WOOD STONE
FOR THE HOME

GASTROFIRE

www.gastrofire.com



Luxury gas-fired and wood-fired stone hearth ovens

for the home. Starting at $14,800.



contents

the same oven used by famous chefs and restaurants | *5*

amazing food more than a pizza oven | *7*

hearthside indoors or outdoors | *8*

fuel your passion gas-fired, wood-fired or combination of both | *9*

oven overview bistro home and mountain home | *10*

why wood stone? cook like the professionals | *12*

5-step quick start guide not sure where to start? | *14*

bistro home ovens | *16*

bistro home specifications | *18*

- bistro home 3030 | *19*
- bistro home 4836 | *21*
- bistro home 4343 | *23*
- bistro home 4355 | *25*

bistro home configuration options | *27*

mountain home ovens | *28*

mountain home specifications | *30*

- mt. chuckanut 4' | *31*
- mt. adams 5' | *33*

mountain home configuration options | *35*

- mh facade extension dimensions | *36*
- mh mantle dimensions | *37*
- stone hearth oven tools | *38*
- tool hanger | *39*
- variable speed exhaust fan | *40*
- optional oven doors | *41*
- storage boxes | *42*
- ash dolly & wood cart | *43*
- ceramic log sets | *44*

photo gallery | *45*

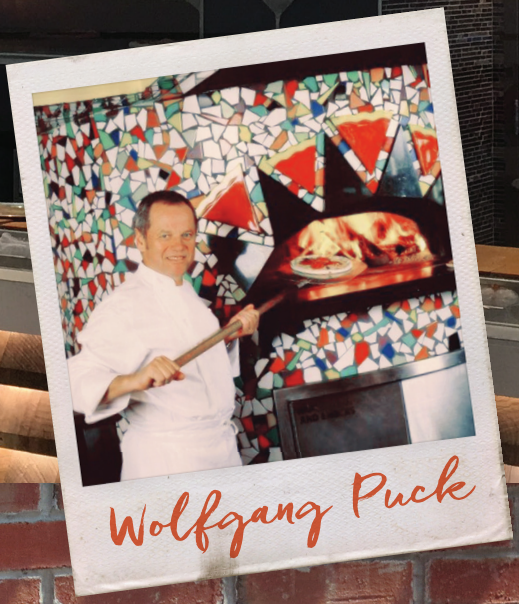
made in the usa from our home to your home | *55*

history | *56*

resources | *57*

warranty | *58*





Wolfgang Puck



Bobby Flay's Backyard

the same oven

used by famous chefs and restaurants

Cook like the pros. With a Wood Stone Home oven, you can cook with the same oven favored by world-famous chefs such as Wolfgang Puck and Bobby Flay.

Our ovens are a true extension of our commercial line – not a scaled down version. They are built from the ground up with the perfect blend of high tech, high touch and innovation that our loyal customers have come to expect. Why should homeowners settle for anything less than the best…perfection?







amazing food

more than a pizza oven

Discover the magic of roasting succulent poultry, baking a light and airy frittata, searing a rib-eye steak with a flambéed pan sauce and doing a lightning quick sauté of vegetables. Use the residual heat held in the oven after it's turned off to slowly braise lamb shanks and pork shoulders to delicious, tender perfection. Cook food from all sides at consistently high temperatures — locking in moisture and creating colorful and unique flavors that are proven to set your food experience apart.











hearthside

indoors or outdoors





fuel your passion

gas-fired, wood-fired or combination of both



oven overview

Bistro Home

Space limitations? Bistro Home ovens can be disassembled to fit through any standard door opening (32") and, with their compact footprint, are installed easily into any kitchen. With their stainless steel exterior, they can be set in place with no facade necessary. Wood Stone Bistro Home ovens include a built-in timer, so you can program your oven to turn on and be up to your desired temperature when you are ready to start cooking.

Bistro Home ovens come with a wide range of accessories and tools to make your installation and design attractive and functional, while fitting your lifestyle and aesthetic needs.

** The Bistro Home 3030 and 4836 are available in gas-fired only.*



bistro home 3030*



bistro home 4836*



bistro home 4343

Mountain Home

Inspired by traditional Italian oven shapes, the Mountain Home oven is the natural centerpiece for any kitchen. Mountain Home ovens offer large cooking surfaces and provide a variety of facade options.

Let us help you design the oven that works for you, whether by choosing facade extensions or custom finishes.



bistro home 4355



mt. chuckanut 4'



mt. adams 5'

why wood stone?

Commercial-grade equipment for the homeowner

We retain our high standards of quality for the residential market.

cook like the professionals

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.

our 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, Wolfgang Puck, Blaze Pizza, Whole Foods Market, and other commercial foodservice operations near you.

customer service

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

cooking

There is no other product on the market that can achieve the consistent cooking results of a Wood Stone oven. The intense heat is distributed in three forms:

Natural convection because of the designed shape of the oven.

Radiant heat from the golden flame in the rear, optimized for hearth cooking.

Conductive energy from the floor which utilizes a proprietary ceramic material developed specifically for hearth cooking.

When all three of these styles of heat work together, juices are locked into the food all while creating natural caramelization which brings out the most flavor possible. The result: your food tastes better when cooked in a Wood Stone Home oven.

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.
  Because of the design simplicity and quality of our components, our ovens provide the most predictable cooking environment in the hearth oven category. Ease of use means better cooking results and an enjoyable cooking experience for both novice and seasoned cooks
- **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-fired 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 and Approved for Home Use**
  Built to Wood Stone's high standards of safety and performance from the ground up for use indoors or outdoors.
- **Construction**
  All of our ovens are built and tested in our factory in Bellingham, WA (Made in the USA), and sent to the client fully assembled, so there is no need to rely on a mason to build the oven (and cross your fingers that he/she has done it properly). Our Wood Stone Home ovens are built identically to our commercial models, but with a residential listing.
- **Versatility**
  The variety of foods you can cook is incredible. This is not just a pizza oven. You can bake, roast, sauté, braise, broil, fry, sear, caramelize, flambé, steam, poach, and soufflé. There is not a more versatile cooking appliance available.

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.





1 *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.

2 *installation prep*

a. How much space do you have for an oven?
b. Plan for oven weight and required clearances.
c. How do you plan to receive the oven (shipping arrangements)?
d. Is the path to the installation easy to navigate?
e. Research your ventilation requirements.
f. Do you have access to the required utilities?



3 *fuel choices*

What fuel source would you like to use for your Wood Stone Home oven? (The Bistro Home 3030 and 4836 are available in gas-fired only). Not sure what fuel source to select? Order your oven configured for gas/wood combo.

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 25+ 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/



4 *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.



5 *ventilation*

Each Wood Stone Home oven installation is unique. Because our ovens can be installed indoors or outdoors, 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.

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 photo, bottom right*), 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/



Wood Stone's **telescoping flue** (left) and **rain cap** provided by oven owner (bottom).



bistro home ovens

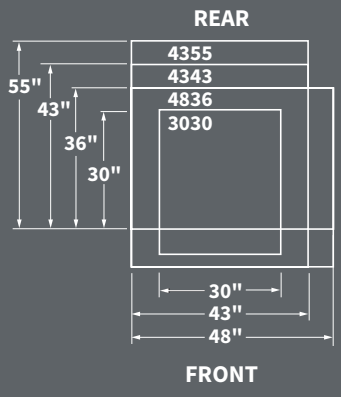
Beautiful kitchens have always been major contributors to a home's livability and enjoyment, and a Wood Stone Bistro Home Oven takes that equation to a whole new level. Whether you install a Wood Stone Bistro Home Oven in your current kitchen, plan one in your next home or decide on a kitchen addition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



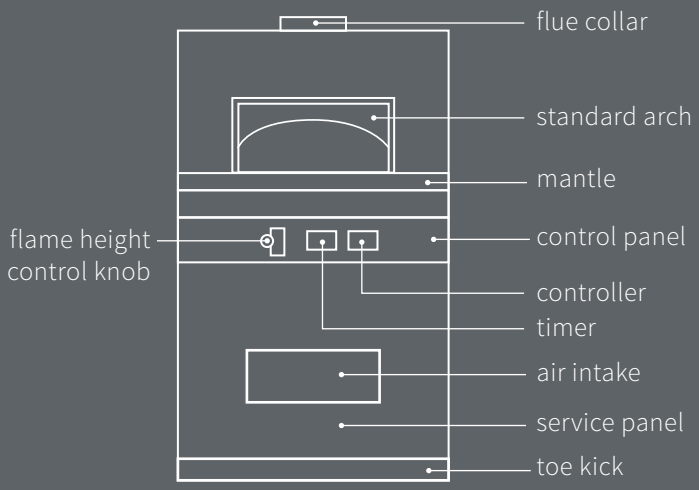


specifications

bistro home



bistro home footprint



bistro home front view

WOOD STONE
FOR THE HOME

Bistro Home 3030



bistro home 3030

job name:	model:
	WS-BH-3030
item#:	**fuel type:**
	Gas-Fired Only

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"	**pizza:**	**4**
10"	**pizza:**	**2-3**
12"	**pizza:**	**1**

OPTIONAL ACCESSORIES

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

FEATURES

- Standard door opening: 18.5 inches wide x 10 inches high
- 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 and log set
- Made in the USA

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.

