Job Name: Model: WS-MS-5-RFG-IR

## Wood Stone Mt. Adams Dual-Temperature, Gas-Fired

## Stone-Hearth Oven

Item #:



Oven shown with optional stainless steel mantle.

Hearth Capacity	
8" pizzas	12-16
10" pizzas	10-12
12" pizzas	8
16" pizzas	5

## **Optional Accessories**

- Stainless Steel or Black **Granite Mantle**
- Stainless Steel Oven Tool Set (with stainless steel hangers)
- Custom Finishes (stucco-ready, stainless steel, copper)
- Stack-Mounted Exhaust Fan
- Custom Oven-Mounted **Exhaust Hood**
- Configured for Wood Burning (changes model suffix to RFG-IR-W)

## The Mt. Adams **Dual-Temperature, Gas-Fired Oven**

The Mt. Adams dual-temperature, gas-fired oven features a standard door opening 30 inches wide x 10 inches high. The inside diameter of the oven floor is 52 inches, resulting in a 15-square-foot cooking surface. The oven is approved for installation with a 1 inch side clearance to combustible building materials.

The dense, high-temperature ceramic formulation of which the hearth and dome are cast creates a "deep heat sink" within the chamber of the oven. The oven is primarily heated by an easily adjustable (105,000 BTU max.) wall of radiant flame located at the rear of the cooking chamber. An 83,000-BTU thermostatically controlled infrared burner mounted under the floor ensures constant deck temperatures. The combined effect of these heat sources makes the Mt. Adams a very powerful and responsive stone hearth oven.

The 1,100-pound, monolithic, cast-ceramic floor sits on 4 inches of rigid insulation and is poured to a thickness of 4 inches. The 1.100-pound, monolithic dome is also cast to a thickness of 4 inches. The hearth and dome are connected and supported by a carefully tensioned stainless steel exoskeleton, which ensures structural integrity and long life. The body of the oven rests on a 10-gauge steel pan bolted to a heavy-duty, 3 inch angle iron stand. The oven is wrapped with at least 2 inches of spun ceramic fiber insulation and enclosed (top and sides) with 16-gauge galvanized steel. The oven arrives completely assembled and ready to set in place.

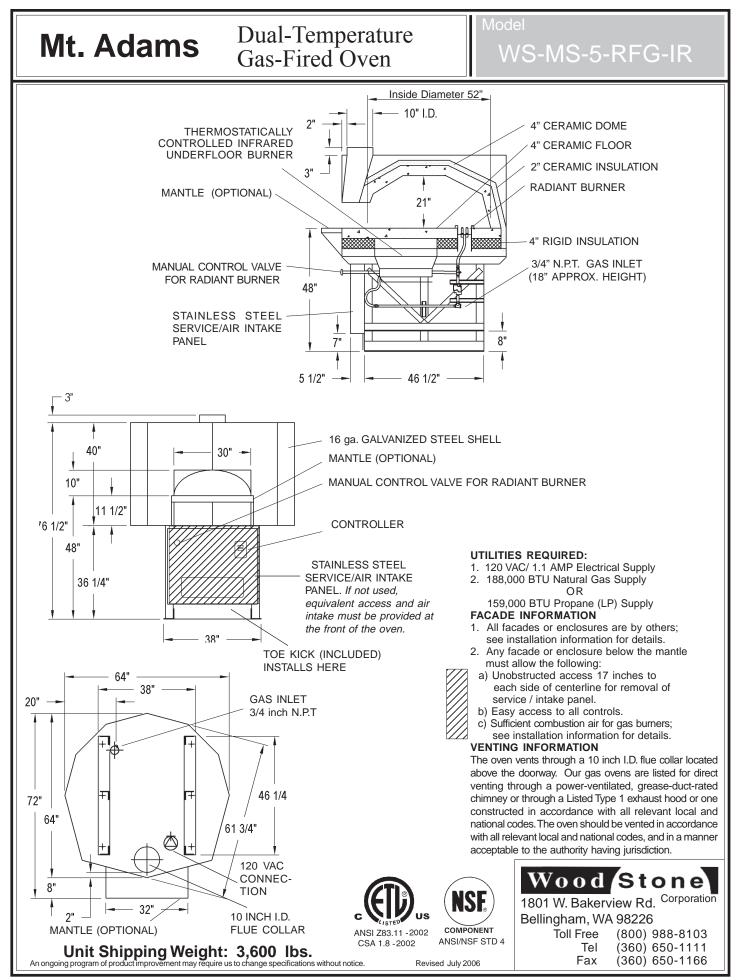
The Mt. Adams is ETL Listed to the specifications of ANSI Z83.11-2002, CSA 1.8-2002. The oven can be manufactured to burn either propane or natural gas; this must be specified at the time of order.

The oven vents through a 10 inch I.D. flue collar located above the doorway. Our gas ovens are listed for direct venting through a power-ventilated, greaseduct-rated chimney or through a Listed Type 1 exhaust hood or one constructed in accordance with all relevant local and national codes. The oven should be vented in accordance with all relevant local and national codes, and in a manner acceptable to the authority having jurisdiction.





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



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