

Installation and Operation Manual

Professional Series

Wood Fired Grill

Stand Mounted and Countertop Models



PROFESSIONAL SERIES GRILL

WS-PWG-5426



enhance your

food, home & lifestyle

with a Wood Stone Home Appliance

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Wood Stone Corporation

1801 W. Bakerview Rd.
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Doc no: M0325.00

Rev. November 2020





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INSTALLATION AND OPERATION MANUAL FOR THE WOOD STONE PROFESSIONAL SERIES GRILL

STONE-FIRED COOKING EQUIPMENT

WOOD FIRED GRILL

INCLUDING COUNTERTOP MODELS

ADDITIONAL MANUAL COPIES AVAILABLE UPON REQUEST



Shown with optional Stainless Steel
Shelves and Sauce Pan Racks.

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INSTALLATION AND OPERATING INSTRUCTIONS FOR THE WOOD STONE MODEL WS-PWG PROFESSIONAL SERIES GRILL INCLUDING COUNTERTOP MODELS

RETAIN THIS MANUAL FOR FUTURE REFERENCE

Additional copies of this manual at woodstone-corp.com.

For prompt responses to service/maintenance questions, call us at 1-800-988-8103.

READ ALL INSTRUCTIONS BEFORE INSTALLING AND USING THIS APPLIANCE

Please read this entire manual before you install the appliance. Failure to follow instructions may result in property damage, bodily injury or even death. Contact your local building or fire officials about restrictions and installation inspection in your area.

THIS APPLIANCE AND INSTRUCTIONS ARE INTENDED FOR RESIDENTIAL USE ONLY. THE INFORMATION IN THIS MANUAL IS NOT APPLICABLE TO COMMERCIAL FOOD SERVICE APPLICATIONS. PLEASE CONTACT WOOD STONE FOR INFORMATION REGARDING COMMERCIAL SOLID FUEL COOKING EQUIPMENT.

WHEN THIS APPLIANCE IS NOT PROPERLY INSTALLED, A FIRE MAY RESULT. TO REDUCE THE RISK OF FIRE, FOLLOW THE INSTALLATION INSTRUCTIONS. IT IS RECOMMENDED THAT THIS APPLIANCE BE INSTALLED, MAINTAINED AND SERVICED BY AUTHORIZED PROFESSIONALS.

WARNING: Improper installation, adjustment, alteration, service or maintenance can result in property damage, injury or death. Read the installation, operation and maintenance instructions thoroughly before installing or servicing this equipment.

AVERTISSEMENT: L'installation, le réglage, la modification, la réparation ou l'entretien incorrect de cet appareil peut causer des dommages matériels, de blessures ou la mort. Lire attentivement les instructions d'installation, de fonctionnement et d'entretien avant de procéder à son installation ou entretien.

FOR YOUR SAFETY: Do not store or use gasoline or other flammable vapors or liquids in the vicinity of this or any other appliance.

POUR VOTRE SÉCURITÉ: Ne pas entreposer ni utiliser d'essence ou d'autres vapeurs de liquides inflammables ou des liquides dans les environs de ce ou de tout autre appareil.

CAUTION: Never use gasoline, gasoline-type lantern fuel, kerosene, charcoal lighter fluid or similar liquids to start or freshen up a fire in this appliance. Keep all such liquids well away from this appliance when in use. **DO NOT USE PRODUCTS NOT SPECIFIED FOR USE WITH THIS APPLIANCE. USE SOLID WOOD FUEL ONLY.**

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A MAJOR CAUSE OF APPLIANCE RELATED FIRES IS A FAILURE TO MAINTAIN REQUIRED CLEARANCES TO COMBUSTIBLE MATERIAL. IT IS OF UTMOST IMPORTANCE THAT THIS APPLIANCE BE INSTALLED ONLY IN ACCORDANCE WITH THESE INSTRUCTIONS.

CAUTIONS:

- (i) DO NOT INSTALL IN A MOBILE HOME.
- (ii) DO NOT CONNECT TO USE IN CONJUNCTION WITH ANY AIR DISTRIBUTION DUCTWORK UNLESS SPECIFICALLY APPROVED FOR SUCH INSTALLATIONS.
- (iii) DO NOT USE CHEMICALS OR FLUIDS TO START THE FIRE
- (iv) DO NOT BURN GARBAGE OR FLAMMABLE FLUIDS SUCH AS GASOLINE, NAPHTHA OR ENGINE OIL.
- (v) HOT WHILE IN OPERATION. KEEP CHILDREN, CLOTHING AND FURNITURE AWAY. CONTACT MAY CAUSE SKIN BURNS.

Always keep the area under and around this appliance free and clear of any and all combustible materials. Wood and charcoal fuel should be stored in accordance with the Standard for Ventilation Control of Fire Protection of Commercial Cooking Operations, NFPA 96, and local authorities having jurisdiction.

FOR RESIDENTIAL USE. TO BE INSTALLED ONLY OUTDOORS. CLEARANCES TO COMBUSTIBLES MUST BE MAINTAINED. TO AVOID RISK OF FIRE, ANY COMBUSTIBLE STRUCTURE ABOVE THE GRILL MUST BE PROTECTED.

