



Facade Tutorial

BISTRO LINE

Incorporating your Wood Stone oven into a facade.

Wood Stone

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There are a virtually unlimited number of design possibilities available when integrating a Wood Stone oven into your kitchen. This booklet covers initial considerations, basic layouts and construction considerations to help you successfully incorporate your Wood Stone oven into a facade.



We recommend the following links for additional installation information:

- [Photo Gallery](#)
- [Wood Stone Facade Extensions](#)
- [Tools & Accessories – Hoods](#)
- [Custom Oven Finishes](#)
- [Unloading & Moving](#)
- [Installation Clearances](#)
- [Wood Stone Oven Venting](#)
- [Oven Venting Do's and Don'ts](#)
- [CAD and REVIT Libraries](#)
- [Installation and Operation Manuals](#)



Submit your installation and ventilation plans to your local authority having jurisdiction before proceeding.

Because of their rectangular shape, Bistro Line and Fire Deck Series ovens are often incorporated into a kitchen design by applying facade materials, such as tile, stone or brick, directly onto the oven exterior.

The shape of Mountain Series ovens makes them ideal for inclusion into a wide range of structural plans, including flat and curved walls, corners, cylinders and even free-form shapes.

To ensure a surprise-free facade installation with any model, the following questions should be addressed early in the design process:

1. VENTING & CLEARANCES

Is the oven going to be vented using the direct connect method, or with a Listed Type 1 Exhaust Hood? (See the [Oven Venting](#) section on the Wood Stone website or the Installation and Operation Manual for details about these two methods.) With either method, the facade design must allow for proper airflow and adequate clearances. With hood venting, the design will need to accommodate both the hood and the required clearance from the facade face to the hood overhang for filter removal.

2. THE FACADE SURROUND

Do you want to install a finish wall across the face of the oven or install the oven within an enclosure? Will you fabricate the connection between the oven and facade, or use optional Wood Stone facade extensions? An extensive assortment of facade extensions for Mountain Series ovens have been designed to substantially reduce on-site fabrication and installation time, taking the guesswork out of the construction process and helping to ensure a durable, safe installation. A wide array of doorway, storage box and service panel facade extensions can be seen on the [Mountain Series Facade Extensions](#) section on the Wood Stone website.

3. FACADE MATERIAL UNDERLAYMENT

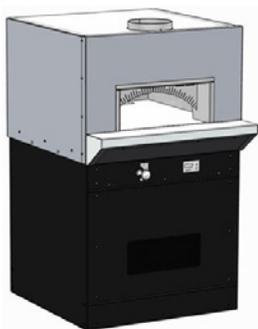
Do you want to install tile or stone directly to the oven? If so, a suitable non-combustible underlayment should be attached to the oven first. Will underlayment be installed on on site, or will the oven be ordered facade-ready? Facade-ready ovens come with the non-combustible cement board underlayment pre-installed and ready for immediate application of the facade materials. Proper allowances are made for combustion air clearances, and relevant components are extended to accommodate the depth of applied materials to create a clean finished look.

4. STUCCO-READY OVENS

For a traditional look, Mountain Series and Bistro Line ovens are available stucco-ready. The sheet metal oven body exterior is omitted, and instead the fully insulated oven body is covered with steel mesh, ready for field application of non-combustible stucco (by others). Stucco-ready ovens may be vented as a direct connect or installed under a Listed Type 1 Exhaust Hood.

bistro line

This tutorial covers facade installations on Bistro Line ovens. Illustrations are representative of all Bistro Line models. Notable specific model differences include multiple Flame Height Control Knobs on dual burner models and no Flame Height Control Knobs on wood-fired only models. The oven used as the example in this tutorial is a standard Bistro WS-BL-4343-RFG oven. Specification Sheets, CAD symbols and Revit Libraries for all Bistro Line ovens can be found in the [Downloads](#) section on the Wood Stone website.



THE BASE OVEN

Mounted on a steel stand with a black powder coat finish, the Bistro ovens are available in stainless steel (standard), color powder coat, galvanized steel, as well as facade-ready. Optionally, on facade-ready ovens, non-combustible cement board is installed at the factory, ready for installation of the facade material.

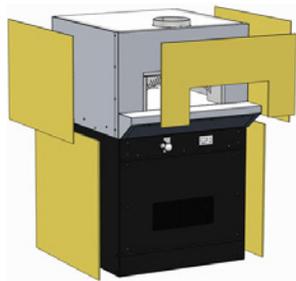
Step 1. NON-COMBUSTIBLE UNDERLAYMENT

To prepare the oven for the installation of non-combustible facade materials such as tile, stone or brick, a non-combustible base must first be installed. **This can be accomplished one of two ways:**

Option 1: On-Site Underlayment Installation

With this option, the oven would be ordered in stainless or galvanized steel. Non-combustible cement board underlayment can be installed on this surface.

Cement board, cut-to-size (taking care to avoid covering any critical operational or service access areas), must be glued and screwed into the steel underlayment. The adhesive must be appropriate for high-temperature environments; pre-drilling is required for stainless steel ovens; countersinking is required for all screws.



Option 2: Factory-Installed Underlayment

With the facade-ready option, non-combustible cement board is installed at the factory, ready for the application of facade materials. An extended stainless steel lip around the doorway creates a clean edge between the oven and facade material. The standard facade-ready configuration is front-only. Facade-ready sides are available as an additional option. Please specify at time of order.



Step 2. ADD FACADE MATERIAL

The facade can be finished with any non-combustible decorative material that can be affixed to the oven surface, including tile, stone or brick. It is always advisable to consult with the appropriate authority having jurisdiction before proceeding, as there may be regulations regarding the suitability of various materials. Temperatures above the oven doorway can reach 200 °F. Select materials and adhesives suitable for that temperature.

The Flame Height Control Knob is required to operate the oven. It must be fully accessible after all finishing is completed.

If the Service Panel is covered, the facade must allow for the same amount of air intake area as is supplied by the perforated, factory-provided Service Panel. The Service Panel must be removable and provide the same area of access as the supplied panel. All service and maintenance to the oven occurs from beneath the oven—the Service Panel is the **ONLY** access to the area beneath the oven.





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