

# Installation and Operation Manual



## **BISTRO SERIES**

Gas-Fired Stone Hearth Oven  
*Commercial Internal Transition Models*



### **BISTRO 3030**

WS-BL-3030-RFG

### **BISTRO 4343**

WS-BL-4343-RFG, WS-BL-4343-RFG-W

### **BISTRO 4355**

WS-BL-4355-RFG, WS-BL-4355-RFG-W

### **CS-REC-11**

CS-REC-11-RFG



# Wood Stone

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### INSTALLATION AND OPERATION MANUAL FOR THE WOOD STONE BISTRO

#### NATURAL GAS OR PROPANE FUELED STONE HEARTH OVEN

WS-BL-3030-RFG-(NG OR LP), WS-BL-4343-RFG-(NG OR LP), WS-BL-4355-RFG-(NG OR LP),  
CS-REC-11-RFG-(NG OR LP), WS-BL-4343-RFG-(NG OR LP)-W, WS-BL-4355-RFG-(NG OR LP)-W,  
CS-REC-11-RFG-(NG OR LP)-W

#### COMMERCIAL INTERNAL TRANSITION MODELS



THIS APPLIANCE IS FOR PROFESSIONAL USE BY QUALIFIED PERSONNEL. THIS APPLIANCE MUST BE INSTALLED BY QUALIFIED PERSONS IN ACCORDANCE WITH THE REGULATIONS IN FORCE. THIS APPLIANCE MUST BE INSTALLED WITH SUFFICIENT VENTILATION TO PREVENT THE OCCURRENCE OF UNACCEPTABLE CONCENTRATIONS OF SUBSTANCES HARMFUL TO HEALTH IN THE ROOM IN WHICH IT IS INSTALLED. THIS APPLIANCE NEEDS AN UNOBSTRUCTED FLOW OF FRESH AIR FOR SATISFACTORY COMBUSTION AND MUST BE INSTALLED IN A SUITABLY VENTILATED ROOM IN ACCORDANCE WITH CURRENT REGULATIONS. THIS APPLIANCE SHOULD BE SERVICED BY QUALIFIED PERSONNEL AT LEAST EVERY 12 MONTHS, OR SOONER IF HEAVY USE IS EXPECTED.



### WOOD STONE BISTRO GAS OVEN INSTALLATION AND OPERATING INSTRUCTIONS

**DO NOT THROW THIS MANUAL AWAY**

#### RETAIN THIS MANUAL FOR FUTURE REFERENCE

Additional copies of this manual and prompt responses to service/maintenance questions are available from Wood Stone @ 1-800-988-8103.

**IMPORTANT:** Consult your local gas supplier for a statement outlining a procedure to be followed in the event you smell gas. Post the statement in a prominent location.

**FOR YOUR SAFETY:** Do not store or use gasoline or other flammable vapors or liquids in the vicinity of this or any other appliance. Also, always keep the area under and around this appliance free and clear of any and all combustible materials.

It is recommended that this oven 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.