CAUTION – the grill is extremely hot when in use. Install the unit in such a manner that it is away from high traffic areas where it can be inadvertently touched by people passing by.

Do not allow children to play with or operate the appliance.

- Never locate the grill under an unprotected roof or overhang, up against a combustible structure, in an enclosed, building, garage, shed or other such enclosed area.
- Never locate the grill under unprotected combustible construction.

Solid Fuel Storage:

Wood and charcoal may be stored beneath the grill on cabinet equipped models. Otherwise, wood and charcoal should be stored at least 5 ft. away from the grill.

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DO NOT INSTALL THIS APPLIANCE INDOORS

Please read this entire manual before you install the appliance. Failure to follow instructions may result in property damage, bodily injury or even death. Contact your local building or fire officials about restrictions and installation inspection in your area. All installations subject to the approval of the local authority having jurisdiction.

When using the appliance out in the open, beware that sparks and embers can become airborne in the course of operating the appliance. To avoid risk of fire, only operate the appliance in a safe area where sparks or embers cannot land on vegetation, other flammable materials, or structures. Never use this appliance when a burn ban is in effect, and always observe any burning restrictions that may be in place in your area. Use common sense and be extremely cautious when conditions are dry and/or windy. If installing in an area prone to wind, it is highly recommended that a non-combustible wind screen be constructed to minimize the effects of the wind while using the appliance. Keep a fire extinguisher in an easily accessible location near the appliance. This unit must be installed and used in accordance with all applicable local codes and regulations. Install only on a non-combustible surface extending 36 inches in all directions beyond the grill. Clearance to all combustible materials from front, sides and back of the grill is 36 inches. The grill must be installed on a solid level surface, capable of safely supporting the weight of the grill.

INSTALLATION IN A ROOFED AREA

If installed within an outdoor structure incorporating a roof, a suitable, non-combustible means of capturing the heat and smoke from the grill and exhausting it safely above the roof structure is required. The venting system must be suitable for high temperature solid fuel applications. It may also require a fan suitable for high temperature solid fuel applications. The venting system must include an approved spark arrestor device at the outlet above the roof. The venting system will typically incorporate a metal corrosion resistant hood suitable for high temperatures and overhanging all sides of the appliance sufficiently to capture the smoke and heat coming off of the appliance. The appliance may also be placed within a masonry structure designed to capture the heat and smoke and incorporating a chimney to discharge the exhaust safely above the roof structure. The venting system must be designed and installed by a qualified installer/contractor. We recommend you consult with a fireplace or HVAC professional experienced with solid fuel applications. The venting system must be designed, installed and maintained in accordance with all applicable local codes and regulations. In the absence of local codes, relevant National Codes shall be referred to.

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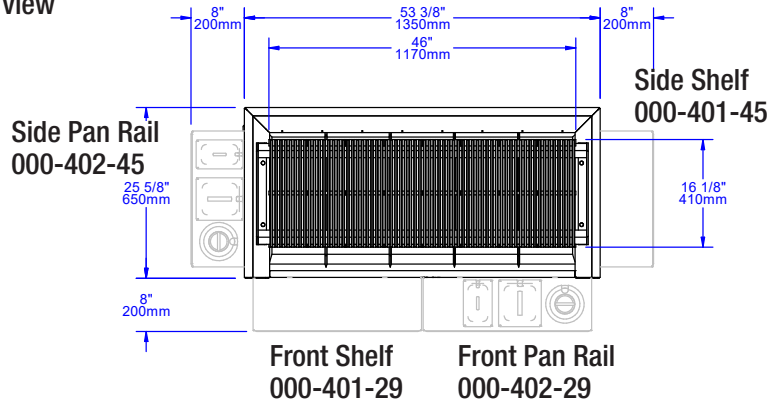


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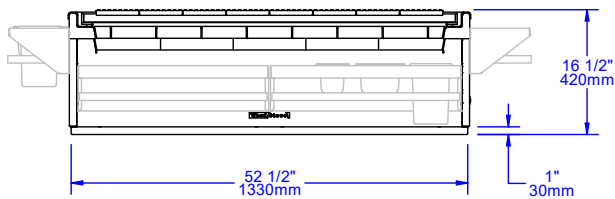
Plan view



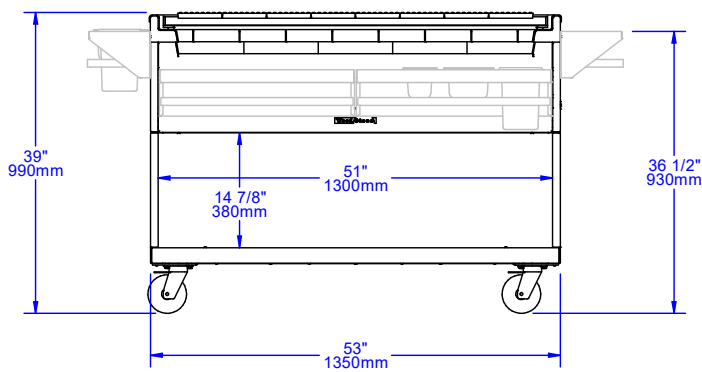
Shown with standard grill rack.

