

# WOOD STONE OVEN FAQs

[bit.ly/WSOvensFAQs](http://bit.ly/WSOvensFAQs)



## HOW MUCH GAS DOES A WOOD STONE OVEN USE?

The gas usage will vary greatly depending on your oven model, fuel type, usage, and even what you are cooking. However, as a reference point, a WS-MH-5-RFG-IR using natural gas rated at 188,000 BTU/hr (1.88therms/hr) with a temperature range of 550F-600F (285C-315C), with two hours of heat up time and four hours of cooking, might average around 675,000 BTU daily (6.75 therms/day or 1.125 therms/hr). For more detailed information, follow this link that explains the [Average Gas Consumption vs Gas Utility Requirements](#).

## WHAT SETS WOOD STONE APART FROM THE COMPETITION (AND WHY DOES IT COST MORE)?

For a detailed explanation of what make Wood Stone special, please view our [Points of Difference](#).

## HOW DO I CLEAN MY OVEN?

Wood Stone ovens are typically operated at temperatures which preclude the need for cleaning of the interior walls and ceiling (the dome) of the oven. If, however, you routinely operate the oven at floor temperatures lower than 450 °F, you may notice a buildup on the interior walls and/or ceiling of the oven. If this is the case, view our [Periodic Thermal Cleaning](#) to clean the oven.

## MY OVEN HAS A CRACK - IS THIS NORMAL?

Almost all Wood Stone ovens will develop a crazing crack over time. These are the natural result of expansion and contraction of the ceramic dome and floor as it heats and cools, and is completely normal. For more information, view our [Cracks in Ovens](#) page.

## WHAT FACADE/FINISH OPTIONS ARE AVAILABLE?

If you can dream it, you can do it! View our [installation photo gallery](#) to see possibilities. Wood Stone has a variety of standard and [custom finishing options](#), and can also provide [Facade Extensions](#) for our Mountain Series ovens to help out. You can also view our [Facade Tutorials](#).

## WHAT ARE THE VENTING REQUIREMENTS FOR YOUR OVENS? DO THEY NEED HOODS?

Most Wood Stone ovens can be vented with either a Type 1 hood or by direct connection of a grease duct – the final determination of what is allowed will be made by the local authority having jurisdiction, so please submit venting plans for approval before installation. For more specific info on venting, see the [Installation and Operation Manual](#) for your specific model.

## HOW ARE YOUR OVENS INSULATED? WHAT ARE THE REQUIRED INSTALLATION CLEARANCES?

Wood Stone uses a combination of rigid ceramic and spun ceramic fiber insulation – these advanced materials allow us to have a much lower clearance to combustibles than competitors' ovens. Most Wood Stone equipment requires only 1" side clearance to combustibles, and 0" to non-combustibles. For more detailed information on a specific piece of equipment, consult that unit's [Installation and Operations Manual](#).

## CAN THE OVEN FIT THROUGH A STANDARD DOORWAY? WHAT OPTIONS ARE AVAILABLE FOR INSTALLATION?

Wood Stone has come up with many creative solutions for installation over the years. For more info, see our [Installations Solutions](#) page.

## WHAT DO I NEED TO DO WHEN STARTING THE OVEN FOR THE FIRST TIME?

Initial Start Up procedure can vary for each piece of equipment. For detailed information, please consult your unit's [Installation and Operations Manual](#).

## WHAT OTHER THINGS CAN THE OVEN COOK BESIDES PIZZA?

Wood Stone ovens are very versatile and can be used for a variety of applications – for more info and ideas, see our [recipe section](#) or [this video](#) or [this video](#).

## HOW MUCH DOES THE OVEN WEIGH? HOW DOES IT DISTRIBUTE ITS WEIGHT?

Information about oven weights and load distribution can be found on each specific oven model's Downloads & Resources tab. Start [here](#) to find your specific model. Select an oven series or line, then select a specific model at the bottom of the page. From there, select the "Downloads and Resources" tab and select the Oven Load and Footprint link.

## CAN I PUT A WOOD STONE OVEN IN MY HOME?

Certainly! Many customers have loved Wood Stone so much, they had to have one for the home. To that end, we have created a line of ovens for residential use – [Wood Stone Home](#).

# INSTALLATION FAQs

[woodstone-corp.com/oven-design-installation/#FAQs](http://woodstone-corp.com/oven-design-installation/#FAQs)



## WHERE DO I START LEARNING ABOUT INSTALLING A WOOD STONE?

The most comprehensive information regarding installation can be found in the [Installation and Operation Manuals](#) for each piece of equipment, available at [woodstone-corp.com](http://woodstone-corp.com).

## HOW DO THESE OVENS SHIP?

View our [Freight Weights & Dimensions](#) page to get the important details a freight company will need for shipping a Wood Stone oven by land, air, or sea. Then read [Unloading & Moving](#) to learn how to handle the ovens once they arrive.

## THAT'S A BIG OVEN. HOW DO I FIT IT IN THE DOOR?

Have concerns about fitting your oven in the door? *We have solutions!* [Contact Us](#) for recommendations..

## I'M READY TO ARRANGE THE GAS PLUMBING AND THE ELECTRICAL, WHAT DO I NEED TO KNOW?

View the [Electrical](#) page, then download the [Installation and Operation Manual](#) for your particular oven.

## MY HVAC GUY IS ON THE PHONE," OR "MY INSPECTOR HAS NEVER WORKED WITH A RESTAURANT WITH ONE OF THESE OVENS BEFORE.

It is easier than it looks. You will want to start by getting everyone working on this project on the same page, literally and figuratively. Share the [Venting Guidelines](#) page with contractors and inspectors and make sure your installers read the [Dos and Don'ts of Oven Venting](#).

## WHAT ARE THE CLEARANCES ON YOUR OVEN, AND WHAT'S THE FOOTPRINT?

Please see the [Clearances](#) and our [Facade Tutorials](#) for clearance details. For sizing information, refer to the individual oven specs in our [Product Catalog](#), and for other details, please download and review the appropriate [Installation and Operation Manual](#).

## THE OVEN'S IN PLACE, VENTED, AND PLUMBED. HOW DO I BUILD A DECORATIVE FACADE?

Our [Facade Tutorials](#) are the place to start. These tutorials will walk you through "typical" installations. After you've got a feel for the basics check out our [installation photo galleries on Flickr](#) to see variations on the theme.

## IT'S EARLY IN THE GAME, I HAVEN'T ORDERED MY OVEN YET. WHAT PIECES CAN I INCLUDE WITH MY OVEN TO MAKE THIS INSTALLATION EASIER?

So here's the sales pitch... after selling and supporting over 17,000 ovens around the world, we've come up with some great accessories that aid the installation process and can save you time and money. We call them [Facade Extensions](#) and they can be used with flat walls, corner placements, or stand alone cylinder or "silo" installations.



Call a Wood Stone Oven Advisor: **800.988.8103**

