

# Wood Stone



Oven shown with optional stainless steel mantle.

Hearth Capacity	
8" pizzas	8-10
10" pizzas	5-6
12" pizzas	4
16" pizzas	1-2

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

**Note:** Highlighted capacities are considered an operational challenge.

## OPTIONAL ACCESSORIES

- Doorway and Service Panel Extensions
- Stainless Steel or Black Granite Mantle
- Stainless Steel Oven Tools
- Custom Finishes
- Exhaust Fan
- Exhaust Hood
- Wood Burning Option
- Custom Wood Burning Accessories

## MT. CHUCKANUT 4'

Stone Hearth Oven



<b>Job Name</b>	
<b>Model</b>	WS-MS-4
<b>Item#</b>	All Models

The Mt. Chuckanut series oven features a standard door opening 20 inches wide x 10 inches high. The inside diameter of the oven floor is 37 inches, resulting in a 7-square-foot cooking hearth surface.

Whether heated by gas, wood, or a combination of the two fuels, the dense, 10.5 creates a "deep heat sink" within the chamber of the oven. The 650-pound, monolithic, 4-inch thick, cast-ceramic floor sits on 4 inches of rigid insulation. The 700-pound, monolithic dome is also cast to a thickness of at least 4 inches. The hearth and dome are connected by a carefully tensioned steel exoskeleton, which ensures structural integrity and long life. The body of the oven rests on a 12-gauge steel pan bolted to a heavy-duty, 3-inch angle iron stand. The oven is wrapped with at least 2 inches 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.

**GAS-FIRED** The oven can be manufactured to burn either propane or natural gas; this must be specified at the time of order.

**THE RADIANT FLAME** The gas oven is heated by an easily adjustable wall of radiant flame (68,000-BTU max.) located at the rear of the cooking chamber. User control of this ample heat input ensures the ability to balance the oven's radiated top heat with that being conducted and radiated from the floor.

**THE UNDERFLOOR IR BURNER** A 47,000-BTU thermostatically controlled infrared burner can be mounted under the 4-inch thick, monolithic oven deck to ensure high production capacity with no heat recovery issues. The combined effect of these two heat sources makes the Mt. Chuckanut an extremely powerful and responsive stone hearth oven. The oven can be equipped with either or both burners. If only the underfloor IR burner is present, the oven must be fueled primarily with wood burning in the chamber.

**LIMITED WOOD-BURNING** is an option for ovens with all gas burner configurations, but must be specified at time of order to ensure proper labeling.

**WOOD-FIRED** The Mt. Chuckanut is also available simply as a Wood-Fired oven. A hardwood fire in the chamber of the oven is all that is needed to keep the massive ceramic interior charged with heat, even in the face of very high levels of food production.

**ALL MODELS** The combustion products of the Gas and/or Wood used to fuel the oven vent through an 8-inch O.D. flue collar located above the doorway. The Mt. Chuckanut can be direct connected to a power-ventilated, grease-rated chimney or can be vented using a Listed Type 1 exhaust hood or one constructed in accordance with NFPA 96 and all relevant local and national codes. Models that utilize wood as a fuel source must be vented as a solid fuel appliance, in accordance with all relevant local and national codes, and in a manner acceptable to the authority having jurisdiction.



