

Wood Stone



Standard Oven Model Shown with Internal Transition

Hearth Capacity	
8" pizzas	8
10" pizzas	6
12" pizzas	5
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
- External Transition option available

BISTRO 4343

Internal Transition Stone Hearth Oven



Job Name	
Model	WS-BL-4343-RFG-(Internal Transition)
Item#	
Fuel Type	Gas-Fired

The Bistro 4343 features a standard door opening 24 inches wide x 10 inches high. The cooking surface is 34 inches wide, and 31 inches deep, resulting in 7.4 square feet of usable deck space.

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 oven. 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 oven body are enclosed with stainless steel. The oven 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 oven chamber. The burner is controlled exclusively by the chef. The heat distribution in the oven 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 should be specified at time of order.

The oven arrives fully assembled and ready for installation. Optionally, the oven can be shipped crated and ready for onsite assembly.

The Bistro vents through a 10 inch O.D. flue collar located above the doorway. 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.



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

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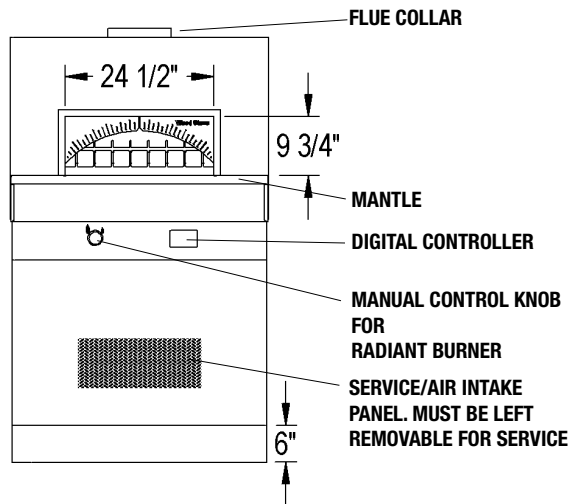
BISTRO 4343

Internal Transition Stone Hearth Oven

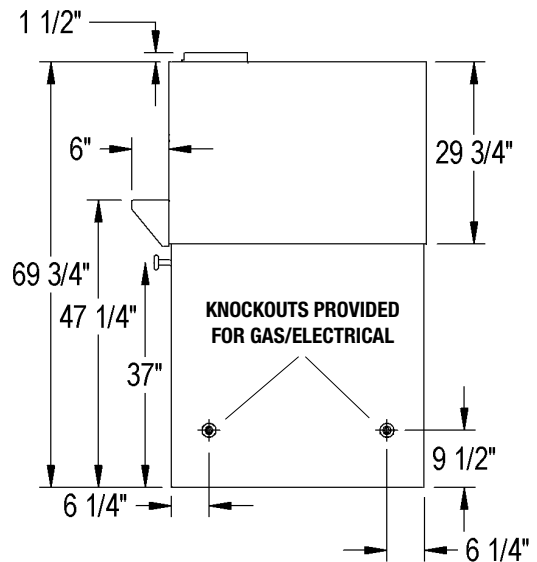
Model

WS-BL-4343-RFG

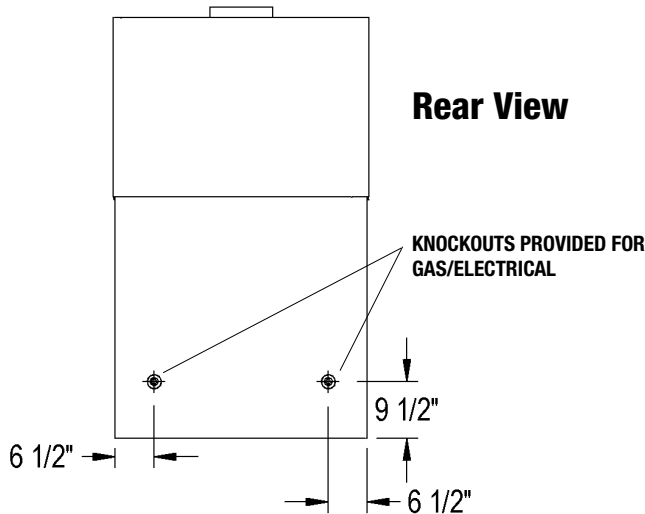
Front View



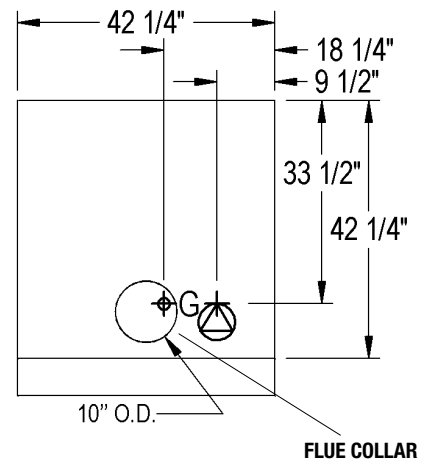
Side View



Rear View



Top View



UTILITIES SPECIFICATIONS

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

**Unit Shipping Weight:
 2100 lbs.**

Electrical

120 VAC, 2 amp, 50/60 Hz ϕ
 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

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