Model	Width	6x16"	Ship Wgt (lbs)
PWG-5426	54"	8	1,100
PWG-5426-CT	54" (1372mm)	8	900

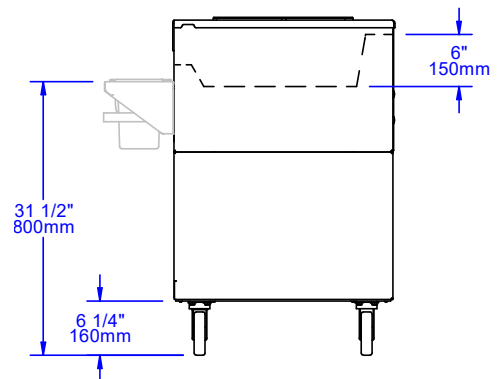
Front view -CT



Front view



Side view



Actual unit weight: 845 lbs.

Approx ship weight: 1,045 lbs

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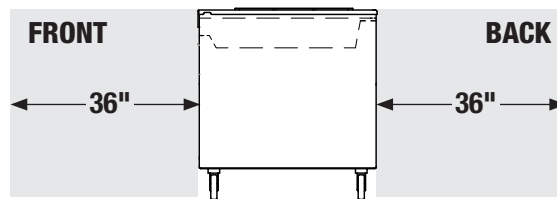
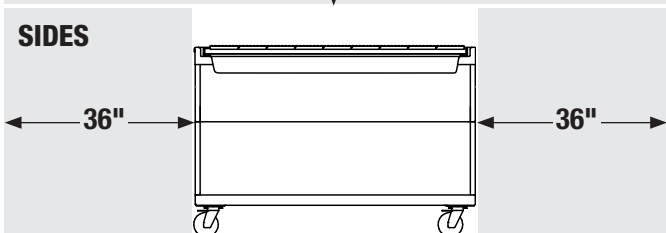
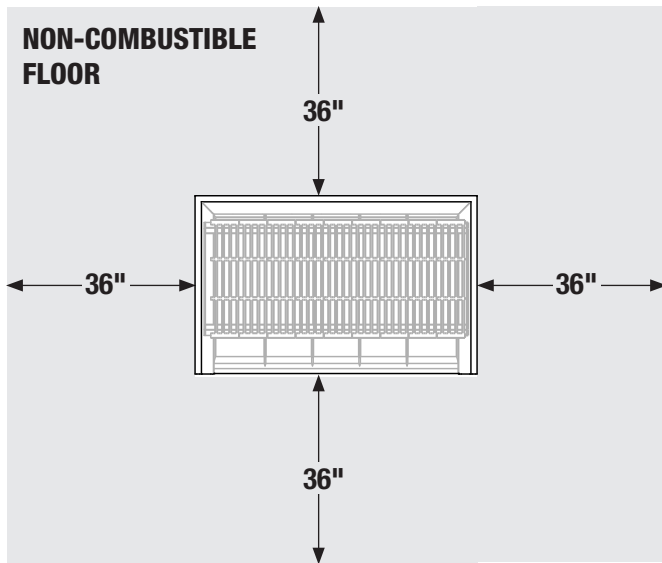
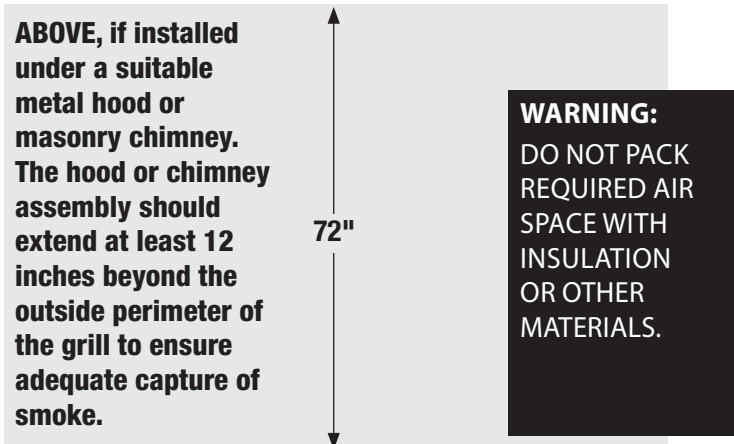


INSTALLATION CLEARANCES

Floor: For use on only on noncombustible floors (installér sur un plancher incombustible seulement). The Professional Series Grill must be installed on a non-combustible floor extending 3 ft. in all directions from the appliance or one provided with a non-combustible covering acceptable to the authority having jurisdiction.

A MAJOR CAUSE OF APPLIANCE RELATED FIRES IS A FAILURE TO MAINTAIN REQUIRED CLEARANCES TO COMBUSTIBLE MATERIAL. IT IS OF UTMOST IMPORTANCE THAT THIS APPLIANCE BE INSTALLED ONLY IN ACCORDANCE WITH THESE INSTRUCTIONS.

<p>MINIMUM CLEARANCES TO COMBUSTIBLE CONSTRUCTION</p>	<p>SIDES, FRONT & BACK: 36" ABOVE: 72", IF INSTALLED UNDER A SUITABLE METAL HOOD OR MASONRY CHIMNEY. SEE PG. 6 FOR INSTALLATION IN A ROOFED AREA.</p>
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*Examples of non-combustible construction include: metal stud wall faced with cement board with a tile or metal finish; cement block with tile or metal finish.