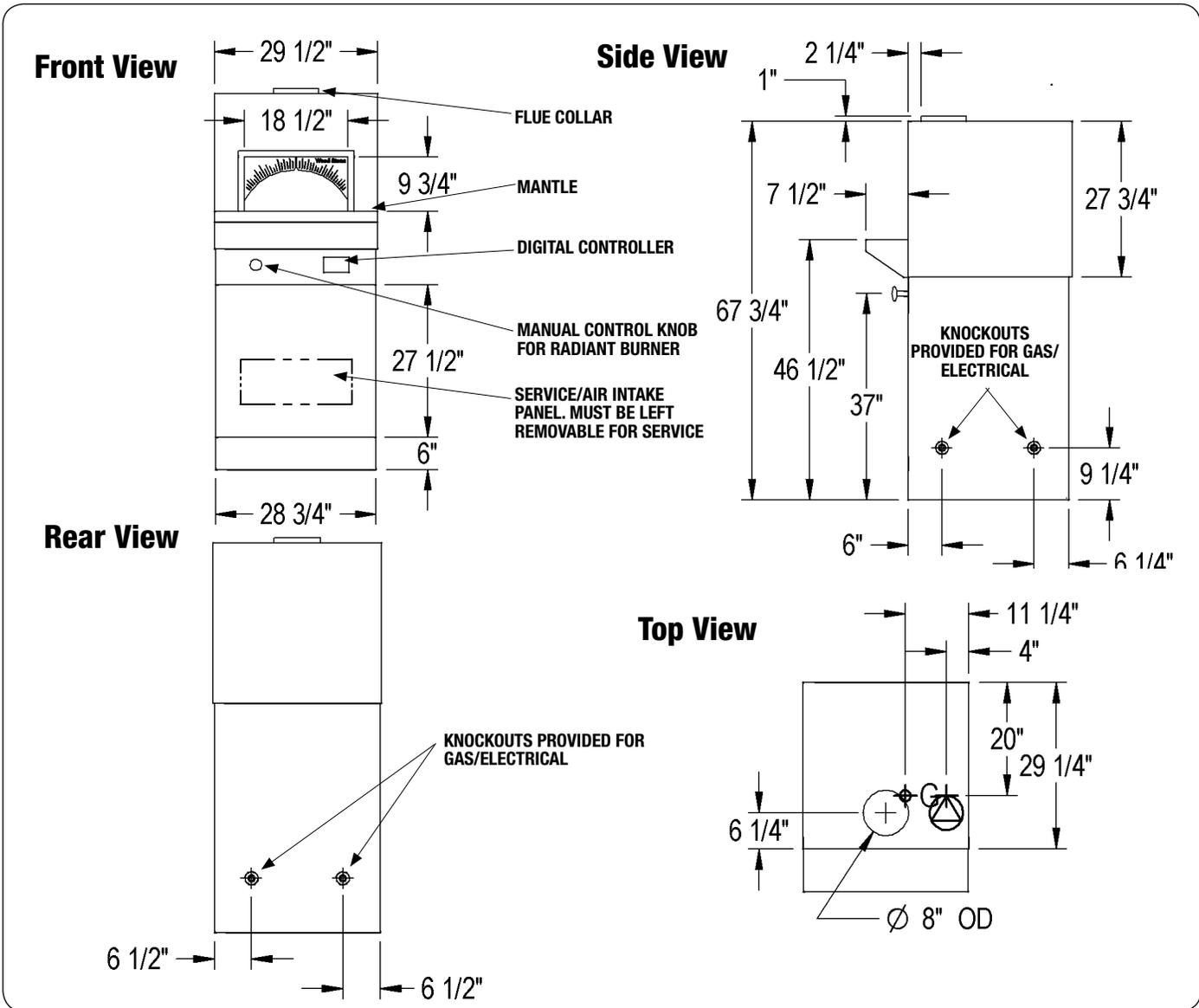
**WARNING:** This product must be installed by a Licensed Plumber or Gas Fitter when installed within the Commonwealth Of Massachusetts.



