



### FLAME HEIGHT MANAGEMENT

With a simple program of **Flame Height Management** it is possible to control temperature in any Wood Stone gas-fired oven.

For general operation we've found there are three basic flame heights: **Heat Up Flame**, **Holding Flame**, and **Cooking Flame**. A good reference for measuring flame height is our standard **8 inch Utility Peel**.

The **Flame Height Cycle** is: **Heat Up Flame** until you reach your target temperature (in this example we use heights for 570 degrees Fahrenheit (F)). Then turn the flame down to the **Holding Flame** until you are ready to place food in the oven. As you put food in the oven, turn the flame up to the **Cooking Flame**. When there is no food in the oven, return to the **Holding Flame**.



**HEAT UP FLAME**



**HOLDING FLAME**



**COOKING FLAME**



**HOLDING FLAME**

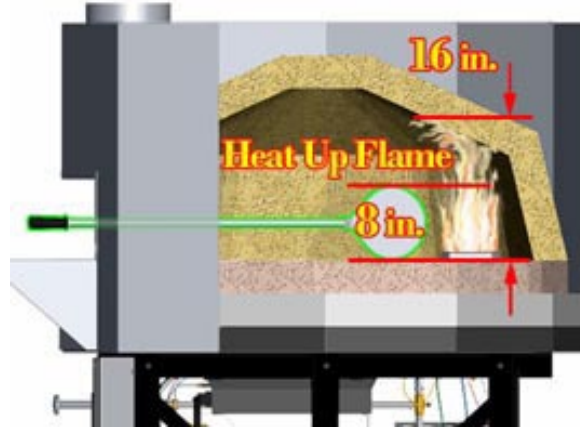
The following example refers to a Mt. Adams 5' gas-fired oven. It should result in a temperature of around 570 degrees F if you are using Natural Gas (NG). **Note:** If you have a different size oven, or you run the oven on Liquid Propane (LP), or you wish to maintain a different temperature, some adjustments will be necessary, but the basic concept holds true.

If you have any questions, please contact our chefs at (800) 988-8103 or Frank Milward at [frankm@woodstone.net](mailto:frankm@woodstone.net) and Tim Green at [timg@woodstone.net](mailto:timg@woodstone.net).



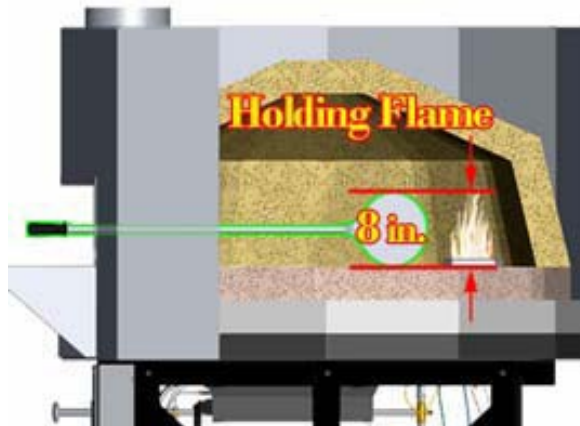
### HEAT UP FLAME

At the start of your production day turn flame all the way up. For gas-fired ovens with good gas pressure this is approximately a 16 inch flame. Leave the flame here until you reach the target temperature. Time for heat up will vary depending on what oven you have and how long the oven was off since its last use. For most applications expect 1-2 hours.



### HOLDING FLAME

As you near your target temperature, turn the flame down to approximately 8 inches. The 8 inch **Utility Peel** is a great visual aid for finding this height. Keep in mind that the **Holding Flame** is ultimately the flame height that maintains a consistent temperature when there is no product in the oven so that you can walk away for 5 minutes or 5 hours and come back to an oven that is still at your target temperature.

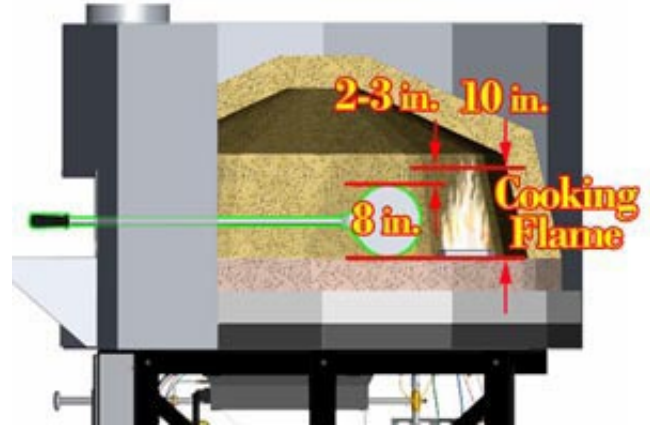


**IMPORTANT NOTE:** The actual height of the **Holding Flame** may vary depending on your needs. Some operators find that they want a higher temperature and thus work with a higher flame. Some want a lower temperature and therefore work with a lower flame. But we've found that the suggested temperatures and flame heights are a good starting point. From here you can establish a consistent pattern to adapt to your specific situation.



### COOKING FLAME

As you begin your main production push and introduce food into the oven, you should increase the flame height 2-3 inches above your **Holding Flame**. The increase in flame height will help you maintain temperature while you move cold energy (the food) in and out of the oven.



### HOLDING FLAME (AGAIN)

Any time the last food item is taken out of the oven, and there is nothing on the prep table waiting to enter the oven, return the flame to a **Holding Flame**. This habit ensures that you will return to a consistent oven environment. For instance, if you forget and leave the oven at a **Cooking Flame** for 30 minutes unattended, you will return to a very hot oven.

