enhance your food, home & lifestyle with a Wood Stone Home Oven

f 0 r / T H E Home

Wood Stone

catalog





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history

Back in 1989, during a routine sales call to a key restaurant group, Keith Carpenter learned that they were struggling to find a suitable woodfired stone hearth or "brick oven". He was told that the available ovens simply could not stand up to the sizeable production requirements of a large restaurant, and were not durable enough to operate without considerable maintenance.

The idea of building a wood-fired oven suited to the rigors of a modern American kitchen intrigued him and led him to contact Harry Hegarty who had been building large scale high temperature ceramic incinerators for the forest products industry for 17 years.

A pivotal meeting took place. Soon after, a collaboration was born, resulting in the building and testing of a prototype oven. On April 1st of 1990, Keith and Harry formally founded Wood Stone. Responding continually to customer and market needs, a vast array of food service equipment has since been produced.

In 1995, Wood Stone introduced gas-fired and gas-assist stone hearth ovens, making it possible for the commercial food service industry to achieve "wood-fired flavor" with the convenience of a gas-fired oven!

That same year, Wood Stone sold its first ovens to a receptive residential market. Over time many chef customers, restaurateurs and devoted "foodies" inquired about reproducing their favorite restaurant experiences in their homes. Impressed by the quality, performance and beautiful displays produced by Wood Stone equipment – these devotees soon became owners of Wood Stone Home ovens.

Since that time, Wood Stone has introduced the Bistro Home and Mountain Home line of commercial quality ovens that are tailored for the residential market, complete with residential listing approvals. Like their predecessors, these Wood Stone Home ovens are available in gas-fired, wood-fired or combination fuel configurations to meet any indoor or outdoor kitchen design.

Wood Stone's commercial customers include many of the world's leading chefs and restaurant concepts. Included in this list are: Wolfgang Puck, Tom Colicchio, California Pizza Kitchen, Whole Foods Market and many more.

With thousands of installations worldwide, Wood Stone continues to set the industry standard for stone hearth and speciality commercial cooking equipment.

For more information, please visit our website at: woodstonehome.com or call us anytime at (800) 578-6836.



why wood stone home ovens?

Cook like the professionals in the comfort of your own home.

Wood Stone Home ovens incorporate all of the same quality features as those available in Wood Stone's commercial stone hearth oven line. The one distinction: a listing for residential use. Prepare to experience the very same ovens enjoyed by Wolfgang Puck, Art Smith, Mario Batali, Nancy Silverton, Tom Colicchio and other world famous chefs.



Reputation.

Wood Stone has been proudly manufacturing stone hearth ovens in Bellingham, WA USA for the commercial market since 1990. With thousands of installations worldwide, look for Wood Stone ovens at California Pizza Kitchen, Macaroni Grill, Carrabba's Italian Grill, Whole Foods Market and other commercial food service operations near you.

Customer Service.

At Wood Stone, we provide unparalleled service – call and talk to a real person! With Wood Stone you get a lifetime of support, a complimentary cooking class with Wood Stone Home Corporate chefs, continuing education through newsletters, instructional recipe videos, our blog and additional social media channels.

How we're different...

- **Proprietary Materials:** Wood Stone produces highly engineered equipment combined with patented materials and processes to provide premier quality stone hearth cooking equipment.
- Single Piece Floor and Dome Construction: Wood Stone Home ovens, like our commercial stone hearth ovens, are made with a single piece floor and dome. Monolithic piece construction means more even and consistent cooking.
- **Thickness:** Wood Stone Bistro Home ovens have a 3-inch thick floor and dome and our Mountain Home ovens (larger models) have a 4-inch thick floor and dome. The thickness of our materials allows for more thermal mass to be created and stored, requiring less fuel.
- **Dome Height:** Wood Stone Home ovens have a high dome ceiling that creates more thermal head space and therefore requires less fuel.
- Superior Insulating Materials: Because of Wood Stone's proprietary materials, we are able to minimize the thickness of our insulation, creating a larger cooking surface in a footprint equivalent to other industry options.
- **Quick Heat-Up Time:** Wood Stone is the only stone hearth oven manufacturer to offer a heat-efficiency door. Place this accessory into the doorway of the oven, and decrease your heat-up time while saving energy.
- **Ease of Installation:** Wood Stone Home ovens arrive fully assembled. You can also order your oven "facade-ready" to easily accommodate the addition of finish materials when your oven arrives.

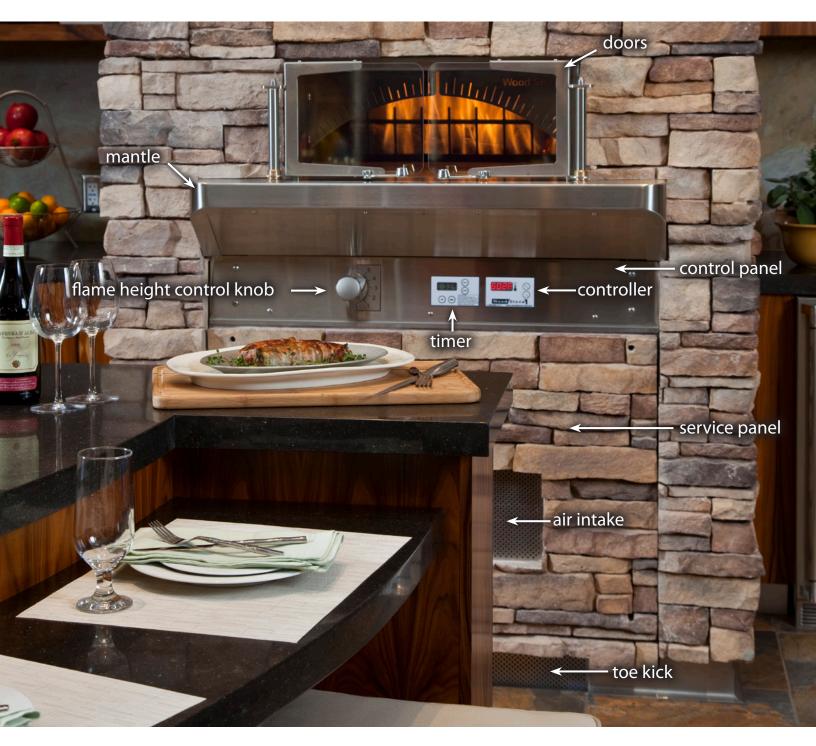


- **Ease of Use:** In addition to wood-fired ovens, Wood Stone offers the convenience of a gas-fired fuel option (natural gas and liquid propane). Want to cook with both? No problem, most of our models can accommodate both gas and wood-fired cooking. Our Bistro Home line comes standard with a heat-up timer allowing you to program the oven to turn on at your convenience.
- Custom Finish Options: A variety of custom finish options are available to help you achieve your design goals.
- **Temperature Reading:** Wood Stone Home ovens measure temperature from within the floor (not in the dome). This gives you the most accurate reading of the cooking surface, allowing for greater control and precision.
- Listed & Approved for Home Use: Built to Wood Stone's high standards of safety and performance from the ground up for use indoors or outdoors.

bistro home ovens

Beautiful kitchens have always been major contributors to a home's livability and enjoyment, and a Wood Stone Bistro Home oven takes that equation to a whole new level. Whether you install a Wood Stone Bistro Home oven in your current kitchen, plan one in your next home or decide on a kitchen addition (indoors or out), a Wood Stone Home oven will make your kitchen the visual and culinary showpiece of your home.