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UNLOADING THE PROFESSIONAL SERIES GRILL

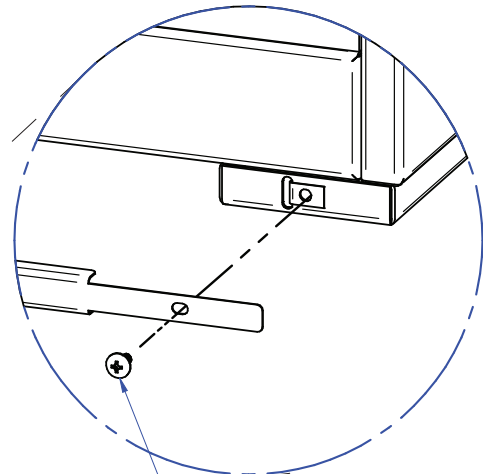
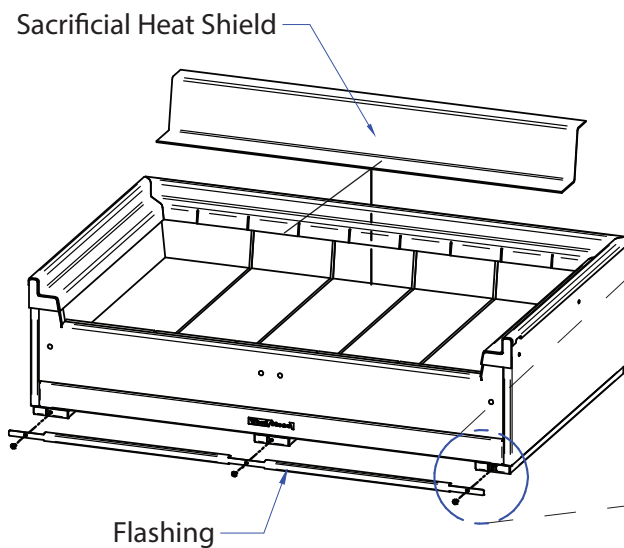
Under no circumstances should manual unloading be attempted. If a receiving dock is available, a pallet jack should be sufficient to remove the crated unit from the delivery truck. The use of a forklift (2,000 lb.) is suggested when moving the unit from the delivery truck to ground level.

SACRIFICIAL HEAT SHIELD

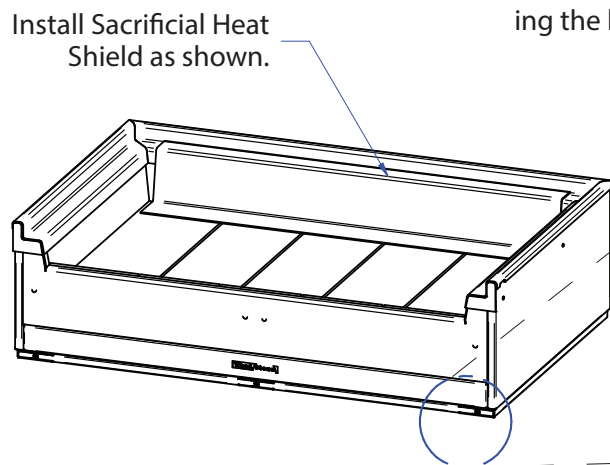
Install at rear of firebox.

FLASHING (COUNTERTOP MODELS ONLY)

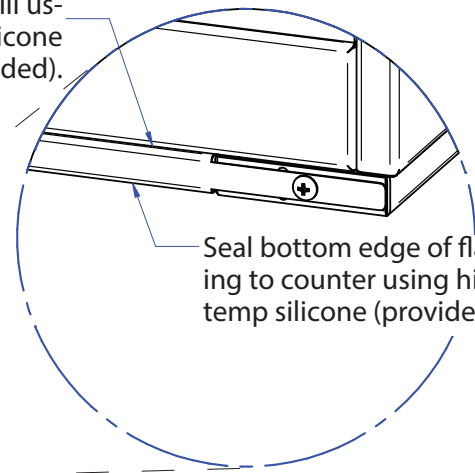
Follow instructions below.



Using the hardware provided, install the stainless steel flashing to the front and back of the grill.



Seal any gap between the flashing and the grill using the high-temp silicone (provided).



Seal bottom edge of flashing to counter using high-temp silicone (provided).

