

Wood Stone



BISTRO 4343

Stone Hearth Oven



Job Name

Model WS-BL-4343

Item#

Fuel Type **Gas-Fired, Wood-Fired or Combination**

Hearth Capacity

8" pizzas	8
10" pizzas	6
12" pizzas	4
16" pizzas	2

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

OPTIONAL ACCESSORIES

- Stainless Steel Oven Tool Set (with stainless steel hangers)
- Stack-Mounted Exhaust Fan
- Wood Stone also manufactures a full line of accessories for stone hearth cooking
- Configured for wood burning

The Bistro 4343 features a standard door opening 24 inches wide x 7.5 inches high. The cooking surface is 34 inches wide, and 27 inches deep, resulting in 6.4 square feet of cooking surface.

The dense, high temperature ceramic formulation of which the 450-pound, monolithic, cast-ceramic floor and the 570-pound, monolithic dome are cast creates a "deep heat sink" within the chamber of the appliance. The hearth and dome are connected by a carefully tensioned steel exoskeleton, which ensures structural integrity and long life.

The front, sides and back of the appliance body are enclosed with stainless steel. The appliance sits on a heavy-duty, black stand which acts as a support frame. A stainless steel storage compartment is optional and can be provided in the support frame.

The ceramic interior is heated by a powerful, adjustable radiant burner located in the back of the appliance chamber. The burner is controlled exclusively by the chef. The heat distribution in the appliance can be adjusted to meet the needs of a variety of menu items. The Bistro can be configured to burn either Natural Gas or Propane - gas type must be specified at time of order.

The oven arrives crated and ready for installation. For ease of installation the oven can be disassembled to fit through 32-inch openings.

The Bistro vents through a 10-inch O.D. flue collar located above the doorway. The appliance can be direct connected to a power-ventilated, grease-rated chimney or can be vented with a Listed Type 1 exhaust hood or one constructed in accordance with NFPA 96 and all relevant local and national codes. The appliance must be vented in accordance with all relevant local and national codes and in a manner acceptable to the authority having jurisdiction.



Intertek
ANSI Z83.11b-2009
CSA 1.8b-2009



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An ongoing program of product improvement may require us to change specifications without notice.
Revised October 2011

WOOD STONE CORPORATION
1801 W. Bakerview Rd.
Bellingham, WA 98226 USA

Toll Free (800) 988-8103
Tel (360) 650-1111
Fax (360) 650-1166

info@woodstone-corp.com or visit woodstone-corp.com

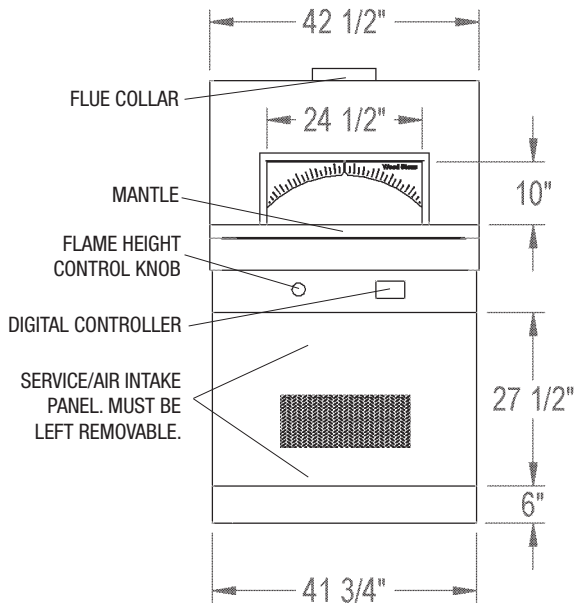


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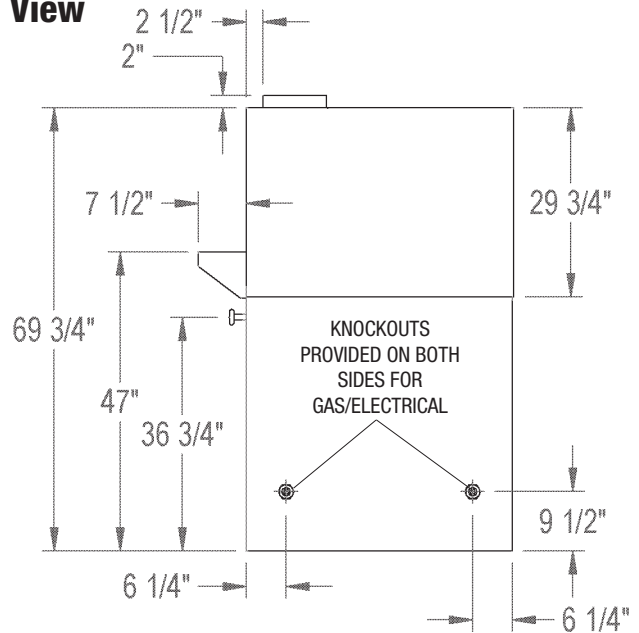
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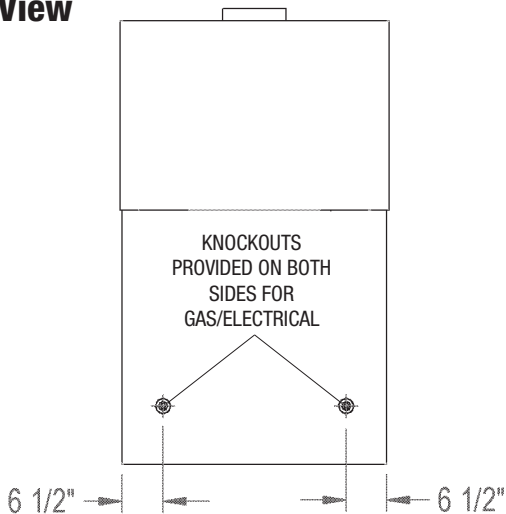
Front View



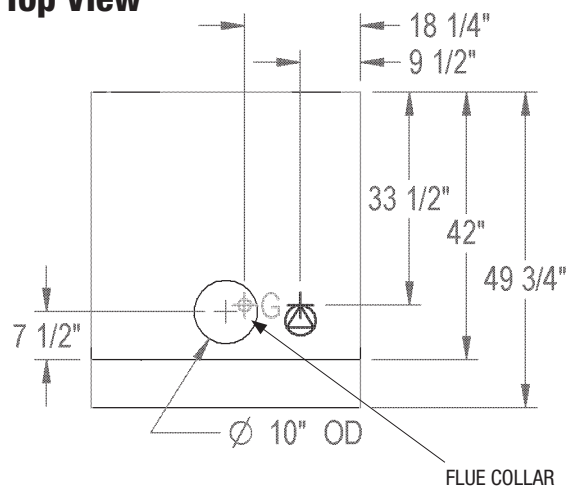
Side View



Rear View



Top View



UTILITIES SPECIFICATIONS

Gas-3/4 inch gas inlet (female threaded)
80,500 BTU Natural Gas Supply OR ⚡
68,000 BTU Propane (LP) Supply

**Unit Shipping Weight:
2,100 lbs.**

ELECTRICAL

120 VAC, 2 amp, 50/60 Hz ⚡
All utility connections made on the back of the oven control box. Remove front or rear panel for access, use utility knockouts (provided) to route gas and electrical supplies.

VENTING INFORMATION

Our gas ovens can be direct connected to a power-ventilated, grease-rated chimney or can be vented with a Listed Type 1 exhaust hood or one constructed in accordance with NFPA 96 and all relevant local and national codes. The oven must be vented in accordance with all relevant local and national codes and in a manner acceptable to the authority having jurisdiction.



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