Below is an example of a facaded Bistro Home 4343 oven with callouts for each component. Additional details can be found on the following Bistro Home specification sheets.



fuel choices

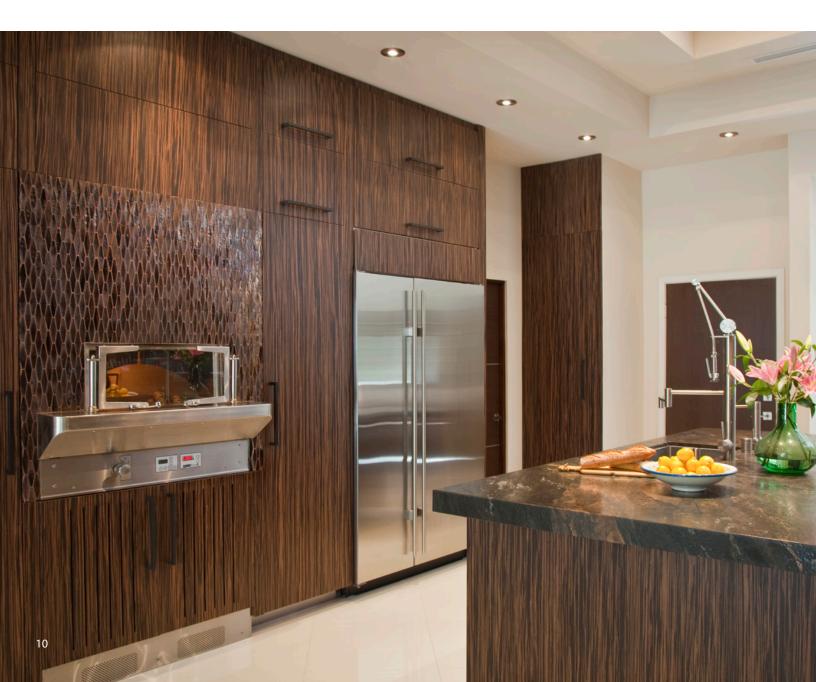
Gas versus wood. What's the better choice? Our answer is always that the fuel source is not the secret of the oven; the stone hearth is the secret.

Gas: While wood was the norm, Wood Stone responded to the needs of its customers with a modern spin on the Old World cooking style by introducing gas (either natural gas or propane) to the mix. Gas provides the same high heat AND the same great flavor profiles, but with the convenience and control that are not available with wood-only ovens.

Wood: The use of wood as a fuel source goes back to the roots of stone hearth cooking and was the standard heat source for thousands of years. Wood Stone was founded using wood-only designs and we have over 20 years of experience in the use of wood as a heat source.

Gas/Wood Combo: But why not have both? If you long for the ambiance of a wood-fired oven but are looking for the convenience and control that gas offers, Wood Stone Home ovens (except the gas-only Bistro Home 3030) can be configured to burn gas, wood or a combination of both.

Still not sure what fuel source is right for you? Please check out our Fuel Configuration Tool online to learn more: woodstonehome.com/design-installation/fuel-configuration-tool/







wood stone home oven

job name:

| model: | WS-BH-3030-RFG |
|------------|----------------|
| item#: | |
| fuel type: | Gas-Fired |

The oven arrives assembled and ready for installation. For ease of installation the oven can be disassembled to fit through 32-inch openings. Facade by others.

features

- Standard door opening: 18.5 inches wide x 7.5 inches high with stylish and functional tempered glass doors
- Almost 3 square feet of cooking surface which allows for the preparation of an array of foods perfect for entertaining
- Comes standard with a programmable heat-up timer allowing you to set the oven to turn on so it is automatically up to temperature when you are ready to cook
- Monolithic ceramic floor and monolithic dome provide greater strength and more even heat distribution (compared to tile floors and multi-piece domes)
- Ceramic interior is heated by an adjustable radiant flame burner in the back of the oven which provides a powerful and attractive yellow flame
- Appliance body and control panel are enclosed with stainless steel and the service panel and toe kick are made of stainless steel. The unit is supported by a black, heavy-duty steel stand
- Only 1-inch side and back clearance to combustible building materials required
- ETL Listed for residential indoor or outdoor installation
- Comes standard with stainless steel mantle, glass doors and log set
- Built in the USA

model options

Gas-Fired Only:

Natural Gas: WS-BH-3030-RFG-NG

Liquid Propane: WS-BH-3030-RFG-LP

PLEASE NOTE: GAS TYPE (NG) OR (LP) MUST BE SPECIFIED AT TIME OF ORDER

stone hearth capacity

| 8" pizzas: | 4 |
|-------------|-----|
| 10" pizzas: | 2-3 |
| 12" pizzas: | 1 |

optional accessories

- Stainless Steel Oven Tool Set & Tool Hanger
- Variable Speed Exhaust Fan
- Granite Mantle
- Stainless Steel Storage Box
- Stainless Steel Drawer Set

Note: For more information on home oven configuration options, please visit: woodstonehome.com/design-installation/oven-configurations/

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

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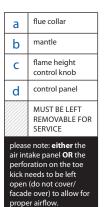




wood stone home oven

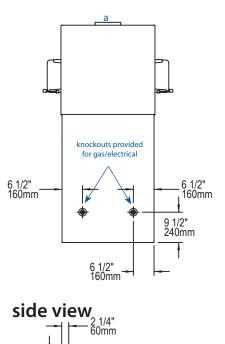


plan view

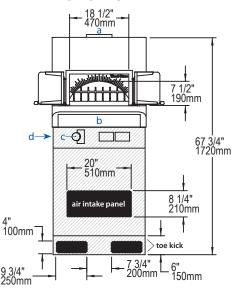


29 1/4" 740mm 11 1/4" 290mm 4" 100mm 29 1/4" 740mm 20" 510mm 36 3/4" 930mm 6 1/4" 160mm 7 1/2" 190mm Door Swing to oven side 8" 200mm Door Swing R 11" 280mm Door Swing Arc 180°

back view









utilities

OR

Gas: 3/4 inch gas inlet (FNPT)

48,000 BTU Propane (LP) Supply

electrical

120 VAC, 2 amp, 60 Hz 55,000 BTU Natural Gas Supply

All utility connections made on the back of the oven control box beneath the oven. Remove front or rear panel for access, use utility knockouts (provided) to route gas and electrical supplies.

venting

1" 20mm

46 1/2" 1180mm

6 1/4" 160mm

b

0=

37"[.] 940mm

This BH appliance vents through an 8-inch O.D. flue collar located above the doorway. Direct connect to a Listed building heating appliance chimney, also Listed as a grease duct, or a grease duct constructed in accordance with NFPA 96 and all relevant local and national codes, and in a manner acceptable to the authority having jurisdiction. Most installations will require an exhaust fan. See the installation manual for details.

knockouts provided

for gas/electrical

6 1/4" 160mm

unit shipping weight: 1,100 lbs

27 3/4" 710mm

9 1/4" 240mm





wood stone home oven

| job name: | |
|------------|--------------------------------------|
| model: | WS-BH-4343 |
| item#: | |
| fuel type: | Gas-Fired, Wood-Fired or Combination |

The oven arrives assembled and ready for installation. For ease of installation the oven can be disassembled to fit through 32-inch openings. Facade by others.

features

- Standard door opening: 24.5 inches wide x 7.5 inches high with stylish and functional tempered glass doors
- 6.4 square feet of cooking surface which allows for the preparation of an array of foods perfect for entertaining
- Comes standard with a programmable heat-up timer allowing you to set the oven to turn on so it is automatically up to temperature when you are ready to cook
- Monolithic ceramic floor and monolithic dome provide greater strength and more even heat distribution (compared to tile floors and multi-piece domes)
- Ceramic interior is heated by an adjustable radiant flame burner in the back of the oven which provides a powerful and attractive yellow flame
- Appliance body and control panel are enclosed with stainless steel and the service panel and toe kick are made of stainless steel. The unit is supported by a black, heavy-duty steel stand
- Only 1-inch side and back clearance to combustible building materials required
- ETL Listed for residential indoor or outdoor installation
- Comes standard with stainless steel mantle, glass doors and log set
- Built in the USA

model options

Gas-Fired Only:

