supply

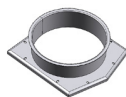
ELECTRICAL ⚡

120 VAC, 1.1 amp, 60 Hz
 All utility connections made on appliance as shown

 WOOD-FIRED ONLY:
 120 VAC, 1.1 amp, 60 Hz
 Connection made to readout box

VENTING

This MH appliance vents through an 10-inch O.D. flue collar located above the doorway. Direct connect to a Listed building heating appliance chimney, also Listed as a grease duct, or a grease duct constructed in accordance with NFPA 96 and all relevant local and national codes, and in a manner acceptable to the authority having jurisdiction. Most installations will require an exhaust fan. See the installation manual for details.



Note: a 10-inch O.D. flue adapter is included to facilitate connection to a round duct.

WOOD STONE

FOR THE HOME • PROFESSIONAL SERIES GRILL



Shown with stainless steel cover

Professional Series Grill

MODEL OPTIONS

Wood-Fired:

Countertop:	WS-PWG-5426-CT
With Stand & Casters:	WS-PWG-5426-00
With Stand & Legs:	WS-PWG-5426-01

OPTIONAL ACCESSORIES

- a. Broiler Shelf
- b. Stainless Steel Shelf
- c. Sauce Pan Racks
- d. Skewer (Satay) Rack



FEATURES

The 26" deep Professional Series Grill is an open top grill that 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 Professional Series Grill. The Professional Series Grill is available in a countertop configuration for installation on a suitable non-combustible base (by others), or on a stand equipped with heavy duty casters or legs. A Stainless Steel Rain Cover, Particle Shovel, T-Style Brass-Bristled Brush and Grate Tool are included with the grill.

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

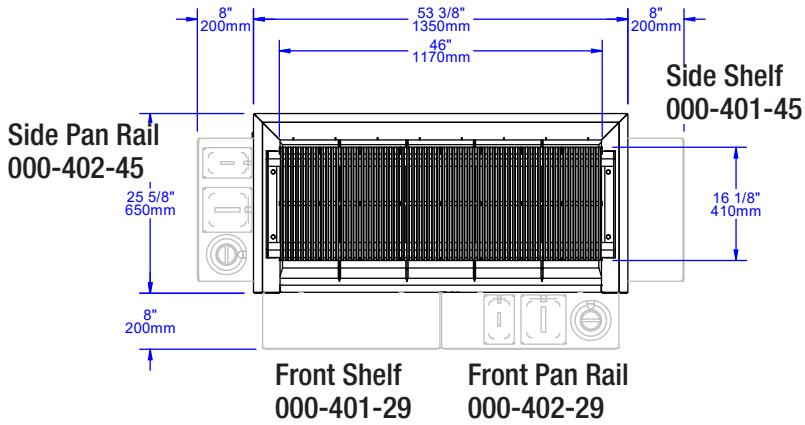
Air Quality Restrictions and Wood Burning Regulations.

Our wood-fired appliances are usually classified as wood burning (solid fuel) cooking equipment and are often exempt from wood burning restrictions that pertain to wood stoves and other wood-fired heating appliances. If there are wood burning restrictions in your area, please check with the appropriate local and state air quality agencies to determine what, if any, restrictions may apply to solid fuel burning cooking equipment.

