

WoodStone



Oven shown with optional stainless steel mantle.

Hearth Capacity	
200 mm pizzas	18-22
250 mm pizzas	14-16
300 mm pizzas	10-12
400 mm pizzas	6-8

Assuming 5-minute cook times, the approximate maximum hourly production capacity can be calculated by multiplying the above numbers by 12.

OPTIONAL ACCESSORIES

- Doorway and Service Panel Extensions
- Stainless Steel or Black Granite Mantles
- Stainless Steel Oven Tools
- Custom Finishes
- Exhaust Fan
- Exhaust Hood
- Wood Burning Option
(Wood burning models must be vented for solid fuel)
- Custom Wood Burning Accessories
- Multiple Opening / Viewing Window Option

MT. BAKER 6'

Stone Hearth Oven



Job Name	
Model	WS-MS-6-RFG-CE
Item#	
Fuel Type	Radiant Flame, Gas-Fired

The Mt. Baker Radiant Flame, Gas-Fired oven features a standard door opening 910 mm wide x 250 mm high. The inside diameter of the oven floor is 1.6 meters, resulting in a 2-square-meter cooking surface. The oven is suitable for installation with only 25 mm side clearance to combustible building materials.

The dense, high-temperature ceramic formulation of which the hearth and dome are cast creates a "deep heat sink" within the chamber of the oven. The oven is heated by an easily adjustable (105,000-kW max.) wall of radiant flame located at the rear of the cooking chamber.

The 725-Kg, monolithic, 100 mm thick, cast-ceramic floor sits on 100 mm of rigid insulation. The 590-Kg, monolithic dome is also cast to a thickness of at least 100 mm. The hearth and dome are connected and supported by a carefully tensioned steel exoskeleton, which ensures structural integrity and long life.

The body of the oven rests on a 12-gauge steel pan bolted to a heavy-duty, 75 mm angle iron stand. The oven is wrapped with at least 50 mm of spun ceramic fiber insulation and enclosed (top and sides) with 16-gauge galvanized steel. The oven arrives completely assembled and ready to set in place.

The Mt. Baker can be manufactured to burn either propane or natural gas; this must be specified at the time of order.

The Mt. Baker vents through a 254 mm O.D. flue collar located above the doorway. The oven must be vented as a Type A or Type B₁₁ appliance, and in accordance with all applicable codes

The Mt. Baker Radiant Flame Gas-Fired ovens can be manufactured to be fully and easily convertible to Dual Burner, Gas-Fired ovens (this must be specified at time of order).

NATURAL GAS (METHANE)

I_{2H(20)} for use in: AT, DK, ES, FI, IE, IT, PT, GB, SE, CH, GR, CR

I_{2E(20)} for use in DE

I_{2L(25)} for use in NL

PROPANE and PROPANE BLENDS

I₃₊ (28-30/37) for use in: IE, ES, FR, IT, PT, BE, CH, CR, and GB

I_{3P(30/37/50)} for use in: DE, IE, ES, FR, PT, NL, CH and GB

I_{3B/P} (28-30/37) for use in: DE, SE, AT, DK, FI, NL, CH, NO, FR

I_{3P} (30/37/50) for use in: BE, DE, ES, FR, IR, IE, NL, PT, GB, IS, GR, CY, EE, HU, LV, MT, SI, CH

I_{3B/P(50)} for use in: DE, SE, AT, DK, FI, NL, CH, FR

I_{2ELL} for use in DE



An ongoing program of product improvement may require us to change specifications without notice.
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WOOD STONE CORPORATION

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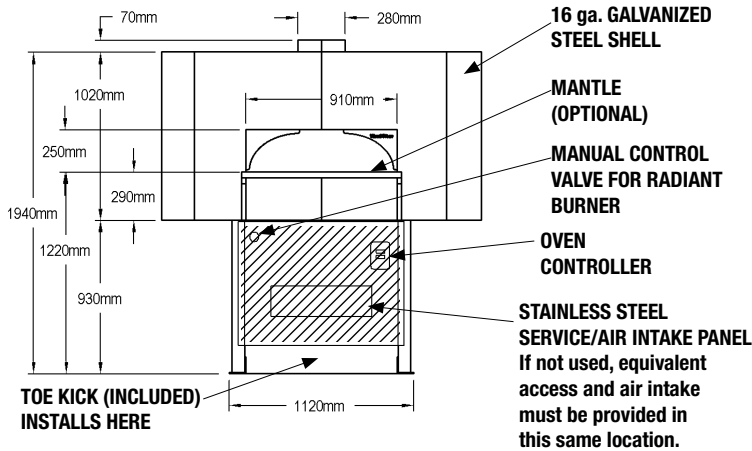


