

### POINTS OF DIFFERENCE

#### HOW THICK IS THE COOKING SURFACE?

##### WOOD STONE

Wood Stone's single-piece floors are 3-6 inches thick (depending on the model). Floor thickness equals thermal mass.

Basic physics tells us that the greater the thermal mass, the better the floor will retain heat during cooking.

Each time you place a cold, raw Pizza on the floor, it takes some of the heat away from that spot. How thick the reservoir of heat below the pizza is will determine how long that floor can cook a consistent pizza. Imagine a water reservoir during a summer heat wave. The bigger your reservoir, the better your reserves when you need them. And, as any good restaurateur will tell you, a busy Friday night is a lot like an August heat wave: you'd better be prepared.



**TYPICAL WOOD STONE FLOOR  
4 INCHES THICK (10 CM)**



Notice that because of the **One-Piece Floor Construction**, the floor under the pizza is continually rethermalized by lateral heat transfer.

#### OTHER MANUFACTURERS

Floors made of tile and brick are typically much thinner than a Wood Stone floor. Brick floors can be 3 inches thick or less, tile floors often are 1.5 inches thick or less. Their heat reservoir will not be adequate for a busy rush. Several pizza rotations into a rush, as cold pizzas draw heat out of their thinner floors, you will begin to see an unbalanced finished product. Pizza tops will be done but the bottoms will be "blonde", undercooked.

The busier you get, the worse the problem gets until you are forced to either stop production to allow their thinner floor to recover heat, finish your pizzas in another oven, serve a less than optimal product, or decrease the amount of top heat so that you can stretch out the cook times. Any of these scenarios is unacceptable to a serious operator during peak business hours.

**TYPICAL BRICK FLOOR  
2-3 INCHES THICK (5-7.5 CM)**



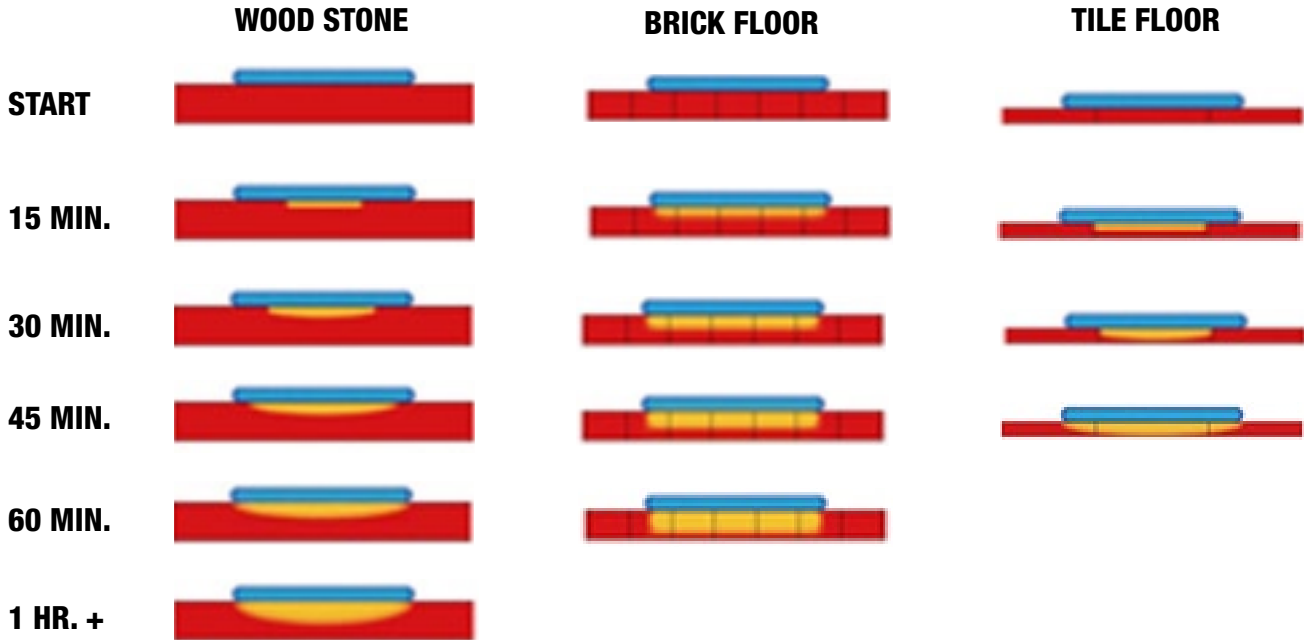
**TYPICAL TILE FLOOR  
1.5 INCHES THICK (3.75 CM)**



Notice that because of the gaps between each brick/tile the lateral heat transfer is less efficient.

### A TIME ELAPSE STUDY

This time elapse shows the approximate floor heat loss during heavy production.



After an hour of steady production wood Stone's floor still has heat to spare while the thinner and less efficient tile and brick floors have exhausted their heat sinks. **Tip:** If you expect this kind of production for more than an hour we would suggest you also consider our underfloor Infra-Red (IR) burner.