



BISTRO 4836 STONE HEARTH OVEN



Job Name	
Model	WS-BL-4836
Item#	

The Bistro 4836 oven features a door opening 24.5 inches wide x 7.5 inches high. The cooking area is 39 inches wide x 27 inches deep, resulting in a 5.8-square-foot cooking surface. A tensioned steel exoskeleton surrounding the hearth and dome perimeter ensure structural integrity and longevity. Wrapped in spun ceramic fiber insulation and requiring only a 1-inch side clearance to combustibles, the monolithic cast-ceramic hearth and monolithic dome rest on a black painted stand while the oven body is enclosed with stainless steel. The oven arrives completely assembled, ETL Listed, ready to install and is made in the USA.

Information about custom finishes, tools and accessories can be found online at: woodstone-corp.com.

HEARTH CAPACITY

8" pizzas: 8

10" pizzas: 6

12" pizzas: 4

16" pizzas: 2 Considered an operational challenge

Assuming 5-minute cook times, the approximate maximum hourly production capacity can be calculated by multiplying the above numbers by 12. Cook times will also vary depending on "style" of pizza.

FEATURES

- Compact Footprint
- Visible Flame
- Medium Production
- High Temp Cooking
- 3-5 Minute Pizzas

GUIDE TO MODEL NUMBERS

	Radiant Flame	Wood-Fired Only	Combination	Natural Gas	Liquid Propane
WS-BL-4836-RFG	X			-NG	-LP
WS-BL-4836-RFG-W	X		X	-NG	-LP
WS-BL-4836-W		X			

FUEL CONFIGURATIONS

GAS-FIRED ONLY: Configured to burn either natural gas (NG) or liquid propane (LP) *.

☐ RADIANT FLAME (RFG): Heated by an easily adjustable radiant flame (80,500 BTU /hr max. NG) located in the rear of the cooking chamber. User control ensures the ability to balance the oven's radiated top heat with that being conducted and radiated from the floor.

☐ WOOD-FIRED (W): Wood-fired only.

☐ COMBINATION (-W): Allows optional wood burning for ovens with gas burner configurations*.

*Gas type must be specified at time of order.



t. 360.650.1111
tf. 800.988.8103
f. 360.650.1166

Wood Stone Corporation
1801 W. Bakerview Rd.
Bellingham, WA 98226 USA
info@woodstone-corp.com
woodstone-corp.com

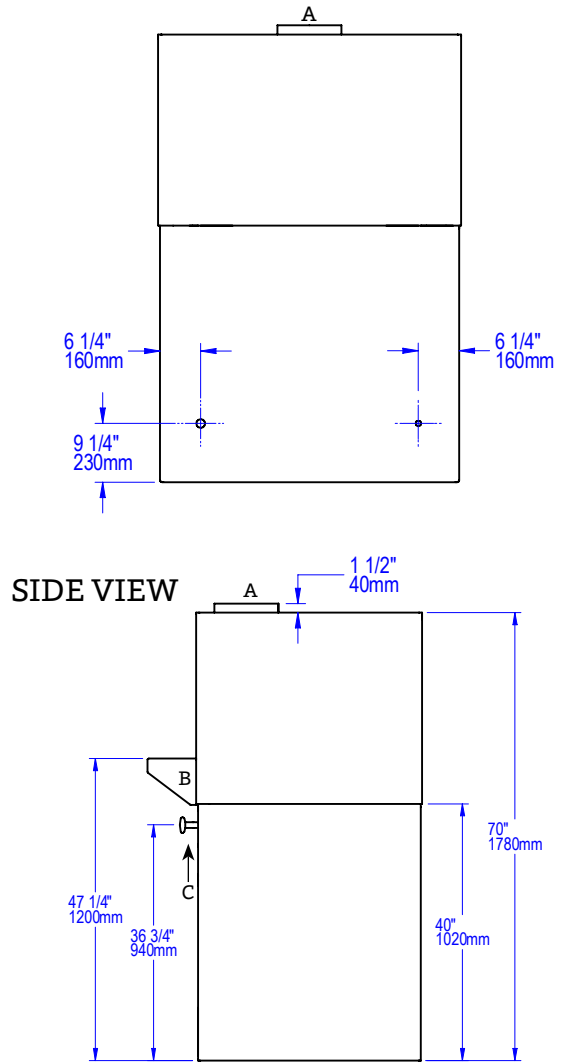
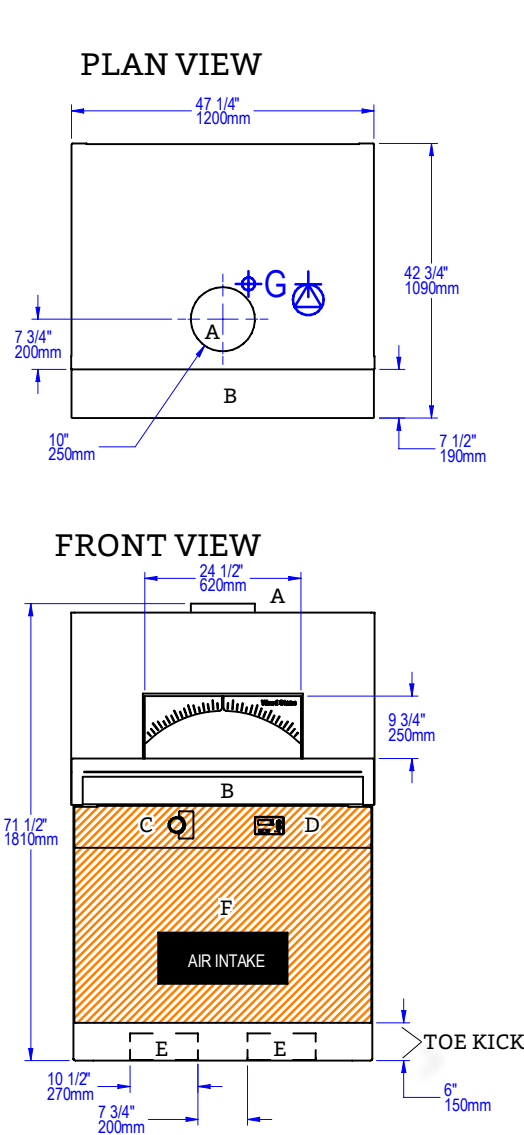
REVISED: JUN 2013

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



A	Flue Collar
B	Mantle
C	Flame Height Control Knob
D	Digital Controller
E	Forklift Pockets
	Electrical Connection
	Gas Connection
F	Service Panel or Optional Storage Box
	Must Be Left Removable for Service

Note: AIR INTAKE must be left open to allow for proper airflow.



UTILITIES SPECIFICATIONS

GAS
Gas-Fired, Wood-Fired or Combination

3/4 inch gas inlet (FNPT)
80,500 BTU/hr - Natural Gas (NG)
OR
68,000 BTU/hr - Propane (LP)

ELECTRICAL
Gas-Fired or Combination

120 VAC, 2 A, 50/60 Hz
All utility connections made on the back of the oven panel. Remove front or rear panel for access; use utility knockouts (provided) to route gas and electrical supplies.

VENTING INFORMATION

The Bistro 4836 has a 10-inch O.D. flue collar and can be direct connected to a power-ventilated, grease-rated chimney or can be vented with a Listed Type 1 exhaust hood, or one constructed in accordance with NFPA 96 and all relevant local and national codes. The oven must be vented in accordance with all relevant local and national codes, and in a manner acceptable to the authority having jurisdiction.

Unit Shipping Weight: 2,100 lbs.



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