

## Understanding a Standard Wood Stone Model Number

A Wood Stone model number consists of a product code followed by a string of codes, separated by dashes, representing the options selected for the product

- Options are organized into Option Groups. Within a model number, Option Groups appear in the following order:  
Product Series—Size/Quantity—Burner Type—Position—Configuration—Fuel Type.
- Because not all options are appropriate for all products, and not all possible options are ordered, model numbers may not have all Option Group positions filled. Examples at the bottom of the page show how the length of model numbers can vary within the Wood Stone model numbering system.
- The first example illustrates a model number with an option filling each position.
- Other possible options within the Option Group are listed below its position.

### Deconstructing a model number

WS – FD – 8645 – RFG – LR – DF – NG

Wood Stone	Fire Deck (Product Series)	86" w x 45" d (Size / Quantity)	Radiant Flame Gas (Burner Type)	Left and Right Side (Position)	Decorative Flame (Configuration)	Natural Gas (Fuel Type)
All model numbers begin with "WS"	The base product—an oven, rotisserie, broiler, plancha or other commercial kitchen products.	This number reflects dimension or the number of variable components, such as spits on a rotisserie.	For gas products, this code specifies which burner types are installed. Multiple types are often possible in a single product.	Letters indicating location and number of variably positioned components—typically burners.	Options added to the base product. (Not all options are appropriate to all products.)	Gas and/or solid fuel types. In many products, solid and gas fuel sources are available in a single product.

### Option Groups

#### Product Series

- BL:** Bistro Line
- BRO:** Barrel Roasting Oven
- CBO:** Charcoal Broiler Oven  
(Josper by Wood Stone)
- CS:** Custom Series
- DO:** Duck Oven
- DS:** Designer Series
- FD:** Fire Deck
- GFR:** Gas-Fired Rotisserie  
(Cascade)
- GFT:** Gas-Fired Tandoor
- GP:** Gas Plancha
- GVR:** Gas-Fired Vertical Rotisserie  
(Whatcom)
- MS:** Mountain Series  
(-4 Mt. Chuckanut 4')  
(-5 Mt. Adams 5')  
(-6 Mt. Baker 6')  
(-7 Mt. Ranier 7')
- PL:** Plancha
- SFB:** Solid Fuel Broiler  
(Mt. St. Helens)
- SFB-DB:** Solid Fuel Broiler Deep Box  
(Mt. Shuksan)
- SFR(-N):** Solid Fuel Rotisserie  
(Mt. Olympus)
- SSR:** Single Spit Rotisserie  
(Okanogan)
- ST:** Suite

#### Burner Type

- RFG:** Radiant Flame Gas
- IR:** Infrared Burner

#### Position

- L, R, LL, RR, LR:** Left or Right Burner Position (multiple letters = multiple burners)
- B:** Back
- L:** Left
- M:** Middle
- R:** Right

#### Configuration

- C:** Convertible to Gas
- CT:** Countertop
- CUS:** Custom
- DB:** Deep Box
- DD:** Double Doors
- DF:** Decorative Flame
- DI:** Drop-In
- FF:** Faceable Front
- GG:** Gas Gas (RFG+IR)
- MB:** Montague Broiler
- MTL:** Metal
- NAP:** Naples Style
- OCT:** Octagonal
- ROB:** Robata Shelf
- RND:** Round
- S:** Stucco
- SQR:** Square
- TR:** Trailered Model
- TS:** Tray Support
- V:** Viewing Window

#### Fuel Type

- CL:** Coal
- W:** Wood
- HLP:** Hot Propane Gas
- LP:** Liquid Propane
- NG:** Natural Gas

### More examples

#### WS-SFB-45

Wood Stone Mt. St. Helens charbroiler, 45" in width.

#### WS-DS-7248-RFG-BB-MB-L-NG

Wood Stone Gas Designer Series oven, with 2 radiant flame burners in the back, a Montague Broiler on the left side, burning Natural Gas.

#### WS-GFR-6-MB-LP

Wood Stone Gas Fired Rotisserie, the Cascade, with 6 spits, a Montague Broiler, burning Propane.