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

Revised November 2017

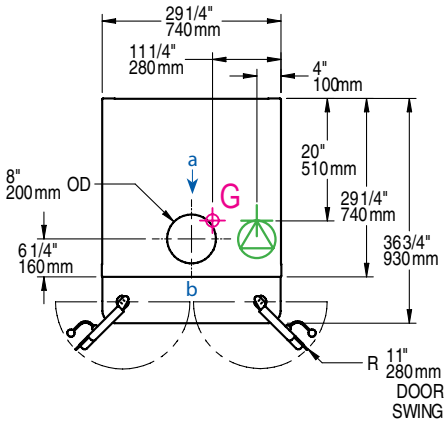
Wood Stone Corporation
1801 W. Bakerview Rd.
Bellingham, WA 98226 USA
Toll Free 800.578.6836
Fax 360.734.0223
woodstonehome.com
info@woodstonehome.com

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

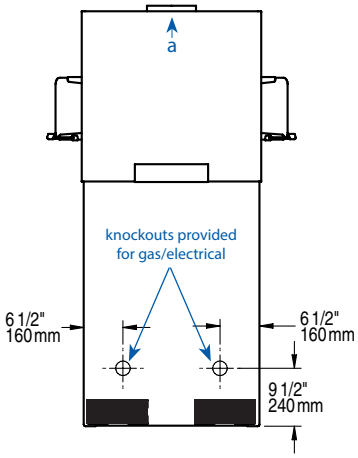
Bistro Home 3030



plan view



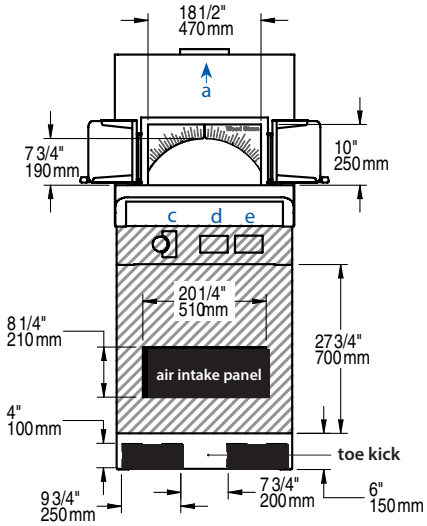
rear view



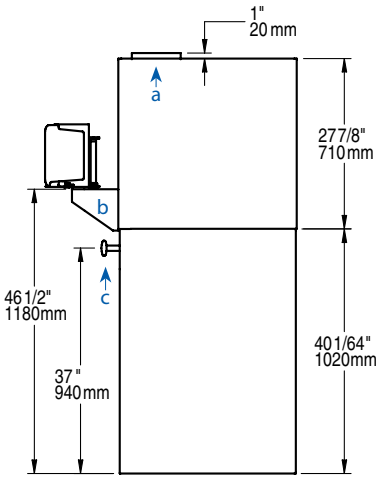
a	flue collar
b	mantle
c	flame height control knob
d	digital timer
e	control panel
	MUST BE LEFT REMOVABLE FOR SERVICE

please note: **either** the air intake panel **OR** the perforation on the toe kick needs to be left open (do not cover/ facade over) to allow for proper airflow.

front view



side view



Intertek

UTILITIES

Gas: 3/4 inch gas inlet (FNPT)
55,000 BTU/hr Natural Gas (NG) Supply
OR
48,000 BTU/hr Propane (LP) Supply

ELECTRICAL

120 VAC, 2 A, 60 Hz
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

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.

unit shipping weight: 1,100 lbs

WOOD STONE FOR THE HOME

Bistro Home 4836



bistro home 4836

job name:	model:
	WS-BH-4836
item#:	**fuel type:**
	Gas-Fired Only

FEATURES

- Standard door opening: 24.5 inches wide x 9.75 inches high
- 5.8 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 and log set
- Made in the USA

MODEL OPTIONS

Gas-Fired Only:

Natural Gas: WS-BH-4836-**RFG-NG**

Liquid Propane: WS-BH-4836-**RFG-LP**

please note: gas type (NG) or (LP) must be specified at time of order

STONE HEARTH CAPACITY

8"	**pizza:**	**8**
10"	**pizza:**	**6**
12"	**pizza:**	**4**

OPTIONAL ACCESSORIES

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

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.

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

Revised November 2017

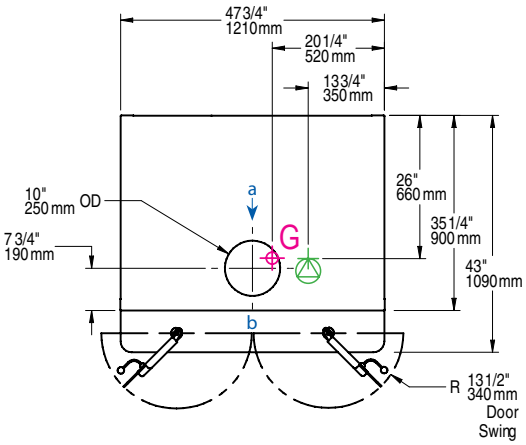
Wood Stone Corporation
1801 W. Bakerview Rd.
Bellingham, WA 98226 USA
Toll Free 800.578.6836
Fax 360.734.0223
woodstonehome.com
info@woodstonehome.com

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

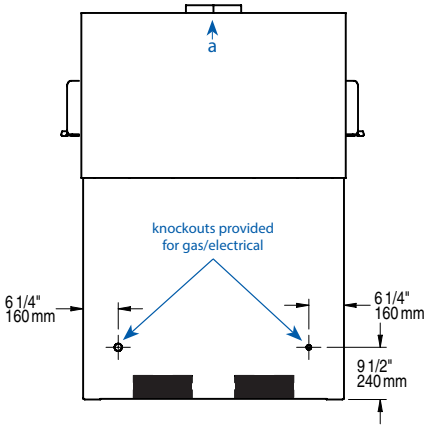
Bistro Home 4836



plan view



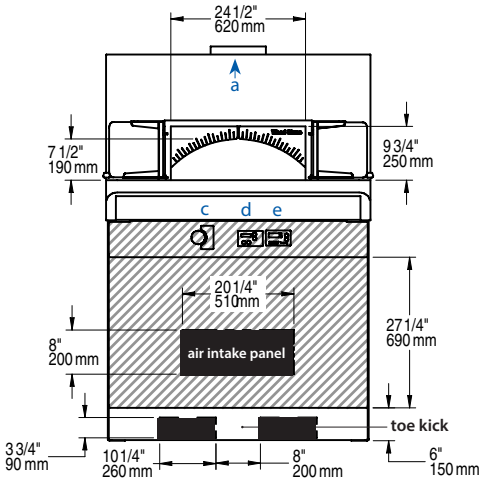
rear view



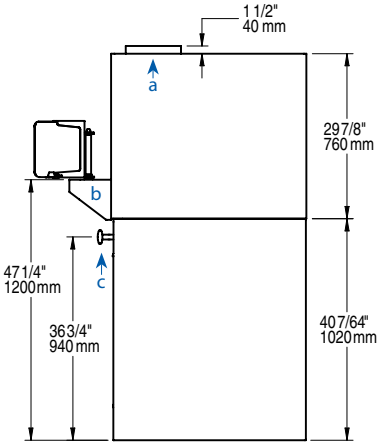
a	flue collar
b	mantle
c	flame height control knob
d	digital timer
e	control panel
	MUST BE LEFT REMOVABLE FOR SERVICE

please note: **either** the air intake panel **OR** the perforation on the toe kick needs to be left open (do not cover/ facade over) to allow for proper airflow.

front view



side view



UTILITIES

Gas: 3/4 inch gas inlet (FNPT)
80,500 BTU/hr Natural Gas (NG) Supply
OR
80,500 BTU/hr Propane (LP) Supply

ELECTRICAL

120 VAC, 2 A, 60 Hz
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

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.

unit shipping weight: 2,500 lbs

WOOD STONE FOR THE HOME

Bistro Home 4343



bistro home 4343

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

FEATURES

- Standard door opening: 24.5 inches wide x 9.75 inches high
- 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 and log set
- Made 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"	**pizza:**	**8**
10"	**pizza:**	**6**
12"	**pizza:**	**3-4**

OPTIONAL ACCESSORIES

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

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.