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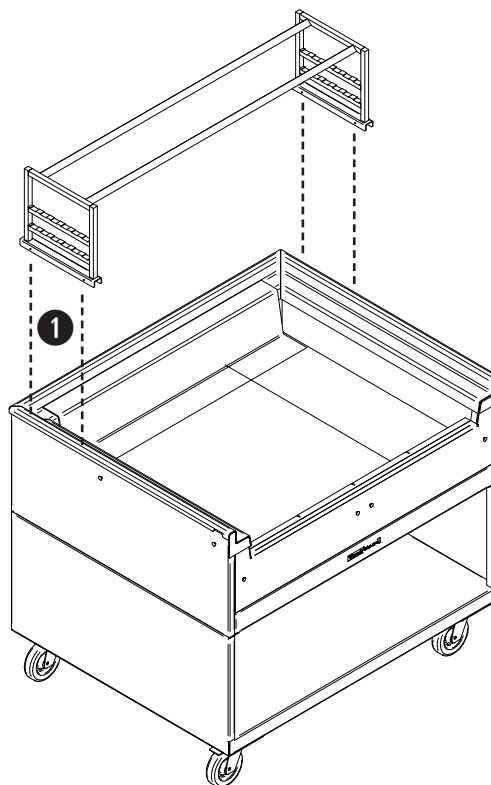




PLACE OPTIONAL BROILER SHELF STAND ONTO GRILL

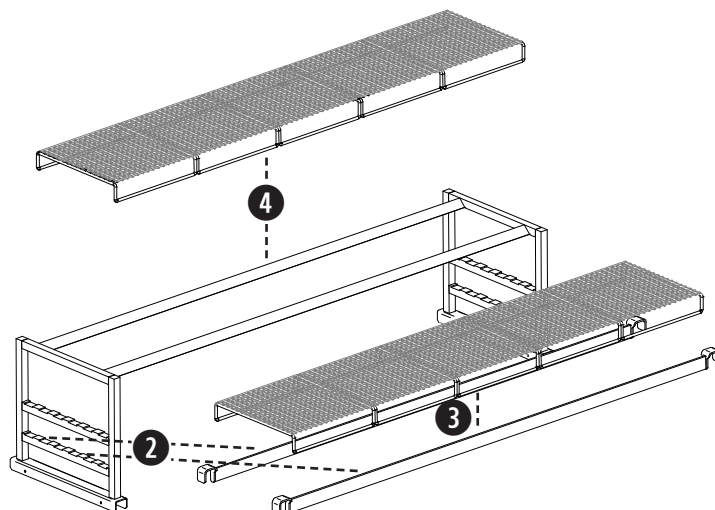
1. The optional Broiler Shelf Stand is lowered onto the Professional Series Grill so that the legs slide over the side walls.

The broiler shelf must be removed to install the stainless steel rain cover. Allow shelf to cool before removing.



INSTALL RACKS ONTO STAND

2. Place the Wire Cooking Rack Supports onto the upper or lower bottom supports.
3. Place the lower Wire Cooking Racks onto the bottom supports.
4. Place the upper Wire Cooking Racks onto the top supports.



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WOOD

Use only well seasoned hardwood to fuel the grill. The wood should have a moisture content of less than 20%. For best results, pieces should be split so that the diameter does not exceed 5 inches. See Wood Stone's FUEL-WOOD FACTS section at the end of this manual.

CAUTION: NEVER USE GASOLINE, GASOLINE-TYPE LANTERN FUEL, KEROSENE, CHARCOAL LIGHTER FLUID OR SIMILAR LIQUIDS TO START OR FRESHEN-UP A FIRE IN THIS APPLIANCE. KEEP ALL SUCH LIQUIDS WELL AWAY FROM THE APPLIANCE WHEN IN USE.

WOOD STORAGE

Wood should be stored and handled in accordance with the recommendations outlined in NFPA 96.

DISPOSAL OF ASHES

Ashes should be placed in a metal container with a tight-fitting lid. The closed container of ashes should be placed on a non-combustible floor or on the ground, well away from the combustible materials, pending final disposal. When the ashes are disposed by burial in soil or otherwise locally dispersed, they should be retained in the closed container until all cinders have thoroughly cooled.

The optional Wood Stone's Dual Compartment Ash Dolly is available through your dealer or by calling Wood Stone direct at 800.578.6836. The specification sheet may be viewed on the Wood Stone website under Tools & Accessories.



RAIN COVER

The Professional Series Grill is an open-top grill. Do not attempt to operate the grill with the rain cover in place. Remove all fuel and hot coals before placing the cover on the unit after use. Unit must be cool before installing cover.

CAUTION: If cover is placed on the unit while in use, or with burning coals it can get hot enough to cause serious burns.



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It is necessary to develop a consistent and simple fuel, fire and temperature management plan for cooking on your wood-fired grill. This plan should be based on the most appropriate grill temperatures for your products. We have outlined the basic steps below to begin operating your grill. Keep in mind that with the terms wood-fired and solid-fuel, we are talking about not only wood, but also lump charcoal. We've found that lump charcoal provides excellent results and is easy to use, either by itself or in combination with one of the recommended hardwoods.

TO BEGIN



1. Pull the grate rack forward, and remove the center grill grates by using the Grate Tool. Stack grates on the remaining side grates until the fire has been established to keep the grates out of the intense start up fire heat, and to create working space.



2. Using the Ash Shovel, remove about 2/3rds of the fly ash. Move ash and any live coals along the back-center of the fire box. The coals and ash will help start the new fire faster.

LUMP CHARCOAL ONLY FIRE



3. Stack recommended quantity of charcoal (see table above) on top of any live coals and ash toward the back of the firebox. Ignite a fire starter and place it under the charcoal. After 1 hour, add charcoal as necessary to maintain the coal bed depth.

