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FOR IMMEDIATE RELEASE

Wood Stone Corporation
(800) 988-8103

New Bistro Dual Burner Tunnel of Flame Oven from Wood Stone Fully Engineered and Listed for Flat Breads and More...

Bellingham, WA, November 1, 2006 – Wood Stone Corporation would like to announce the arrival of its new Bistro Dual - Tunnel of Flame Oven. Designed to produce high quality flat breads, this compact stone hearth oven can cook any menu item to perfection.

Wood Stone's Tunnel of Flame oven was designed with flat breads in mind. Two burner wells on either side of hearth make it simple to cook flat breads, such as pitas, without turning them. It offers a consistent bake and is a high performance piece that yields high production.

The oven is a spin off of the Bistro 4343 Wood Stone oven that has one rear flame and has been popular due to its small footprint and versatility. The Tunnel of Flame oven features two burner wells, one on left side and one on the right side of the oven chamber. It has a standard door opening of 24 inches wide x 10 inches high and the cooking surface is 34 inches wide, and 31 inches deep, resulting in 7.4 square feet of usable deck space. When this oven is delivered, you can hook it up, heat up and you are ready to cook.

The oven is fully engineered and is the first listed pita bread oven in the world. The oven offers a safe and high performance option for many food operations all over the world. However, be sure not to limit this oven's capability to just breads. It is also great for cooking pizzas, proteins, vegetables, seafood and desserts.

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's residential line, please visit our website: www.woodstone-corp.com or call (800) 988-8103.

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