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

Revised November 2017

Wood Stone Corporation
1801 W. Bakerview Rd.
Bellingham, WA 98226 USA
Toll Free (800) 578-6836
Fax (360) 734-0223
woodstonehome.com
info@woodstonehome.com

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

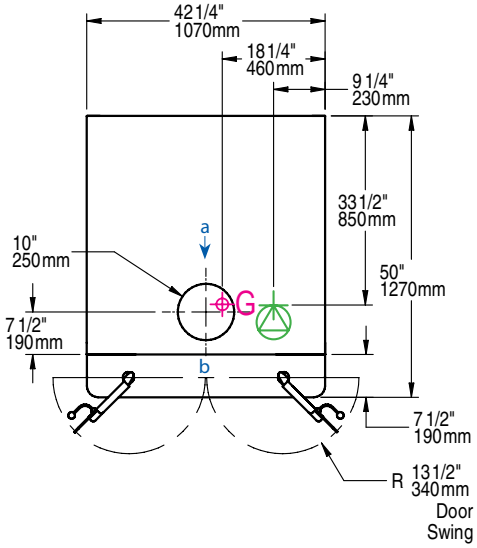
Bistro Home 4343



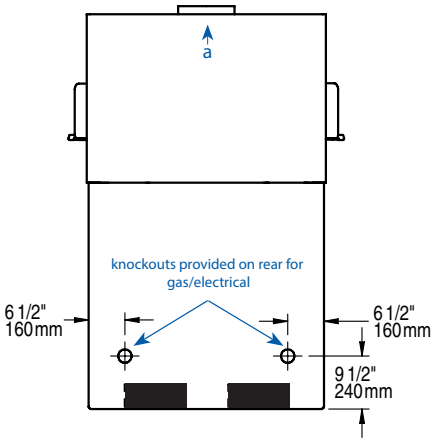
a	flue collar
b	mantle
c	flame height control knob
d	digital timer
e	control panel
	MUST BE LEFT REMOVABLE FOR SERVICE

please note: **either** the air intake panel **OR** the perforation on the toe kick needs to be left open (do not cover/ facade over) to allow for proper airflow.

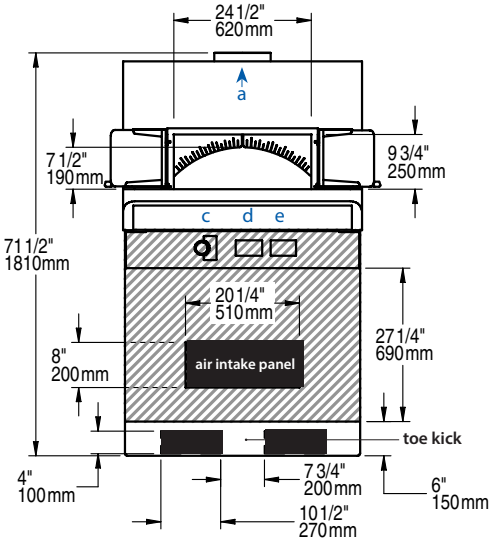
plan view



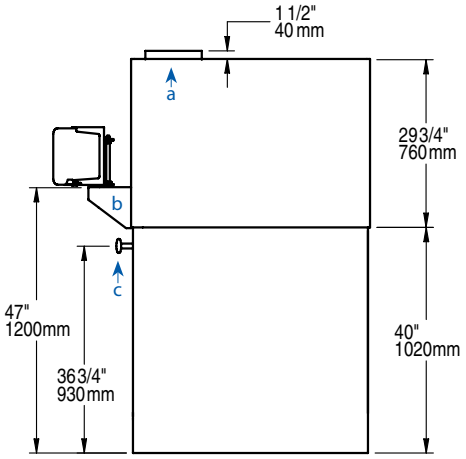
rear view



front view



side view



UTILITIES G

Gas: 3/4 inch gas inlet (FNPT)
80,500 BTU/hr Natural Gas (NG) Supply
OR
80,500 BTU/hr Propane (LP) Supply

ELECTRICAL

120 VAC, 2 A, 60 Hz
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

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.

unit shipping weight: 2,100 lbs

WOOD STONE
FOR THE HOME

Bistro Home 4355



bistro home 4355

job name:	model:
	WS-BH-4355
item#:	**fuel type:**
	Gas-Fired, Wood-Fired or Combination

FEATURES

- Standard door opening: 24.5 inches wide x 9.75 inches high
- 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 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 and log set
- Made 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"	**pizza:**	**12**
10"	**pizza:**	**9**
12"	**pizza:**	**6**
14”	**pizza:**	**4**

OPTIONAL ACCESSORIES

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

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.

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

Revised November 2017

Wood Stone Corporation
1801 W. Bakerview Rd.
Bellingham, WA 98226 USA
Toll Free 800.578.6836
Fax 360.734.0223
woodstonehome.com
info@woodstonehome.com

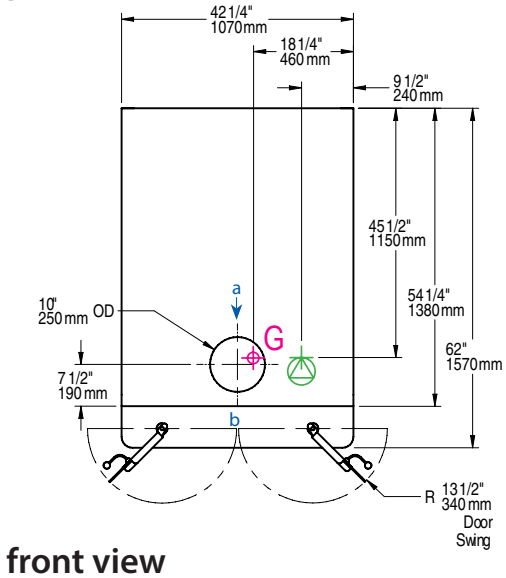
An ongoing program of product improvement may require us to change specifications without notice.

Bistro Home 4355

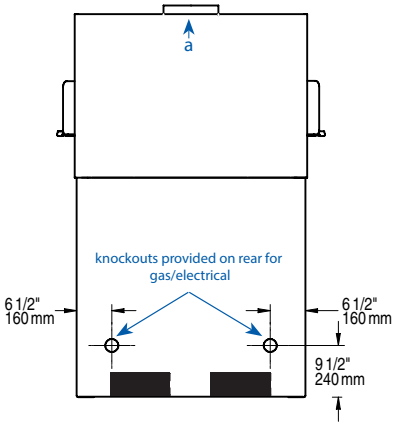
WOOD STONE FOR THE HOME



plan view



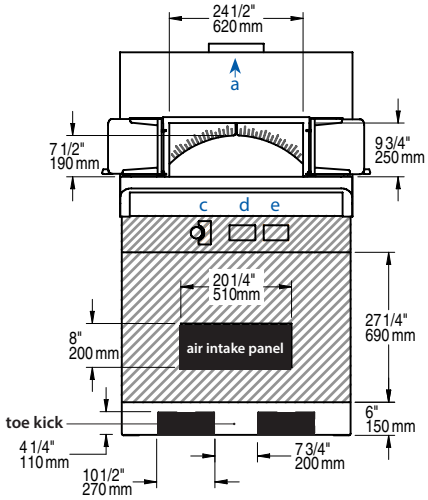
rear view



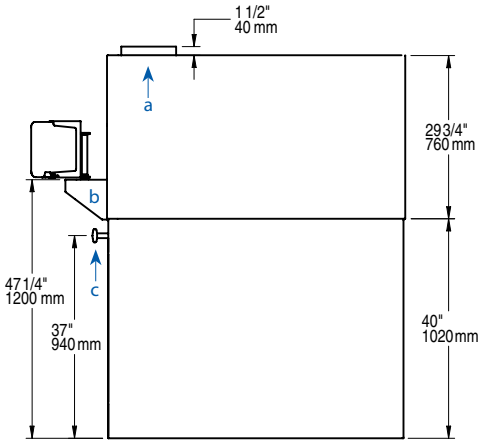
a	flue collar
b	mantle
c	flame height control knob
d	digital timer
e	control panel
	MUST BE LEFT REMOVABLE FOR SERVICE

please note: **either** the air intake panel **OR** the perforation on the toe kick needs to be left open (do not cover/ facade over) to allow for proper airflow.