Natural Gas: WS-BH-4343-RFG-NG

Liquid Propane: WS-BH-4343-RFG-LP

PLEASE NOTE: GAS TYPE (NG) OR (LP) MUST BE SPECIFIED AT TIME OF ORDER Wood-Fired Only: WS-BH-4343-W Combination: WS-BH-4343-RFG-W-(NG or LP)

stone hearth capacity

| 8" pizzas: | 8 |
|-------------|-----|
| 10" pizzas: | 6 |
| 12" pizzas: | 3-4 |

optional accessories

- Stainless Steel Oven Tool Set & Tool Hanger
- Variable Speed Exhaust Fan
- Granite Mantle
- Stainless Steel Storage Box
- Stainless Steel Drawer Set
- Wood Burning Option

Note: For more information on home oven configuration options, please visit:

woodstonehome.com/design-installation/oven-configurations/

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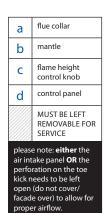
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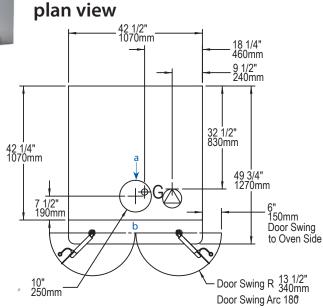
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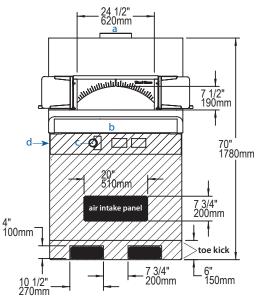


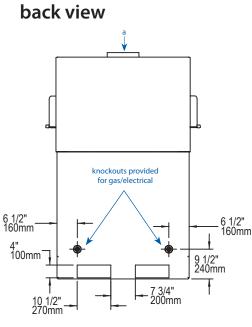
wood stone home oven

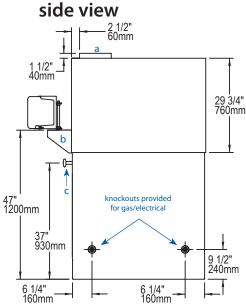




front view









utilities

Gas: ¾ inch gas inlet (FNPT) 80,500 BTU Natural Gas Supply OR 68,000 BTU Propane (LP) Supply

electrical

120 VAC, 2 amp, 60 Hz

All utility connections made on the back of the oven control box. Remove front or rear panel for access, use utility knockouts (provided) to route gas and electrical supplies.

venting

This BH appliance vents through a 10-inch O.D. flue collar located above the doorway. Direct connect to a Listed building heating appliance chimney, also Listed as a grease duct, or a grease duct constructed in accordance with NFPA 96 and all relevant local and national codes, and in a manner acceptable to the authority having jurisdiction. Most installations will require an exhaust fan. See the installation manual for details.

unit shipping weight: 2,100 lbs





wood stone home oven

job name:

| model: | WS-BH-4355 |
|--------|------------|
| item#: | |

fuel type: Gas-Fired, Wood-Fired or Combination

The oven arrives assembled and ready for installation. For ease of installation the oven can be disassembled to fit through 32-inch openings. Facade by others.

features

- Standard door opening: 24.5 inches wide x 7.5 inches high with stylish and functional tempered glass doors
- 9.2 square feet of cooking surface which allows for the preparation of an array of foods perfect for entertaining
- Comes standard with a programmable heat-up timer allowing you to pre-set the oven to turn on so it is automatically up to temperature when you are ready to cook
- Monolithic ceramic floor and monolithic dome provide greater strength and more even heat distribution (compared to tile floors and multi-piece domes)
- Ceramic interior is heated by an adjustable radiant flame burner in the back of the oven which provides a powerful and attractive yellow flame
- Appliance body and control panel are enclosed with stainless steel and the service panel and toe kick are made of stainless steel. The unit is supported by a black, heavy-duty steel stand
- Only 1-inch side and back clearance to combustible building materials required
- ETL Listed for residential indoor or outdoor installation
- Comes standard with stainless steel mantle, glass doors and log set
- Built in the USA

model options

Gas-Fired Only:

Natural Gas: WS-BH-4355-RFG-NG

Liquid Propane: WS-BH-4355-RFG-LP

PLEASE NOTE: GAS TYPE (NG) OR (LP) MUST BE SPECIFIED AT TIME OF ORDER Wood-Fired Only: WS-BH-4355-W Combination: WS-BH-4355-RFG-W-(NG or LP)

stone hearth capacity

| 8" pizzas: | 12 |
|-------------|----|
| 10" pizzas: | 9 |
| 12" pizzas: | 6 |
| 14" pizzas: | 4 |

optional accessories

- Stainless Steel Oven Tool Set & Tool Hanger
- Variable Speed Exhaust Fan
- Granite Mantle
- Stainless Steel Storage Box
- Stainless Steel Drawer Set
- Wood Burning Option

Note: For more information on home oven configuration options, please visit: woodstonehome.com/design-installation/oven-configurations/

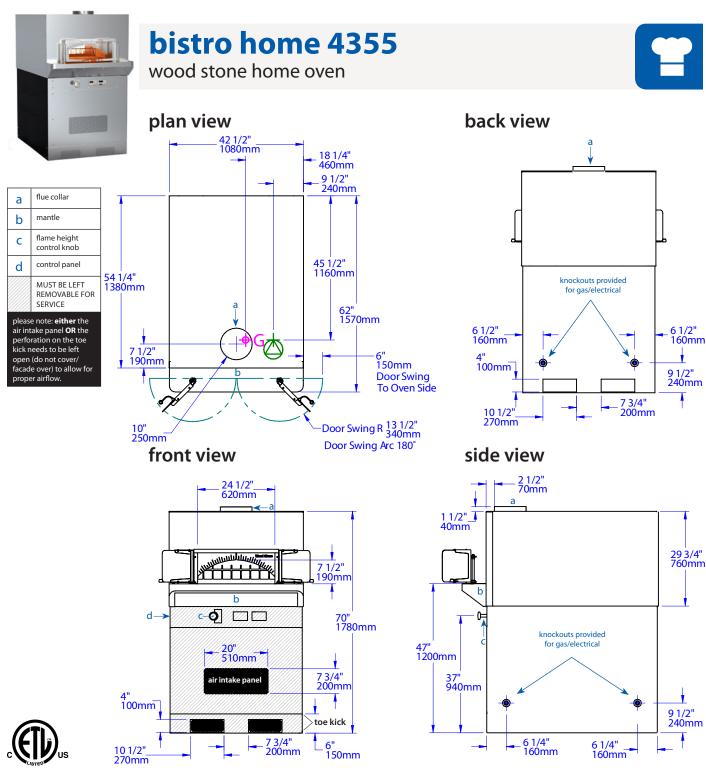
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Intertek

utilities G

electrical 🖄

Gas: ³/₄ inch gas inlet (FNPT) 80,500 BTU Natural Gas Supply OR 68,000 BTU Propane (LP) Supply 120 VAC, 2 amp, 60 Hz All utility connections made on the back of the oven control box. Remove front or rear panel for access, use utility knockouts (provided) to route gas and electrical supplies.

venting

This BH appliance vents through a 10-inch O.D. flue collar located above the doorway. Direct connect to a Listed building heating appliance chimney, also Listed as a grease duct, or a grease duct constructed in accordance with NFPA 96 and all relevant local and national codes, and in a manner acceptable to the authority having jurisdiction. Most installations will require an exhaust fan. See the installation manual for details.

unit shipping weight: 2,500 lbs

mountain home ovens

Wood Stone Mountain Home ovens adapt beautifully to any decor, from the modern elegance of stainless steel to custom facades that can include brickwork, stonework or an amazing array of built-in options. Today's outdoor kitchens have moved beyond a barbecue grill and picnic table to become exciting entertainment areas. Indoors or outdoors, a Wood Stone Mountain Home oven can transform your kitchen while complementing the design and ambiance of your home.

