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FOR IMMEDIATE RELEASE

Wood Stone Corporation
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New Bistro 4355 Oven from Wood Stone
Compact Footprint with High Production Capability

Bellingham, WA, October 29, 2006 – The Wood Stone Corporation would like to announce the newest member of the Bistro line of ovens, the Bistro 4355. Space limitations? The Bistro oven family was designed to fit through any standard door opening and into almost any cook line, and the Bistro 4355 takes these advantages and more one step deeper.

The Bistro 4355 comes with an additional twelve inches added to the depth of the footprint of its predecessor, the Bistro 4343, to increase the cooking surface by two square feet. If your production requirements are in the low to medium range, and your space is narrow but can accommodate a bit more depth, this is the oven for you.

The 4355 comes standard with an internal exhaust duct. Alternatively, the oven can be built with an external duct and decorative heat shield cowling upon request. The oven can be ordered as a gas, wood or combination piece of equipment and with its stainless steel exterior, it can be set in place with no facade necessary or finished to match your decor. It is also available with a number of different flame locations to meet your cooking style or product requirements.

The Wood Stone Corporation, based in Bellingham, WA, is the world's leading supplier of stone hearth ovens, tandoors, rotisseries and broilers. Wood Stone equipment is featured in over 6,000 locations and in 60 plus countries. For more information about Wood Stone products, please visit our website: www.woodstone-corp.com or call (800) 988-8103.

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