front view



side view



Intertek

UTILITIES

Gas: 3/4 inch gas inlet (FNPT)
80,500 BTU/hr Natural Gas (NG) Supply
OR
80,500 BTU/hr Propane (LP) Supply

ELECTRICAL

120 VAC, 2 A, 60 Hz
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

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.

unit shipping weight: 2,500 lbs

WOOD STONE FOR THE HOME

bh configuration options

FEATURES

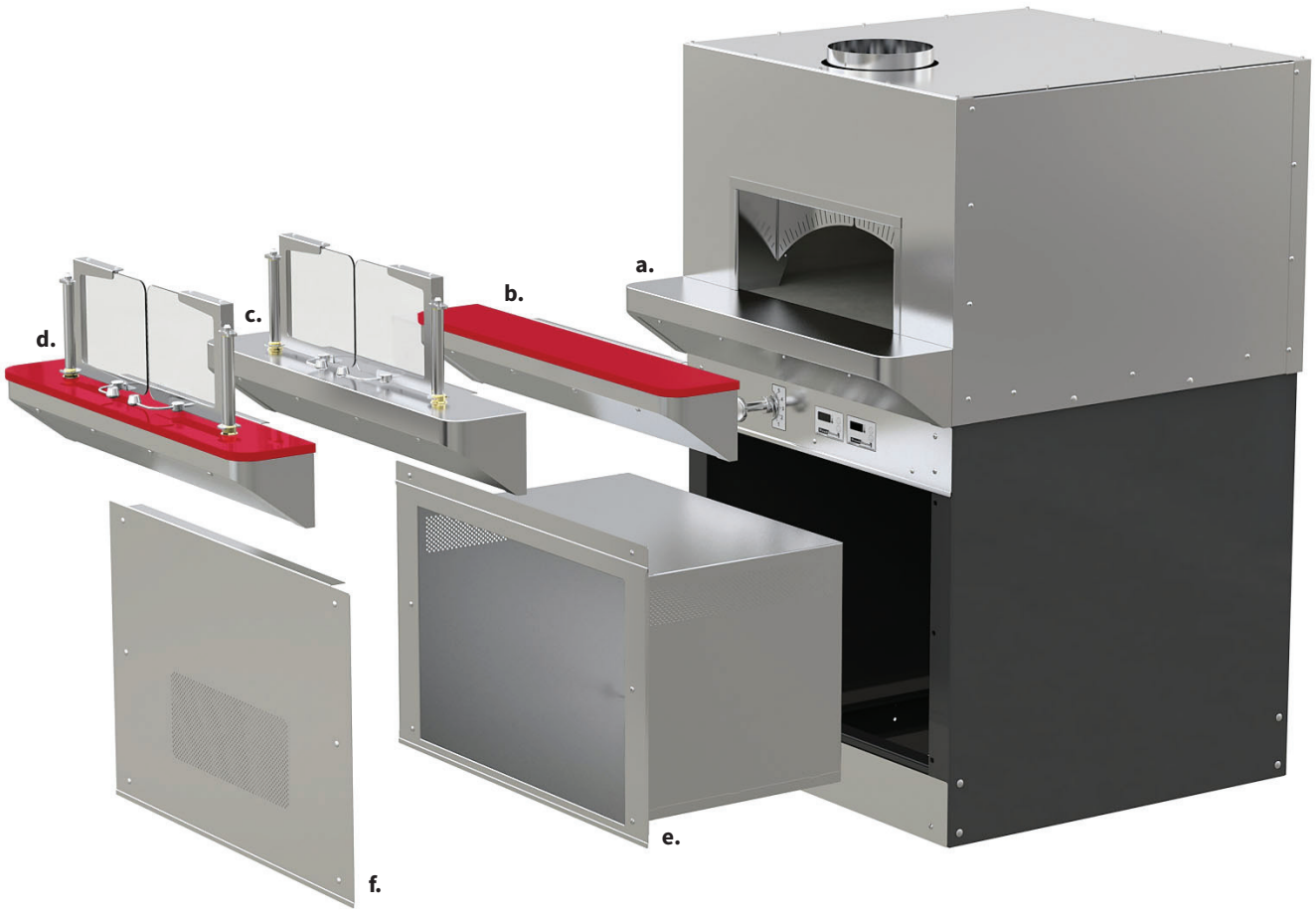
bistro home configuration options

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

a.	curved stainless steel mantle
b.	curved granite-ready mantle
c.	curved stainless steel mantle with doors
d.	curved granite-ready mantle with doors
e.	stainless steel storage box
f.	stainless steel service panel

job name:	model:

item#:	fuel type:



Revised November 2017

Wood Stone Corporation
1801 W. Bakerview Rd.
Bellingham, WA 98226 USA
Toll Free 800.578.6836
Fax 360.734.0223
woodstonehome.com
info@woodstonehome.com

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



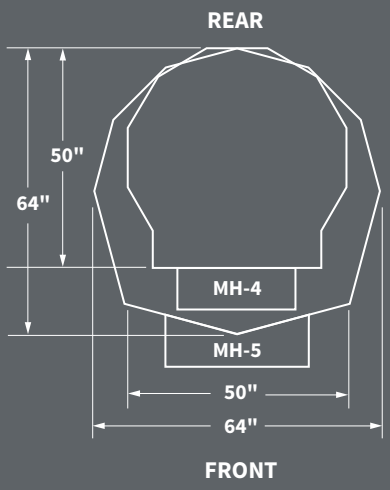
mountain home ovens

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.

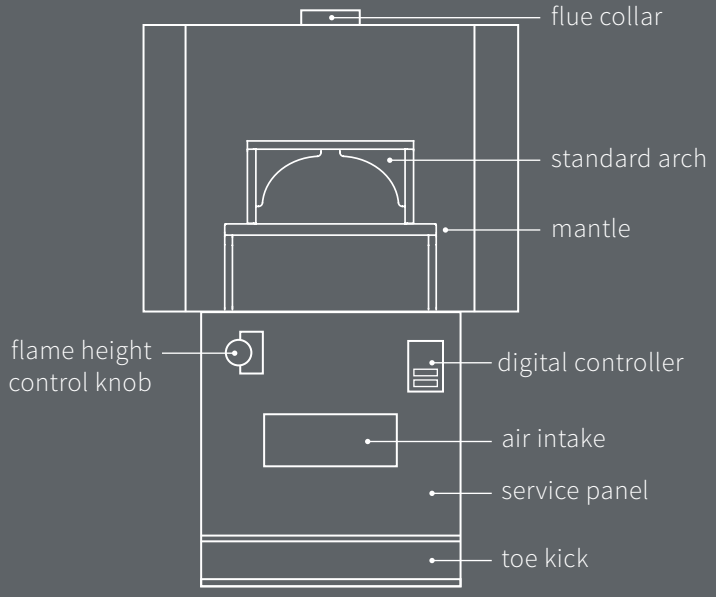


specifications

mountain home



mountain home footprint



mountain home front view

WOOD STONE
FOR THE HOME

Mt. Chuckanut 4'



Mt. Chuckanut 4'

job name:	model:
	WS-MH-4
item#:	**fuel type:**
	Gas-Fired, Wood-Fired or Combination

FEATURES

- Standard door opening: 19.75 inches wide x 10 inches high
- 7 square feet of cooking surface which allows for the preparation of an array of foods - perfect for entertaining
- 4-inch thick 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 is enclosed with 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 and log set
- Made in the USA

MODEL OPTIONS

Gas-Fired:

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

Liquid Propane: WS-MH-4-**RFG-IR-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-IR-W-(NG or LP)**

STONE HEARTH CAPACITY

8"	**pizza:**	**12**
10"	**pizza:**	**9**
12"	**pizza:**	**6**
14”	**pizza:**	**4**

OPTIONAL ACCESSORIES

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

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

Revised November 2017

Wood Stone Corporation
1801 W. Bakerview Rd.
Bellingham, WA 98226 USA
Toll Free 800.578.6836
Fax 360.734.0223
woodstonehome.com
info@woodstonehome.com

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

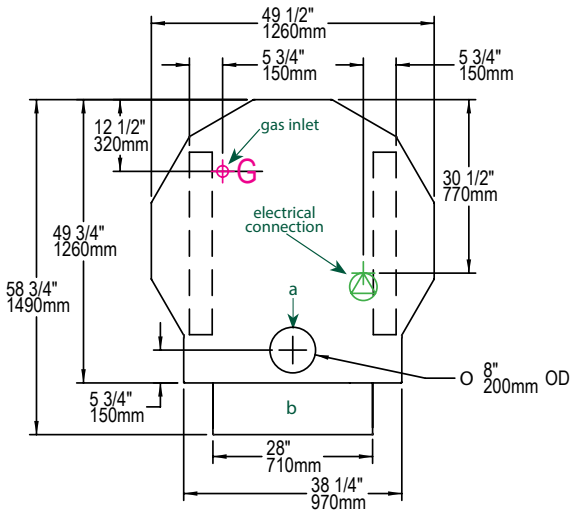
Mt. Chuckanut 4'



a	flue collar
b	mantle
c	flame height control knob
d	digital controller
	MUST BE LEFT REMOVABLE FOR SERVICE

please note: the air intake panel must be left open (do not cover/ facade over) to allow for proper airflow.

