

### POINTS OF DIFFERENCE

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#### DOES THE DOME HAVE A HIGH OR LOW CEILING?

##### THERMAL HEADSPACE

(At right, "A" = Thermal Headspace)

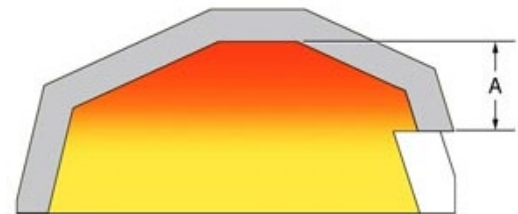
Wood Stone's thick, single-piece domes have high ceilings -- over 20 inches (520 mm) -- providing greater dome stability and more thermal headspace.

Thermal Headspace is defined as the difference in height between the top of the dome and the top of the doorway. In the images to the right we indicate the "hot zone" of the Thermal Headspace in **RED**.

A larger Thermal Headspace means that the heat generated in the oven stays where it should -- inside the oven for cooking rather than immediately exiting out the doorway and flue. Less fuel is required with Wood Stone ovens!

This also allows Wood Stone to manufacture ovens with wider doorways, which leads to greater visibility for both the chef and the customers.

#### WOOD STONE



#### OTHER MANUFACTURERS