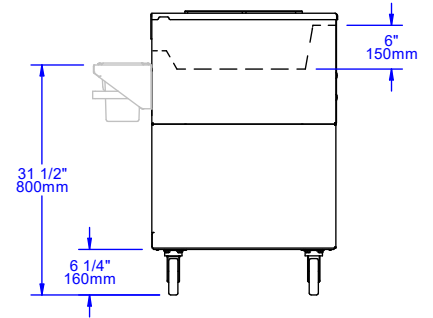
WOOD STONE

FOR THE HOME • PROFESSIONAL SERIES GRILL

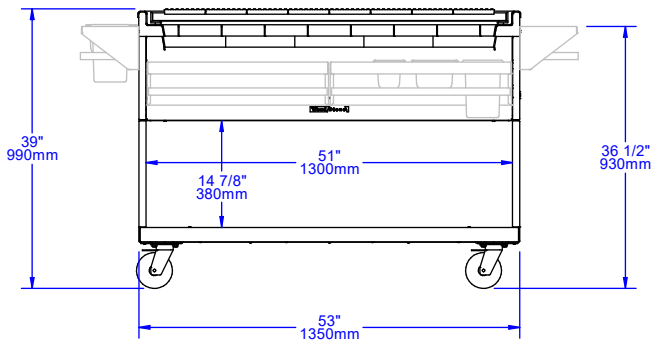
plan view



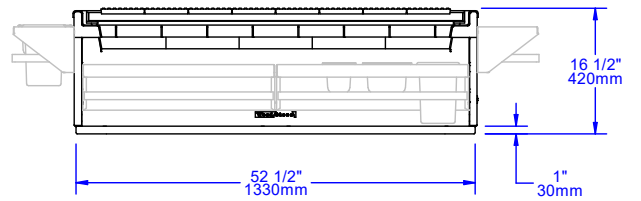
side view



front view



front view-CT



DO NOT INSTALL THIS APPLIANCE INDOORS

Install in accordance with all relevant local and national codes, and in a manner acceptable to the authority having jurisdiction. Installation in a covered area will require an appropriate means of venting. See the installation manual for details.

FEATURES

bistro home configuration options

Wood Stone offers a wide range of accessories to help make your final oven installation seamless and attractive.

a.	curved stainless steel mantle
b.	curved granite-ready mantle
c.	curved stainless steel mantle with doors
d.	curved granite-ready mantle with doors
e.	stainless steel storage box
f.	stainless steel service panel

job name:

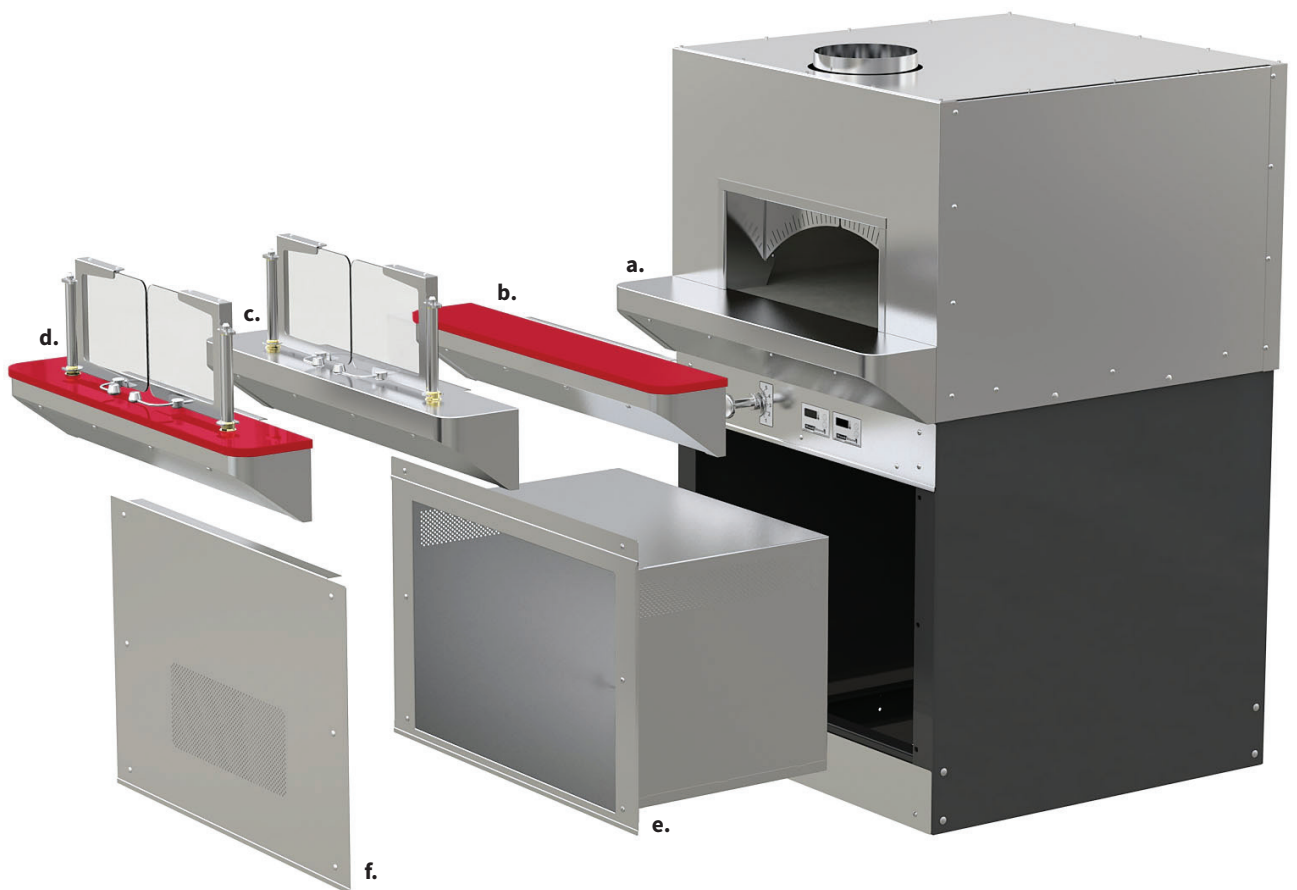
model:

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item#:

fuel type:

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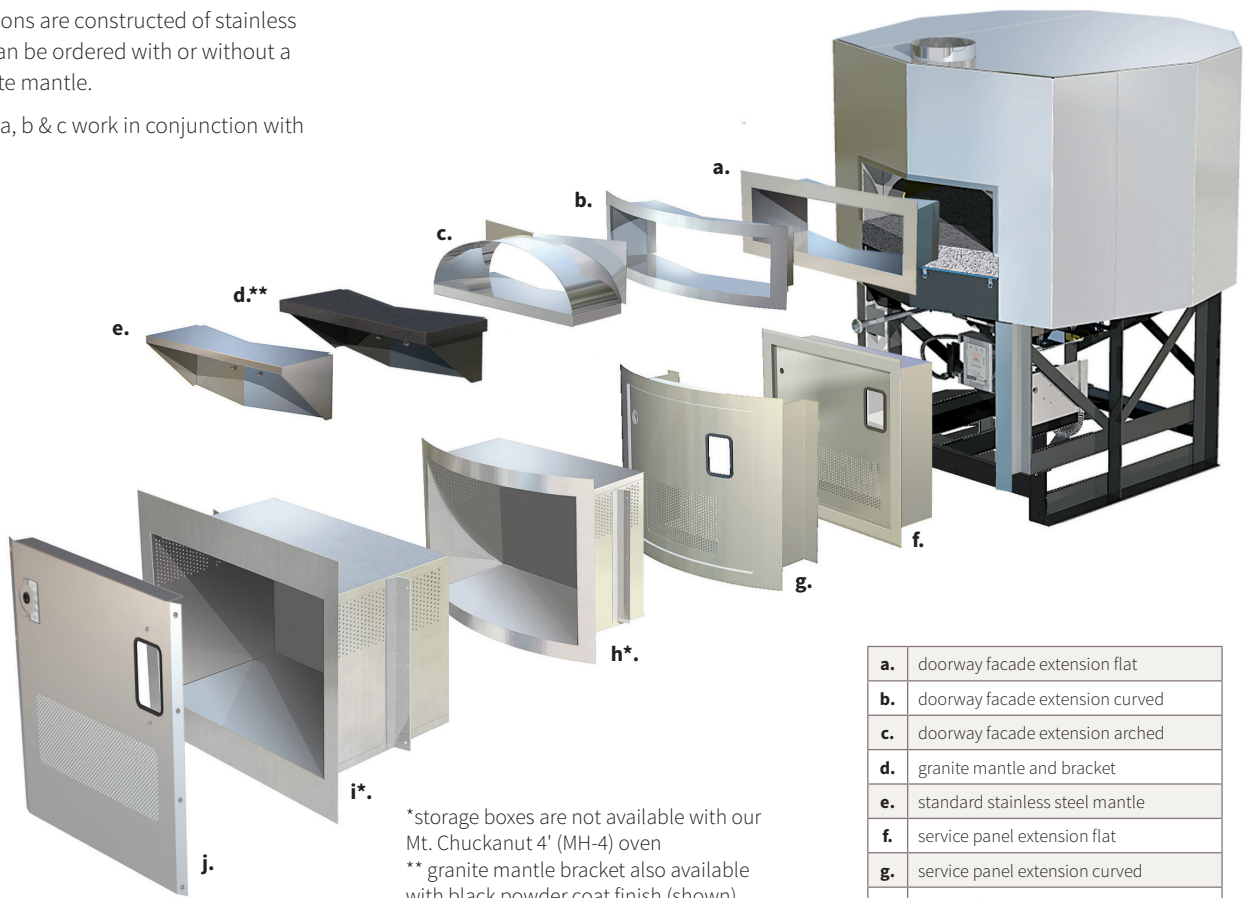
FEATURES

