

# Installation and Operation Manual

## Bistro Home

Stone Hearth Cooking Appliance  
Gas-Fired Residential Models  
Jet Style Burner



### BISTRO HOME 3030

WS-BH-3030-RFG

### BISTRO HOME 4836

WS-BH-4836-RFG

### BISTRO HOME 4343

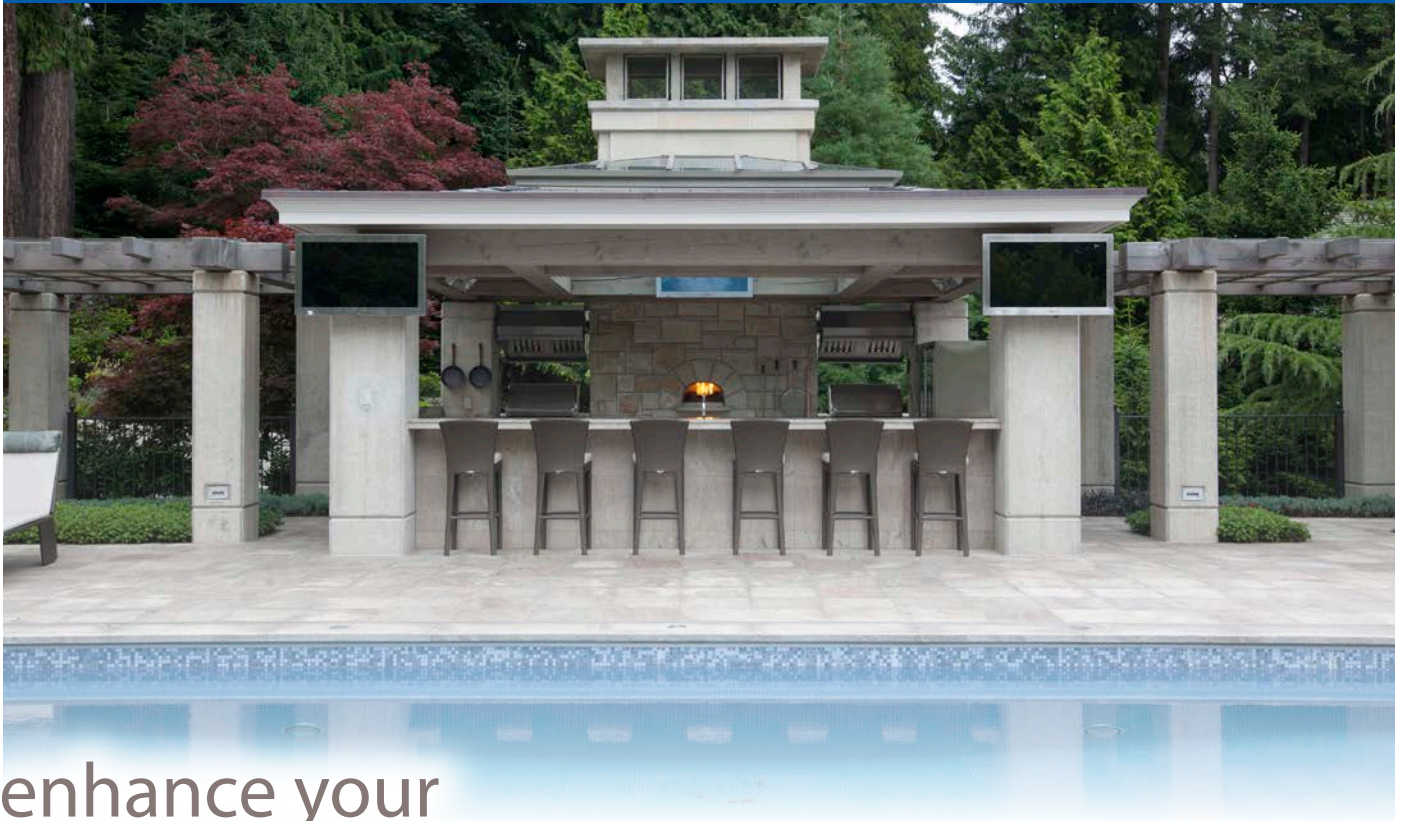
WS-BH-4343-RFG

WS-BH-4343-RFG-W

### BISTRO 4355

WS-BH-4355-RFG

WS-BH-4355-RFG-W



enhance your

# food, home & lifestyle

with a Wood Stone Home Oven

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#### Wood Stone Corporation

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## Cautions & Warnings

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### INSTALLATION AND OPERATION MANUAL FOR THE WOOD STONE HOME BISTRO HOME STONE HEARTH COOKING APPLIANCE

- WS-BH-3030-RFG-(NG OR LP)
- WS-BH-4836-RFG-(NG OR LP)
- WS-BH-4343-RFG-(W)-(NG OR LP)
- WS-BH-4355-RFG-(W)-(NG OR LP)

**DO NOT THROW AWAY THIS MANUAL. RETAIN THIS MANUAL FOR FUTURE REFERENCE.**

Additional copies of this manual are available at [woodstonehome.com](http://woodstonehome.com).

Prompt responses to service/maintenance questions are available from Wood Stone at (800) 578-6836

**READ ALL INSTRUCTIONS BEFORE YOU INSTALLING AND USING 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.**

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



**WARNING:** Do not pack required air space (clearance) with insulation or other materials. When non-combustible building materials contact the body of the oven, the clearances to combustibles are transferred to those non-combustibles.

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### WHAT TO DO IF YOU SMELL GAS

- Do not try to light any appliance.
- Do not touch any electrical switch.
- Do not use any phone in your building.
- Immediately call your gas supplier from a neighbor's phone.
- Follow the gas supplier's instructions.
- If you cannot reach your gas supplier, call the fire department.

**WARNING:** If the information in this manual is not followed exactly, a fire or explosion may result causing property damage, personal injury, or even death.

**AVERTISSEMENT:** Si les informations contenues dans ce manuel ne sont pas suivies exactement, un incendie ou une explosion peut entraîner dommages matériels, des blessures ou même la mort.

**INSTALLATION AND SERVICE MUST BE PERFORMED BY A QUALIFIED INSTALLER, SERVICE AGENCY, OR THE GAS SUPPLIER.**

Disconnect the power supply to this appliance before cleaning or servicing.

Installation and servicing of this product could expose you to glasswool/ceramic fibers as well as calcium silicate dust. ALWAYS WEAR RESPIRATORY AND EYE PROTECTION WHEN INSTALLING OR SERVICING THIS APPLIANCE.

### 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 state or local air quality agency 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.

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**Keep the area under and around this appliance free and clear of any and all combustible materials. It is a potential hazard using this appliance for storage space.**



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

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

**POUR VOTRE SÉCURITÉ:** Ne pas stocker ni utiliser d'essence ou d'autres vapeurs ou liquides inflammables à proximité de cet appareil ou de tout autre appareil.

**AVERTISSEMENT:** Une installation, un réglage, une altération, un entretien ou une maintenance inappropriés peuvent causer des dommages matériels, des blessures ou la mort. Lisez attentivement les instructions d'installation, de fonctionnement et d'entretien avant d'installer ou d'entretenir cet équipement.



**WARNING** – Never use this appliance as a space heater to heat or warm the room. Doing so may result in carbon monoxide poisoning and overheating of the oven.

**AVERTISSEMENT:** Ne jamais utiliser cet appareil comme appareil de chauffage pour chauffer ou réchauffer la pièce. Cela peut entraîner l'empoisonnement au monoxyde de carbone et la surchauffe du four.

**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 OVEN WHEN IN USE.**

This product must be installed by a licensed plumber or gas fitter when installed within the Commonwealth of Massachusetts.

### SAVE THE INSTRUCTIONS.



This appliance has been tested and approved by Intertek Testing Services, and is ETL Listed to ANSI Z21.1: 2016; CSA C22.2#3 Issue: 1998 +G1;G2 (R2009); (R2014) CSA 2.17: 1991; and CSA 1.1: 2016.

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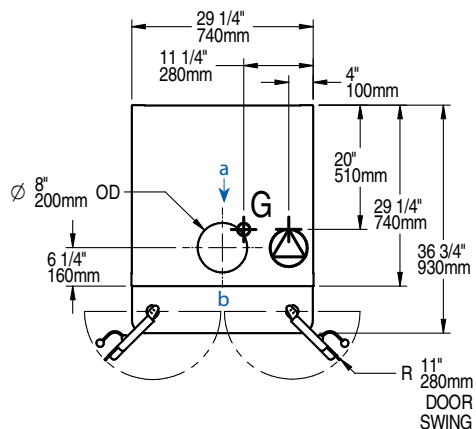
# Bistro Home 3030 Specs

Bistro Home Oven Installation and Operation Manual

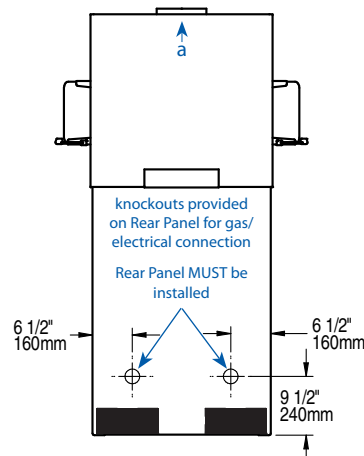


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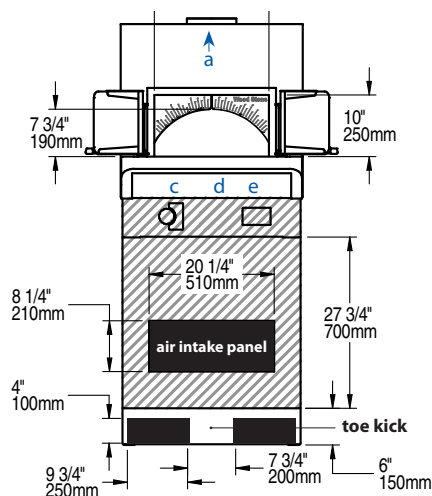
## plan view



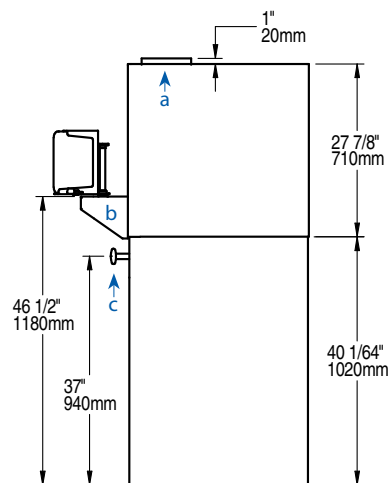
## rear view



## front view



## side view



a	flue collar
b	mantle
c	Flame Height Control Knob
d	timer
e	control panel
MUST BE LEFT REMOVABLE FOR SERVICE	

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.

**unit shipping weight: 1,100 lbs**

### utilities ⚡G

Gas: 3/4 inch gas inlet (FNPT)  
55,000 BTU/hr Natural Gas (NG)  
OR  
48,000 BTU/hr Propane (LP)

### electrical ⚡

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

### venting

This BH appliance vents through an 8-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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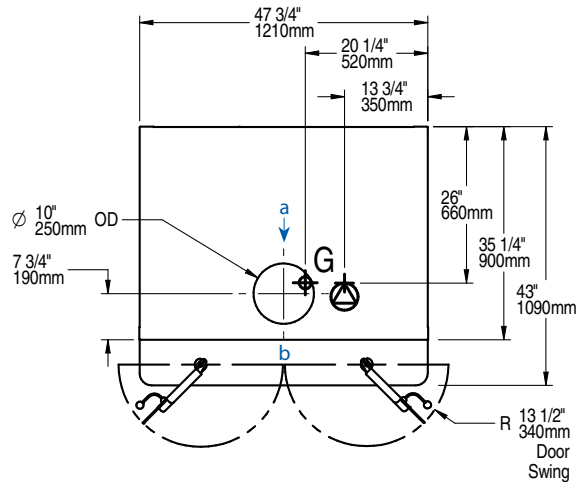
# Bistro Home 4836 Specs

Bistro Home Oven Installation and Operation Manual

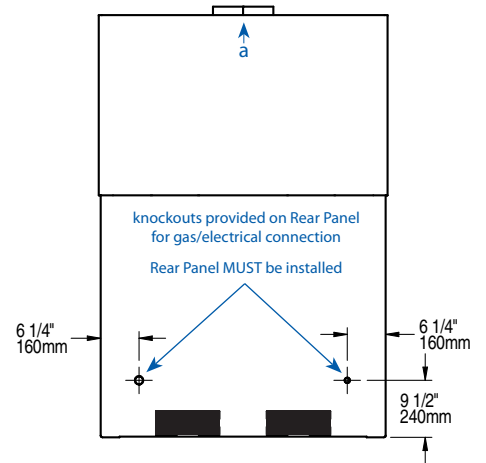


shown with optional glass doors

## plan view



## rear view

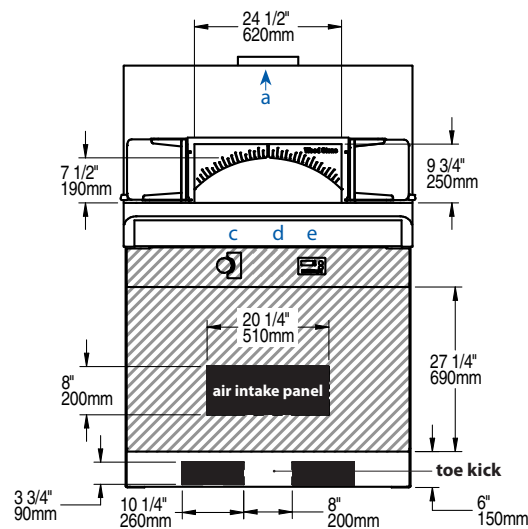


a	flue collar
b	mantle
c	Flame Height Control Knob
d	timer
e	control panel
MUST BE LEFT REMOVABLE FOR SERVICE	

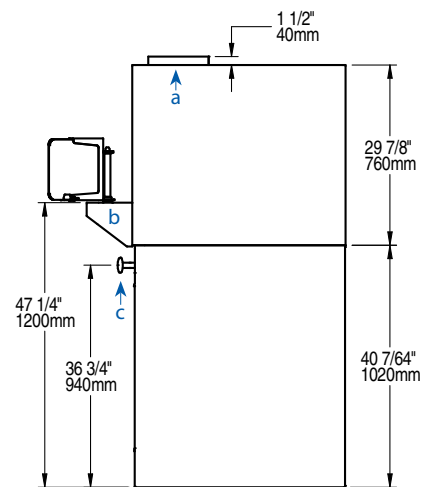
please note: **either** the air intake panel **OR** the perforation on the toe kick needs to be left open (do not cover/facade over) to allow for proper airflow.