**Wood Stone**

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

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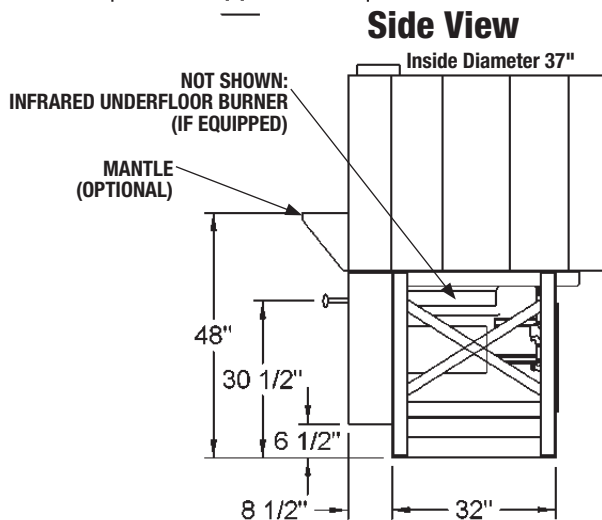
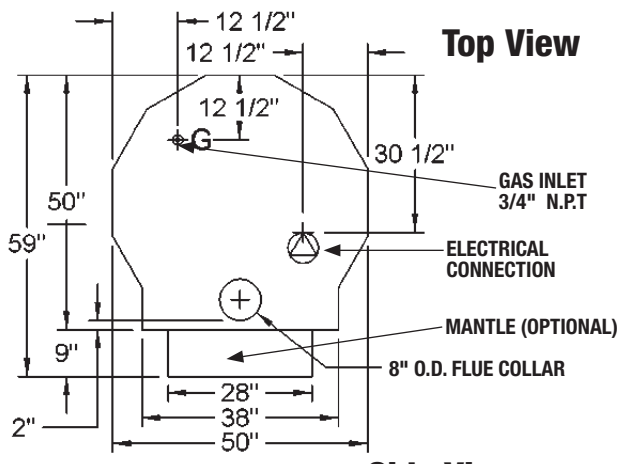
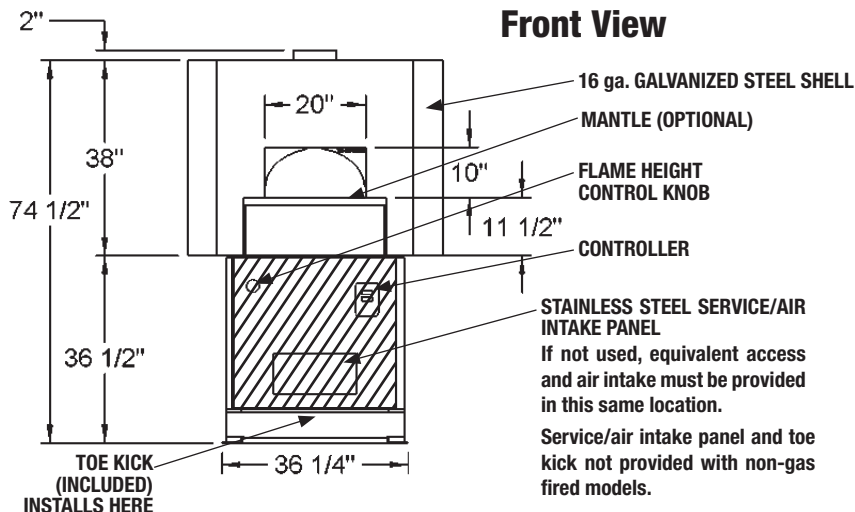
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# MT. CHUCKANUT 4'

Stone Hearth Oven

# Model WS-MS-4



### UTILITIES REQUIRED

#### Gas-Fired and Dual Gas/Wood-Fired Ovens

1. 120-VAC/ 1.1-AMP Electrical Supply  
Connection made beneath oven as shown.
2. 115,000-BTU Natural Gas Supply OR  
102,000-BTU Propane (LP) Supply

#### Wood-Fired Only

1. 120-VAC/ 1.1-AMP Electrical Supply.  
Connection made to readout box. (ONLY on wood-only models).

### FACADE INFORMATION

1. All facades or enclosures are by others; all ovens require 1-inch side clearance, and 14 inches top clearance to combustible construction. Any construction above, and 6 inches to either side of the oven doorway, must be non-combustible. See installation information for details.

2. Any facade or enclosure below the mantle of Gas-Fired and Dual Gas/Wood-Fired Ovens must allow the following:

- a) Unobstructed access 16 inches to each side of centerline for removal of service / intake panel.
- b) Easy access to all controls.
- c) Sufficient combustion air for gas burners; see installation information for details.

### VENTING INFORMATION

The Mt. Chuckanut can be direct connected to a power-ventilated, grease-rated chimney or can be vented using a Listed Type 1 exhaust hood or one constructed in accordance with NFPA 96 and all relevant local and national codes. Models that utilize wood as a fuel source must be vented as a solid fuel appliance, in accordance with all relevant local and national codes, and in a manner acceptable to the authority having jurisdiction.

## Unit Shipping Weight: 2,400 lbs.

Model Number	Underfloor IR	Radiant Flame	Wood Optional	Wood Required	Gas Type
WS-MS-4-RFG-IR	X	X	-W		LP or NG
WS-MS-4-RFG		X	-W		LP or NG
WS-MS-4-W-IR	X			X	LP or NG
WS-MS-4-W				X	No GAS



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