Below is an example of a facaded Mt. Chuckanut oven with callouts for each component. Additional details can be found on the following Mountain Home specification sheets.



*customer-supplied mantle in this installation

5-step quick start guide

Not sure where to start when considering a Wood Stone Home oven? The process will be much smoother if you take the time to think through the entire installation scenario. You can eliminate challenges by scouting out your path to installation before the oven arrives. Remember, a Wood Stone Home oven is a large and heavy piece of equipment that requires a different level of forethought than a standard appliance. Let us help you get started.

indoors or outdoors?

Wood Stone Home ovens are engineered and designed to be installed indoors or outdoors. Some locations lend themselves more easily to a smooth set-up than others. Please consider all installation details below when choosing your oven's location.

installation prep

- 1. How much space do you have for an oven?
- 2. Plan for oven weight and required clearances.
- 3. Is the path to the installation easy to navigate?
- 4. Research your ventilation requirements.
- 5. Do you have access to the required utilities?

fuel choice

What fuel source would you like to use for your Wood Stone Home oven? (Bistro Home 3030 is available in Gas-Fired only). Not sure what fuel source to select? Order your oven configured for Gas/Wood combo.

facade and finish options

Wood Stone Home ovens are easy to personalize. We recommend looking at the installation examples in our online photo gallery for inspiration. Not sure how to achieve the look you want? Call us, and we can help customize your order.

ventilation

Each Wood Stone Home oven installation is unique. Because our ovens can be installed indoors or out, recommendations for ventilation vary. All indoor installations require an exhaust fan, but most outdoor installations do not. Please consult your contractor or call the factory if you have any questions at (800) 578-6836.



outdoor installations

If your Wood Stone Home oven is being installed outdoors, **without** the protection of covering from above (i.e. roof, patio, gazebo, etc...**), the flue of the oven will need to be protected from the elements with a rain cap. You can supply your own (see inset picture), or Wood Stone can provide a telescoping flue and rain cap for your outdoor oven application. This accessory arrives fully assembled and installed on your oven and simply needs to be extended fully before starting your oven.

**Please note, if you are installing your oven outdoors under a covered area, it may need to be vented similar to an indoor installation. Please see the venting section of your oven's installation manual or visit the ventilation section of our website at:

woodstonehome.com/design-installation/ventilation/



mt. chuckanut 4'



wood stone home oven

| job | name: |
|-----|-------|
| | |

model: WS-MH-4-RFG-IR

item#:

fuel type: Gas-Fired, Wood-Fired or Combination

The oven arrives completely assembled and ready to set in place. Facade by others.

features

- Standard door opening: 20 inches wide x 10 inches high
- 9 square feet of cooking surface which allows for the preparation of an array of foods as well as multiple dishes at one time perfect for entertaining
- Monolithic ceramic floor and monolithic dome provide greater strength and more even heat distribution (compared to tile floors and multi-piece domes)
- Ceramic interior is heated by an adjustable radiant flame burner in the back of the oven which provides a powerful and attractive yellow flame
- Thermostatically-controlled infrared burner mounted under the oven floor to ensure faster heat up time and increased production capabilities
- Appliance body is enclosed with galvanized steel while the air intake panel, toe kick and mantle are made of stainless steel. The unit is supported by a heavy-duty steel stand
- Only 1-inch side and back clearance to combustible building materials required
- ETL Listed for residential indoor or outdoor installation
- Comes standard with stainless steel mantle and log set
- Built in the USA

model options

Gas-Fired Only:

Natural Gas: WS-MH-4-RFG-NG

Liquid Propane: WS-MH-4-RFG-LP

PLEASE NOTE: GAS TYPE (NG) OR (LP) MUST BE SPECIFIED AT TIME OF ORDER Wood-Fired Only: WS-MH-4-W Combination: WS-MH-4-RFG-W-(NG or LP)

stone hearth capacity

| 8" pizzas: | 8-9 |
|-------------|-----|
| 10" pizzas: | 5-6 |
| 12" pizzas: | 4 |
| 14" pizzas: | 1 |

optional accessories

- Doorway and Service Panel Extensions
- Stainless Steel Oven Set & Tool Hanger
- Black Granite Mantle
- Custom Finishes
- Variable Speed Exhaust Fan
- Wood Burning Option
- Wood Burning Accessories

Note: For more information on home oven configuration options, please visit: **woodstonehome.com**

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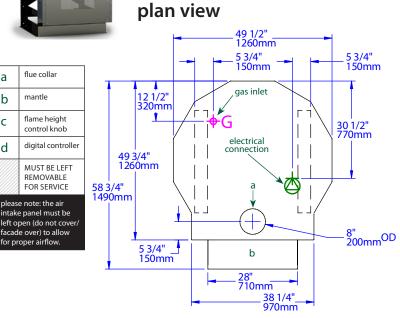
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mt. chuckanut 4'

wood stone home oven





facade information

- All facades or enclosures are by others; all 1. appliances require a 1-inch side clearance, and a 14-inch top clearance to combustible construction. Any construction above, and 6 inches to either side of the appliance doorway must be non-combustible. See installation manual for details.
- Any facade or enclosure below the mantle of 2. Gas-Fired and Combination appliances 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.

13/4"

40mm

side view

2 1/4"____ 60mm

47 3/4" 1210mm

30 3/4" 780mm

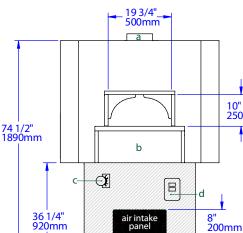
6 3/4'

8 1/2" [|]_ 220mm

170mm

b

Sufficient combustion air for gas burners from C. the front; see installation manual for details.





utilities G

Gas: 34 inch gas inlet (FNPT) 115,000 BTU Natural Gas Supply OR 102,000 BTU Propane (LP) Supply

120 VAC, 1.1 amp, 60 Hz All utility connections made on appliance as shown

16 3/4" 420mm

toe kick

36 1/4"

electrical 📥

920mm

WOOD-FIRED ONLY: 120 VAC, 1.1 amp, 60 Hz Connection made to readout box

venting

10" 250mm

This MH appliance vents through an 8-inch O.D. flue collar located above the doorway. Direct connect to a Listed building heating appliance chimney, also Listed as a grease duct, or a grease duct constructed in accordance with NFPA 96 and all relevant local and national codes, and in a manner acceptable to the authority having jurisdiction. Most installations will require an exhaust fan. See the installation manual for details.

unit shipping weight: 2,400 lbs

front view

32" 810mm

gas inlet

18

16 1/2" 460mm

420mm



mt. adams 5'



wood stone home oven

| job name: | |
|-----------|--|
|-----------|--|

model: WS-MH-5-RFG-IR

item#:

fuel type: Gas-Fired, Wood-Fired or Combination

The oven arrives completely assembled and ready to set in place. Facade by others.

features

- Standard door opening: 30 inches wide x 10 inches high
- 15 square feet of cooking surface which allows for the preparation of an array of foods - as well as multiple dishes at one time - perfect for entertaining
- Monolithic ceramic floor and monolithic dome provide greater strength and more even heat distribution (compared to tile floors and multi-piece domes)
- Ceramic interior is heated by an adjustable radiant flame burner in the back of the oven which provides a powerful and attractive yellow flame
- Thermostatically-controlled infrared burner mounted under the oven floor to ensure faster heat up time and increased production capabilities
- Appliance body is enclosed with galvanized steel while the air intake panel, toe kick and mantle are stainless steel. The unit is supported by a heavy-duty steel stand
- Only 1-inch side and back clearance to combustible building materials required
- ETL Listed for residential indoor or outdoor installation
- Comes standard with stainless steel mantle and log set
- Built in the USA

model options

Gas-Fired Only:

Natural Gas: WS-MH-5-RFG-NG

Liquid Propane: WS-MH-5-RFG-LP

PLEASE NOTE: GAS TYPE (NG) OR (LP) MUST BE SPECIFIED AT TIME OF ORDER Wood-Fired Only: WS-MH-5-W Combination: WS-MH-5-RFG-W-(NG or LP)

stone hearth capacity

| 8" pizzas: | 12-16 |
|-------------|-------|
| 10" pizzas: | 10-12 |
| 12" pizzas: | 8 |
| 14" pizzas: | 5 |

optional accessories

- **Doorway and Service Panel Extensions**
- Stainless Steel Oven Set & Tool Hanger
- Black Granite Mantle
- **Custom Finishes**
- Variable Speed Exhaust Fan
- Wood Burning Option
- Wood Burning Accessories

Note: For more information on home oven configuration options, please visit: woodstonehome.com

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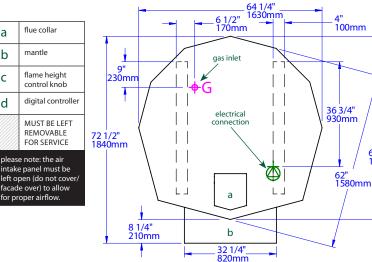
с

d

mt. adams 5' wood stone home oven



plan view



facade information

- 1. All facades or enclosures are by others; all appliances require a 1-inch side clearance, and a 14-inch top clearance to combustible construction. Any construction above, and 6 inches to either side of the appliance doorway must be non-combustible. See installation manual for details
- 2. Any facade or enclosure below the mantle of Gas-Fired and Combination appliances 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.

side view

b

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6 3/4" 170mr

5" 130mm

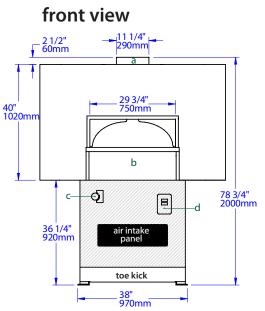
3 1/2 90mm

10" 250mm

11 1/4" 290mm

| 47 3/4" | 1210mm 30 3/4" | 780mm

c. Sufficient combustion air for gas burners from the front; see installation manual for details.





utilities G

Gas: ³/₄ inch gas inlet (FNPT) 188,000 BTU Natural Gas Supply OR

159,000 BTU Propane (LP) Supply

electrical 🖾

120 VAC, 1.1 amp, 60 Hz All utility connections made on appliance as shown

WOOD-FIRED ONLY: 120 VAC, 1.1 amp, 60 Hz Connection made to readout box

venting

64 1/4" 1630mm

This MH appliance vents through an 10-inch O.D. flue collar located above the doorway. Direct connect to a Listed building heating appliance chimney, also Listed as a grease duct, or a grease duct constructed in accordance with NFPA 96 and all relevant local and national codes, and in a manner acceptable to the authority having jurisdiction. Most installations will require an exhaust fan. See the installation manual for details.



Note: A 10-inch O.D. flue adapter is included to facilitate connection to a round duct.

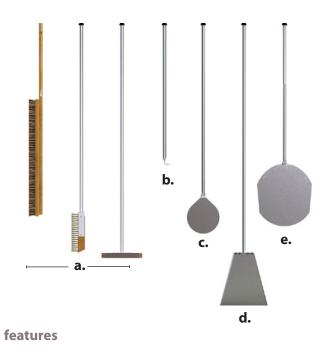
46 1/2" 1180mm

gas inlet

8" 200mm

17 1/2 440mm20 1/2"

520mm



a. floor brush set • WS-TL-BS

Floor brushes are vital tools for efficient oven operation. Our tool set includes several styles for complete oven cleaning: a heavyduty, brass-bristled, wooden head beveled to facilitate debris removal from all corners of the oven, in two styles; "T-Style" (WS-TL-TFB) and the "In-Line" (WS-TL-IFB); and an in-line natural fiber brush for "sweeping" (WS-TL-NFB).

b. bubble hook • WS-TL-BH

The bubble hook is for popping pizza dough bubbles. Made from heavy gauge stainless steel, it is also great for moving pans, trays and wood.

c. utility peel • WS-TL-UP

Move or rotate any size pizza with nearly surgical precision with Wood Stone's utility peel. The 8-inch diameter utility peel is also very useful for moving pans, placing wood on the fire and removing ash.

d. particle shovel • WS-TL-PS

Our heavy gauge stainless steel shovel is designed to safely remove ash and coals from wood-fired ovens. Its front is beveled to remove ash from even hard-to-reach parts of the oven. Note: the particle shovel is only included in the wood-fired oven tool set.

e. large peel • WS-TL-LP-13

The head of this 13.5-inch diameter peel is made of a thinnergauge metal than our utility peel. This peel makes it easy to transfer pizza from the prep table to the oven. It is also very handy for placing loaves of bread on the hearth.

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sets

f. gas-fired oven tool set • WS-TL-SET-(#)-GAS

A set of our most popular tools for use with our gas-fired ovens. Includes: (1) Large Peel, (1) Utility Peel, (1) In-Line Floor Brush, and (1) Natural Fiber Brush.

g. wood-fired oven tool set • WS-TL-SET-(#)-W

A set of our most popular tools for use with our wood-fired ovens. Includes: (1) Large Peel, (1) Utility Peel, (1) In-Line Floor Brush, (1) Natural Fiber Brush and (1) Particle Shovel.

options

| TOOL | SHORT | MEDIUM |
|---------------------------|-------|--------|
| Large Peel (LP-13) | 32″ | 50″ |
| Utility Peel (UP) | 40″ | 60″ |
| In-Line Floor Brush (IFB) | 40″ | 60″ |
| T-Style Brush (TFB) | 40″ | 60″ |
| Natural Floor Brush (NFB) | 36″ | 51″ |
| Bubble Hook (BH) | 40″ | 60″ |
| Particle Shovel (PS) | 40″ | 60″ |

What tool lengths does Wood Stone recommend for your oven?

| SHORT | MEDIUM |
|------------------|------------------|
| Bistro Home 3030 | Bistro Home 4355 |
| Bistro Home 4343 | Mt. Adams 5' |
| Mt. Chuckanut 4' | |

Note: Each tool ships with a standard tool hanger. Most Wood Stone oven tools have heavy-duty stainless handles and grease-resistant grips. NFB short & medium-sized brushes come with wooden handles.



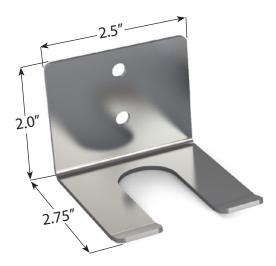


a.

features

a. tool hanger • 1650100

Wood Stone's tool hanger offers a convenient way to have your tools easily accessible while cooking. Refer to the image of the oven on the right for ideas on how this accessory can be installed onto an oven facade. Each tool purchased from Wood Stone comes with a tool hanger. The tool hanger can be purchased as a replacement accessory as well.



tools & accessories



job name: model: 1650100 item#: fuel type:

options



above: oven tools and tool hangers shown installed

Note: For more in-depth information on our tools and accessories, please visit the Tools & Accessories section of our website: woodstonehome.com

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tools & accessories IR thermometer moisture meter heat-efficiency door job name: model: item#: fuel type:

features

a. hand-held IR thermometer • WS-TL-IRT

This easy-to-use device allows you to instantly measure surface temperatures anywhere in your Wood Stone Home oven. Just point the hand-held unit at the surface in question and press the button; the temperature is instantly displayed on an LCD readout. The button can be held down for scanning surfaces. The meter takes a reading every half second and has accuracy of +/- 3° Fahrenheit and a range of 0 to 750° Fahrenheit.