**unit shipping weight: 1,850 lbs**

## front view



## side view



### utilities ⚡G

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. Remove front panel for access. Use utility knockouts on rear (provided) to route gas and electrical supplies.

### venting

This BH appliance vents through a 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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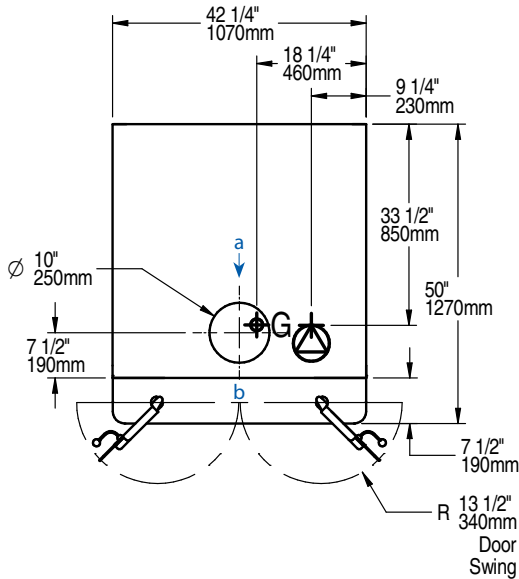
# Bistro Home 4343 Specs

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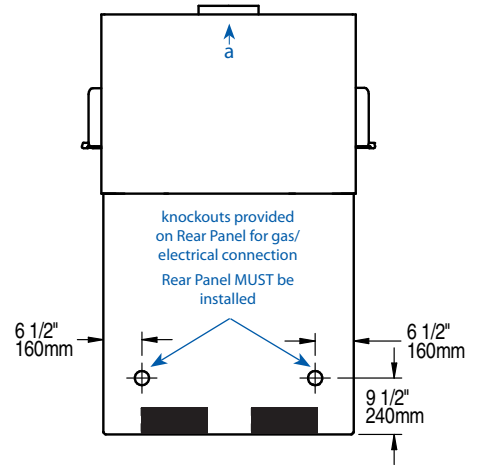


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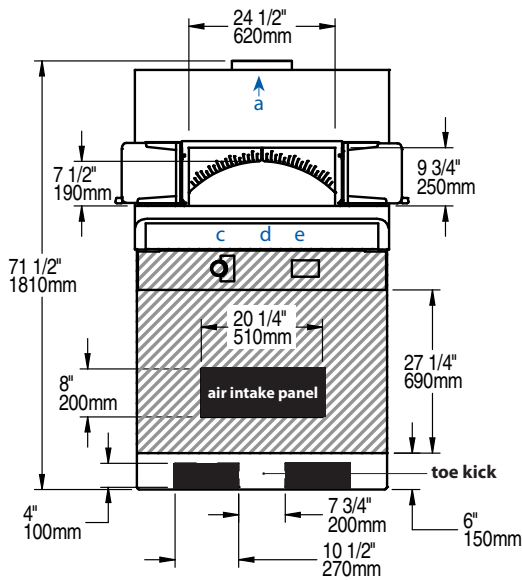
## plan view



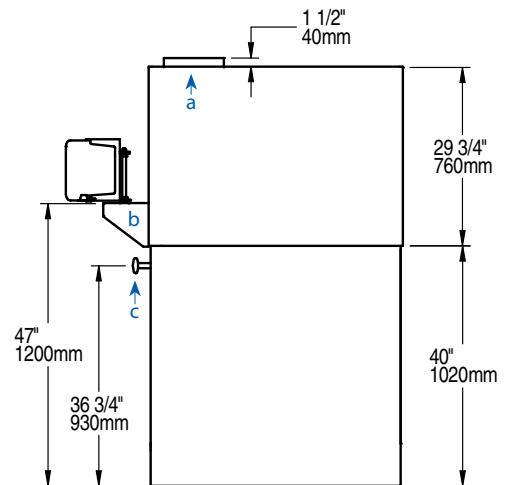
## rear view



## front view



## side view



a	flue collar
b	mantle
c	Flame Height Control Knob
d	timer
e	control panel
MUST BE LEFT REMOVABLE FOR SERVICE	

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.

**unit shipping weight: 2,100 lbs**

### 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. Remove front panel for access. Use utility knockouts on rear (provided) to route gas and electrical supplies.

### venting

This BH appliance vents through a 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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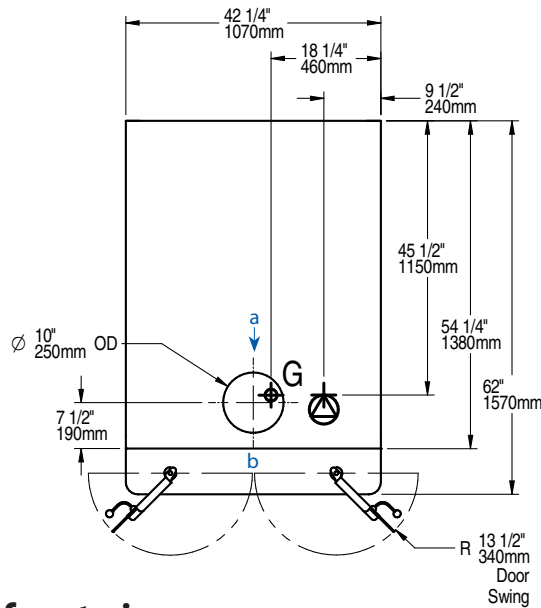
# Bistro Home 4355 Specs

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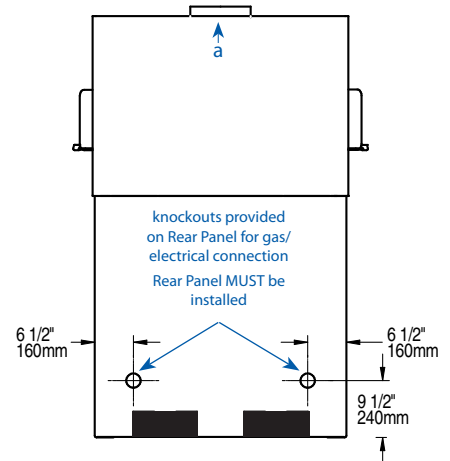


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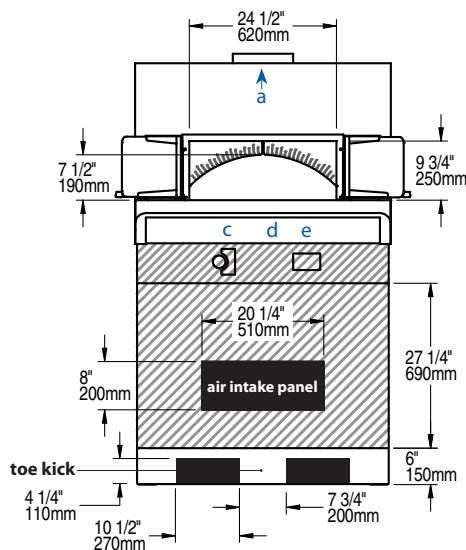
## plan view



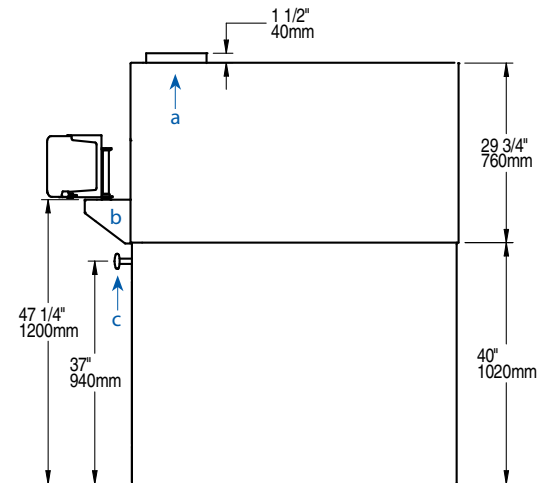
## rear view



## front view



## side view



a	flue collar
b	mantle
c	Flame Height Control Knob
d	timer
e	control panel
MUST BE LEFT REMOVABLE FOR SERVICE	

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.

**unit shipping weight: 2,500 lbs**

### utilities ⚡

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

### electrical ⚡

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

### venting

This BH appliance vents through a 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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# Installation Clearances

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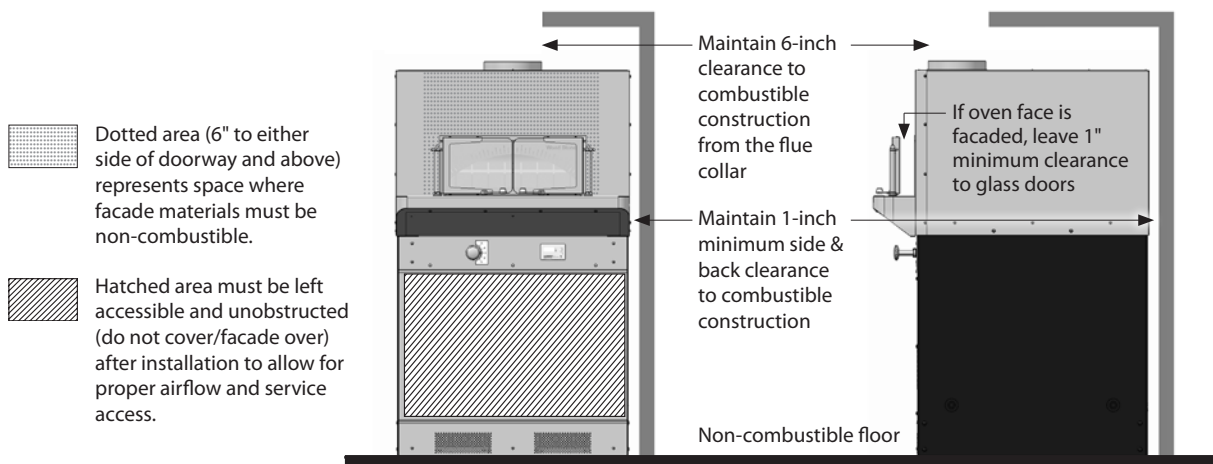
**IF THIS APPLIANCE IS NOT PROPERLY INSTALLED, A FIRE MAY RESULT. TO REDUCE THE RISK OF FIRE, FOLLOW THESE INSTALLATION INSTRUCTIONS. A MAJOR CAUSE OF APPLIANCE-RELATED FIRES IS FAILURE TO MAINTAIN REQUIRED CLEARANCES (AIR SPACES) TO COMBUSTIBLE MATERIALS. DO NOT PACK REQUIRED AIR SPACES WITH INSULATION OR OTHER MATERIALS. IT IS OF THE UTMOST IMPORTANCE THAT THIS APPLIANCE BE INSTALLED ONLY IN ACCORDANCE WITH THESE INSTRUCTIONS.**

## CLEARANCES

- 1. This appliance must have a minimum 1-inch clearance to combustibles from all sides, 6-inch clearance to combustibles from the top, and 6-inch clearance from the exhaust transition and flue collar.** If building a facade that will contact the appliance, use completely non-combustible materials. Any facade wall built 6 inches to either side of the doorway and above must be of non-combustible construction. Please note that standard Drywall (or Sheetrock) is considered a combustible.
- 2. This appliance must be installed on a non-combustible floor surface (Cet appareil doit être installé sur une surface de plancher non-combustible.)** As with any cooking equipment, we suggest that care be taken when choosing the surfaces in front of the appliance to protect them from potential damage from hot, heavy items that may be removed from the cooking chamber.

**Note:** For ovens listed to burn wood (those with a "-W" in the model number), the non-combustible floor surface must extend 36 inches in front of, and 30 inches to either side of, the door.

**NOTICE: FOR STUCCO-READY APPLIANCES, THE SAME CLEARANCES AS DESCRIBED ABOVE APPLY. NON-COMBUSTIBLE STUCCO MIX MUST BE USED AND APPLIED TO A MINIMUM THICKNESS OF 1". WHEN NON-COMBUSTIBLE BUILDING MATERIALS CONTACT THE BODY OF THE APPLIANCE, THE CLEARANCES TO COMBUSTIBLES ARE TRANSFERRED TO THOSE NON-COMBUSTIBLES.**



**Note:** For ovens listed to burn wood (a "-W" will appear in the model number), the non-combustible floor must extend 36" in front of, and 30" on either side of, the door.

**SEE EXAMPLES OF NON-COMBUSTIBLE AND COMBUSTIBLE WALL CONSTRUCTION ON NEXT PAGE.**

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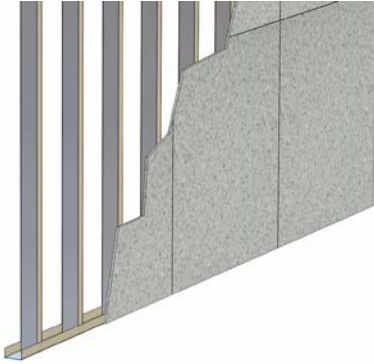


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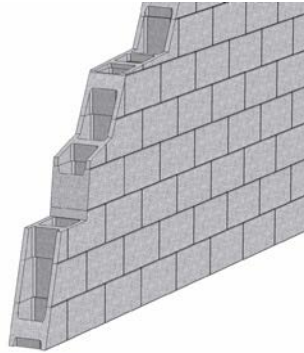




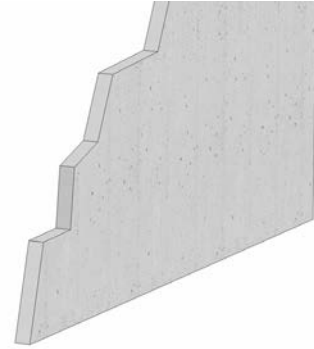
## EXAMPLES OF NON-COMBUSTIBLE WALL CONSTRUCTION



Metal studs faced with cement board



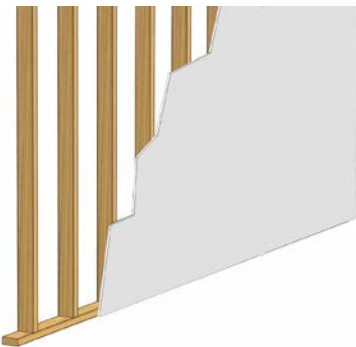
Concrete block wall



Poured concrete wall

## EXAMPLES OF COMBUSTIBLE WALL CONSTRUCTION REQUIRING 1 INCH SIDE CLEARANCE

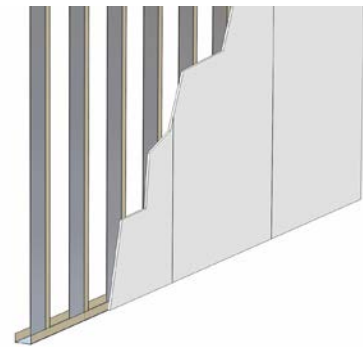
**Note: For clearance purposes, fire-rated Drywall is the same as standard Drywall.**



Wood studs faced with Drywall or fire-rated Drywall



Wood studs faced with cement board



Metal studs faced with Drywall or fire-rated Drywall

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## Venting

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All of the combustion products and cooking vapors from the WS-BH-4343, WS-BH-4355 and WS-BH-4836 models pass through the 10-inch diameter flue collar. These models may be connected to an 8-inch duct. The WS-BH-3030 models are equipped with an 8-inch collar located atop the exhaust transition. The WS-BH-4343-RFG-W and BH-4355-RFG-W models may burn up to 3 lbs. of wood per hour and must be vented as a solid fuel burning piece of equipment. To ensure proper operation it is recommended that this appliance be vented separately from other equipment.