mountain home facade extension options

Wood Stone offers a wide range of accessories to help make your final oven installation seamless and attractive. These extensions facilitate smooth and proper connection of the oven to a facade wall. The side walls of the extensions flare out slightly to enhance user accessibility and visibility.

The extensions are constructed of stainless steel and can be ordered with or without a black granite mantle.

Extensions a, b & c work in conjunction with f, g, h & i



*storage boxes are not available with our Mt. Chuckanut 4' (MH-4) oven

** granite mantle bracket also available with black powder coat finish (shown)

job name:

model:

--	--

item#:

fuel type:

--	--

a.	doorway facade extension flat
b.	doorway facade extension curved
c.	doorway facade extension arched
d.	granite mantle and bracket
e.	standard stainless steel mantle
f.	service panel extension flat
g.	service panel extension curved
h.	storage box extension curved
i.	storage box extension flat
j.	standard stainless steel service panel

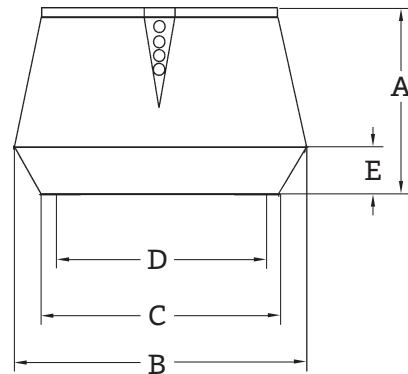
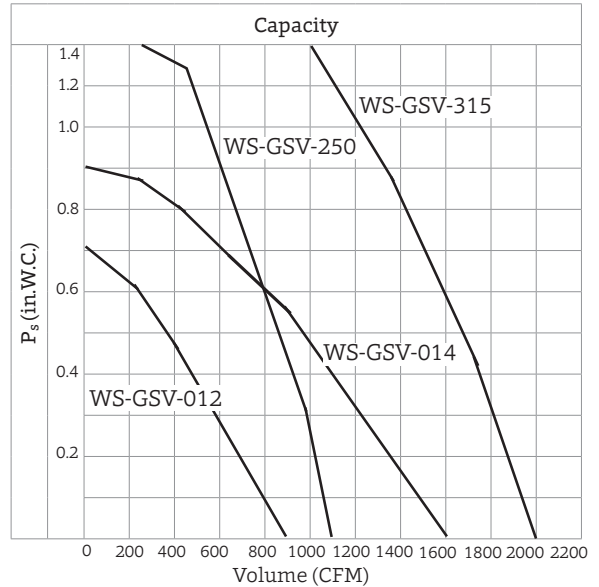


WS-GSV-315 model shown.