MT. BAKER 6'

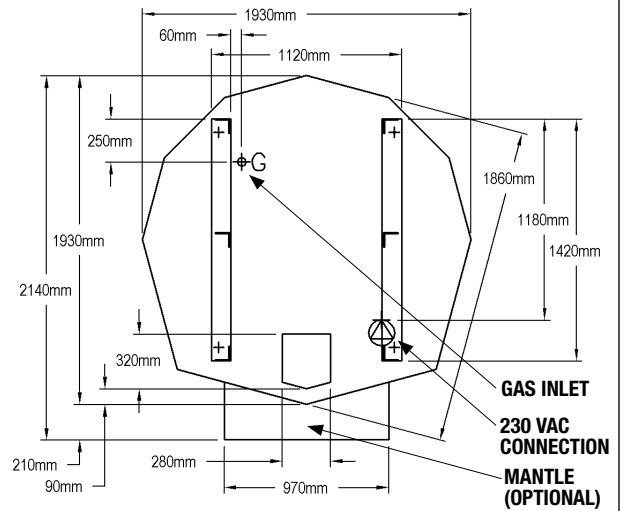
Stone Hearth Oven

Model
WS-MS-6-RFG-CE

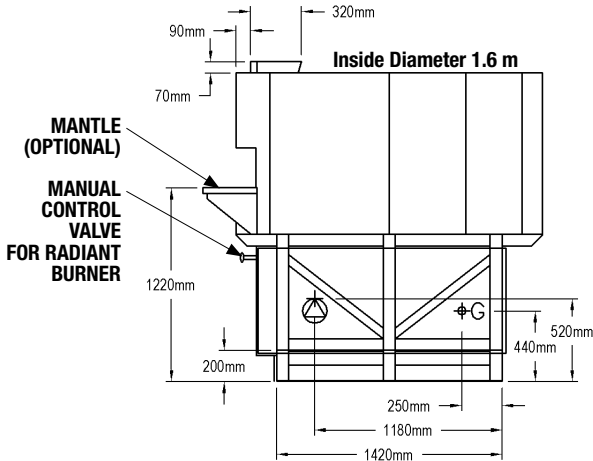
Front View



Top View



Side View



FACADE INFORMATION

1. All facades or enclosures are by others; see installation information for details.

2. Any facade or enclosure below the mantle must allow the following:

- a) Unobstructed access 430 mm to each side of centerline for removal of service / intake panel.
- b) Easy access to all controls.
- c) Sufficient combustion air for gas burner; see installation information for details.

Flue Adapter



UTILITIES REQUIRED:

230-VAC/ 0.5-AMP Electrical Supply
The oven's gas inlet is 19 mm B.P.T. Female

En 437 Gas Group	I _{2H}	I _{2E} and I _{2L}	I ₃₊	I _{3B/P(30)}	I _{b/b(50)}	I _{3p}
Inlet Pressure (mbar)	20	25	28-30/37/50	30	50	30/37/50

VENTING INFORMATION

The Mt. Baker vents through a 254 mm O.D. flue collar located above the doorway. The Mt. Baker vents through a 254mm O.D. flue collar located above the doorway. The oven must be vented as a Type A or Type B₁ appliance, and in accordance with all applicable codes.

	Declared Input (kW)			
	I _{2H} , I _{2L} and I _{2E†}	I _{3+(28-30/37/50)}	I _{3B/P(30-50)}	I _{3P(30/37/50)}
WS-MS-6-RFG-CE	30.8	27.5	27.5	27.5

Unit Shipping Weight: 2,090 Kg



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