**The following are the manufacturer's recommendations for venting the Wood Stone Bistro.** It is never appropriate to use "B vent" in any part of an exhaust system connected to a Wood Stone appliance. All duct material must be manufactured to the specifications of a grease duct. Use either option 1 or option 2 below:

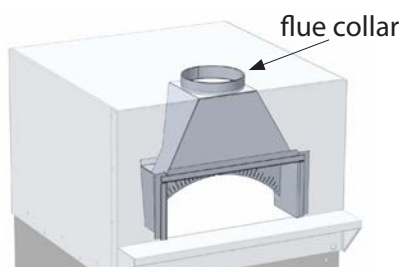
1. A Listed grease duct connected directly to the appliance flue collar and provided with a power ventilator listed for restaurant appliance exhaust and rated for operation at a minimum of 300 °F. Use a stack or curb mounted fan. Wood Stone does not recommend the use of an in-line fan. A field-built grease duct installed and constructed according to the requirements spelled out in NFPA 96 or the International Mechanical Code may also be used. Field-built duct must be a minimum of 0.044" stainless steel or 16 ga. mild steel (0.055") and must maintain a minimum of 18" clearance to combustibles, and must be fully welded.

A static pressure of -0.1 inches water column is necessary at the appliance flue collar to ensure proper flue temperatures at the fan. The airflow required to attain this static pressure will depend on the configuration of your particular installation but will probably be approximately 400 CFM. The exhaust fan must be turned on any time the appliance is running. See instructions for interlocking of the appliance to the fan in the **Utility Connections** section of this manual.

**Set the fan speed to maintain a static pressure of -0.1 W.C.** Once set, there should not be a need to adjust the speed.

Note: For installations vented with a vertical exhaust run, with or without one or more offsets, a power ventilator is not required. However, if any part of the duct run is horizontal, a power ventilator is required to ensure proper draft.

2. Wood Stone offers eyebrow-type hoods designed specifically for Wood Stone by Gaylord Industries. If using an exhaust hood, it must be installed in accordance with the Standard for Ventilation Control and Fire Protection of Commercial Cooking Operations - NFPA 96. Refer to hood manufacturer's instructions for inspection, maintenance and cleaning instructions.



**WOOD STONE APPLIANCES MUST BE VENTED IN ACCORDANCE WITH NFPA 96, UL 103 AND/OR ALL PERTINENT LOCAL, REGIONAL AND NATIONAL CODES CONCERNING SUCH APPLIANCES; CHECK VENTING PLANS WITH THE AUTHORITY HAVING JURISDICTION BEFORE PROCEEDING WITH INSTALLATION.**

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# Moving & Placing the Oven

Bistro Home Oven Installation and Operation Manual



Bistro models are shipped fully assembled. The oven can be moved into place with a Pallet Jack using the Forklift pockets. If the oven is to be installed against a wall, leave access to the back of the oven to complete the utility connections.

**If you need to disassemble the oven to move it through a narrow door or passage way, see the DISASSEMBLY section of this manual.**

## USING A FORKLIFT | PALLET JACK

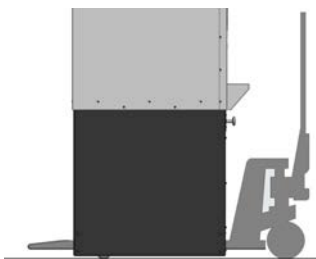
Bistro ovens are very top-heavy. **If the oven tips it can cause severe injury or death. Never use a Hand Truck to move the oven. The oven should only be moved using a Pallet Jack on a smooth LEVEL FLOOR.** If the oven must be moved over an inclined surface, a forklift or other suitable means should be employed. If the installer does not have the equipment or experience required to move the oven safely, we recommend securing the services of a qualified rigging company.

<b>⚠ WARNING</b>			
<b>Minimum Required Forklift Capacities</b>			
Model	Approx. Ship Weight (lbs)	Required Forklift Capacity (lbs)	Min. Fork Length (ft)
<b>BH-3030</b>	<b>1,100</b>	<b>2,000</b>	<b>4'</b>
<b>BH-4836</b>	<b>1,850</b>	<b>3,200</b>	<b>5'</b>
<b>BH-4343</b>	<b>2,100</b>	<b>3,200</b>	<b>5'</b>
<b>BH-4355</b>	<b>2,500</b>	<b>5,000</b>	<b>5'</b>

## LEVELING AND SHIMMING THE OVEN

The installed oven must be level. Use metal shims to level the oven if necessary. Because the weight of the oven is carried by the full perimeter of the oven stand, make certain there no gaps larger than approximately 1/2" where the oven stand is unsupported by shims. Seal any small gaps between the oven and the floor with silicone. Failure to solidly support the full perimeter of the oven stand can result in costly damage to the oven and will void the warranty. The floor design and construction must be adequate to handle the weight of the oven. Please see woodstone-corp.com for floor loading information.

## MOVING THE OVEN



The oven should only be moved using a Pallet Jack on a smooth LEVEL FLOOR. Use a Forklift or other suitable means if the oven must be moved over an inclined surface.



Never use a Hand Truck to move the oven.



Make sure the Pallet Jack wheels do not contact the underside of the fork pocket when lifting to avoid damaging the stand.

## USING A CRANE

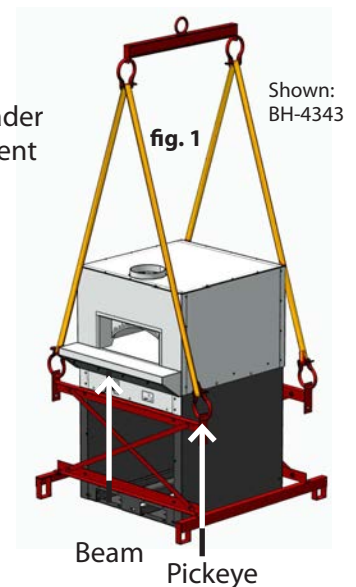
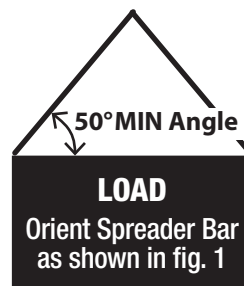
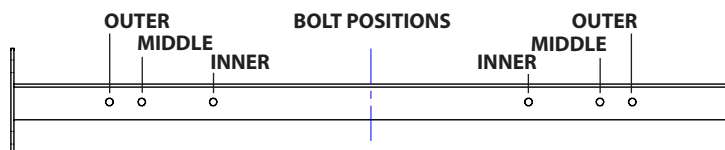
The oven arrives with Pickeys attached. When craning a Wood Stone oven, use a Spreader Bar with a two-legged sling rigged on each end. The Spreader Bar should be of a sufficient length to keep the sling from contacting the oven, and oriented as shown in fig 1.

### PICKEYE CAPACITIES PER BEAM

**1,300 lbs: Inner holes (BH-3030)**

**2,000 lbs: Middle holes (BH-4343, BH-4355)**

**2,700 lbs: Outer holes (BH-4836)**



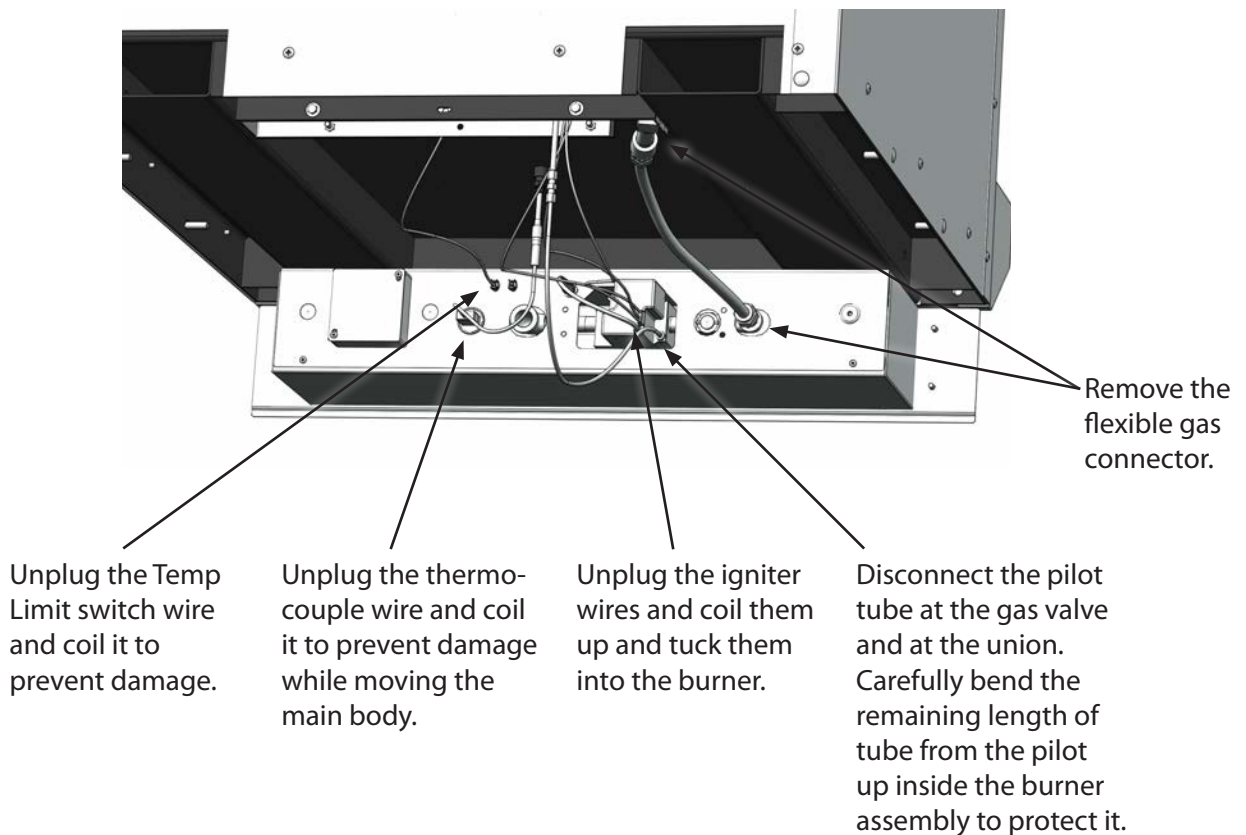
# Disassembly

Bistro Home Oven Installation and Operation Manual



**If you need to disassemble the appliance to move it through a narrow door or passageway...**

1. Both the interlock connection to the relay and the leads to the Temp Limit switch will need to be disconnected. The Temp Limit switch is located beneath the oven, just forward of the burner.



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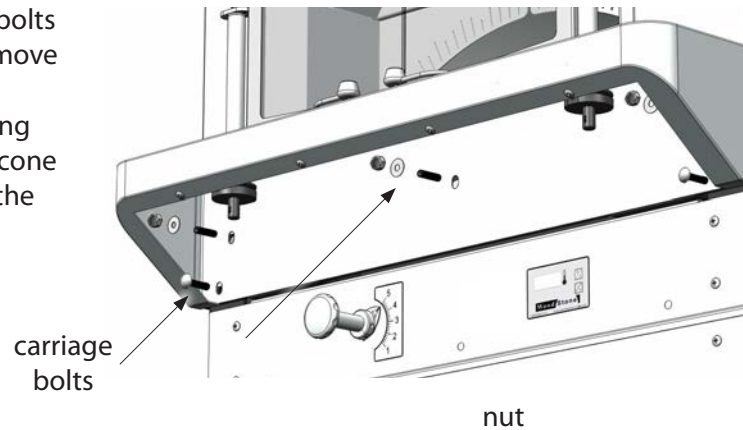


## Disassembly

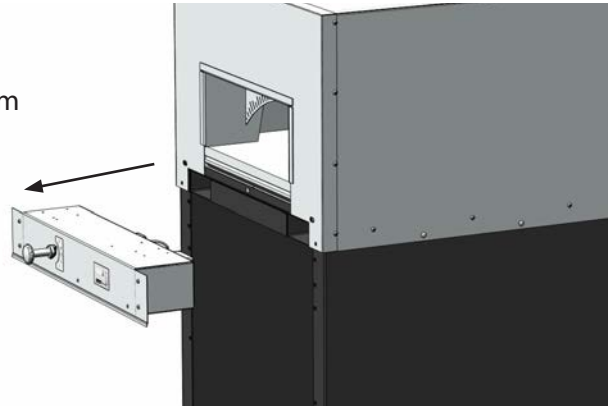
Bistro Home Oven Installation and Operation Manual



2. Remove the (3) nuts and (2) carriage bolts that hold the mantle in place, and remove the mantle. To access the nut on the carriage bolt, we recommend removing the It may be necessary to cut the silicone at the joint between the mantle and the appliance.

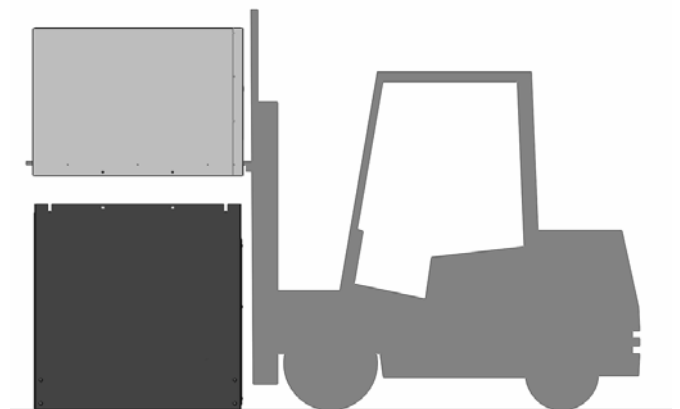


3. Remove the control box from the appliance.



Using the upper forklift pockets, support the appliance with a forklift or other suitable device. Remove the bolts that attach the appliance body to the stand. Lift the appliance off of the stand and place it on blocks as shown in Step 1 on the following page.