Wood Stone is proud to carry the world's finest line of oven exhaust fans for gas and solid fuel venting applications. Each is designed to withstand the high temperatures associated with stone hearth cooking and creosote production that results from solid fuel burning. Whether venting your Wood Stone oven through a hood or through a direct chimney connection, the WS-GSV is perfect for the job.

Exodraft exhaust fans are made in Denmark and distributed by Enerflex. The direct-drive WS-GSV fan is rated for continuous operation at 450 °F. It installs at the end of your duct run. The fan may also be installed on a conventional roof curb.

The fan comes with a rheostat-type speed control which allows the installer or operator to easily set the proper airflow appropriate for the situation.



	WS-GSV-012	WS-GSV-014	WS-GSV-250	WS-GSV-315
A	11.03"	13.20"	13.20"	16.94"
B	15.37"	19.11"	19.11"	25.61"
C	12.22"	15.17"	15.17"	20.69"
D	10.72"	13.04"	9.85"	15.76"
E	3.15"	3.94"	3.94"	5.12"
Lbs	46	60	60	92
Amps	1.4	2.9	2.9	5.8
Volts	120	120	120	120



Tools & Accessories

Tools & Accessories

We offer a variety of tools and accessories to complement your oven. You can view our entire collection via our catalog.

A limited number of items are available for online purchase below.

Please note, we recommend the following tool sizes based on your oven model:

SHORT

- Bistro Home 3030
- Bistro Home 4836
- Bistro Home 4343

MEDIUM

- Bistro Home 4355
 - Mt. Adams 5'
 - Mt. Chuckanut 4'
-

TOOL SETS



Gas-Fired Oven Tool Set for the Home

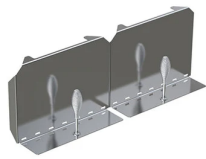
Short (32"-40")
Medium (50"-60")

PEELS, BRUSHES, ETC.



Short Loading Peel

12"
14"



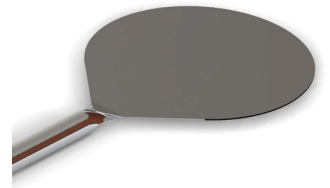
Copy of Night Heat Retention Doors for the Home

Bistro Line/Bistro Home 3030
Bistro Line/Bistro Home 4343, 4355, 4836
Mt. Chuckanut 4'
Mt. Adams 5'*



Medium Loading Peel for the Home

12"
14"



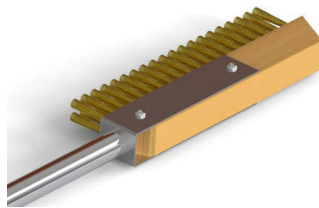
Utility Peel for the Home

Short (40")
Medium (60")



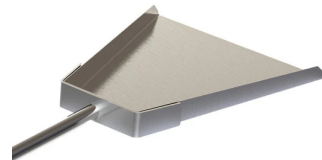
Bubble Hook for the Home

Short (40")
Medium (60")



In-Line Floor Brush for the Home

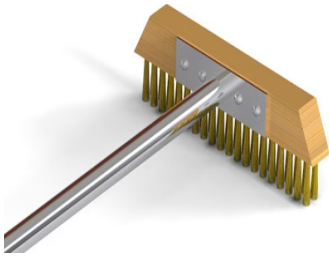
Short (40")
Medium (60")



Particle Shovel for the Home

Short (40")
Medium (60")