ANSI Z83.11b-2006  
CSA 1.8b-2006



ANSI/NSF STD 4



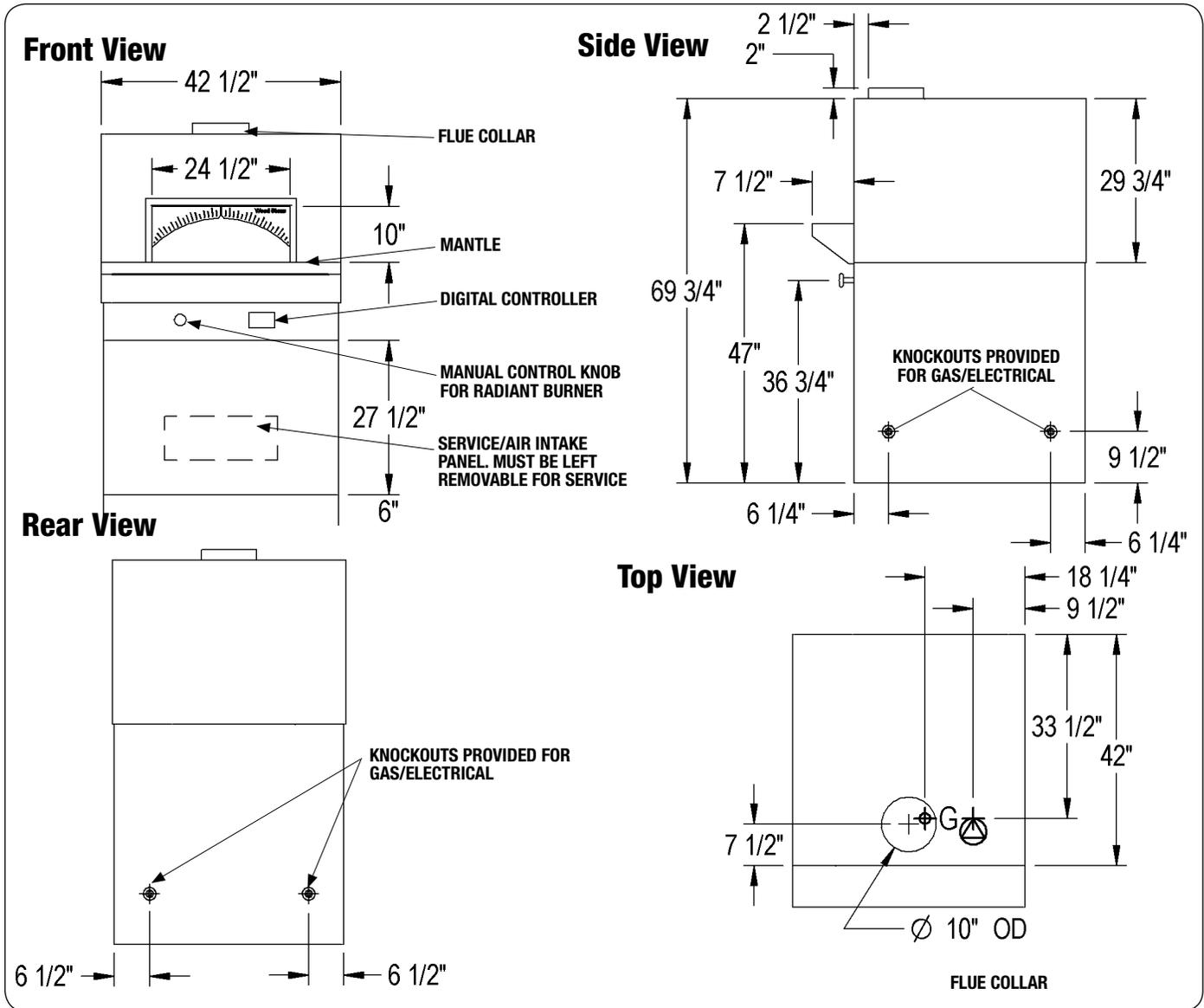
### UTILITIES SPECIFICATIONS

Gas-3/4 inch gas inlet (female threaded)  
 55,000 BTU Natural Gas Supply OR  $\phi$   
 42,000 BTU Propane (LP) Supply  
 Maximum gas inlet pressure-  
 1/2 psi (14 inches WC)

**Actual Weight: 850 lbs.**  
**Shipping Weight: 1100 lbs.**

### Electrical

120 VAC, 2 amp, 50/60 Hz  $\oplus$   
 Optional- 240 VAC, 1 amp 50/60 Hz  
 All utility connections made on the back of the oven control box. Remove front or rear panel for access, use utility knockouts (provided) to route gas and electrical supplies. Refer to data plate when installing.



### UTILITIES SPECIFICATIONS

Gas-3/4 inch gas inlet (female threaded)  
 80,500 BTU Natural Gas Supply OR ⚙  
 68,000 BTU Propane (LP) Supply  
 Maximum gas inlet pressure-  
 1/2 psi (14 inches WC)

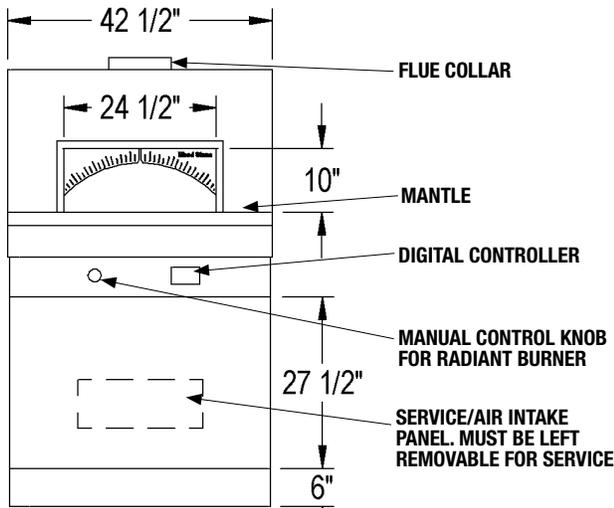
**Actual Weight: 1650 lbs.**  
**Shipping Weight: 2100 lbs.**