**For Bistro 3030 models:** Forklift pockets are on the front only and do not extend all the way through the appliance. Disassemble the stand if necessary. Follow the instructions in the **Moving the Bistro** section for tilting and moving the appliance body. See the **Assembly** section for instructions on how to reassemble the appliance.



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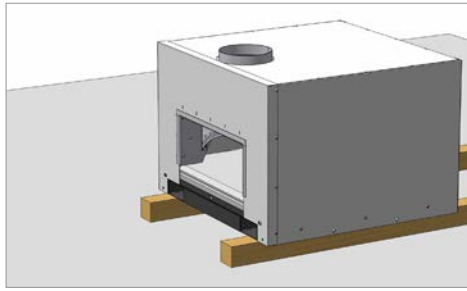
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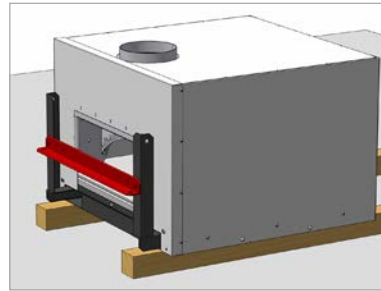


## Moving a disassembled Bistro oven through a narrow door or passageway using the optional lifting system

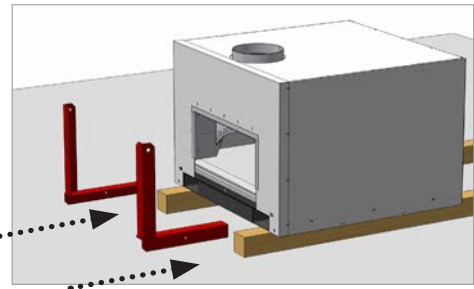
An optional Lifting System is available from Wood Stone to facilitate tipping the oven body onto its back and lifting it. When turned on its back, the upper oven portion of Bistro or Phoenix models 4343, 4355 and 4836 will be approximately 32 inches wide. This will allow for easier access through small passages. Note: The 3030 is 30" wide without tilting.



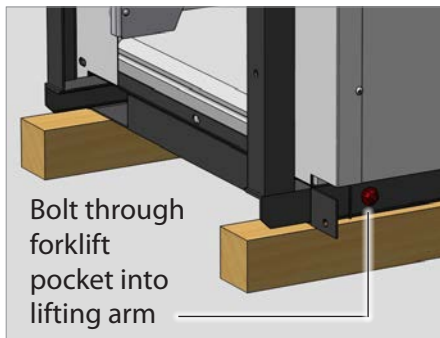
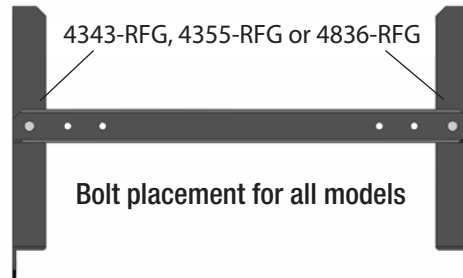
1. Use a forklift or other suitable lifting means to set the oven body onto 4x4" blocks oriented as shown. Refer to DISASSEMBLY section of manual for disassembly instructions.



4. Attach the Crosspiece using the hardware provided. See drawing below for placement of bolts. Tighten all Pickeye and Crosspiece bolts.

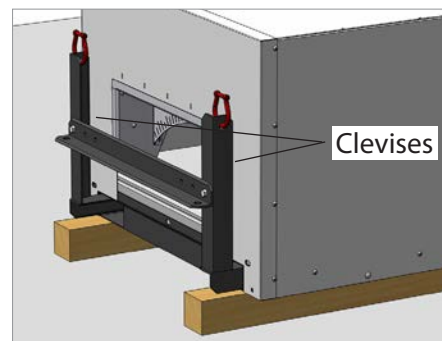


2. Insert the left & right Pickeye Inserts of the Lifting System into the forklift pockets from the oven front.



Oven cut-away view showing right Pickeye Insert of Lifting System in forklift pocket.

Bolt through forklift pocket into lifting arm



5. Install a clevis in the Top Hole of each Pickeye Insert of the Lifting System.

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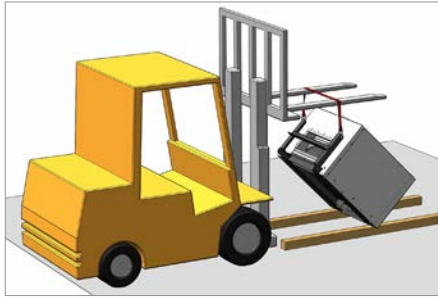
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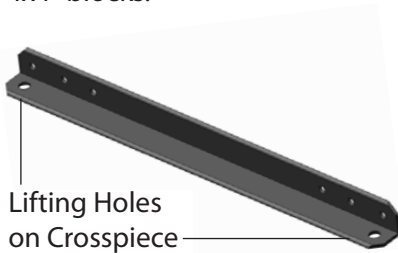


# Lifting the Bistro

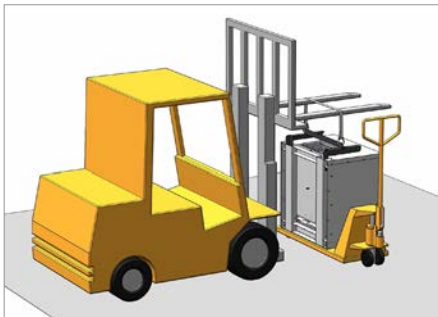
Bistro Home Oven Installation and Operation Manual



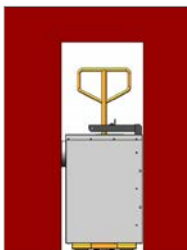
6. Attach strap to the clevises at the top of each Pickeye Insert. Using an appropriate hoist or lift, tilt the oven on its back, onto 4x4" blocks.



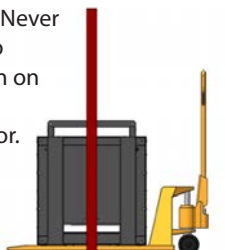
7. Change position of the clevises to the Lifting Holes on the Crosspiece and attach straps.



8. Lift the oven straight up and position pallet jack under the oven. Lower the oven, on its back, onto pallet jack.



**DANGER:** Never attempt to move oven on incline or sloped floor.



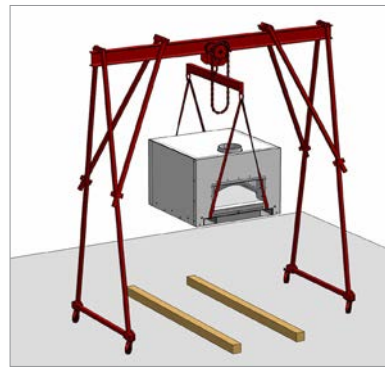
9. The oven can now be moved through a narrow doorway or passageway.



10. Once the oven is on the other side of the passageway, attach strap to the clevises at the Lifting Holes on the Crosspiece and, with a gantry crane, lift the oven straight up. Remove pallet jack. Lower the oven onto 4x4" blocks.



11. Move strap to the clevises at the top of the Pickeye Inserts and tilt the oven down onto the 4x4" blocks positioned as shown. Remove the Lifting System from the oven.



12. Run straps through forklift pockets and up to a Spreader Bar. **Note:** The Spreader Bar must be wide enough so the straps clear the body of the oven. Lift the oven straight up and remove the 4x4" blocks.



13. Maneuver oven stand into position under the oven using pallet jack. Lower oven and secure oven to stand with bolts.

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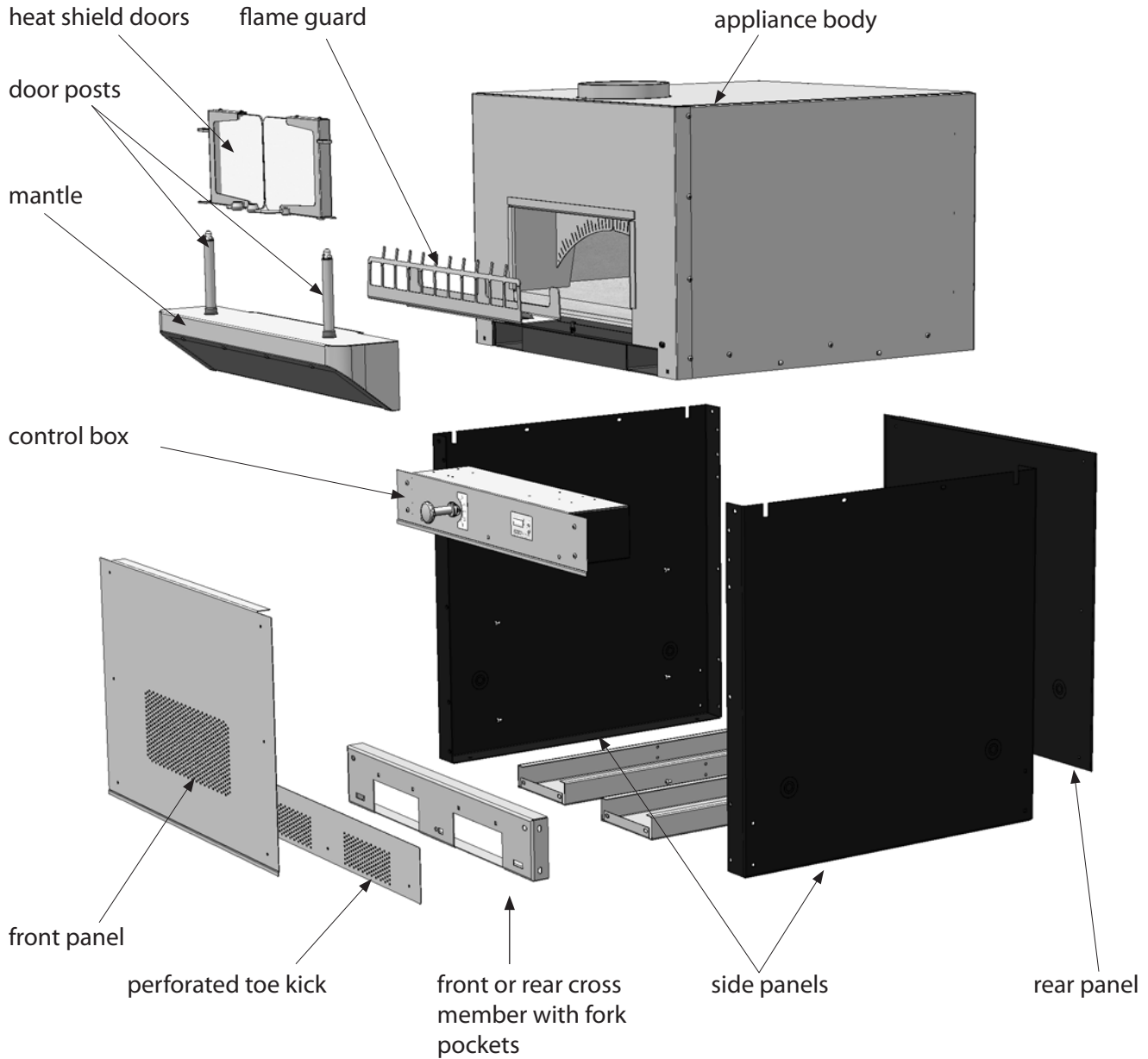


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# Exploded Parts View

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**All parts shown above, rear panel included, provided with the appliance MUST be installed to ensure the safety and proper operation of the appliance.**

Note: If the appliance came with temporary shipping panel (not shown—see Assembly section, step 5), discard after removing.

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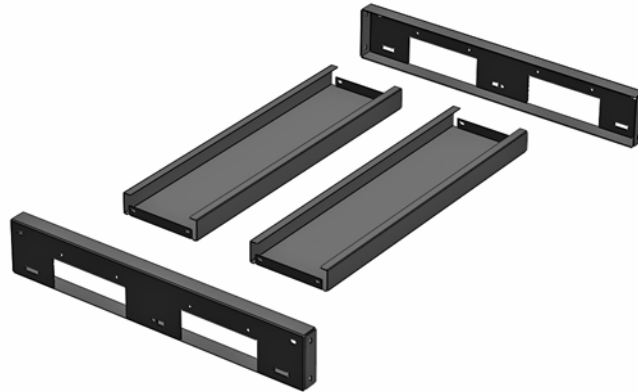
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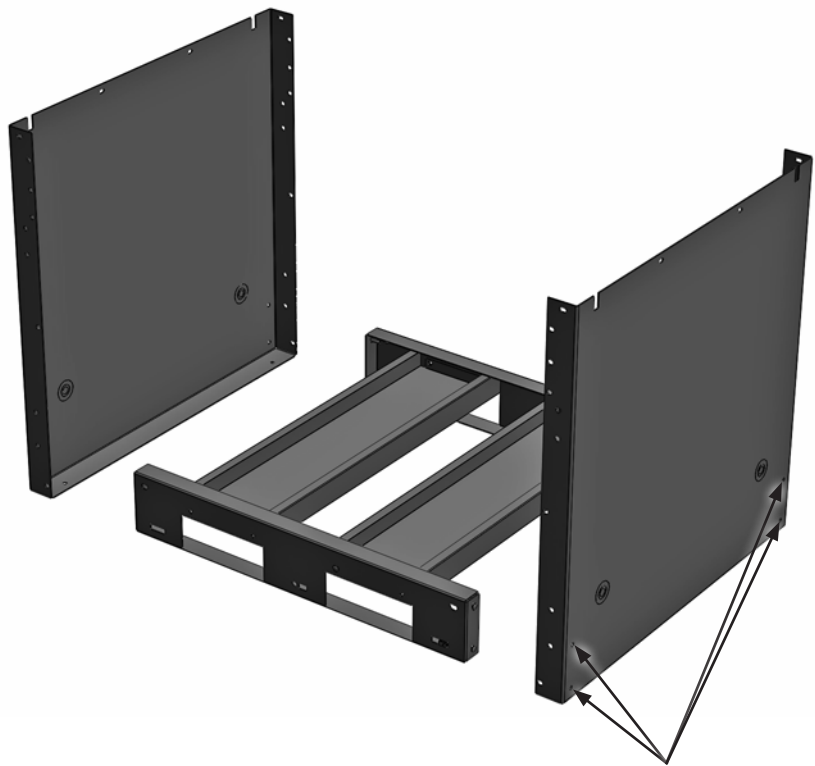


Follow these instructions only if the Bistro was shipped disassembled.