This tool allows you to precisely locate and monitor the various temperature zones within your stone hearth oven.

The meter is powered by one 9V battery and is built of high-impact plastic for long life.

b. mini-ligno e wood moisture meter • WS-TL-MM

Measure the moisture content of your fuelwood with Wood Stone's easy-to-use moisture meter. Dry wood burns more cleanly and releases more BTU's for better cooking with less creosote. Wood Stone's Mini-Ligno E instantly measures the moisture content of any type of wood. Just press the probes into the surface of a piece of wood and the meter automatically displays the percent moisture. The easy-to-read scale ranges from 6 percent to 36 percent. An extra (longer) set of probes is included with the meter. The meter uses one 9 Volt battery (good for 5,000 readings) and automatically calibrates for decreasing battery voltage.

The meter and the cap are built of high-impact plastic for years of use. The cap, when placed on the base of the meter, functions as a grip to enable easy insertion of the probes into the wood. The pocket-sized meter measures only $6^{''} \times 3^{''} \times 1^{''}$ and weighs 6 ounces.

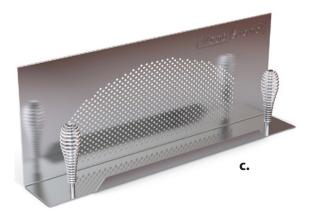
Wood that is not properly dried is the most common operational problem with solid fuel cooking equipment. The Mini-Ligno E assures that fuelwood has the proper moisture content even before it is unloaded from the truck.

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c. heat-efficiency door

Wood Stone's heat-efficiency door is designed to help decrease the heat-up time required to bring your Bistro Home oven to temperature. If your oven is the centerpiece for entertaining, this stainless steel accessory can help save both time and energy!

Note: For more in-depth information on our tools and accessories, please visit the Tools & Accessories section of our website: woodstonehome.com





for wood-fired models

a. double compartment ash dolly • WS-TL-AD

The Wood Stone double compartment ash dolly is an efficient and safe way to store and transport the ash that needs to be removed from your oven. It has two compartment sleeves for ash storage. After the first sleeve has been filled, the second sleeve should be filled. By the time the second sleeve has been filled, the first will have had time to cool and should be safe to dump. By separating the ash into two compartments, it is easier to control the disposal of leftover ash in a safe manner.

Caution is necessary to prevent any live coals mixed in with the ash from being dumped into an area or container with combustibles. ALL ASH AND COALS SHOULD BE DOUSED WITH WATER AND EXTINGUISHED BEFORE FINAL DISPOSAL.

The unit comes with a lock eye, and a brass security lock with two keys. The unit is made of 16-gauge stainless steel with a non-marking perimeter bumper edge. It has four non-marking, fully revolving, low profile casters.

Unit Weight: 75 lbs. Minimum Shipping Weight: 140 lbs.

b. wood handling cart • WS-TL-WHC

Wood Stone's stainless steel wood handling cart is designed to address the day-to-day issues of getting fuel from the main wood storage area to your oven. The 6.5-cubic-foot capacity cart is constructed from 14-gauge stainless steel. The cart is designed to hold 18 inch logs and to contain the accompanying bark chips and sawdust. It rolls easily over thresholds and carpeting on durable, 3-inch, fully revolving, non-marking casters. This piece is built for a lifetime of reliable use.

Unit Weight: 70 lbs.

Minimum Shipping Weight: 150 lbs.

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| $(0015 \propto accessories)$ | |
|------------------------------|-------|
| ash dolly | C C N |
| wood cart | |
| | |
| job name: | |
| model: | |
| item#: | |
| fuel type: | |
| | |
| | |
| | |

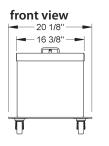
tools & accorrian

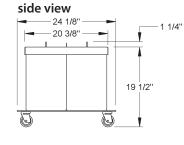
options

Note: For more in-depth information on our tools and accessories, please visit the Tools & Accessories section of our website: woodstonehome.com

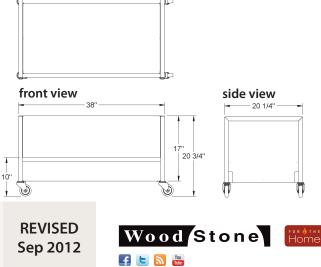
plan view

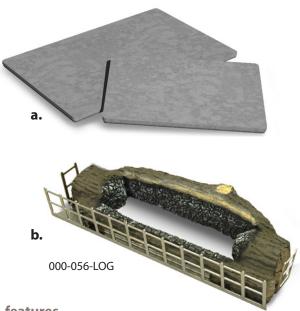












features

a. high temp ceramic baking slates

The heart of a Wood Stone Home oven is now available for your conventional rack or convection oven. We are now offering baking slates manufactured from the same ceramic used in the construction of our stone hearth ovens. The slates are cast into standard sheet pans so they are conveniently sized at 18" x 13" weighing 18 lbs. (half sheet) and 18 " x 26", weighing 44 lbs. (full sheet).

In addition to enhancing the crust properties of pizza and bread products, the high temperature ceramic slates will help the oven hold on to valuable heat that is normally lost every time the door is opened.

18" x 13" • WS-SLATE-1813 18" x 26" • WS-SLATE-1826

b. ceramic log sets

Wood Stone Home gas-fired ovens are designed to provide the same consistent, intense heat as our wood-fired ovens. Now the beauty of a wood-fired stone hearth oven can also be obtained without some of the challenges of using wood as a fuel source.

The ceramic log sets come with a protective stainless steel grate and fit neatly over the radiant burner. When silhouetted by the light of the oven's bright radiant flame, the illusion of a real wood fire is created.

These realistic-looking log sets come standard with every Wood Stone Home oven and can also be ordered as an accessory.

BH 3030 • 000-3030-LOG BH 4343 • 000-4343-LOG BH 4355 • 000-4343-LOG

MH 4 • 000-004-LOG MH 5 • 000-056-LOG

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job name: model: item#: fuel type:

options



Note: For more in-depth information on our tools and accessories, please visit the Tools & Accessories section of our website: woodstonehome.com







bistro 4343 with stainless steel storage box

features

storage boxes

Wood Stone's storage boxes are constructed of stainless steel. The storage box slides conveniently into the oven stand and is easily removable for service access. Please note this box CANNOT be used with our Mt. Chuckanut (MH-4) oven.

| Oven Model | Height | Width | Depth |
|----------------|---------|-------|-------|
| BH-3030 | 22 3⁄8" | 23 ¼" | 24" |
| BH-4343 & 4355 | 22 1⁄2" | 34" | 24" |
| MH-5 | 21 7⁄8" | 29" | 28" |



BH-3030 Storage Box (#0-3030-BOX-SS) - Stainless Steel

BH-4343/4355 Storage Box (#0-4343-BOX-SS) - Stainless Steel





| MH-5 Storage | Box |
|-------------------|-----------------|
| (#0-5-BOX-W-SS) - | Stainless Steel |

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Toll Free (800) 578-6836 Fax (360) 734-0223 woodstonehome.com info@woodstonehome.com storage boxes drawer set job name: model: item#: fuel type:

tools & accessories

Note: To view available oven configurations, visit our design & installation page at: woodstonehome.com

drawer set

Wood Stone's drawer set is constructed of stainless steel and can be installed in any of our Bistro Home ovens. The top drawer is perfect for housing items such as cooking utensils and linens while the bottom two larger drawers will house bakeware, dinnerware or small appliances. See dimensions of the drawers in the table below:

| Oven | Height | Width | Depth |
|-----------------------|--------|-------|-------|
| BH-3030 - a | 4″ | 22 ¼″ | 20" |
| BH-3030 - b, c | 8 ¾″ | 22 ¼" | 20″ |
| BH-4343 & 4355 - a | 4″ | 32 ¾″ | 20″ |
| BH-4343 & 4355 - b, c | 8 ¾″ | 32 ¾″ | 20″ |





job name:

bh configuration options

model:

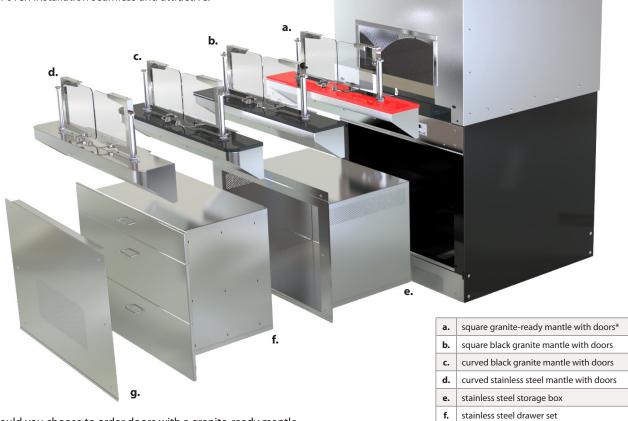
item#:

fuel type:

features

bistro home configuration options

Wood Stone offers a wide range of accessories to help make your final oven installation seamless and attractive.