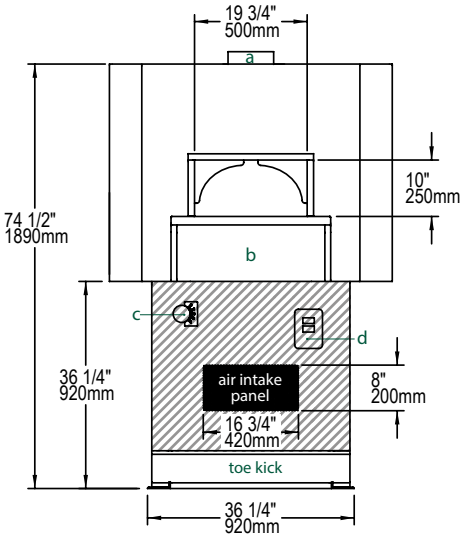
plan view



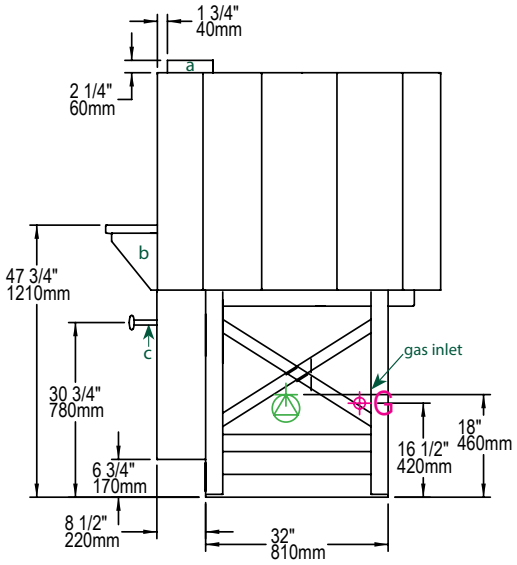
facade information

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

front view



side view



UTILITIES

Gas: 3/4 inch gas inlet (FNPT)
115,000 BTU/hr Natural Gas (NG) Supply
OR
102,000 BTU/hr 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

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: 2,500 lbs

WOOD STONE FOR THE HOME

Mt. Adams 5'



Mt. Adams 5'

job name:	model:
	WS-MH-5
item#:	**fuel type:**
	Gas-Fired, Wood-Fired or Combination

FEATURES

- Standard door opening: 29.75 inches wide x 10 inches high
- 7 square feet of cooking surface which allows for the preparation of an array of foods - perfect for entertaining
- 4-inch thick 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 is enclosed with 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 and log set
- Made in the USA

MODEL OPTIONS

Gas-Fired:

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

Liquid Propane: WS-MH-5-**RFG-IR-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-IR-W-(NG or LP)**

STONE HEARTH CAPACITY

8"	**pizza:**	**12-16**
10"	**pizza:**	**10-12**
12"	**pizza:**	**8**
14”	**pizza:**	**5**

OPTIONAL ACCESSORIES

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

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

Revised November 2017

Wood Stone Corporation
1801 W. Bakerview Rd.
Bellingham, WA 98226 USA
Toll Free 800.578.6836
Fax 360.734.0223
woodstonehome.com
info@woodstonehome.com

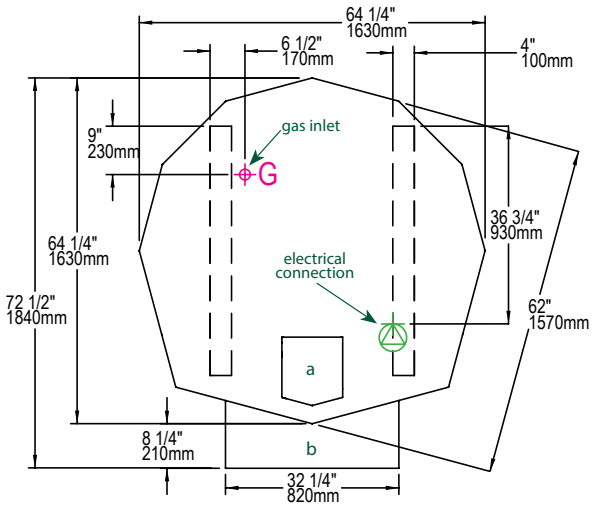
An ongoing program of product improvement may require us to change specifications without notice.

Mt. Adams 5'

WOOD STONE FOR THE HOME



plan view



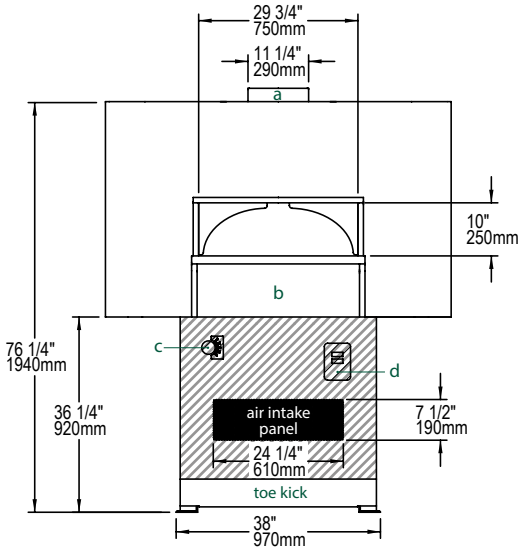
facade information

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

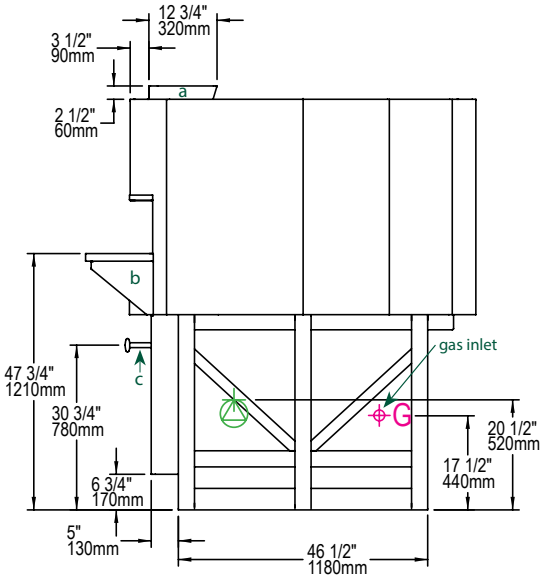
a	flue collar
b	mantle
c	flame height control knob
d	digital controller
	MUST BE LEFT REMOVABLE FOR SERVICE

please note: the air intake panel must be left open (do not cover/ facade over) to allow for proper airflow.

front view



side view



UTILITIES G

Gas: 3/4 inch gas inlet (FNPT)
188,000 BTU/hr Natural Gas (NG) Supply
OR
159,000 BTU/hr Propane (LP) Supply

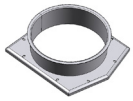
ELECTRICAL

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

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 facillitate connection to a round duct.

unit shipping weight: 3,600 lbs

WOOD STONE FOR THE HOME

mh configuration options

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.