1. Lay out pieces.



2. Use the 3/8" x 1" carriage bolts to assemble the stand on a level surface. Be sure to use the washers provided and to tighten nuts and bolts securely.



insert 3/8" x 1" carriage bolts

**On 3030 Models only:**

Use 3/8" x 3/4" carriage bolts to attach the sides instead of the 3/8" x 1" long carriage bolts.

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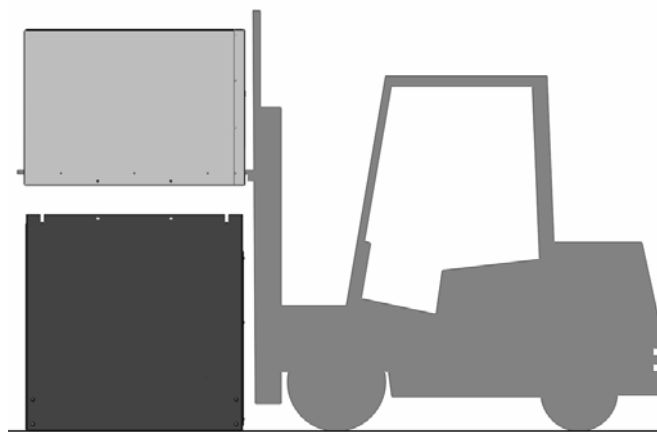


## Assembly

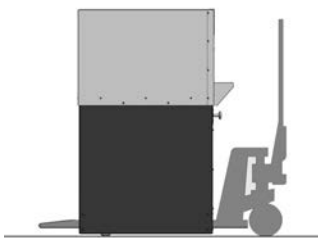
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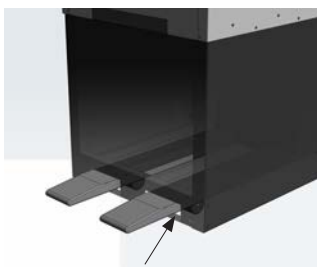
- Using a forklift, carefully lower the body of the appliance on to the stand so that the bolt holes line up. While supporting the appliance with the lift, install the 3/8" x 1" carriage bolts. Use the washers provided and tighten all nuts securely. Be sure to use the forklift pockets when lifting the body of the appliance. (**Bistro 3030 models:** forklift pockets are on the front only and do not extend all the way through the appliance.)
- After the appliance body is bolted to the stand, the appliance can be moved in to place with a pallet jack using the LOWER forklift pockets. If the Bistro is to be installed against a wall, leave access to the back of the appliance until the assembly is completed.



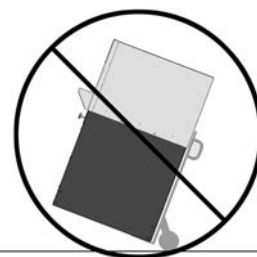
**CAUTION: The appliance is very top-heavy. IF THE APPLIANCE TIPS IT CAN CAUSE SEVERE INJURY OR DEATH! The appliance should only be moved using a pallet jack on a SMOOTH, LEVEL FLOOR. Do not attempt to move the appliance with a hand truck. If the appliance must be moved over an inclined surface, a forklift or other suitable means should be employed. If the installer does not have the equipment or experience required to move the appliance safely, we recommend you secure the services of a qualified rigging company.**



The oven should only be moved using a pallet jack on a SMOOTH LEVEL FLOOR. If the oven must be moved over an inclined surface, a forklift or other suitable means should be employed.



Make sure the pallet jack wheels do not contact the underside of the fork pocket when lifting to avoid damaging the stand.



Never attempt to use a hand truck to move the oven.

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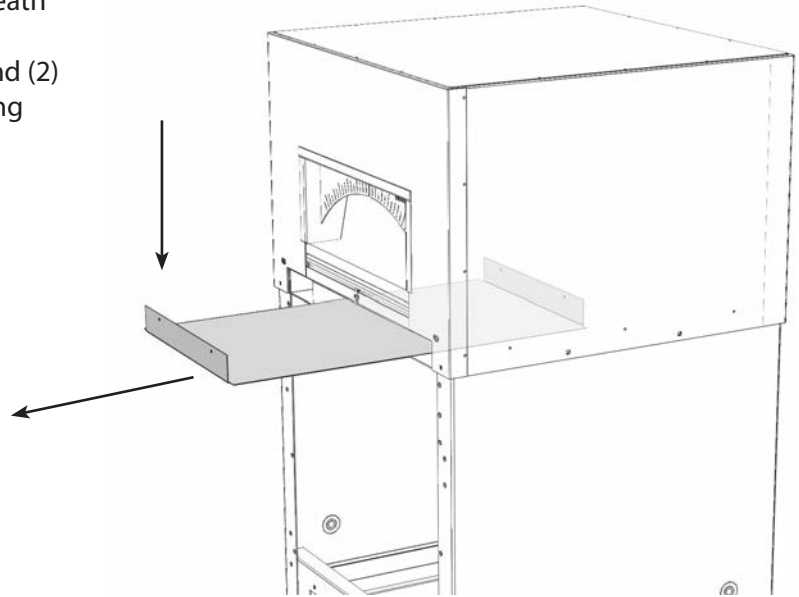


## Assembly

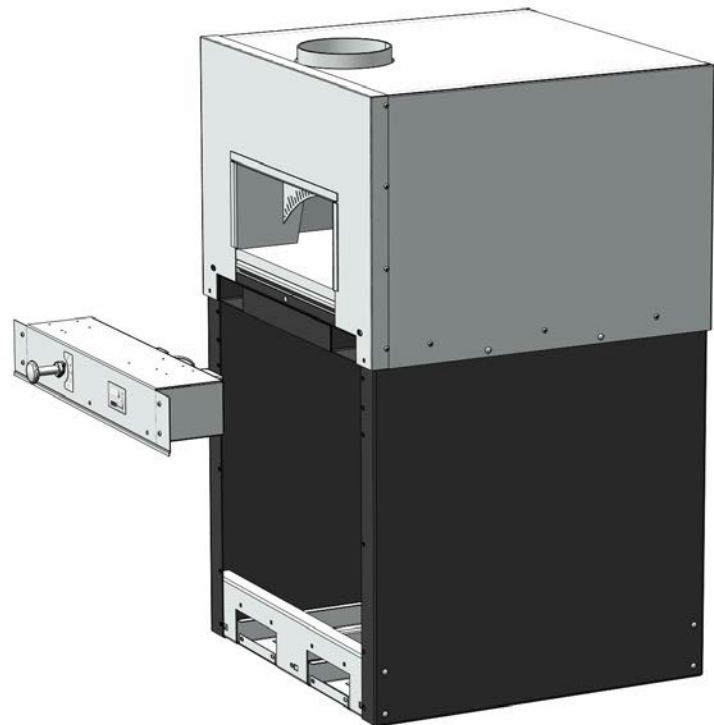
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5. Remove the Shipping Panel from beneath the appliance. The shipping panel is secured with (2) screws in the front, and (2) screws in the back. Discard the shipping panel.



6. Attach the control box to the appliance using (4) 1/4-20 screws. The control box should be oriented so the Flame Height Control Knob is on the left side of the control box.



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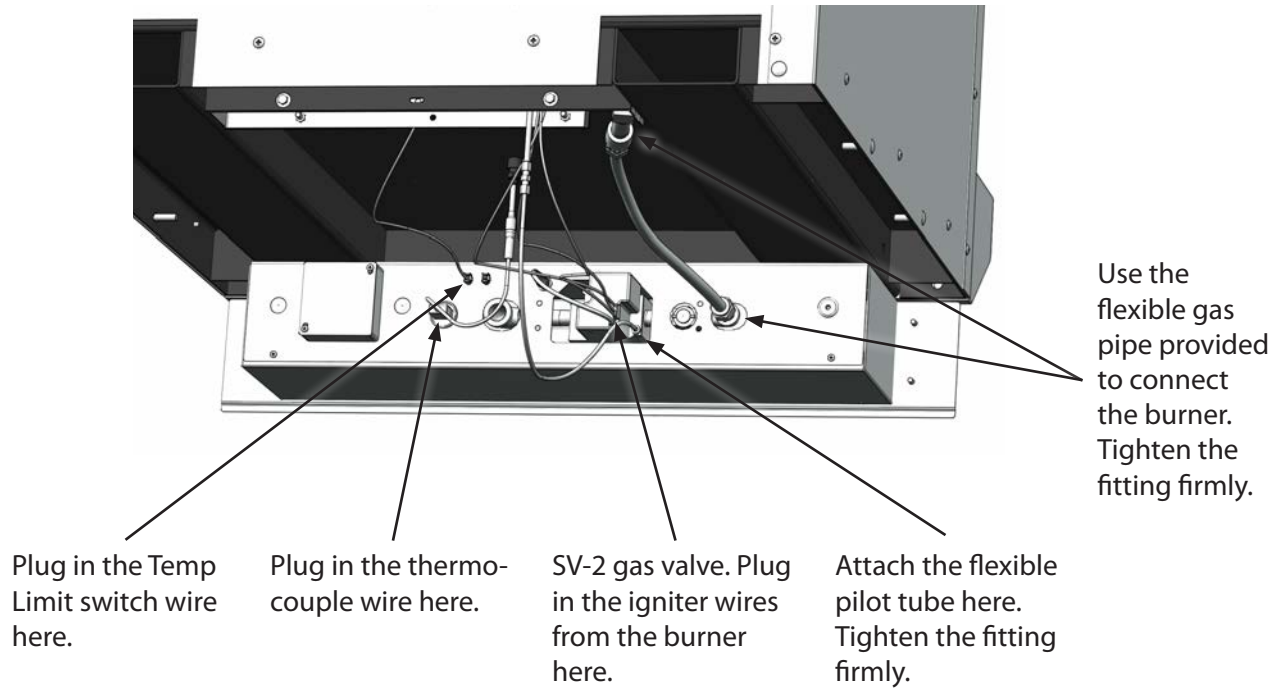


## Assembly

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7. Connect burner assembly components, thermocouple and Temp Limit switch wires at the rear of the control box.



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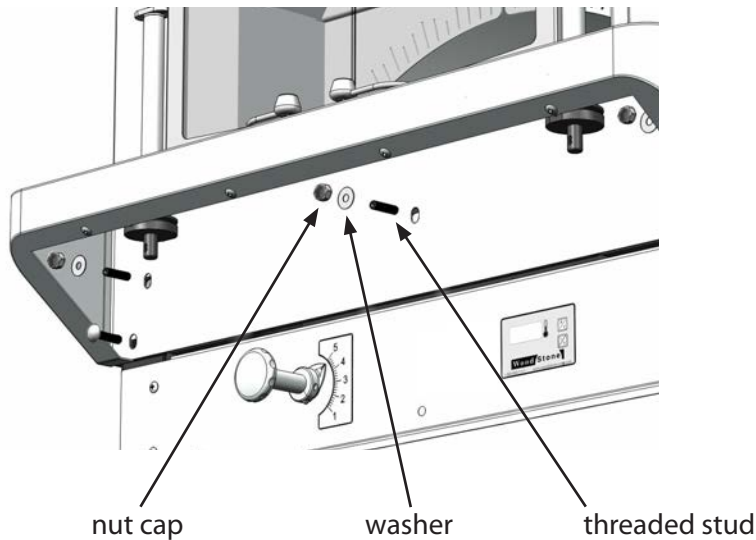


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## Assembly

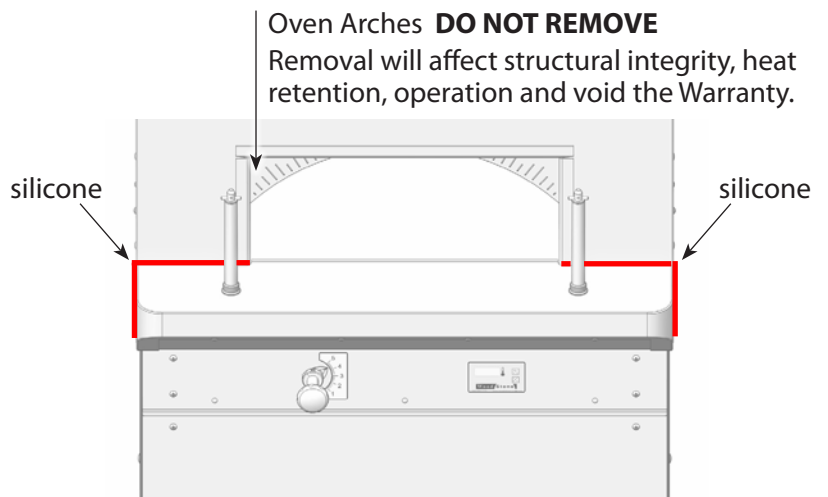
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8. Install the mantle. Install the (3) threaded studs into the clips on the front of the appliance and the (2) carriage bolts on the left and right sides of the mantle. Slide the mantle over the studs, then slip one washer onto each stud. Install and tighten the nut caps onto studs securely.

If the appliance has been supplied with a granite mantle, affix the granite slab to the mounting bracket using a generous amount of the adhesive provided. If the appliance has been supplied with a mantle bracket for use with customer's own material, a mantle template will be included for cutting the stone to fit over the door posts and onto the mantle (see the Mantle Stone Installation section of this manual).

9. Run a bead of high temperature silicone (provided) along the joints where the mantle and appliance intersect. The silicone should run from the edge of the mantle to the inside edge of the doorway on both sides, and down both along the mantle/appliance intersection.



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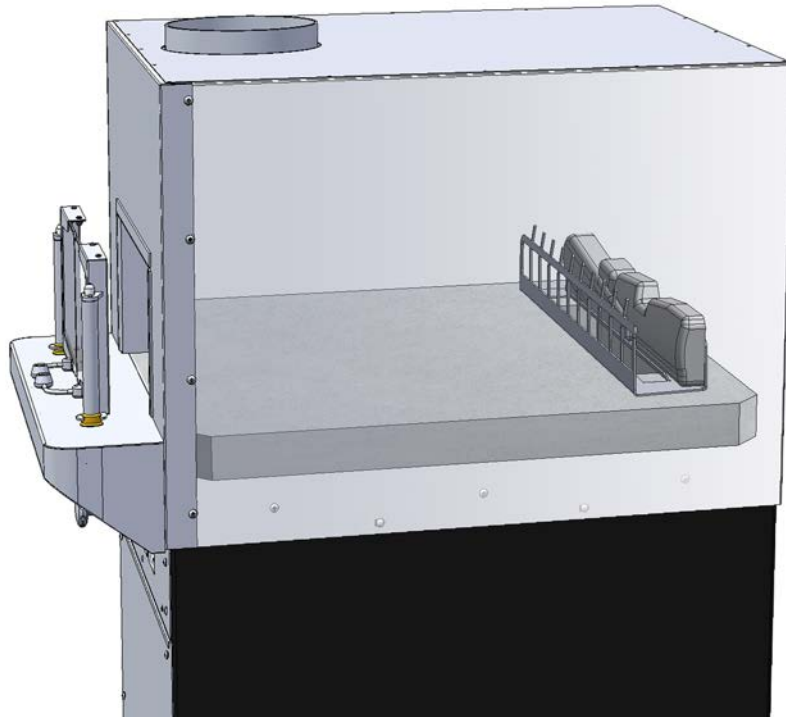


## Assembly

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10. Reinstall the burner guard and log set. The lower tab of the guard fits into the front of the burner opening. Check that this did not shift during shipment and installation. The log set pieces fit onto the studs on the burner guard, behind the opening in the guard, so the logs sit at the rear of the burner opening.