### Electrical-

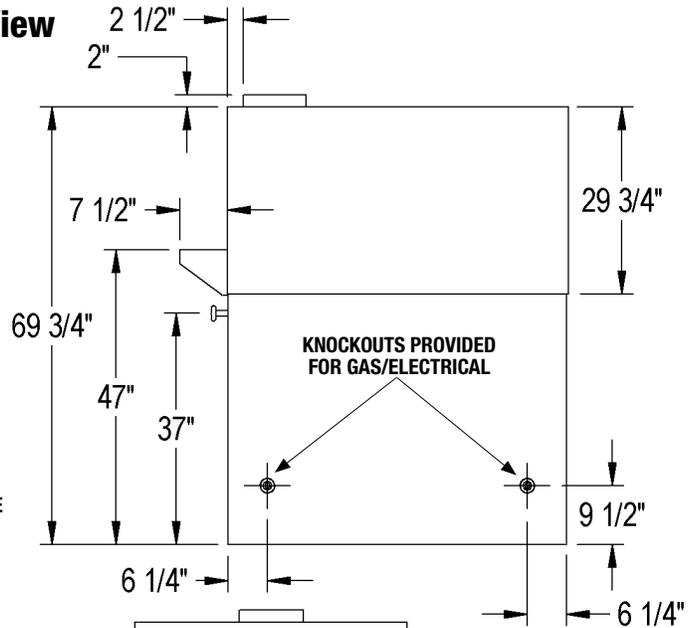
120 VAC, 2 amp, 50/60 Hz ⚡  
 Optional - 240 VAC, 1 amp, 50/60 Hz  
 All utility connections made on the back of the oven control box. Remove front or rear panel for access, use utility knockouts (provided) to route gas and electrical supplies.  
 Refer to data plate when installing.



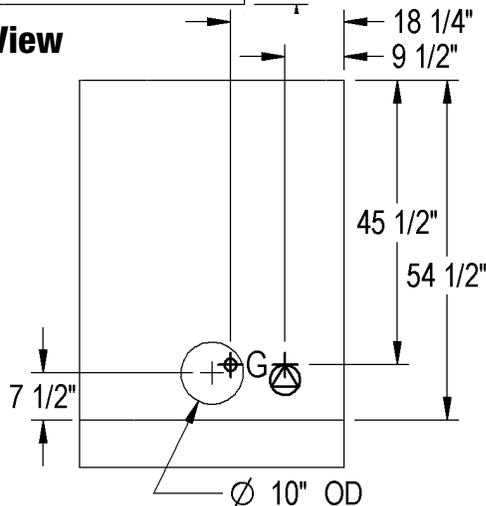
### Front View



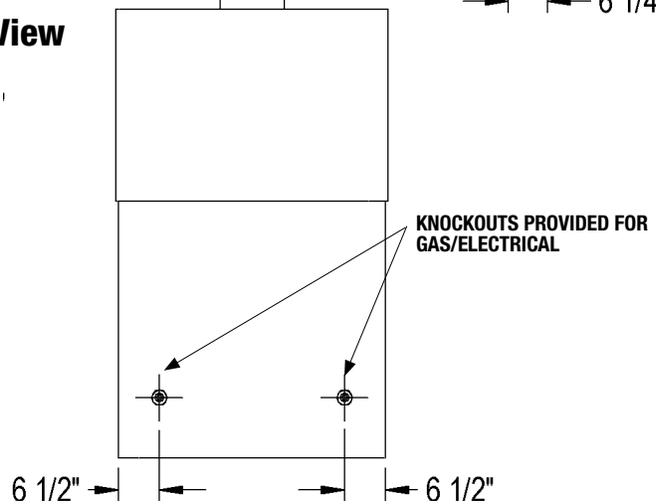
### Side View



### Top View



### Rear View



Note: These specifications also apply to the WS-CS-REC-11 custom model oven

### UTILITIES SPECIFICATIONS

Gas-3/4 inch gas inlet (female threaded)  
80,500 BTU Natural Gas Supply OR ⌀  
68,000 BTU Propane (LP) Supply  
Maximum gas inlet pressure-  
1/2 psi (14 inches WC)

**Actual Weight: 2200 lbs.**  
**Shipping Weight: 2500 lbs.**

Electrical-  
120 VAC, 2 amp, 50/60 Hz ⚡  
Optional- 240 VAC, 1 amp 50/60 Hz  
All utility connections made on the back of the oven control box. Remove front or rear panel for access, use utility knockouts (provided) to route gas and electrical supplies.  
Refer to data plate when installing.