Extensions a, b & c work in conjunction with f, g, h & i

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



*storage boxes are not available with our Mt. Chuckanut 4' (MH-4) oven
** granite mantle bracket also available with black powder coat finish (shown)

a.	doorway facade extension flat
b.	doorway facade extension curved
c.	doorway facade extension arched
d.	granite mantle and bracket
e.	standard stainless steel mantle
f.	service panel extension flat
g.	service panel extension curved
h.	storage box extension curved
i.	storage box extension flat
j.	standard stainless steel service panel

Revised November 2017

Wood Stone Corporation
1801 W. Bakerview Rd.
Bellingham, WA 98226 USA
Toll Free 800.578.6836
Fax 360.734.0223
woodstonehome.com
info@woodstonehome.com

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

mh facade extension dimensions

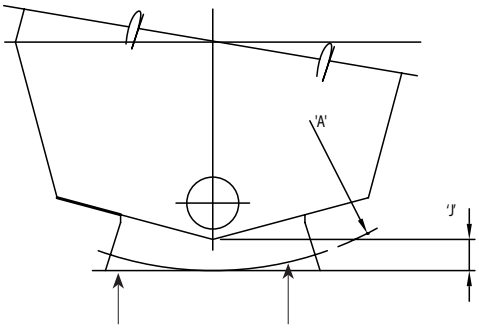
FEATURES

mh facade extension dimensions

NOTE: addition of granite increases dimensions F and G by 3/4 inches (below the doorway). The curved-face extensions are available in large or small radius styles.

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

plan view

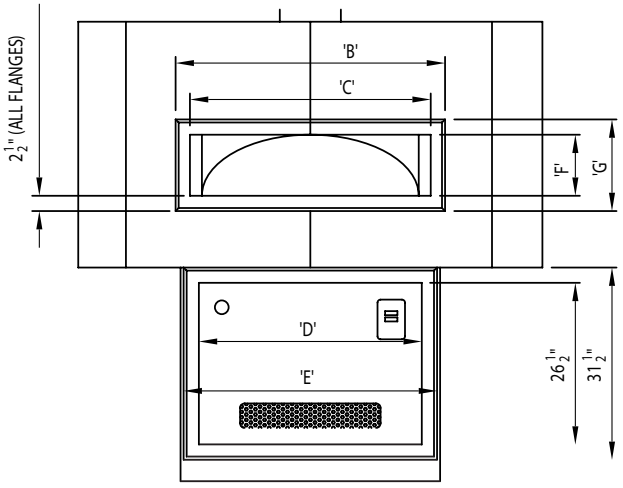


flat facade extension

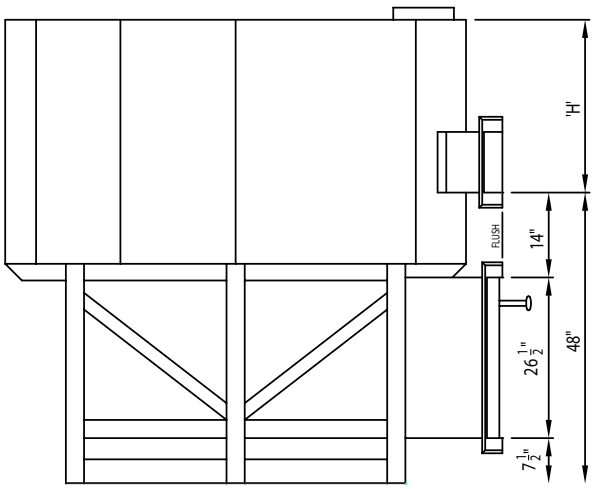
curved facade extension

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

front view



side view



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

Revised November 2017

Wood Stone Corporation
1801 W. Bakerview Rd.
Bellingham, WA 98226 USA
Toll Free 800.578.6836
Fax 360.734.0223
woodstonehome.com
info@woodstonehome.com

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

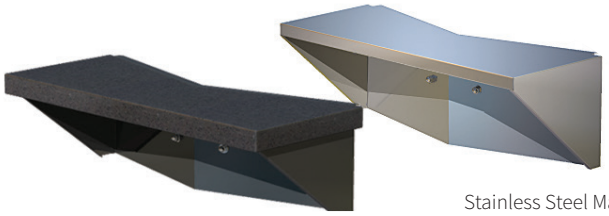
mh mantle dimensions

FEATURES

mh mantle dimensions

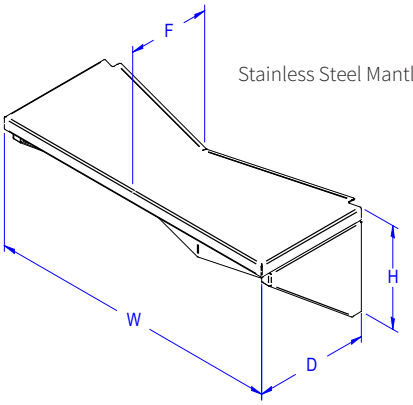
An oven mantle extends the working surface at the doorway of the oven, providing a staging area for dishes going into the oven or a holding area for cooked items awaiting service. Two mantle types are available through Wood Stone: stainless steel or black granite. Both mantle types come complete with 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

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

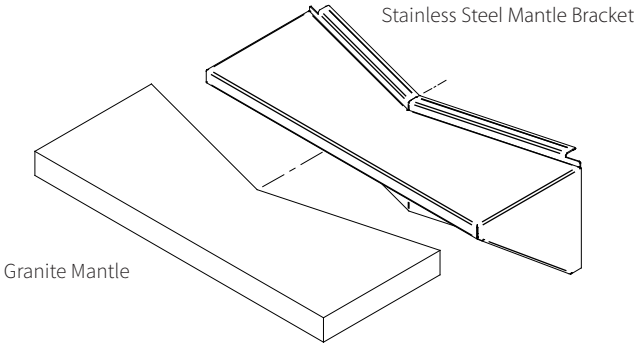


Stainless Steel Mantle

Granite Mantle



Stainless Steel Mantle



Stainless Steel Mantle Bracket

Granite Mantle

STAINLESS	H	W	F	D
Mt. Chuckanut 4'	11 ¼"	28"	9"	9"
Mt. Adams 5'	11 ¼"	32 ¼"	9 ½"	12 ½"

GRANITE	H	W	F	D
Mt. Chuckanut 4'	11 ¼"	28 ½"	10"	10"
Mt. Adams 5'	11 ¼"	34 ½"	9 ¼"	13 ¾"

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

Revised November 2017

Wood Stone Corporation
1801 W. Bakerview Rd.
Bellingham, WA 98226 USA
Toll Free 800.578.6836
Fax 360.734.0223
woodstonehome.com
info@woodstonehome.com

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

WOOD STONE FOR THE HOME

Stone Hearth Oven Tools

FEATURES

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 heavy-duty, 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.

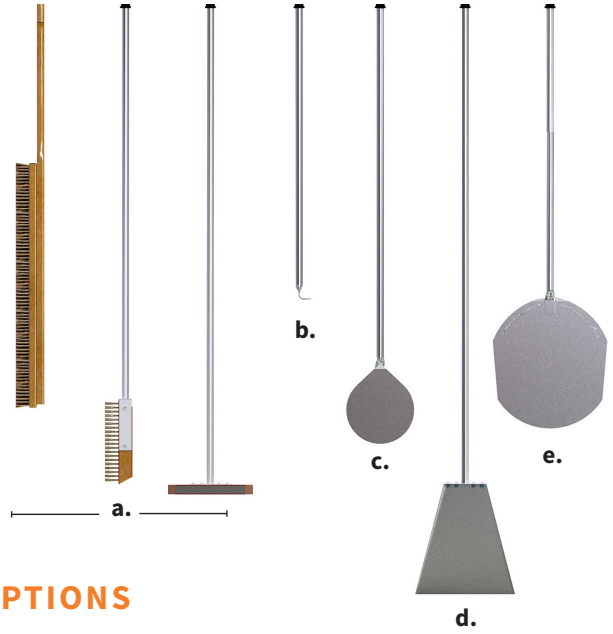
e. large peel • WS-TL-LP-13
The head of this 13.5-inch diameter peel is made of a thinner-gauge metal than our utility peel. This peel makes it easy to transfer pizza from the prep table to the oven. It is also very handy for placing loaves of bread on the hearth.

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.

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



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.

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 length does Wood Stone recommend for your oven?