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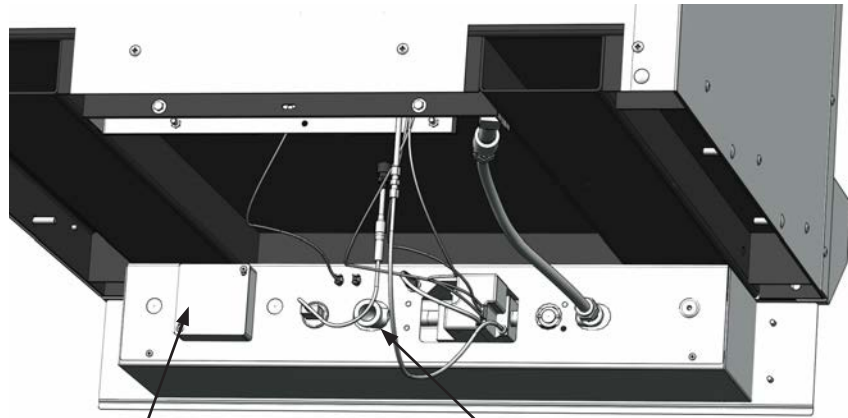


## Utility Connections

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11. Make utility connections at the rear of the control box. Gas and electrical connections must comply with all relevant local and national codes, and in a manner acceptable to the authority having jurisdiction.



Make the electrical connection to the terminals in this junction box.  
**Note:** Correct voltage is specified on this junction box and the equipment data plate.

Connect the incoming gas supply to the 3/4 inch FNPT gas inlet.

Knockouts are provided on the rear of the appliance stand for the incoming gas and electrical supplies. If necessary, holes may be drilled in either side panel for the incoming gas and electrical supplies. Gas and electrical supplies should be routed in such a way that they do not interfere with the removal of the appliance burner, or block the access to the space under the appliance for service. The area beneath the burner needs to be kept clear of conduit and piping to allow for removal of the burner for service.

**NOTE: Rear panel MUST be installed for the appliance to function properly.**

A 3/4" full-flow gas shut-off valve should be installed on the gas supply near the appliance in such a way that it is readily accessible.

This appliance must be electrically grounded in accordance with local code, or in the absence of local code, with the national electrical code, ANSI/NFPA 70, or the Canadian Electrical Code, CSA C22.2, as applicable.

**WARNING** – Electrical Ground Instructions: This appliance is equipped with a three-prong grounding plug for your protection against shock hazard and should be plugged directly into a properly grounded receptacle. Do not cut or remove the grounding prong from the plug.

**AVERTISSEMENT** – Instructions de mise à la terre: Cet appareil est équipé d'une fiche de mise à la terre à trois broches pour votre protection contre les chocs électriques et doit être branché directement dans une prise correctement mise à la terre. Ne pas couper ni retirer la broche de mise à la terre de la fiche.

An electrical diagram is provided inside the bottom cover of the control box, and at the end of this manual.

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The installation must conform with local codes, or in the absence of local codes with the National Fuel Gas Code, ANSI 223.1, NFPA 54, or Natural Gas Installation Code, CAN/CGA-B149.1, as applicable.

A manual valve should be installed (by others) in an accessible location in the gas piping external to the appliance for the purpose of turning ON or shutting OFF gas to the appliance.

All gas piping up to the oven must have a minimum inside diameter of 3/4", including all fittings and shut off valves, which should be of the full flow type.

The appliance and its individual shutoff valve (supplied by others) must be disconnected from the gas supply piping system during any pressure testing of that system at test pressures in excess of 1/2 psi. The appliance must be isolated from the gas supply piping system by closing its individual manual shutoff valve during any pressure testing of the gas supply system at test pressures equal to or less than 1/2 psi.

The installer should bleed any air out of the gas line supplying the appliance. All gas connections and fittings on the appliance should be leak checked with an approved soap solution. Leak testing of the appliance shall be conducted according to the manufacturers instructions.

12. Checking the burner manifold pressure. The burner manifold pressure has been set at the factory, however it should be checked by the installer. The pressure should be checked at the outlet tap on the Honeywell gas valve, located on the back of the control box. Once the manometer is connected, turn the appliance on and use the knob on the appliance to adjust the flame to its maximum height. Then check the manifold pressure. **If incoming gas pressure exceeds 14" W.C. (1/2 PSI) an external regulator by others is required.**

### Natural Gas (NG)

**3030 models: 3.75" W.C.**

**4836, 4343, 4355 models: 4.5" W.C.**

### Propane (LP)

**3030 models: 7" W.C.**

**4836, 4343, 4355 models: 7" W.C.**

The above information can also be found on the data plate located beneath the appliance.

**This appliance requires no modifications to operate at high altitudes.**

### Altitude information for Canada – All BH models

This appliance is approved for use, without modification, at altitudes of 0 to 4500 ft. (0 to 1370m)

Informations d'altitude pour le Canada – BH: Tous les modèles

Cet appareil est approuvé pour l'utilisation, sans modification, à une altitude de 0 à 4500 ft. (0 à 1370m)

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## Maximum inlet gas pressure must not exceed 14" W.C. (1/2 psi)

### GAS INLET PRESSURE

For ovens running on natural gas, an inlet pressure of 7 to 10" W.C. is recommended to ensure optimum oven performance. Incoming gas pressure below this range will affect oven performance, the lower the pressure the greater the negative impact. If the gas supply pressure is greater than 14" W.C. (1/2 psi), an external regulator, supplied by others, is REQUIRED to lower the gas pressure to the acceptable range. Issues caused by low or high gas pressure are installation issues, and will not be covered under the Warranty.

For ovens running on LP, the recommended inlet pressure to ensure optimum oven performance is 10 to 12" W.C. Incoming gas pressure below this range will affect oven performance, the lower the pressure the greater the negative impact. If the gas supply pressure is greater than 14" W.C. (1/2 psi), an external regulator, supplied by others, is REQUIRED to lower the gas pressure to the acceptable range. Issues caused by low or high gas pressure are installation issues, and will not be covered under the Warranty.

For all installations, follow best practices for proper gas line pipe sizing for the line serving the oven. To insure proper operation, all gas piping and fittings leading up to the oven should have an inside diameter equal to or greater than that of the oven gas connection. Also make sure that a readily accessible shut off valve (supplied by others) is installed near the oven, and in accordance with all applicable codes. Shut off valves must be of the full-flow type, and not introduce any restriction into the gas line.

The connection to the oven should be hard-piped whenever feasible. If this is not possible, use a properly sized flexible connector approved for this application. When using a flexible connector make sure that its design does not present any reduction in pipe diameter or other restriction. Oven issues caused by improper pipe sizing, improper shut off valves, restrictive connectors, or any other deficiency in the gas supply design or installation will not be covered under the oven warranty.

13. Install the rear panel, front panel, and toe kick using the 1/4-20 screws provided. The front panel must remain removable, so as to allow access for service to the appliance components. If this area is covered with a combustible material, it must be 1" away from the service panel. The appliance should be bolted to the floor using the holes provided at the base of the stand.

**Note: The rear panel MUST be installed for the appliance to function properly.**

# Interlock Relay

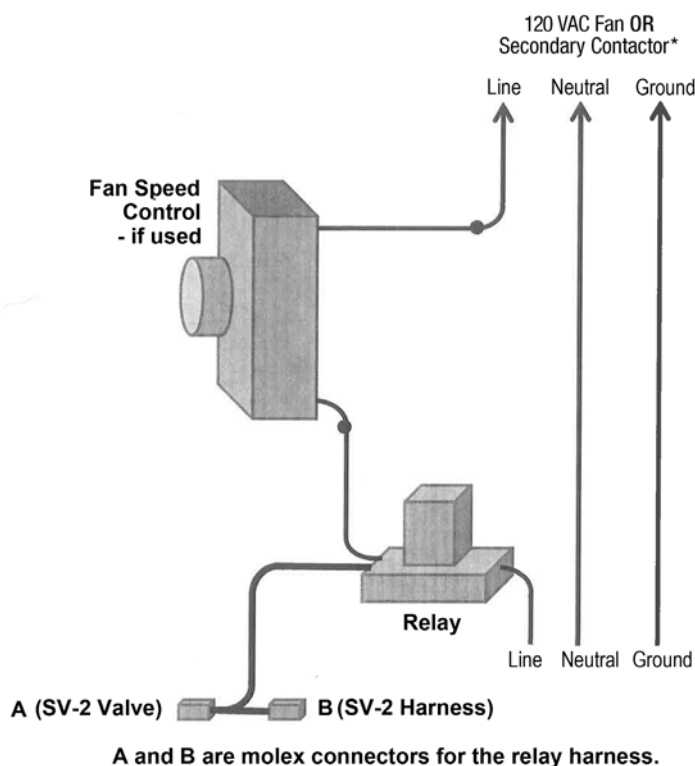
Bistro Home Oven Installation and Operation Manual



## Fan / oven interlock relay instructions

The interlock relay system is an option available from Wood Stone. With the interlock relay option, when the appliance is turned ON, the interlock relay is energized, allowing power to flow to the exhaust fan serving the oven. The fan will turn ON and OFF with the appliance.

**Note:** When used with an exhaust fan, an interlock must be provided.



**This connection is NOT to be used with ovens burning solid fuel. The ventilation system must be running any time there is solid fuel burning in the oven. Failure to follow this instruction can lead to a fire, as well as dangerous buildup of combustion byproducts, including Carbon Monoxide.**

\* Relay rated for 7.5 A. If fan current will exceed 7.5 A, use an additional motor contractor, installed after the relay to switch power to the fan.

Wire the incoming 120 VAC to the oven J-box as instructed in the **Assembly Connections** section of this manual.

Mount the fan control relay into a junction box, and fan speed controller into a single gang junction box under the oven near the back of the stand. Bring in the 120 VAC power for the roof mounted Energex fan. The line wire will pass through the relay on the black wires (terminals 5 and 9), then through the fan speed controller before going out to the fan. Turn the fan speed controller fully clockwise to the LOW position initially. See the **Venting** section of this manual for instructions on setting the fan speed. Once the fan speed is correctly set, it will not need to change.

Unplug the power harness from the gas valve on the back of the control box. Plug side "A" of the interconnect harness into the gas valve, then plug the power harness into the gas valve, then plug the power harness into side "B" of the interconnect harness.

Turn on the oven control. The relay should close and switch ON the fan. When the oven is turned OFF, the fan will switch OFF.

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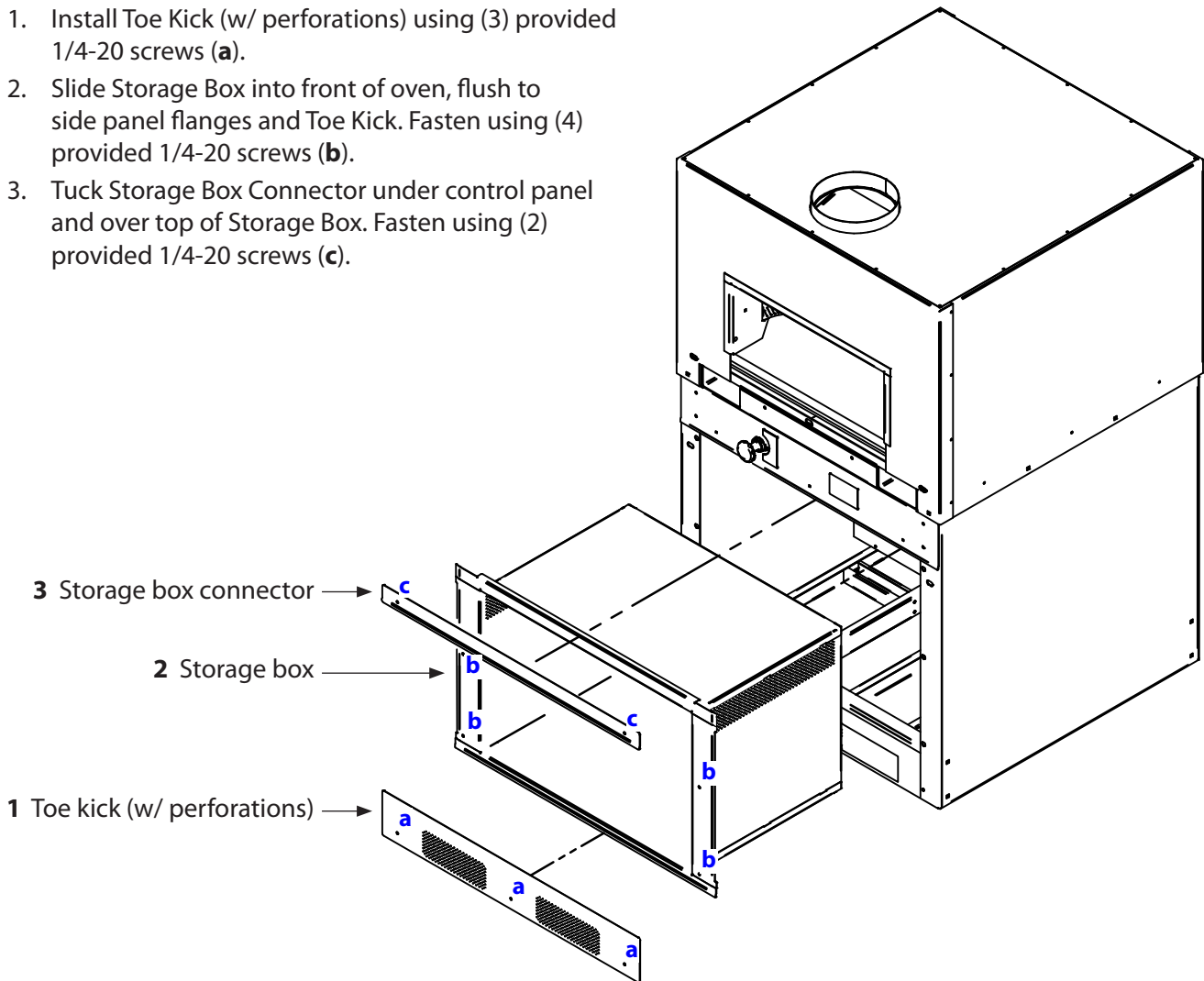
# Storage Box Installation

Bistro Home Oven Installation and Operation Manual



## Installation of optional storage box for models BH-4836, BH-4343 and BH-4355 (Does not apply to BH-3030 models)

1. Install Toe Kick (w/ perforations) using (3) provided 1/4-20 screws (a).
2. Slide Storage Box into front of oven, flush to side panel flanges and Toe Kick. Fasten using (4) provided 1/4-20 screws (b).
3. Tuck Storage Box Connector under control panel and over top of Storage Box. Fasten using (2) provided 1/4-20 screws (c).