*Should you choose to order doors with a granite-ready mantle, you will need to follow the instructions provided in the installation manual to remove & replace the doors so that your custom granite can be installed on-site.

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REVISED Sep 2012



stainless service panel

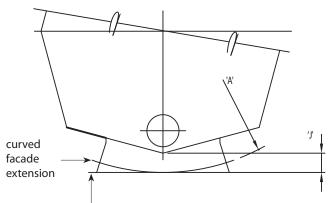
g.

features

mountain home facade extension dimensions

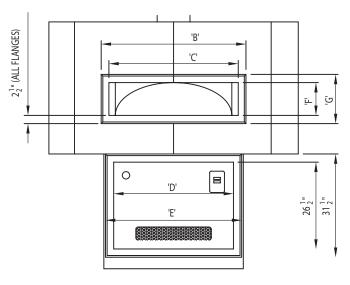
NOTE: addition of granite increases dimensions F and G by ¾ inches (below the doorway). The curved-face extensions are available in large or small radius styles.

plan view



flat facade extension

front view

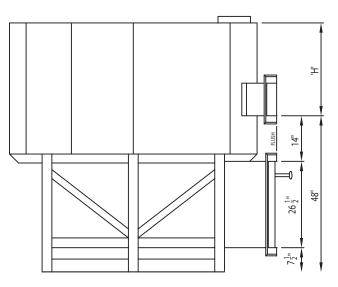


tools & accessories mh facade extension dimensions

| job name. | |
|------------|--|
| model: | |
| item#: | |
| fuel type: | |
| | |
| | |

Note: For more in-depth information on how to facade a Wood Stone Home oven, please visit our website at: woodstonehome.com

side view



| | 'A' | 'B' | 'C' | 'D' | 'E' | 'F' | 'G' | 'H′ | יני |
|-----------------|-------|---------|----------------------|---------|-------|-----|-----|---------|------|
| 4' CURVED | 34 ½" | 29" | 25" | 29" | 33 ½" | 10" | 15" | 28 1⁄2" | 9 ½" |
| 4' FLAT | N/A | 28 1⁄2" | 19 ¹ /16" | 29" | 34" | 10" | 15" | 28 1⁄2" | 6" |
| 5' SMALL RADIUS | 39" | 39 1⁄2" | 35" | 30 1⁄2" | 35" | 10" | 15" | 28 1⁄2" | 7" |
| 5' LARGE RADIUS | 57" | 38" | 33" | 30 ½" | 35 ½" | 10" | 15" | 28 1⁄2" | 5 ½" |
| 5' FLAT | N/A | 40" | 35" | 30 ½" | 35 ½" | 10" | 15" | 28 1⁄2" | 5 ½" |

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tools & accessories mh facade extension options

| job name: | |
|------------|--|
| model: | |
| item#: | |
| fuel type: | |
| | |

Note: For more in-depth information on how to facade a Wood Stone Home oven, please visit our website at: woodstonehome.com

features

mountain home facade extension options

Wood Stone offers a wide range of accessories to help make your final oven installation seamless and attractive. These extensions facilitate smooth and proper connection of the oven to a facade wall. The side walls of the extensions flare out slightly to enhance user accessibility and visibility.

The extensions are constructed of stainless steel and can be ordered with or without a black granite mantle.

а Extensions a, b & c work in conjunction with f, g, h & i f. a. doorway facade extension flat g. b. doorway facade extension curved h*. doorway facade extension arched с. d. granite mantle and bracket e. standard stainless steel mantle f. service panel extension flat i*. service panel extension curved g. h. storage box extension curved i. storage box extension flat *storage boxes are not available with our Mt. Chuckanut (MH-4) oven j. standard stainless steel service panel

** granite mantle bracket also available with black powder coat finish (shown)

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

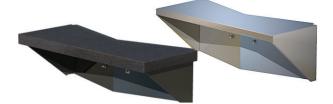
Wood Stone Corporation 1801 W. Bakerview Rd. Bellingham, WA 98226 U.S.A.

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| ob name: | | |
|------------|--|--|
| model: | | |
| item#: | | |
| fuel type: | | |
| | | |

Note: For more in-depth information on how to facade a Wood

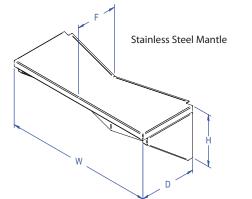
Stone Home oven, please visit our website at:

woodstonehome.com

features

mh mantle dimensions

An oven mantle extends the working surface at the doorway of the oven, providing a staging area for dishes going into the oven or a holding area for cooked items awaiting service. Two mantle types are available through Wood Stone: stainless steel or black granite. Both mantle types come complete with all the necessary hardware for mounting. If planning to construct a facade wall in front of the oven, please see our facade tutorial page: woodstonehome.com



| | Stainless Steel Mantle Bracket |
|----------------|--------------------------------|
| | |
| | |
| | |
| Granite Mantle | \geq |
| | |

| STAINLESS | н | w | F | D |
|---------------|-------|-------|--------|---------|
| MT. CHUCKANUT | 11 ¼" | 28" | 9" | 9" |
| MT. ADAMS | 11 ¼″ | 32 ¼" | 9 1⁄2" | 12 1⁄2" |

| GRANITE | н | w | F | D |
|---------------|-------|---------|------|-------|
| MT. CHUCKANUT | 11 ¼" | 28 1⁄2" | 10" | 10" |
| MT. ADAMS | 11 ¼" | 34 ½" | 9 ¼" | 13 ¾" |

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tools & accessories variable speed exhaust fan



| job name: | |
|------------|---------|
| model: | WS-GSV- |
| item#: | |
| fuel type: | |

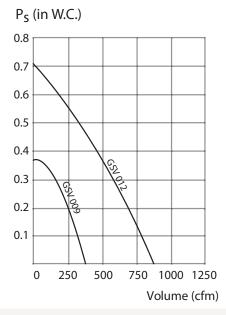
dimensions

features

variable speed exhaust fan

Wood Stone is proud to carry the world's finest line of exhaust fans for stone hearth oven applications. The fans are designed to withstand the high temperatures and creosote production associated with wood burning. The construction of the fan's axial vanes creates a self-cleaning effect. Direct drive means no belts to replace. Whether venting a gas or solid-fuel appliance through a hood or through a direct chimney connection, the WS-GSV is the perfect fan for the job.

Made in Denmark by Exhausto, the WS-GSV is rated for continuous operation at 450° F and comes with a flue adaptor for easy mounting on 8" or 10" duct (specify on order). No roof curb is necessary for installation of WS-GSV fans. The fan comes with a rheostat switch which allows the operator to adjust the fan speed to set the proper airflow.

