

WoodStone



Oven shown with optional stainless steel mantle.

Hearth Capacity

200 mm pizzas	18-22
250 mm pizzas	11-13
300 mm pizzas	8-10
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
- Custom Wood Burning Accessories
- Multiple Opening Option

MT. BAKER 6'

Stone Hearth Oven



Job Name

Model

WS-MS-6-RFG-IR-CE

Item#

Fuel Type

Dual Burner

The Mt. Baker Dual Burner, Gas-Fired oven features a standard door opening 890mm wide x 250mm high. The inside diameter of the oven floor is 1.6m, resulting in a 2 square meter cooking surface. The oven is suitable for installation with only 25mm 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 primarily heated by an easily adjustable (30.8-kW max.) wall of radiant flame located at the rear of the cooking chamber. A 24.3-kW thermostatically controlled infrared burner mounted under the floor ensures constant deck temperatures. The combined effect of these heat sources makes the Mt. Baker a very powerful and responsive stone hearth oven.

The 725-Kg, monolithic, 100mm thick, cast-ceramic floor sits on 100mm of rigid insulation. The 590-Kg, monolithic dome is cast to a thickness of at least 100mm. 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 10-gauge steel pan bolted to a heavy-duty 75mm angle iron stand. The oven is wrapped with at least 50mm 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 254mm 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

NATURAL GAS (METHANE)

I2H(20) for use in: AT, DK, ES, FI, IE, IT, PT, GB, SE, CH, GR, CR

I2E(20) for use in DE

I2L(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

I3P(30/37/50) for use in: DE, IE, ES, FR, PT, NL, CH and GB

I3B/P (28-30/37) for use in: DE, SE, AT, DK, FI, NL, CH, NO, FR

I3P (30/37/50) for use in: BE, DE, ES, FR, IR, IE, NL, PT, GB, IS, GR, CY, EE, HU, LV, MT, SI, CH

I3B/P(50) for use in: DE, SE, AT, DK, FI, NL, CH, FR

I2ELL for use in DE



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An ongoing program of product improvement may require us to change specifications without notice.
Revised June 2008

WOOD STONE CORPORATION

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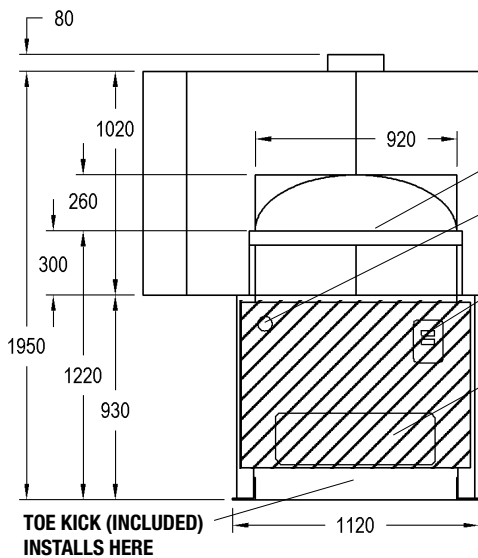


MT. BAKER 6'

Dual Burner, Gas-Fired Oven

Model

WS-MS-6-RFG-IR-CE



Front View

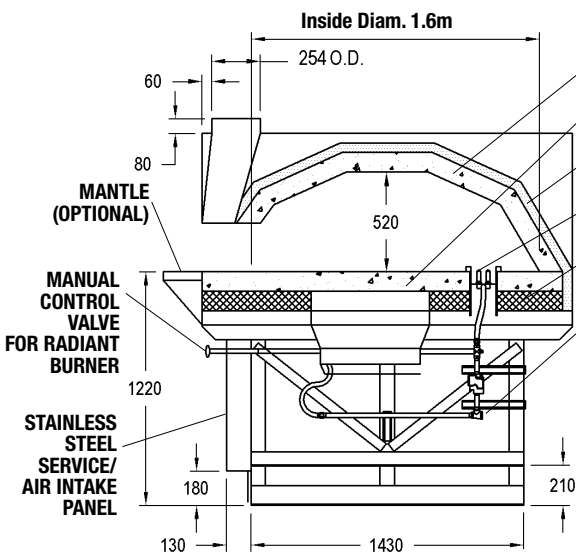
16 ga. GALVANIZED STEEL SHELL

MANTLE (OPTIONAL)

MANUAL CONTROL VALVE FOR RADIANT BURNER

CONTROLLER

STAINLESS STEEL SERVICE/AIR INTAKE PANEL. If not used, equivalent access and air intake must be provided in this same location.



Side View

100mm CERAMIC DOME

100mm CERAMIC FLOOR

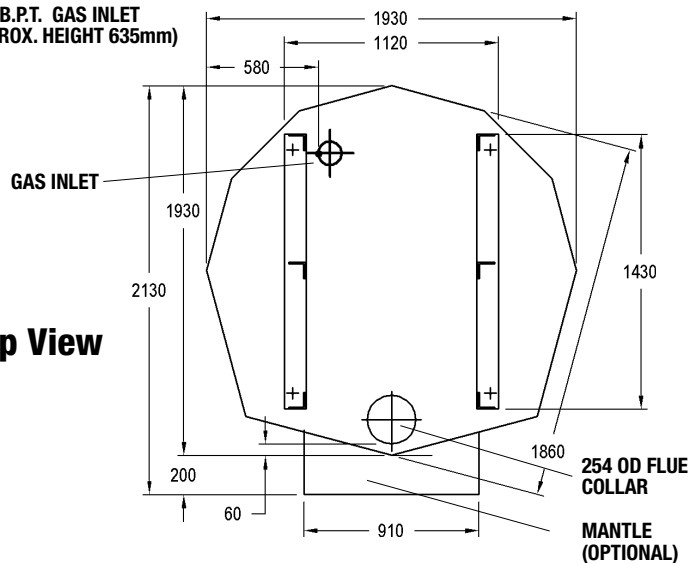
50mm CERAMIC INSULATION

RADIANT BURNER

100mm RIGID INSULATION

3/4" B.P.T. GAS INLET (APPROX. HEIGHT 635mm)

Top View



UTILITIES REQUIRED:

1. 230-VAC/ 0.5-AMP Electrical Supply
2. 30.8-kW Natural Gas Supply (G20 at 20mbar)
OR
27.5-kW Propane (LP) Supply (G31 at 37mbar)

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 406mm 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.

VENTING INFORMATION

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

Unit Shipping Weight:
2,090 Kg



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