SHORT	BH-3030, BH-4836, BH-4343, MH-4'
MEDIUM	BH-4355, MH-5'

Revised November 2017

Wood Stone Corporation
1801 W. Bakerview Rd.
Bellingham, WA 98226 USA
Toll Free 800.578.6836
Fax 360.734.0223
woodstonehome.com
info@woodstonehome.com

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

WOOD STONE FOR THE HOME

Tool Hanger

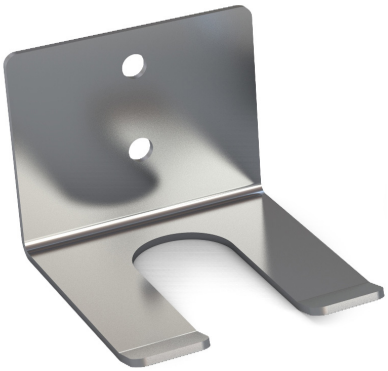
FEATURES

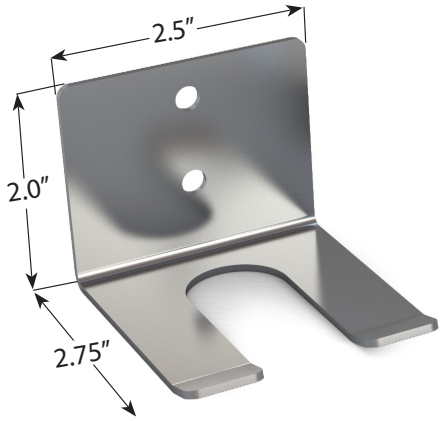
tool hanger • 1650100

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.

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**

Revised November 2017

Wood Stone Corporation
1801 W. Bakerview Rd.
Bellingham, WA 98226 USA
Toll Free 800.578.6836
Fax 360.734.0223
woodstonehome.com
info@woodstonehome.com

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

WOOD STONE
FOR THE HOME

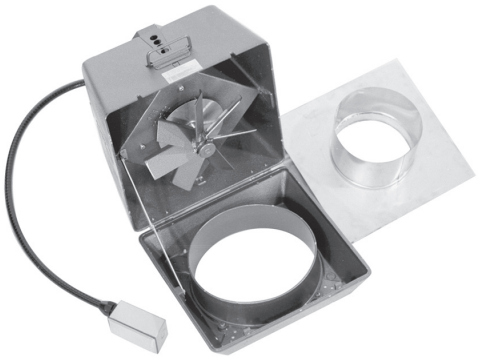
Variable Speed Exhaust Fan

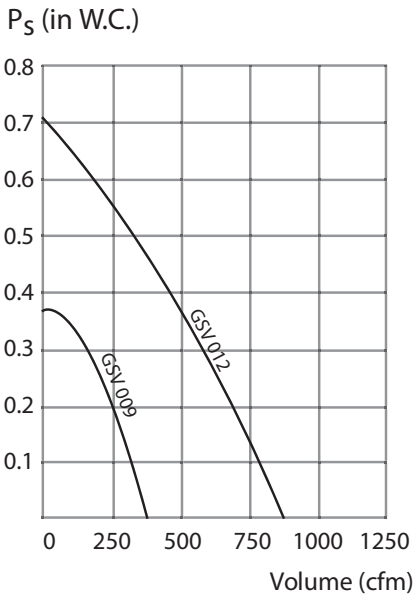
FEATURES

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.

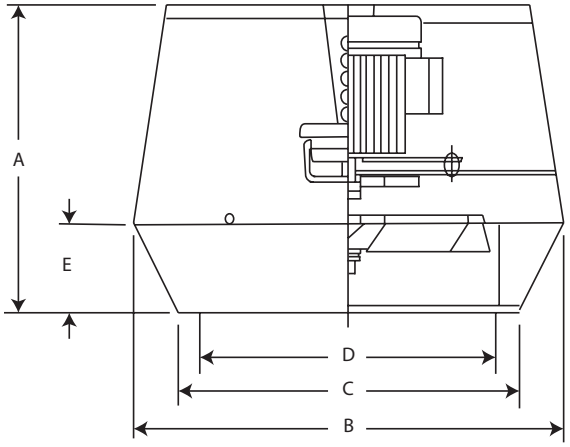




job name:	model: WS-GSV-
item#:	**fuel type:**

DIMENSIONS

cut-away view



	WS-GSV-009 (inches)	WS-GSV-012 (inches)
A	9.85	11.03
B	12.21	15.37
C	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**

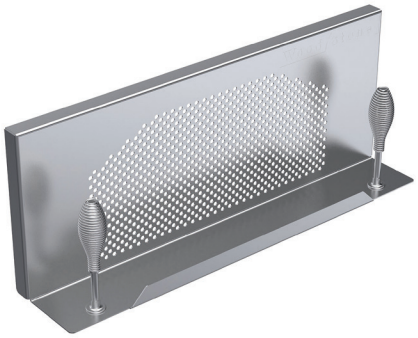
Revised November 2017

Wood Stone Corporation
1801 W. Bakerview Rd.
Bellingham, WA 98226 USA
Toll Free 800.578.6836
Fax 360.734.0223
woodstonehome.com
info@woodstonehome.com

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

WOOD STONE
FOR THE HOME

Optional Oven Doors

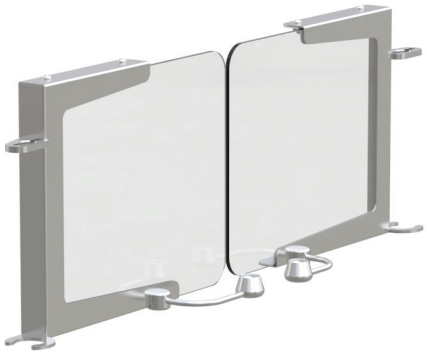


job name:	model:
item#:	**fuel type:**

FEATURES

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!



tempered glass doors

Wood Stone's tempered glass doors are available for Bistro Home ovens. They reduce the amount of heat cast from the oven so your room stays cooler while the oven operates.



above: both the heat-efficiency door and tempered glass doors shown

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

Revised November 2017

Wood Stone Corporation
1801 W. Bakerview Rd.
Bellingham, WA 98226 USA
Toll Free 800.578.6836
Fax 360.734.0223
woodstonehome.com
info@woodstonehome.com

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

WOOD STONE
FOR THE HOME

Storage Boxes



bistro home 4343 with stainless steel storage box

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

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 4' (MH-4) oven.

Oven Model	Height	Width	Depth
BH-3030	22 ⅜"	23 ¼"	24"
BH-4836	22 ½"	39"	24"
BH-4343 & 4355	22 ½"	34"	24"
MH-5	21 ⅞"	29"	28"

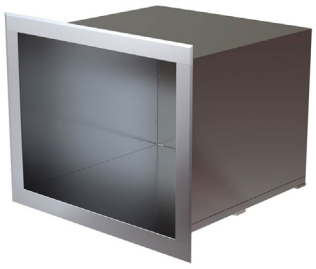


BH-3030 Storage Box
(#0-3030-BOX-SS) - Stainless Steel



BH-4836 Storage Box (not shown)
(#0-4836-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

Revised November 2017

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

Wood Stone Corporation
1801 W. Bakerview Rd.
Bellingham, WA 98226 USA
Toll Free 800.578.6836
Fax 360.734.0223
woodstonehome.com
info@woodstonehome.com

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

WOOD STONE FOR THE HOME

Ash Dolly & Wood Cart



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

FOR WOOD-FIRED MODELS

double compartment ash dolly • WS-TL-AD

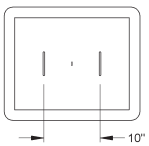
The Wood Stone double compartment ash dolly is an efficient and safe way to store and transport the ash that needs to be removed from your oven. It has two compartment sleeves for ash storage. After the first sleeve has been filled, the second sleeve should be filled. By the time the second sleeve has 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.

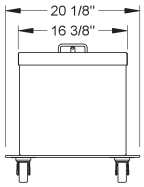
The unit comes with a lock eye, and a brass security lock with two keys. The unit is made of 16-gauge stainless steel with a non-marking perimeter bumper edge. It has four non-marking, fully revolving, low profile casters.

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

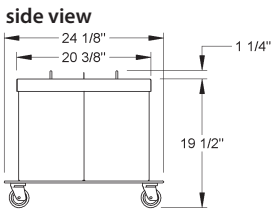
plan view



front view



side view



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



FEATURES

wood handling cart • WS-TL-WHC

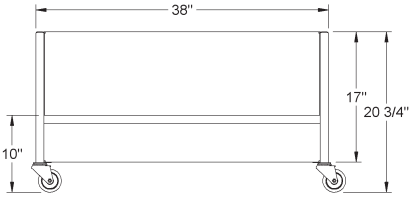
Wood Stone's stainless steel wood handling cart is designed to address the day-to-day issues of getting fuel from the main wood storage area to your oven. The 6.5-cubic-foot capacity cart is constructed from 14-gauge stainless steel. The cart is designed to hold 18 inch logs and to contain the accompanying 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.