**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.

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



**WARNING:** 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.** Please read this entire manual before you install the oven. 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.

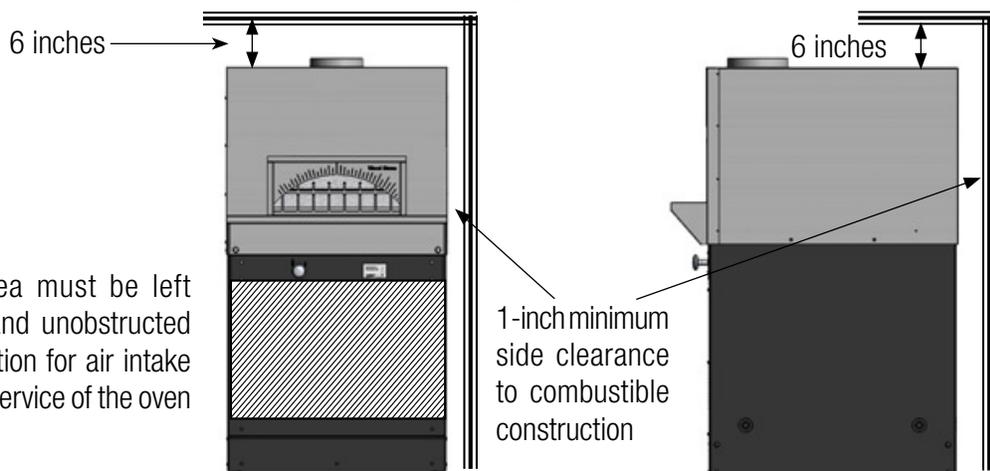
### CLEARANCES

**a.** The Wood Stone Bistro oven 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 flue collar.** If building a facade that will contact the oven, use completely non-combustible materials. Any facade wall built above or 6 inches to either side of the doorway must be of non-combustible construction. Please note that standard drywall (or sheet rock) is considered a limited combustible. Any walls perpendicular to the front of the oven in the area 30 inches to either side of the doorway and 36 inches in front of the oven should have a non-combustible surface.

**b.** The oven must be installed on a non-combustible floor surface. The non-combustible floor surface must extend 36 inches in front of and 30 inches to either side of the oven doorway.



Hatched area must be left accessible and unobstructed after installation for air intake and routine service of the oven burner.

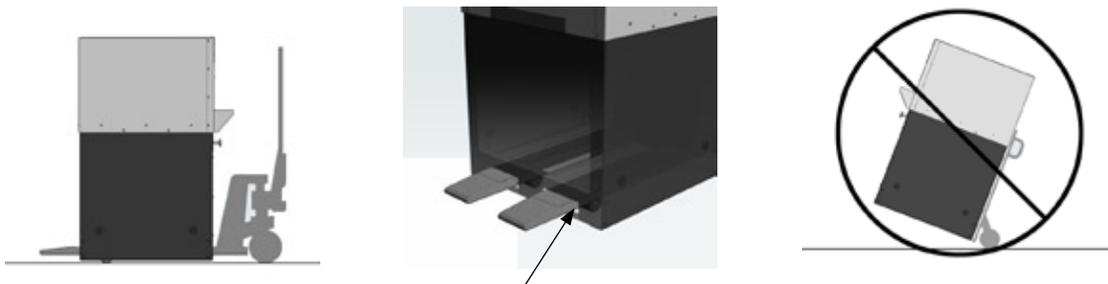




**IF YOU NEED TO DISASSEMBLE THE OVEN TO MOVE IT THROUGH A NARROW DOOR OR PASSAGEWAY, GO TO PAGE 11.**

Bistro models are shipped fully assembled. The oven can be moved into place with a pallet jack using the **LOWER** forklift pockets. If the oven is to be installed against a wall, you may need to leave access to the back of the oven to complete the utility connections.