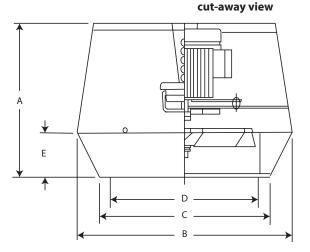


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| | WS-GSV-009 (inches) | WS-GSV-012 (inches) |
|-------|---------------------|---------------------|
| А | 9.85 | 11.03 |
| В | 12.21 | 15.37 |
| С | 9.46 | 12.22 |
| D | 8.63 | 10.72 |
| E | 2.76 | 3.15 |
| LBS. | 28 | 46 |
| Amps | 0.5 | 1.4 |
| Volts | 120 | 120 |

Note: For more in-depth information on our tools and accessories, please visit the Tools & Accessories section of our website: woodstonehome.com



warranty

ALL WARRANTY SERVICE MUST BE PRE-APPROVED BY WOOD STONE. PLEASE CONTACT THE FACTORY FIRST.

Please call (800) 578-6836 or (360) 650-1111. Our normal business hours are 8AM to 5PM (PST) with service hours until 4:30PM, Monday through Friday. Wood Stone warrants its equipment to the original purchaser against defects in material or manufacture for a period of one year from the original date of purchase subject to the following exclusions and limitations.

EXCLUSIONS

The warranties provided by Wood Stone do not apply in the following instances:

- 1. In the event that the equipment is improperly installed. Proper installation is the responsibility of the installer; proper installation procedures are prescribed by the Wood Stone installation manual.
- 2. In the event the equipment is improperly maintained. Proper maintenance is the responsibility of the user; proper maintenance procedures are prescribed in the Wood Stone installation manual.
- 3. In the event that the failure or malfunction of the appliance or any part thereof is caused by abnormal use or is otherwise not attributable to defect in material or manufacture.
- 4. In the event that the appliance, by whatever cause, has been materially altered from the condition in which it left the factory.
- 5. In the event that the rating plate has been removed, altered or obliterated.
- 6. On parts that would be normally worn or replaced under normal conditions.
- 7. Normal cracking due to expansion and contraction stress relief in either the dome or appliance deck.
- 8. In the event that pressed log products of any type have been burned in the equipment.

If any oral statements have been made regarding this appliance, such statements do not constitute warranties and are not part of the contract of sale. This Limited Warranty constitutes the complete, final and exclusive statement with regard to warranties.

THIS LIMITED WARRANTY IS EXCLUSIVE AND IN LIEU OF ALL OTHER WARRANTIES WHETHER WRITTEN, ORAL OR IMPLIED, INCLUDING, BUT NOT LIMITED TO, ANY WARRANTY OF MERCHANTABILITY OR FITNESS FOR PARTICULAR PURPOSE OR WARRANTY AGAINST LATENT DEFECTS

LIMITATIONS OF LIABILITY:

In the event of warranty claim or otherwise, the sole obligation of Wood Stone shall be the repair and/or replacement, at the option of Wood Stone, of the appliance or component or part thereof. Such repair or replacement shall be at the expense of Wood Stone with the exception of travel over 100 miles or two hours, overtime, and holiday charges which shall be at the expense of the purchaser. Any repair or replacement under this warranty does not constitute an extension of the original warranty for any period of the appliance or for any component or part thereof. Parts to be replaced under this warranty will be repaired or replaced at the option of Wood Stone with new or functionally operative parts. The liability of Wood Stone on any claim of any kind, including claims based on warranty, expressed or implied, contract, negligence, strict liability or any other theories shall be solely and exclusively the repair or replacement of the product as stated herein, and such liability shall not include, and purchaser specifically renounces any rights to recover, special, incidental, consequential or other damages of any kind whatsoever, including, but not limited to, injuries to persons or damage to property, loss of profits or anticipated profits, or loss of use of the product.

TO SECURE WARRANTY SERVICE:

If you claim a defect covered by this Limited Warranty, direct your claim to:

Wood Stone Corporation 1801 W. Bakerview Rd. Bellingham, WA 98226 USA Attn: Global Service Manager (800) 578-6836 or (360) 650-1111

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

Wood Stone Corporation 1801 W. Bakerview Rd. Bellingham, WA 98226 U.S.A.

Toll Free (800) 578-6836 Fax (360) 734-0223 woodstonehome.com info@woodstonehome.com



additional resources

design and installation

Wood Stone Home ovens adapt beautifully to any decor from rustic to modern, incorporating elegant stainless steel or traditional facade of brick, stone or stucco. For design ideas or for information on installation, refer to your user manual or visit us online at: woodstonehome.com/design-installation/

ventilation

Each Wood Stone installation is unique and different. Because our ovens can be installed indoors or out, recommendations for ventilation vary. Additional information is available in your user manual or visit us online at: woodstonehome.com/design-installation/ventilation/

oven operation

Check your user manual for tips on daily operation, cleaning info, fuel wood facts and more — or visit us online at: woodstonehome.com/resources/cooking-with-wood-stone/oven-operation/

manuals

Download Wood Stone Installation and Operation Manuals for the most current technical information at: woodstonehome.com/design-installation/manuals/

service and maintenance

For service and maintenance questions, please contact our service department at: (800) 578-6836.



website Product information, installation tips, recipes and more online at: woodstonehome.com



blog

Find out about the latest events, seasonal recipes and new offerings at: woodstonehome.com/blog

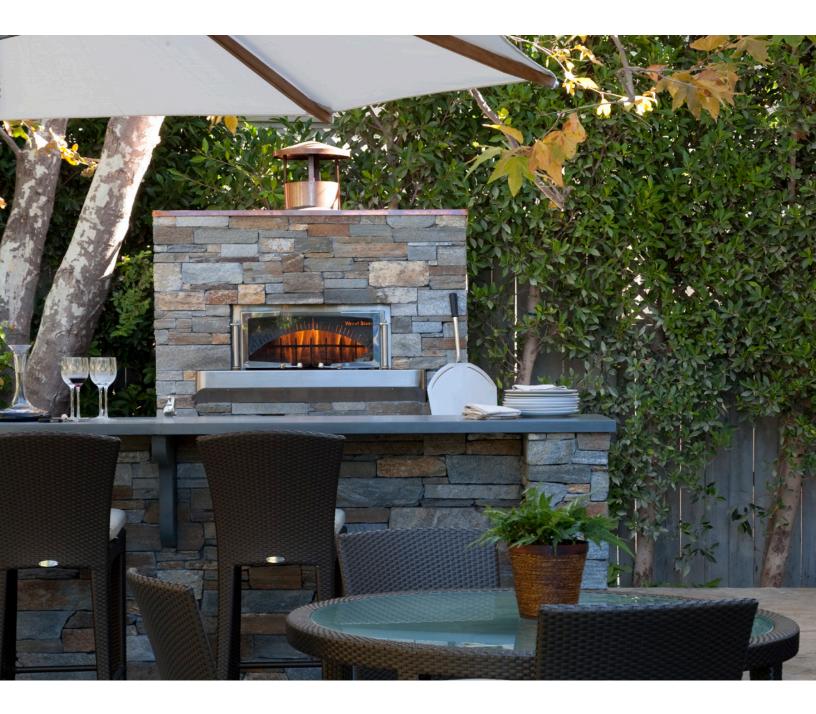


videos Informational and step-by-step cooking videos available online at: woodstonehome.com/resources/videos



"Our Wood Stone oven is the heart and soul of my newest restaurant, Colicchio & Sons. It's prominently installed in the restaurant's tap room, and everything we serve in that part of the restaurant comes from the oven - from whole Daurade to pizzettes to slow-roasted pork shoulder. The chefs love it, the guests love it, and my only regret is that I didn't get one sooner."

Tom Colicchio, chef/owner, Craft Restaurants and Colicchio & Sons



Wood Stone Home

Wood Stone Corporation

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