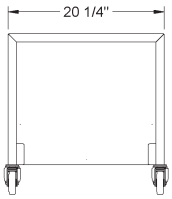
plan view



front view



side view



Revised November 2017

Wood Stone Corporation
1801 W. Bakerview Rd.
Bellingham, WA 98226 USA
Toll Free 800.578.6836
Fax 360.734.0223
woodstonehome.com
info@woodstonehome.com

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

Ceramic Log Sets



000-056-LOG

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

FEATURES

ceramic log sets

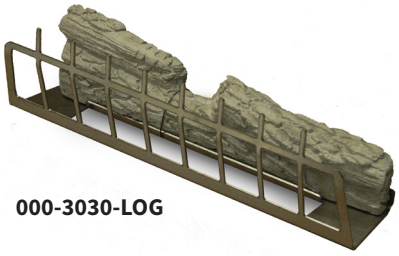
Wood Stone Home gas-fired ovens are designed to provide the same consistent, intense heat as our wood-fired ovens. Now the beauty of a wood-fired stone hearth oven can also be obtained without some of the challenges of using wood as a fuel source.

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 4836 • 000-4343-LOG
BH 4343 • 000-4343-LOG
BH 4355 • 000-4343-LOG

MH 4 • 000-004-LOG
MH 5 • 000-056-LOG



000-3030-LOG



000-4343-LOG



000-004-LOG

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

Revised November 2017

Wood Stone Corporation
1801 W. Bakerview Rd.
Bellingham, WA 98226 USA
Toll Free 800.578.6836
Fax 360.734.0223
woodstonehome.com
info@woodstonehome.com

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


Wood Stone
















Wood Stone












POWER

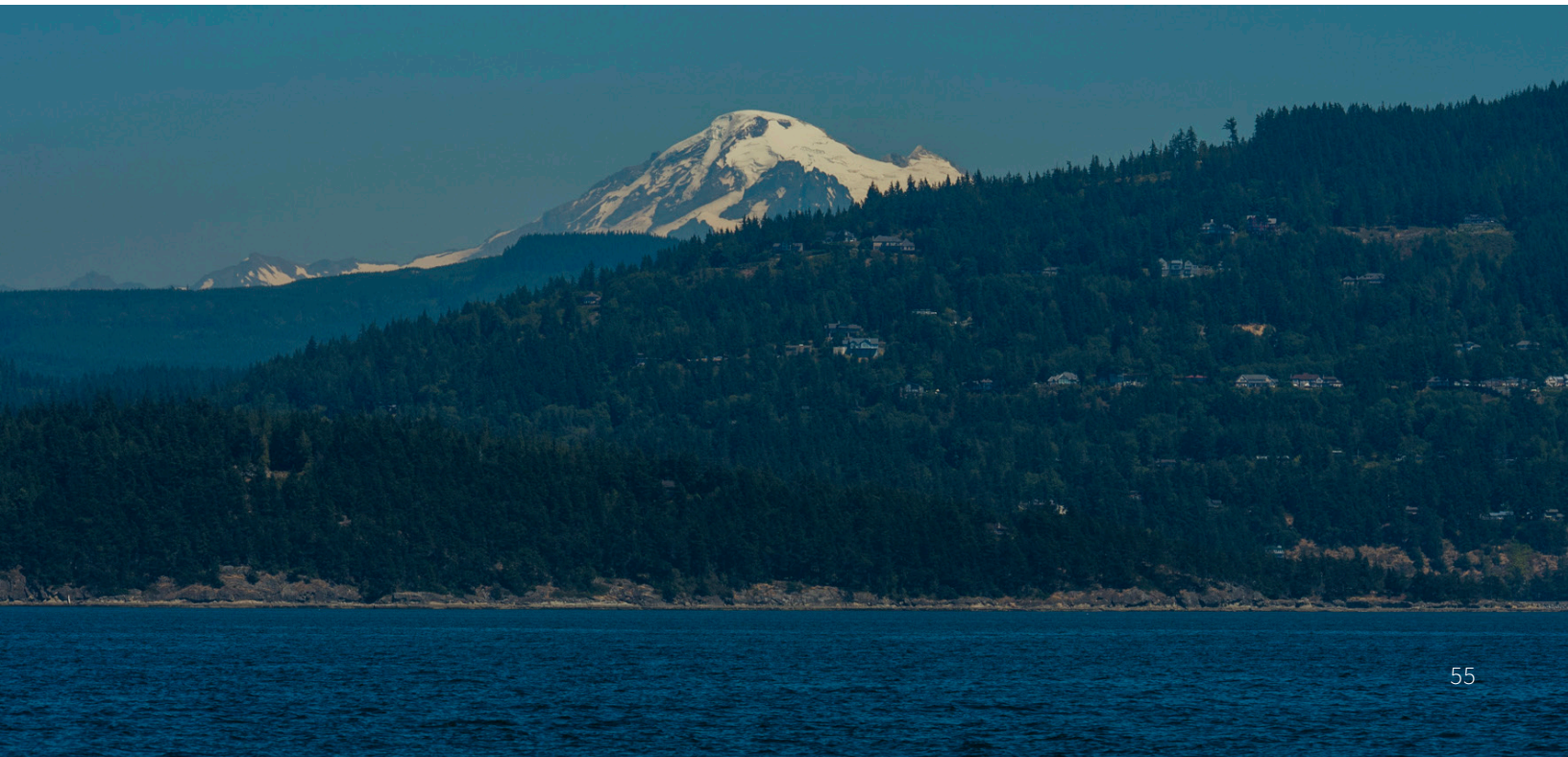

N
SOUND

made in the USA

from our home to your home

Wood Stone Corporation, based in Bellingham, Washington, has been manufacturing stone hearth and specialty commercial cooking equipment for the foodservice industry since 1990.

Wood Stone Home was born out of the requests from serious foodies and commercial customers who wanted to recreate their restaurant experiences with Wood Stone in their own homes. Unlike many of our competitors, our residential models are engineered and crafted in the same way as their commercial counterparts. They are built utilizing identical materials and technology as our commercial line, while also being designed to meet the culinary demands of the discerning home chef. And if flexibility is key, Wood Stone Home ovens are available in a variety of fuel configurations – gas, wood, or a combination – making indoor and outdoor installations a breeze.



history

In 1989, challenged with the task of finding a wood-fired stone hearth oven or “brick oven” that could withstand the intense rigors of the restaurant world, Keith Carpenter set out for perfection. Inspired to create a better wood-fired oven, Carpenter pitched some ideas to Harry Hegarty, an experienced builder of large-scale, high-temperature ceramic incinerators. This meeting marked the beginning of an intregal partnership, and by 1990, Wood Stone was born.

Just five years later in 1995, Wood Stone introduced gas-fired and gas-assist stone hearth ovens, with many different configurations to meet the breadth of commercial demands and most importantly, the needs of high-yield cook lines.

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.

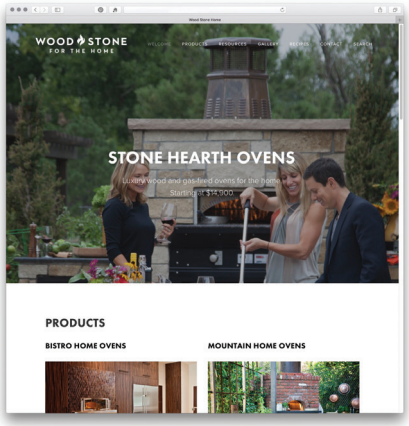
Since that time, Wood Stone has introduced the Bistro Home and Mountain Home line of commercial quality ovens that are tailored for the residential market, complete with residential listing approvals. Like their predecessors, these Wood Stone Home ovens are available in gas-fired, wood-fired or combination 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: California Pizza Kitchen, Wolfgang Puck, Blaze Pizza, Chipotle Mexican Grill, Whole Foods Market, Prezzo, and many others.

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**, email us at: **info@woodstonehome.com** or call us anytime at **800.578.6836**.

resources



website

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



videos

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

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 installation 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 outdoors, recommendations for ventilation vary. Additional information is available in your installation manual or visit us online at:
woodstonehome.com/design-installation/ventilation/

oven operation

Check your Installation 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/

installation manual

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.

social media

Stay connected with Wood Stone Home:
woodstonehome.com/resources/connect-and-events/connect-with-us/

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

WOOD STONE

FOR THE HOME



W[illegible]tone Corp[illegible]n

180[illegible]

[illegible]elling[illegible]26 US

Toll F[illegible]800[illegible].6836

Fax 360.734.0223

wood[illegible]stonehome.com

info@woodstonehome.com

GASTROFIRE

www.gastrofire.com

Revised November 2017