

WOOD STONE

FOR THE HOME • BISTRO 4343



MODEL OPTIONS

Gas-Fired Only:

Natural Gas: WS-BH-4343-**RFG-NG**

Liquid Propane: WS-BH-4343-**RFG-LP**

please note: gas type (NG) or (LP) must be specified at time of order

Wood-Fired Only: WS-BH-4343-**W**

Combination: WS-BH-4343-**RFG-W-(NG or LP)**

STONE HEARTH CAPACITY

8" pizza: 8

10" pizza: 6

12" pizza: 3-4

OPTIONAL ACCESSORIES

- Stainless Steel Oven Tool Set & Tool Hanger
- Variable Speed Exhaust Fan
- Tempered Glass Doors
- Granite Mantel
- Stainless Steel Storage Box
- Wood Burning Option

Air Quality Restrictions and Wood Burning Regulations.

Our wood-fired ovens and gas/wood combination ovens are usually classified as wood burning (solid fuel) cooking equipment and are often exempt from wood burning restrictions that pertain to wood stoves and other wood-fired heating appliances. If there are wood burning restrictions in your area, please check with the appropriate local and state air quality agencies to determine what, if any, restrictions may apply to solid fuel burning cooking equipment. For areas where wood burning is restricted, our gas-fired ovens are an exceptional alternative.

FEATURES

- Standard door opening: 24.5 inches wide x 9.75 inches high
- 6.4 square feet of cooking surface which allows for the preparation of an array of foods—perfect for entertaining
- Comes standard with a programmable heat-up timer allowing you to set the oven to turn on so it is automatically up to temperature when you are ready to cook
- Monolithic ceramic floor and monolithic dome provide greater strength and more even heat distribution (compared to tile floors and multi-piece domes)
- Ceramic interior is heated by an adjustable radiant flame burner in the back of the oven which provides a powerful and attractive yellow flame
- Appliance body and control panel are enclosed with stainless steel and the service panel and toe kick are made of stainless steel. The unit is supported by a black, heavy-duty steel stand
- Only 1-inch side and back clearance to combustible building materials required
- ETL Listed for residential indoor or outdoor installation
- Comes standard with stainless steel mantel and log set
- Made in the USA
- Indoor or Outdoor Installation

The oven arrives assembled and ready for installation. For ease of installation the oven can be disassembled to fit through 32-inch openings. Facade by others.



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

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

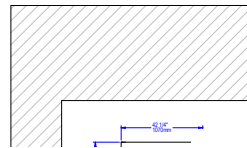
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plan view

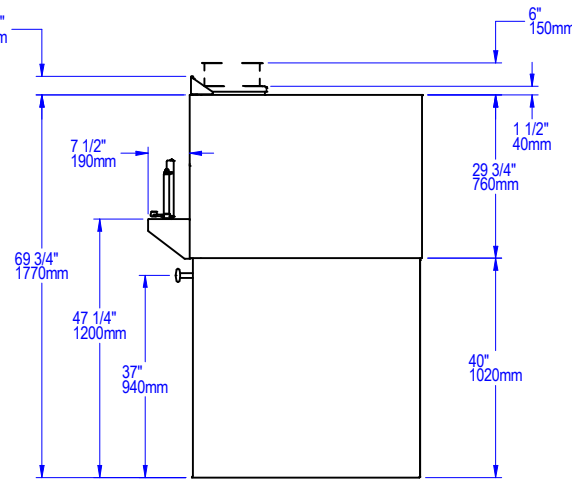
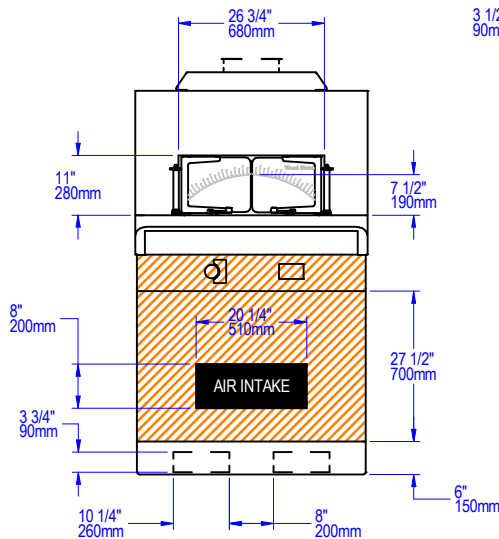
rear view



a	flue collar
b	mantel
c	flame height control knob
d	digital timer
e	control panel
MUST BE LEFT REMOVABLE FOR SERVICE	
<p>please note: either the air intake panel OR the perforation on the toe kick needs to be left open (do not cover/ facade over) to allow for proper airflow.</p>	

front view

side view



UTILITIES ⚡

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

ELECTRICAL ⚡

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

VENTING

This BH appliance vents through an 10-inch O.D. flue collar located above the doorway. Direct connect to a Listed building heating appliance chimney, also Listed as a grease duct, or a grease duct constructed in accordance with NFPA 96 and all relevant local and national codes, and in a manner acceptable to the authority having jurisdiction. Most installations will require an exhaust fan. See the installation manual for details.

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unit shipping weight: 2,100 lbs

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