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# Outdoor Installation

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All Bistro Home ovens are approved for outdoor installation. The unit may be installed in a weatherproof enclosure. If so be sure to maintain all clearances and adhere to the installation requirements included in this manual.

For outdoor installations, the indoor installation methods mentioned previously in this manual may be used, OR when installed outdoors or in an open air outdoor structure such as a covered patio or similar structure, the oven may be vented without the use of an exhaust fan when the duct run includes no horizontal sections. A natural draft duct, listed or constructed to the requirements of a grease duct as described in NFPA 96 or the International Mechanical Code, attached directly to the oven flue collar may be used. The duct must be sufficient length and installed in such a manner that proper clearances from combustible construction and proper clearances in regards to the termination of the duct are maintained (i.e. clearances from roofs, window and door openings, etc.). All clearances must be in accordance with NFPA 96, the International Mechanical Code or the applicable local code in force. All manufactured duct systems must be installed in accordance with the duct manufacturer's listing and instructions.

When the oven is installed free standing outdoors or in its own non-combustible enclosure, no fan is required, and a suitable metal, stone, clay or ceramic pipe may be used to extend the flue collar outlet above the oven.

Be aware that wind blowing directly at the oven can cause performance and reliability issues. When installing the oven outdoors choose a location that best minimizes wind exposure for the oven. Please note: Keep the area around and beneath the appliance clear of grass, leaves and other combustible materials.

## Optional Chimney

For freestanding outdoor installations where the oven is not enclosed under a roof, an optional Fixed Chimney with Rain Cap is available. A stainless steel rain cap provides protection from water and debris entering the oven flue. Contact your dealer or Wood Stone for more information.

## Chimney dimensions

Model	Height
BH-3030	26-1/4"
BH-4836, 4343, 4355	26-3/4"



BH-4343-RFG with optional Fixed Chimney with Rain Cap

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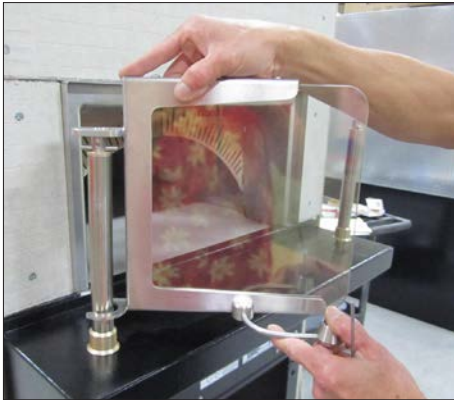
# Mantle Stone Installation

Bistro Home Oven Installation and Operation Manual

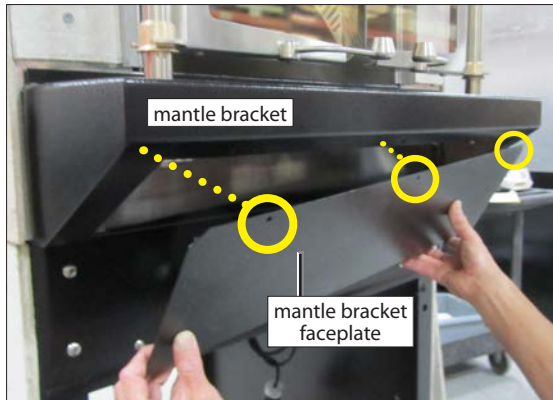


## On-site installation of mantle stone

Bistro Home ovens can be ordered with the optional Mantle Bracket to facilitate the installation of a custom granite (or similar stone) mantle on-site. The installation process is described below.



1. Remove the two Swinging Doors by sliding them up over the Door Posts. Put in a safe place.

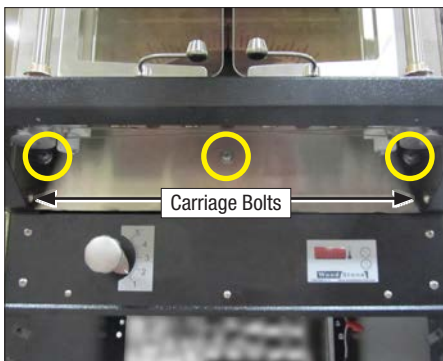


2. Remove Mantle Bracket Faceplate Cover by removing the screws securing it. Here we show a BH-3030, which has 3 screws; models BH-4343, BH-4355 and BH-4836 have 4 screws.

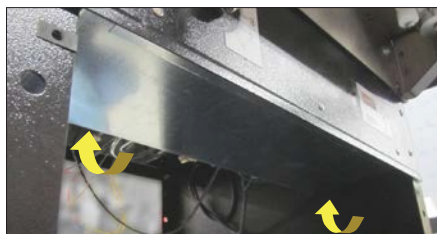
**For facade-ready models only** (models with factory-installed cement board, ready for facade material installation)



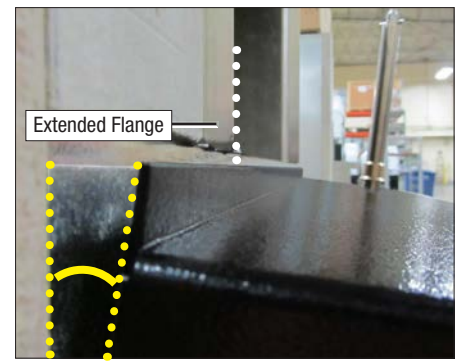
On facade-ready models, there's a flange overhanging the Mantle Bracket. The stone is unable to slide down over the Door Posts because of this flange. To clear this flange, follow the steps below, then continue on to step 3.



- 2a. Loosen the 3 bolts across the oven face and 2 carriage bolts on either end of the Mantle Bracket so the Mantle tips away from the oven.



- 2b. To reach the carriage bolts, it is necessary to remove the panel under the Control Box. The panel is fastened by two screws on the back lip.



- 2c. Loosen the bolts enough so the Mantle Bracket can tip forward just enough to clear the flange surrounding the doorway. Alternatively, the Mantle Bracket can be removed completely.

# Mantle Stone Installation

Bistro Home Oven Installation and Operation Manual



**3.** Remove Door Post hardware by following the steps below.



**3a.** Remove the Set Screw from the top of each post. Put in a safe place.



**3b.** Pull out the Door Restraining Pin. Put in a safe place.



**3c.** Slide the Brass Flange up to remove. Put in a safe place.



**4.** Dry fit the stone to ensure proper fit.

Apply a generous amount of silicone adhesive/sealant to the top of the Mantle Bracket.

Slide the stone over the Door Posts and position the stone in place. Apply light pressure to seat it properly. Make sure edges of the stone line up with the edges of the Mantle Bracket. Allow the sealant to set for several hours.

Fill gaps with silicone adhesive/sealant between the bottom of the stone slab and the Mantle Bracket, and in the gap between the top back edge of the stone and the oven, including the gap between the stone and the hearth. Clean up any silicone before it dries.

**5.** Reinstall Door Post hardware in reverse order from disassembly. Use a small amount of silicone adhesive/sealant under the Brass Flange.

Tighten Mantle Bracket to oven.

Reinstall Mantle Faceplate Cover.

Reinstall Swinging Doors.

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# Mantle Stone Dimensions

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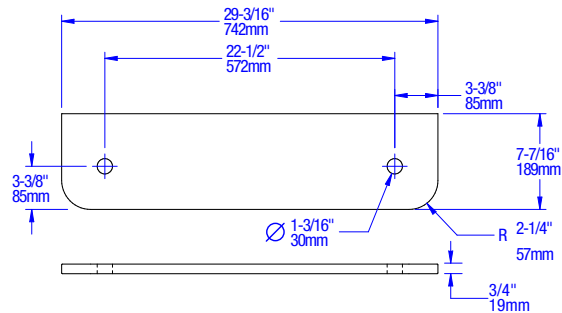


## Mantle stone dimensions

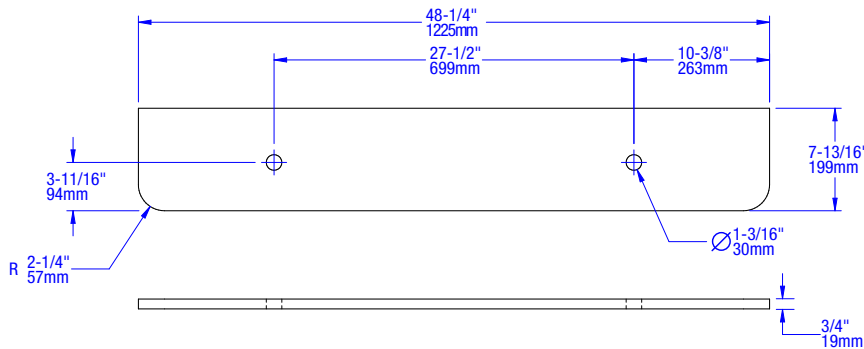
Tolerances: Linear  $\pm 1/16$  [ $\pm 1$ mm], Angular  $\pm 2^\circ$

**Note:** Because of the possibility of slight production derivations, we recommend using these dimensions as approximations, and taking final measurements on-site.

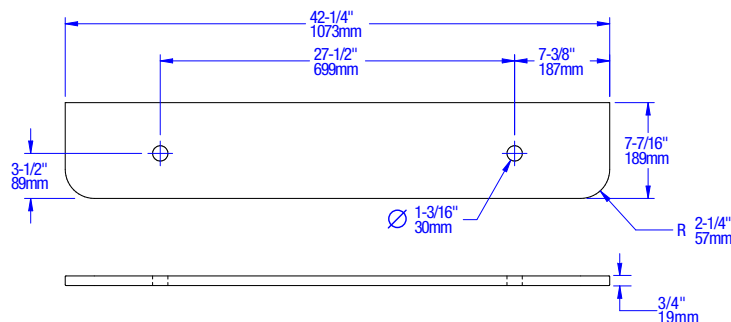
### BH-3030



### BH-4836



### BH-4343/4355



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# Controller

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## Hearth temperature

The floor (hearth) temperature will be displayed here any time the unit is turned on. Sensor is embedded 1" below hearth surface. Display will read "LO" when the temperature is below 100 °F.

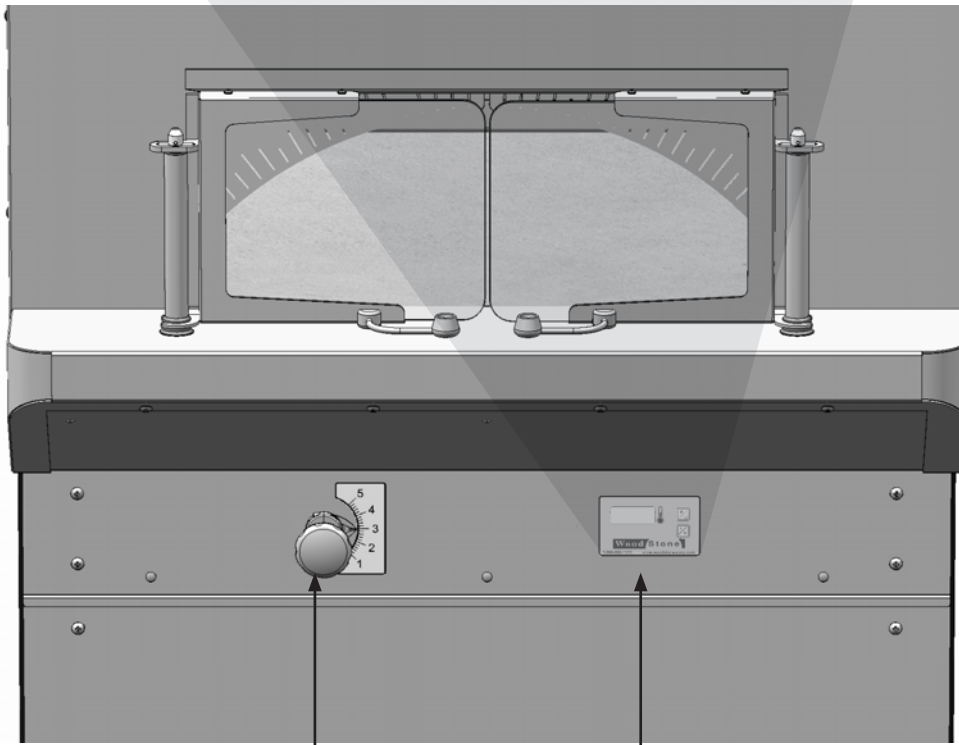


## Temperature units

Press and hold to switch between Fahrenheit and Celsius.

## ON/OFF button

Press to turn unit ON and OFF.



**Flame Height Control Knob**  
Use this knob to raise/lower the flame to control the appliance temperature.

**Controller**

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**NOTE:** The ceramic materials used in the construction of your Wood Stone oven will absorb moisture if exposed to high humidity or damp conditions during shipment from the factory or extended periods of storage before installation. Occasionally, through the course of the initial startup, as the oven heats up it is possible that you will see some water dripping from the sides of the oven as this moisture is driven out of the ceramic. This is not a defect in the oven, and once the oven has been fully saturated with heat the moisture will be driven fully from the oven. After this initial process, you will not see any additional moisture from the oven unless the oven is not used for an extended period of time AND it is exposed to excessive moisture or high humidity.

## INITIAL APPLIANCE START-UP

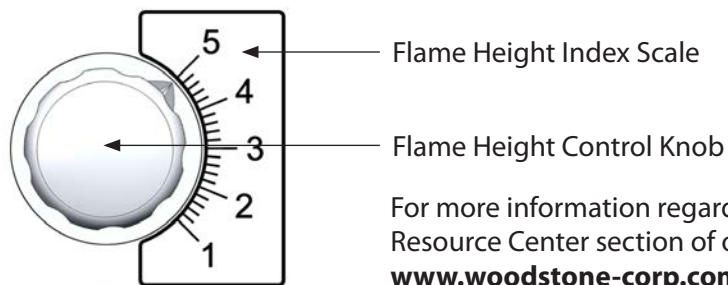
### FIRST DAY

1. Make sure exhaust fan is properly wired and interlocked to the appliance.
2. Make sure main gas supply is on (valve parallel with gas line).
3. Push I/O button on controller (the exhaust fan should come on as well). It may take a while for the gas to purge all the air from the gas lines.
4. Once the burner ignites, make sure the flame is at its lowest setting and allow the appliance to operate at this setting for about 1 hour.
5. After 1 hour, raise radiant flame to #2 on the Flame Height Index Scale.
6. After 4 hours a raise to #3 on the Flame Height Index Scale and allow the appliance to run until it reaches a temperature of 500 °F. This will take approximately 3–4 hours.