LUMP CHARCOAL AND WOOD FIRE



4. Stack 3 or 4 small pieces of wood in a conical tepee shape on top of any live coals towards the back of the fire box. Ignite a fire starter and place it under the wood.



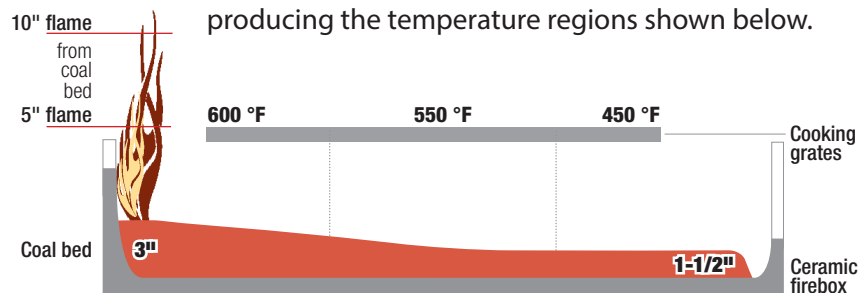
5. As the wood fire gets going, add lump charcoal in front of the fire—do not extinguish the flame. The lump charcoal will help to quickly establish a good working coal bed. The wood is primarily for theater, and will not be the primary source of live coals.

Lump charcoal quantities to fill grill firebox

Model	Lump Charcoal (lbs)
PWG-5426	15–20

The well maintained firebox (side view)

The coal bed should be about 3" deep in the back and 1-1/2" in the front. A 5–10" open flame (as measured from the top of coal bed) will maintain this coal depth, producing the temperature regions shown below.



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6. Once the fire is well established use the Grate Tool to distribute the coals in the firebox, with about 3" deep in the back, tapering to 1-1/2" deep in the front.

MAINTAINING THE FIREBOX



7. Place two medium pieces of wood on either side of the center flame every 20–30 minutes. The height of the open flame, 5–10 inches as measured from the top of the coal bed, controls the amount of live coals generated, and by extension, the temperature.

As necessary, add charcoal to maintain coal bed level, remembering it takes about 15–30 minutes for charcoal to ignite and significantly contribute to the coal bed. Proper firebox maintenance requires taking this delay into account to optimize temperature consistency and minimize over firing.



8. To optimize heat and energy, pull live coals forward out of the fire. Do not pull wood with open flame forward. Cooking over an open flame tends to burn fat, making food taste bitter.

LUMP CHARCOAL (we recommend Mesquite lump charcoal) is a carefully produced carbonized product that burns at a higher temperature for a longer period of time than live coals resulting from a natural wood fire. Using lump charcoal as the main source of heat simplifies grill temperature management and is often the only fuel used when kitchen theater isn't a consideration.

See the FUELWOOD FACTS section on page 15 of this manual, for more information about fuel characteristics.

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EXTERIOR STAINLESS STEEL SURFACES

All exterior stainless surfaces of the unit should be wiped down as necessary (or daily) using an approved mild cleaning solution. Stubborn residues may be removed using a non-metallic scouring pad. When scouring stainless steel, scrub with the grain of the metal to avoid scratching the finish.

GRILL GRATES

Scrub the cast iron grill grates and rack (as necessary) with a wire brush to remove cooked on build-up. The stainless grill support rack can be removed and cleaned using hot water and an approved mild detergent.

CERAMIC FIREBOX

Remove excess ash from the firebox using the stainless shovel provided. **NEVER POUR WATER INTO THE CERAMIC FIREBOX. Never use water to extinguish the fire in the firebox, except in an emergency. Do not allow rain, snow or water to accumulate in the firebox. Use the provided rain cover, or store the unit where it is protected from the weather. CAUTION: To avoid risk of fire Make sure all coals are removed and the unit is cooled before storing it inside of any structure.**

CREOSOTE: FORMATION AND NEED FOR REMOVAL

If using any type of chimney, hood, or venting system above the appliance, regular inspection and cleaning is required. Any creosote buildup must be removed to reduce risk of fire. When wood is burned slowly, it produces tar and other organic vapors that combine with expelled moisture to form creosote. The creosote vapors condense in the relatively cool exhaust hood and chimney. As a result, creosote residue accumulates on the flue lining and exhaust hood. When ignited, the creosote makes an extremely hot fire. For most residential applications where the grill is not used on a daily basis for extended periods of time, a yearly inspection and cleaning should be adequate. If the appliance experiences heavy use for several days out of the month more frequent inspection may be required. Consult with a professional chimney sweep or hood cleaner to determine the proper maintenance schedule for your installation.

STORING THIS APPLIANCE

CAUTION: Burning coals, wood, charcoal emit Carbon Monoxide. To avoid risk of injury or death DO NOT store the appliance in an enclosed area unless all coals are removed and the unit is cool. This appliance is for outdoor use only.

STAINLESS STEEL RAIN COVER

DO NOT place the cover on the appliance when it is in use, or when the unit is hot. Cover is not intended for use while cooking. Unit must be cool before installing cover. **CAUTION:** If cover is placed on the unit while in use, or with burning coals it can get hot enough to cause serious burns.