PROFESSIONAL SERIES GRILL ACCESSORIES

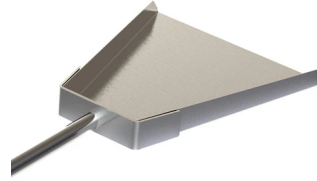


T-Style Brass Bristled Floor Brush

Short (40")
Medium (60")
Long (70")
Extra Long (87")



(Standard) Mt. St. Helens Replacement Broiler Grate



Particle Shovel

Short (40")
Medium (60")
Long (70")
Extra Long (87")



Grate Tool



Mt. St. Helens (5426) Broiler Grate



53" Robota Broiler 8x15 Grate



Stainless Steel Shelf for the Home

29"
45"



Sauce Pan Rack for the Home

29"
45"



Skewer (Satay) Rack

(34") SKEWER-RACK-34
(45") SKEWER-RACK-45
(54") SKEWER-RACK-54



Moisture Meter



Each Wood Stone Home oven installation is unique. Because our ovens can be installed indoors or outdoors, recommendations for ventilation vary. All indoor installations require an exhaust fan, but most outdoor installations do not. Please consult your contractor or call the factory if you have any questions.

Outdoor Installations

If your Wood Stone Home oven is being installed outdoors, **without** the protection of covering from above (i.e. roof, patio, gazebo, etc...**), the flue of the oven will need to be protected from the elements with a rain cap. You can supply your own, or you can purchase a chimney from Wood Stone (see below).

**Please note, if you are installing your oven outdoors under a covered area, it may need to be vented similar to an indoor installation. Please see the venting section of your oven's Installation and Operation manual.

Outdoor Chimney

Wood Stone offers a chimney in two different finishes – Galvalume (a coating consisting of zinc, aluminum and silicon that is used to protect a metal from oxidation) and stainless steel. Note that the Galvalume finished chimney sections must be painted with a suitable high-temp coating (rated for 500°F min.) such as Rustoleum V200 Series prior to installation. For additional information regarding which option might be best for your outdoor installation, please call us at 800.578.6836 and speak with a customer service representative.



BH 3030 & MH 4 Chimney



BH 4343, 4355, 4836 & MH 5 Chimney



BH 4343, 4355, 4836 & MH 5 Chimney



Traditional Series Chimney

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
Москва (495)268-04-70
Мурманск (8152)59-64-93
Набережные Челны (8552)20-53-41
Нижний Новгород (831)429-08-12
Новокузнецк (3843)20-46-81
Ноябрьск (3496)41-32-12
Новосибирск (383)227-86-73
Омск (3812)21-46-40
Орел (4862)44-53-42
Оренбург (3532)37-68-04
Пенза (8412)22-31-16
Петрозаводск (8142)55-98-37
Псков (8112)59-10-37
Пермь (342)205-81-47

Ростов-на-Дону (863)308-18-15
Рязань (4912)46-61-64
Самара (846)206-03-16
Санкт-Петербург (812)309-46-40
Саратов (845)249-38-78
Севастополь (8692)22-31-93
Саранск (8342)22-96-24
Симферополь (3652)67-13-56
Смоленск (4812)29-41-54
Сочи (862)225-72-31
Ставрополь (8652)20-65-13
Сургут (3462)77-98-35
Сыктывкар (8212)25-95-17
Тамбов (4752)50-40-97
Тверь (4822)63-31-35

Тольятти (8482)63-91-07
Томск (3822)98-41-53
Тула (4872)33-79-87
Тюмень (3452)66-21-18
Ульяновск (8422)24-23-59
Улан-Удэ (3012)59-97-51
Уфа (347)229-48-12
Хабаровск (4212)92-98-04
Чебоксары (8352)28-53-07
Челябинск (351)202-03-61
Череповец (8202)49-02-64
Чита (3022)38-34-83
Якутск (4112)23-90-97
Ярославль (4852)69-52-93

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Киргизия +996(312)96-26-47

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