**CAUTION:** The 3030 model Bistro weighs approximately 850 lbs. The 4343 model Bistro weighs approximately 1700 lbs. The 4355 model Bistro (or CS-REC-11) weighs approximately 2200 lbs. The ovens are very top-heavy. **IF THE OVEN TIPS IT CAN CAUSE SEVERE INJURY OR DEATH! NEVER ATTEMPT TO USE A HAND TRUCK TO MOVE THE OVEN!** The oven should only be moved using a Pallet Jack on a **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 you secure the services of a qualified rigging company.



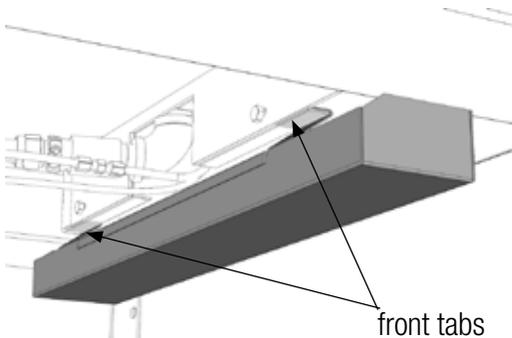
Make sure the pallet jack wheels do not contact the underside of the fork pocket when lifting to avoid damaging the stand.

Once you have moved the oven to where it will be installed, go to Step 11 on page 22 for instructions regarding electrical and gas connections.

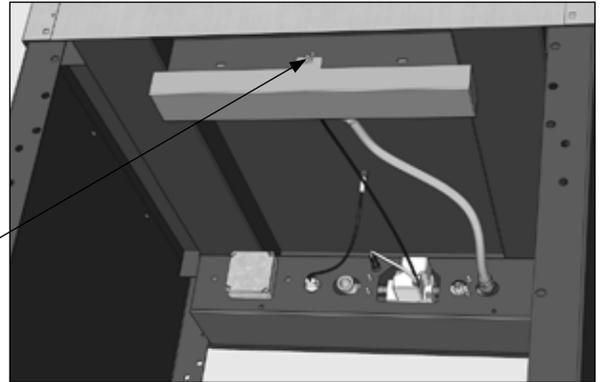


### IF YOU NEED TO DISASSEMBLE THE APPLIANCE TO MOVE IT THROUGH A NARROW DOOR OR PASSAGEWAY...

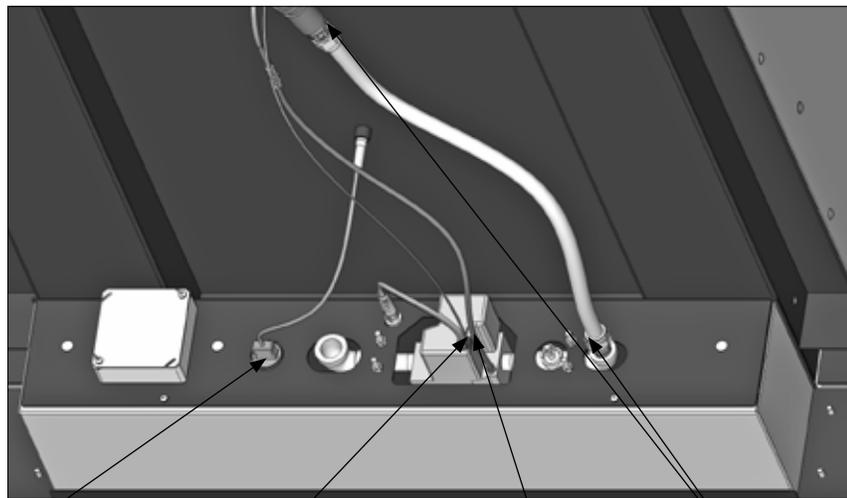
1. Remove the burner tray from beneath as shown in the diagram. Remove the wing nut at the back and push the tray to the rear to remove it.



wing nut



2.

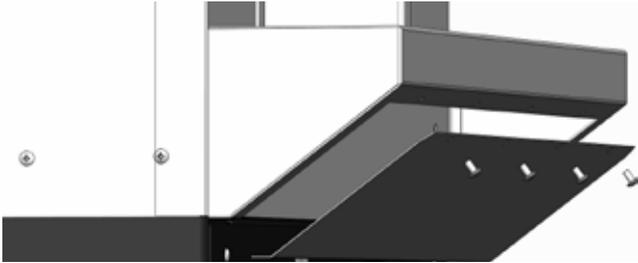


Unplug thermocouple wire and coil it to prevent damage while moving the main body.