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WHAT TYPE OF WOOD SHOULD YOU USE TO FIRE YOUR SOLID FUEL COOKING EQUIPMENT?

The answer to this question depends on several considerations: geographical location, availability and relative cost of various fuelwood species and individual preferences regarding the flavor qualities of various wood types. There are a wide variety of good fuelwood species in all geographic locations. Each species of wood has different characteristics. The table below should help weigh the pros and cons of various types of wood. The best woods for cooking are heavy hardwoods with an average length of 16-18" and a diameter of 3-5" (either full logs or the sides of split wood). Heavy hardwoods are preferred because they require less labor to maintain the same amount of heat. Wood from conifers (pine trees) is not recommended due to its poor fuelwood characteristics (low weight, low-med heat, poor coaling, high sparking and high residual creosote).

Wood Type	Heat	Lb/Cord	Lighting	Coaling	Sparks	Fragrance*
Alder	Med-Low	2500	Fair	Good	Moderate	Slight
Apple	High-Med	4400	Fair	Excellent	Few	Excellent
Ash	High	3500	Fairly Difficult	Good-Excellent	Few	Slight
Beech	High	3800	Difficult	Excellent	Few	Good
Birch (white)	Medium	3000	Easy	Good	Moderate	Slight
Cherry	Medium	2000	Fair	Excellent	Few	Excellent
Elm	High	2300	Very Difficult	Good	Very Few	Fair
Hickory	Very High	4200	Fairly Difficult	Excellent	Moderate	Excellent
Maple (red)	High-Med	3200	Fairly Difficult	Excellent	Few	Good
Maple (sugar)	High	3700	Difficult	Excellent	Few	Good
Mesquite	Very High		Very Difficult	Excellent	Many	Excellent
Oak (live)	Very High	4600	Very Difficult	Excellent	Few	Fair
Oak (red)	High	3700	Difficult	Excellent	Few	Fair
Oak (white)	Very High	4200	Fairly Difficult	Excellent	Few	Fair
Pecan	High		Fair	Good	Few	Good

*The desirability of various fragrances is largely a matter of personal preference.

Whichever type of wood you use, **MAKE SURE YOU KNOW THE MOISTURE CONTENT.** Properly seasoned wood (cured for 12-16 months) contains 20% moisture or less. If wood contains more than 20% moisture, it should not be accepted for use, as it will produce more creosote residue, which accumulates on the flue lining and exhaust hood, increasing the risk of fire. Wood should be stored off the ground and out of the rain in an environment that allows good air circulation so the drying process can continue (follow the recommendations in NFPA 96 for safe wood storage and handling practices). Wet wood is the most common operational difficulty associated with wood-fired cooking equipment. Wood Stone's optional Mini-Ligno E Wood Moisture Meter can save you from paying for water when you thought you were paying for wood (see the Tools & Accessories section of woodstonehome.com under **products**).

Do not use pressed wood products in Wood Stone food service equipment; they may damage the ceramics.

Damage caused by use of pressed wood and similar products is not covered under the warranty.

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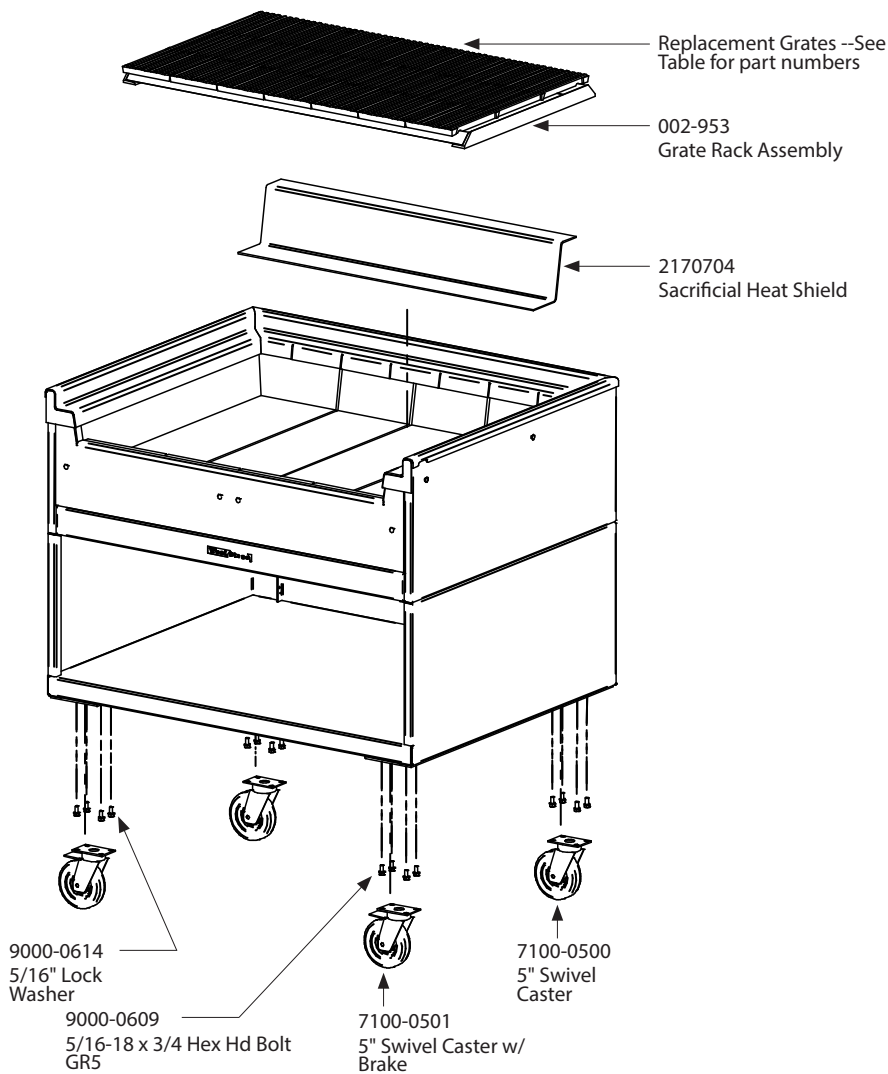


