



WS-BL-4836-RFG-R model shown.

HEARTH CAPACITY

| | |
|-------------|---|
| 8" pizzas: | 8 |
| 10" pizzas: | 6 |
| 12" pizzas: | 4 |
| 16" pizzas: | 1-2 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
- Low to Medium Production
- High-Temp Cooking
- 3-5 Minute Pizzas
- Left or Right Flame Standard

GUIDE TO MODEL NUMBERS

| | | | |
|----------------|---------------|-------------|----------------|
| WS-BL-4836-RFG | X | -NG | -LP |
| | Radiant Flame | Natural Gas | Liquid Propane |

| | |
|----------|------------|
| 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 32 inches wide x 26 inches deep, resulting in a 5.8-square-foot cooking surface. A tensioned steel exoskeleton surrounding the hearth and dome perimeter ensures 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 powder coat steel stand while the oven body is enclosed with stainless steel.

For maximum pizza production in this footprint, a left or right side flame is optimal.

The oven arrives completely assembled. However, using the optional Lifting System, the oven can be partially disassembled to fit through a 32-inch doorway—see the Installation and Operation Manual for details. It is 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.

FUEL CONFIGURATIONS

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

Note: Wood burning is not an option with this model.

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

*Gas type must be specified at time of order.



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REVISED: SPRING 2017, r03

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



Cancer and Reproductive Harm - www.P65Warnings.ca.gov

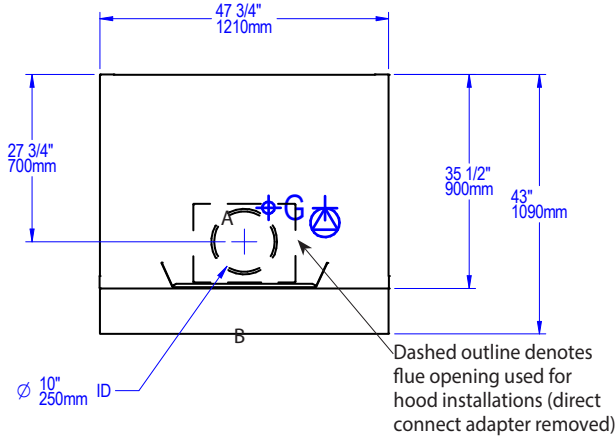


BISTRO 4836

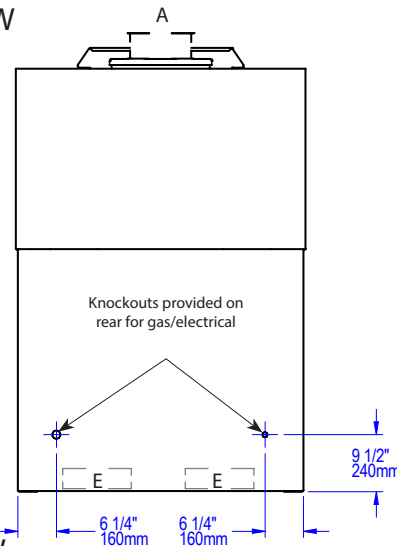
STONE HEARTH OVEN • WS-BL-4836

| | |
|---|---|
| A | Flue Collar |
| B | Mantle |
| C | Flame Height Control Knob |
| D | Digital Controller |
| E | Forklift Here |
| | Electrical Connection |
| F | Service Panel or Optional Storage Box |
| | Gas Connection |
| | Must Be Left Removable for Service |
| | AIR INTAKE: Do Not Facade or Cover Over |

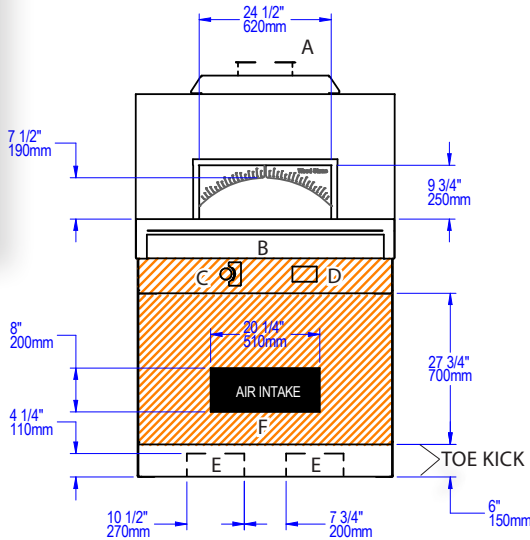
PLAN VIEW



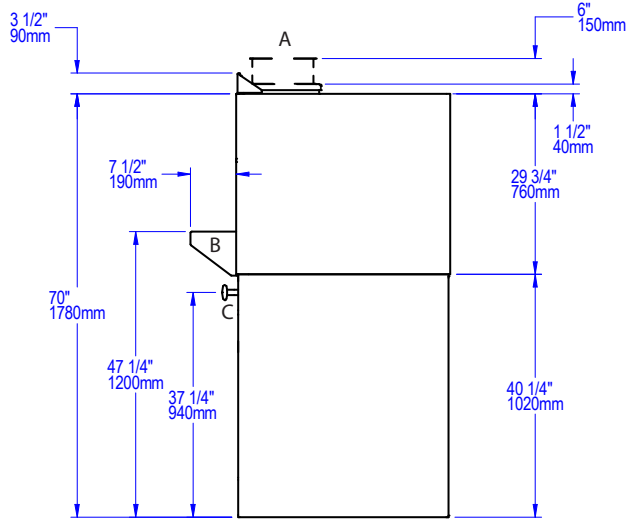
REAR VIEW



FRONT VIEW



SIDE VIEW



UTILITIES SPECIFICATIONS

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

ELECTRICAL
 Gas-Fired
 120 VAC, 2 A, 60 Hz
 Connection made on the back of the oven control box. Remove front 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.

Ship Weight: 1,850 lbs / 839 kg



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