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FOR IMMEDIATE RELEASE

Wood Stone Corporation
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Wood Stone Introduces New Innovative Tandoor Designs

Bellingham, WA, November 1, 2006 – The Wood Stone Corporation has announced that its Tandoor has undergone a makeover. The listed Tandoor is now available in a round, square and octagonal shape. The standard sizes for the Wood Stone Tandoor have also been modified to allow for easier installation.

Wood Stone Tandoor ovens are available in both a solid and gas fueled model. The vessel is cast using high temperature ceramic; similar to what is used to construct their stone hearth ovens. Wood Stone's high-temp ceramic has excellent heat retention that allows the operator to cook "non-stop" and at lower temperatures resulting in more consistent and efficient operation.

A unique steel exoskeleton, not seen in traditional Tandoor ovens, cradles the cooking vessel during expansion / contraction caused by extreme temperature fluctuations. The sophisticated gas system and overall engineering ensures that Wood Stone Tandoors will last longer compared to traditional Tandoor ovens that need to be replaced every 12-24 months. Wood Stone offers a Tandoor with longevity measured in years, not months.

Wood Stone Tandoor ovens are now available in a 31" and 35" model. "Our largest Tandoor originally measured 36" across and was a tight fit through standard doorways. By decreasing the dimension to 35" there is no question that the Tandoor will roll easily right into place." – Keith Carpenter, Wood Stone President

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

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