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The drawing below indicates part numbers for the replaceable parts on all Mt. St. Helens models. See table for specific model grate capacities and grate part numbers.



REPLACEMENT GRATE QUANTITY

Model	6x16" Grates 50RO-0017-2
PWG-5426	8
PWG-5426-CT	8

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

Wood Stone Corporation
1801 W. Bakerview Rd.
Bellingham, WA 98226 U.S.A.

tf. 800.578.6836
f. 360.734.0223

woodstonehome.com
info@woodstonehome.com



M0325.00
Rev. November 2020



**ALL WARRANTY SERVICE MUST BE PRE-APPROVED BY WOOD STONE**

Wood Stone warrants its equipment to the original purchaser against defects in material or manufacture for a period of one year from the original date of purchase, subject to the following exclusions and limitations.

Please contact the factory first at 1.800.988.8103 or 1.360.650.1111, seven days a week. Our normal business hours are 7am to 5pm PST Monday–Friday. If calling during non-business hours, follow the recorded instructions for emergency service and a Wood Stone technician will get back to you promptly.

EXCLUSIONS

The warranties provided by Wood Stone do not apply in the following instances:

1. In the event that the equipment is improperly installed. Proper installation is the responsibility of the installer; proper installation procedures are prescribed by the Wood Stone Installation and Operation Manual.
2. In the event the equipment is improperly or inadequately maintained. Proper maintenance is the responsibility of the user; proper maintenance procedures are prescribed in the Wood Stone Installation and Operation Manual. Burner problems resulting from debris or ash in the burner well will not be covered by the warranty. Call with questions regarding maintenance frequency.
3. In the event that the failure or malfunction of the appliance or any part thereof is caused by abnormal or improper use or is otherwise not attributable to defect in material or manufacture.
4. In the event that the ceramic firebox has been exposed to water.
5. In the event that the appliance, by whatever cause, has been materially altered from the condition in which it left the factory.
6. In the event that the rating plate has been removed, altered or obliterated.
7. On parts that would be normally worn or replaced under normal conditions.
8. Normal cracking due to expansion and contraction stress relief in the ceramic firebox.
9. In the event that pressed log products of any type have been burned in the equipment.
10. Damage resulting from the use of chemical cleaning products in the appliance, as well as any damage from liquids or chemicals, including water, being poured or sprayed into the appliance.

If any oral statements have been made regarding this appliance, such statements do not constitute warranties and are not part of the contract of sale. This Limited Warranty constitutes the complete, final and exclusive statement with regard to warranties.

THIS LIMITED WARRANTY IS EXCLUSIVE AND IN LIEU OF ALL OTHER WARRANTIES WHETHER WRITTEN, ORAL OR IMPLIED, INCLUDING, BUT NOT LIMITED TO, ANY WARRANTY OF MERCHANTABILITY OR FITNESS FOR PARTICULAR PURPOSE OR WARRANTY AGAINST LATENT DEFECTS.

LIMITATIONS OF LIABILITY

In the event of warranty claim or otherwise, the sole obligation of Wood Stone shall be the repair and/or replacement, at the option of Wood Stone, of the appliance or component or part thereof. Such repair or replacement shall be at the expense of Wood Stone with the exception of travel over 100 miles or two hours, overtime, and holiday charges which shall be at the expense of the purchaser. Any repair or replacement under this warranty does not constitute an extension of the original warranty for any period of the appliance or for any component or part thereof. Parts to be replaced under this warranty will be repaired or replaced at the option of Wood Stone with new or functionally operative parts. The liability of Wood Stone on any claim of any kind, including claims based on warranty, expressed or implied, contract, negligence, strict liability or any other theories shall be solely and exclusively the repair or replacement of the product as stated herein, and such liability shall not include, and purchaser specifically renounces any rights to recover, special, incidental, consequential or other damages of any kind whatsoever, including, but not limited to, injuries to persons or damage to property, loss of profits or anticipated profits, or loss of use of the product.

TO SECURE WARRANTY SERVICE

If you claim a defect covered by this Limited Warranty, contact:

Wood Stone Corporation, Attn: Service Department, 1801 W. Bakerview Rd., Bellingham, WA 98226 USA
Phone 1.800.578.6836 or 1.360.650.1111

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