**NOTE:** Small “crazing” cracks will occur with normal heating and cooling. They will not affect the performance or durability of the oven. If cracks of 1/8" wide or more develop, contact Wood Stone for evaluation.

## FLAME HEIGHT INDICATOR

Comprised of two parts



For more information regarding Flame Height Control, go to the Resource Center section of our web site at:

[www.woodstone-corp.com](http://www.woodstone-corp.com)

**This appliance requires electrical power to operate. Do not attempt to operate this appliance during a power outage or power failure.**

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## GENERAL OPERATION

The appliance floor temperature is displayed on the controller readout.

### 1. Turning ON the appliance

Push I/O button and turn the radiant flame to its highest setting.

### 2. Heat-up

The appliance should reach cooking temperatures of 550–575 °F in 3 to 3-1/2 hours. Use the Flame Height Control Knob to control the amount of heat in the appliance. If the appliance is still warm from the previous day, push the I/O button and turn the radiant flame to its highest setting (#5). The appliance should reach 500–550 °F within 1-1/2 to 2 hours. See [woodstonehome.com](http://woodstonehome.com) for recipes and additional detailed information on cooking in your Wood Stone Bistro.

### 3. Turning OFF the appliance

Push I/O button, all gas will go OFF, even the pilot.

### 4. Cleaning the appliance interior

As needed, use the natural fiber brush to sweep stray food debris to the corner near the doorway, where it can be easily removed when you are finished cooking or once the appliance is cool.

As needed, swab the deck using a damp (not wet) rag wrapped around the floor brush. This is best to do when the appliance is hot. Take care to avoid brushing debris into the radiant flame burner.

### NEVER PLACE ANYTHING IN OR ABOVE THE RADIANT FLAME

**Gas-fired models with a “-W” in the model number are listed for the burning of up to 3 lbs. of wood per hour when properly vented as a solid fuel appliance.** Build the fire on the side wall of the appliance, 6–10 inches inside the doorway of the appliance or use a smoker tray. Never use the gas (radiant) flame as a fire starter, and keep the fire away from the radiant flame. Keep all ash and debris away from the radiant flame. Burner problems resulting from debris or ash in the burner well will not be covered by the oven warranty. Using the oven floor brush and ash shovel, move debris only toward the oven doorway and dispose of safely. See the Wood Burning section for ash disposal guidelines.

**Note:** Appliances burning solid fuel require a more frequent maintenance schedule.

### 5. Cleaning the appliance exterior

All painted and stainless steel surfaces should be cleaned as necessary using an approved mild detergent, hot water and a soft cloth or sponge. Stubborn residues may be removed using a nonmetallic scouring pad. When scouring stainless steel surfaces, scrub with the grain of the metal to prevent scratching.

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## Operation

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**This appliance requires electrical power to operate. Do not attempt to operate this appliance during a power outage or power failure.**

Wood Stone recommends the use of the natural fiber brush for sweeping aside excess food particles that will accumulate on the floor of the appliance during use. The appliance floor can be cleaned with a damp rag. **DO NOT USE ICE OR EXCESSIVE WATER ON THE FLOOR; THIS IS TO PREVENT THERMAL SHOCKING OF THE STONE.** There is a stainless steel burner guard to prevent food from falling on and thereby obstructing the gas orifices of the radiant flame. If food gets into the radiant flame well and the flame is visibly obstructed, turn the appliance OFF immediately, and call for service.

**DO NOT USE THE RADIANT BURNER WELL AS A DUMP FOR DEBRIS OR TRASH INCINERATION; MAKE EVERY ATTEMPT TO KEEP DEBRIS FROM DROPPING INTO THE WELL.**

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### Cleaning the heat shield doors

With normal use, the heat shield doors will become splattered or soiled. To keep the doors clear, it is important to occasionally clean them to keep the build-up to a minimum and to make the process easier.

First, remove the doors from the posts that support them. For minor cleaning and upkeep however, you can use window cleaner to keep the glass clean and do not need to remove them from their posts. Make sure the doors are cool to the touch. If they are not cool, wait to clean them until they are cool to avoid being burned.

Next, open the doors and place one hand above and one hand below one door and gently lift up. The bracket that holds the door on the post has a small retainer that keeps the door from being accidentally knocked off the post. Once the top bracket is above this retainer, the door will lift easily and can be removed from the vertical post that supports it. Repeat the process with the second door and take them to the sink.

Wash the doors with warm water and liquid dish soap (such as Dawn) on a sponge. Never use “Scotch Brite” or any other abrasive pad, powder or solution as they can scratch the ceramic glass surface. If there is baked on soil or grease, we recommend the use of appliance cleaning products that have been labeled as safe for appliance door glass. Some of these products, like EASY-OFF® FUME FREE MAX™ are also fume free and more user-friendly. While they might require some soaking time, they can actually work quite well. **Do not allow chemical cleaners to contact the oven ceramic as they can cause damage.**

Please keep in mind that many heavy-duty appliance cleaning products are caustic and contain sodium hydroxide and should not be used on your doors. These compounds can permanently pit or fog your ceramic glass doors and are also generally unpleasant to use—note the extensive list of hazards. After they are clean, dry and return the doors to the appliance and re-install them.

### Thermal Cleaning

Gas-Fired Appliance - If a Wood Stone gas-fired appliance is operated at low temperatures (below 525 °F), you may notice a buildup on the appliance floor. Note that this floor buildup may be perceived as the floor flaking away. If you operate the appliance below 450 °F, you may also notice some buildup on the interior walls and/or ceiling of the appliance.

To remove any buildup that has accumulated inside of the appliance, first remove any excess spillage, and all utensils from the oven. Then, simply turn the radiant flame to its highest setting. Monitor the floor temperature displayed on the controller. When the floor reaches 650 °F, lower the flame slightly so as to maintain the appliance floor temperature near 650 °F for about an hour.

Heavy accumulations may require more time. Heavy accumulations on the floor may require some additional scraping with a utility peel, floor scraping tool or stiff putty knife. Once the appliance appears clean, allow the appliance to return to normal operating temperatures and continue normal operation.

**CAUTION:** Before starting thermal cleaning procedure:

- Remove all tools and utensils from the cooking chamber.
- Wipe off excess spillage.

**ATTENTION:** Avant de commencer la procédure de nettoyage thermique:

- Enlever tous les outils et ustensiles de la chambre de cuisson.
- Essuyez l'excès d'éclaboussure.

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## Wood and Ash

Wood should be stored and handled in accordance with the recommendations outlined in NFPA 96. The interior floor and dome of the appliance do not require creosote or soot removal. The appliance flue and exhaust system will require inspection and cleaning. **The duct serving this appliance should be inspected at least twice a month during the first two months of operation to establish a rate of creosote buildup and necessary cleaning schedule. The exhaust system should be inspected and cleaned per the manufacturer's and or local code official's recommendations.**

## Dispose of ash per the following:

1. Place ashes into a metal container with a tight fitting lid.
2. Place the closed container of ashes on a non-combustible floor or on the ground.
3. Place the closed container of ashes well away from all combustible materials, pending final disposal.
4. Retain the ashes in the closed container until all the cinders have thoroughly cooled. Ashes can then be disposed of safely.

**NOTE:** Wood Stone's stainless steel Ash Shovel and double compartment Ash Dolly offer a safe and convenient way to dispose of ash. See the Tools and Accessories section of [woodstonehome.com](http://woodstonehome.com) for details.

## Removal of Creosote and Soot

Only RFG-W models are intended to allow the additional burning of wood. As with all cooking equipment and solid fuel exhaust systems, a regular inspection and cleaning schedule is needed to prevent the possibility of a hood or duct fire. The frequency of inspection and cleaning will depend on hours of use and type and quality of wood used as fuel. Only use hardwood species dried to a moisture content of 20% or less. See **Fuelwood Facts** section for details.

When wood is burned slowly, it produces tar and other organic vapors, which combine with expelled moisture to form creosote. The creosote vapors condense in the relatively cool appliance flue of a slow-burning fire. As a result, creosote residue accumulates in the duct. When ignited, this creosote makes an extremely hot fire.

The duct serving this appliance should be inspected at least twice a month during the first two months of operation to establish a rate of creosote buildup and necessary cleaning schedule. If creosote or soot has accumulated, it should be removed to reduce the risk of a flue fire.

**Never store or use flammable liquids near or inside this appliance. Never use gasoline, gasoline-type lantern fuel, kerosene, charcoal lighter fluid or similar liquids to start or freshen-up a fire in this appliance.**



double  
compartment  
ash dolly

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# Troubleshooting Guide

Bistro Home Oven Installation and Operation Manual



Problem	Cause/Solution
Controller will not turn ON	<ol style="list-style-type: none"> <li>Incoming power to appliance turned OFF. Check circuit breaker for circuit supplying the appliance. Check that any wall switches external to the appliance that control appliance power are turned on. Check that any interlocks external to the appliance are turned on.</li> <li>If control still does not turn on, please contact Wood Stone for assistance.</li> </ol>
Flame does not light	<ol style="list-style-type: none"> <li>Check gas is turned on to the appliance, and gas shut-off valve is turned all the way on.</li> <li>Debris in burner. Burner may require cleaning. Contact Wood Stone for assistance.</li> <li>Damaged igniter or gas valve. Contact Wood Stone for assistance. If the appliance is being started for the first time: <ul style="list-style-type: none"> <li>Has all air been bled from the gas line?</li> <li>Is the switch on the SV-2 valve in the ON position?</li> </ul> </li> </ol> <p><b>Note:</b> Valve is located on the back of the control box, beneath the appliance.</p>
Flame cuts out	<ol style="list-style-type: none"> <li>Debris in burner.</li> <li>Fan is turned on too high</li> <li>Wind blowing into the appliance, or other venting issues.</li> <li>Appliance is not vented properly - Call Wood Stone</li> </ol>
Display reads "OPEN"	<ol style="list-style-type: none"> <li>Thermocouple is not plugged into control box.</li> <li>Damaged thermocouple - call Wood Stone.</li> </ol>
Flame and controller turn OFF. Unit will not turn back ON.	Temp Limit switch has tripped. Allow the cooking chamber to cool and then turn the controller back ON.

Please contact Wood Stone at (800) 578-6836 should service be necessary, or if you have any questions about your appliance. Our office hours are 8am to 5pm (Pacific time).

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

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 contains 20% moisture or less. If wood contains more than 20% moisture, it should not be accepted for use. Wood should be stored off the ground and out of the rain in an environment that allows good air circulation so that the drying process can continue. 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, contact your dealer or Wood Stone).

When burned, a pound of wood releases approximately 6,500 BTU/hr, so it is better to compare the price of wood by the pound rather than by the cord. A full cord of wood measures 4' x 4' x 8' when stacked.

$$\text{Cost per lb} = \frac{\text{Cost per cord}}{\text{Lbs per cord (from above table)}}$$

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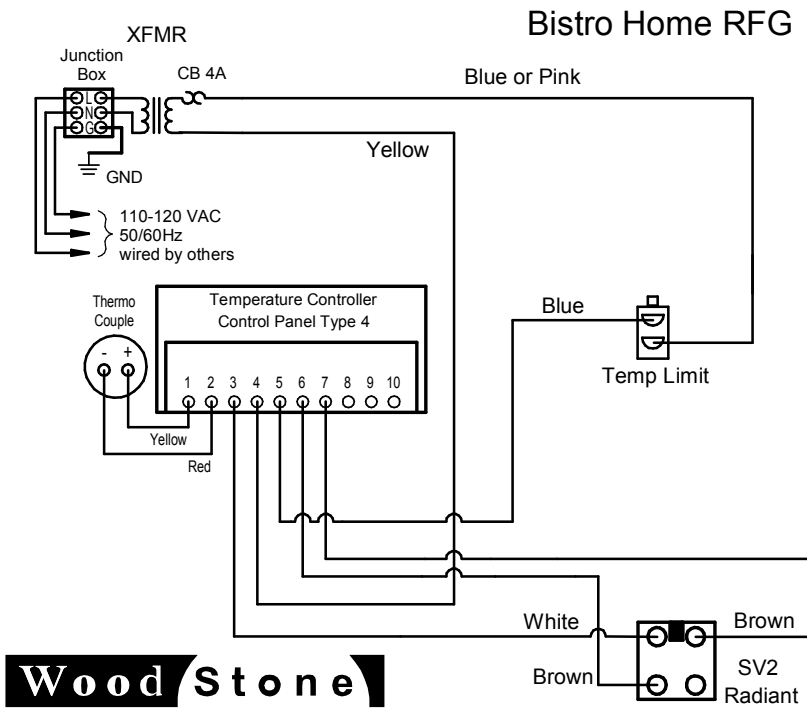


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# Electrical Diagram

Bistro Home Oven Installation and Operation Manual



**Wood Stone**

Bellingham, WA +1(360)650-1111 www.woodstone-corp.com

**DIAG #:** WD095 Rev. 0  
**DATE:** 7/22/2019

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## Limited Warranty

Bistro Home Oven Installation and Operation Manual



### ALL WARRANTY SERVICE MUST BE PRE-APPROVED BY WOOD STONE PLEASE CONTACT THE FACTORY FIRST

Please call 800.578.6836 or 360.650.1111. Our normal business hours are 8am to 5pm Pacific time with service hours until 5pm, Monday through Friday. 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.

#### 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 maintained. Proper maintenance is the responsibility of the user; proper maintenance procedures are prescribed in the Wood Stone installation 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 appliance, by whatever cause, has been materially altered from the condition in which it left the factory.
5. In the event that the rating plate has been removed, altered or obliterated.
6. On parts that would be normally worn or replaced under normal conditions.
7. Normal cracking due to expansion and contraction stress relief in either the dome or appliance deck.
- 8. In the event that pressed log products of any type have been burned in the equipment.**
9. Damage resulting from the use of chemical cleaning products in the oven, as well as any damage from liquids or chemicals, including water, being poured or sprayed into the oven.

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, direct your claim to:

Wood Stone Corporation  
1801 W. Bakerview Rd.  
Bellingham, WA 98226 USA  
Attn: Service Department  
Phone: 1.800.988.8103 or 1.360.650-1111

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