

Wood Stone



Oven shown with optional wood box and optional stainless steel mantle.

MT. ADAMS 5'

Stone Hearth Oven



Job Name	
Model	WS-MS-5-W
Item#	
Fuel Type	Wood-Fired

The Mt. Adams Wood-Fired oven features a standard door opening 30-inches wide x 10-inches high. The inside diameter of the oven floor is 52-inches, resulting in a 15-square-foot cooking surface. The Mt. Adams is approved for installation with only 1-inch side clearance to combustible building materials.

The hearth and dome of the oven are cast using a very dense, deep heat sink refractory formulation. The 1,100-pound, monolithic, 4-inch thick, cast-ceramic floor sits on 4-inches of rigid insulation. The 1,100-pound, monolithic dome is also cast to a thickness of at least 4-inches. The hearth and dome are connected and supported by a carefully tensioned steel exoskeleton, which ensures structural integrity and long life. The body of the oven rests on a 10-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.

The removable thermocouple is centered and cast into the underside of the hearth to within 1-inch of the cooking surface. The digital thermometer readout can be mounted to the oven stand or incorporated into the decorative facade, at the discretion of the designer.

The oven vents through a 10-inch O.D. flue collar located above the doorway. The Mt. Adams Wood-Fired oven 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 local and national codes. This oven 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.

All Wood Stone, Wood-Fired ovens are designed to be easily and fully convertible to Radiant Flame, Gas-Fired ovens (this must be specified at time of order).

Hearth Capacity*

8" pizzas	12-16
10" pizzas	10-12
12" pizzas	8
16" pizzas	5

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

OPTIONAL ACCESSORIES

- Doorway Extensions
- Stainless Steel or Black Granite Mantle
- Adjustable Wood Storage Box
- Moisture Meter for Testing Firewood Quality
- Mobile Wood Cart
- Stainless Steel Oven Tools
- Stainless Steel Ash Dolly
- Custom Finishes
- Exhaust Hood
- Exhaust Fan
- Multiple Opening Option



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

WOOD STONE CORPORATION

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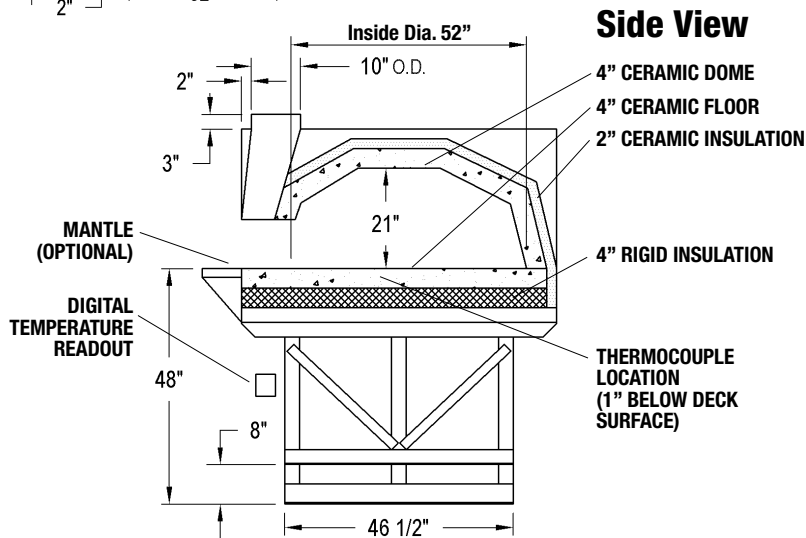
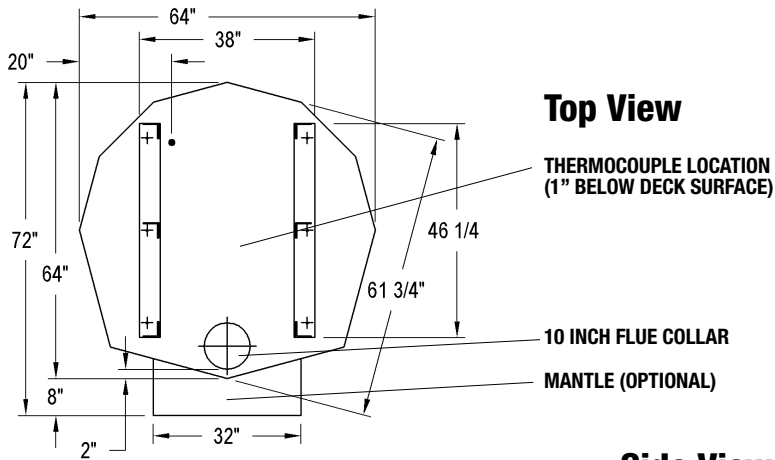
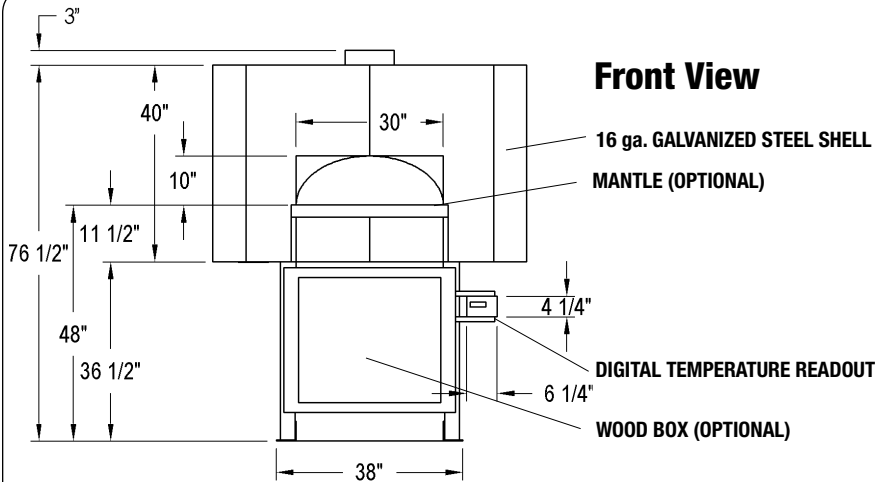
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MT. ADAMS 5'

Wood-Fired Oven

Model
WS-MS-5-W



UTILITIES REQUIRED

120-VAC / 1.1-AMP Electrical Supply

FACADE INFORMATION

All facades or enclosures are by others; see installation information for details

VENTING INFORMATION

The oven vents through a 10-inch O.D. flue collar located above the doorway. The Mt. Adams 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 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:
3,600 lbs.**



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