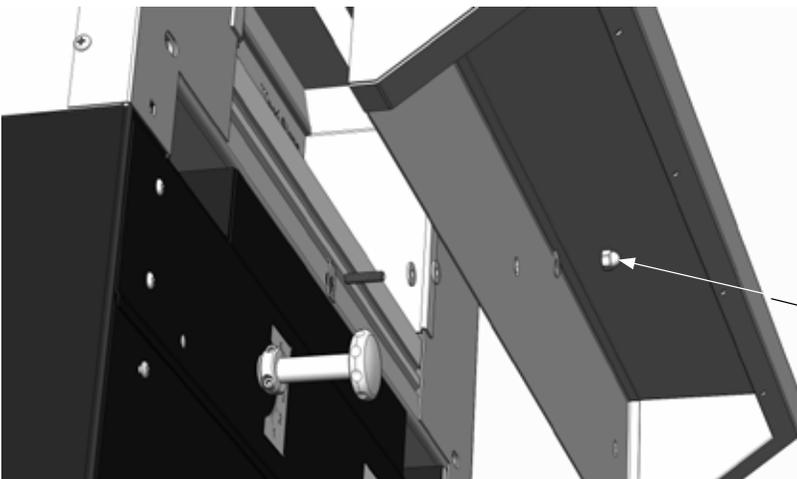
Unplug igniter wires and coil them up and tuck them into the burner.

Remove the flexible gas connector.

Disconnect pilot tube at the gas valve and at the union. Carefully bend the remaining length of tube from the pilot up inside the burner assembly to protect it.



3. To begin disassembly of the mantle, remove the screws (3 for BL-3030 and 4 for BL-4343/BL-4355) from the mantle faceplate cover.



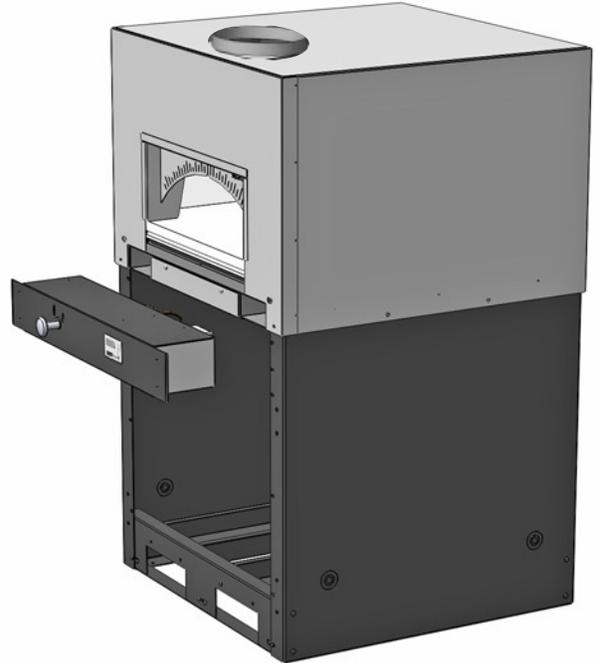
4. Remove the (3) cap nuts that hold the mantle in place, and remove the mantle. It may be necessary to cut the silicone at the joint between the mantle and the oven.

cap nut

**CONTINUED ON THE NEXT PAGE**

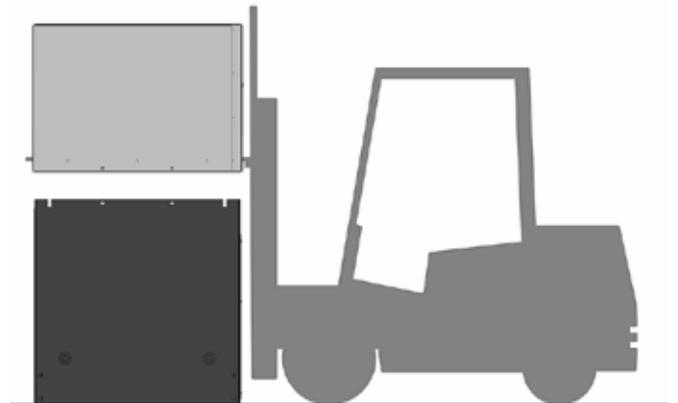


5. Remove the control box from the oven.



6. Using the upper forklift pockets support the oven with a forklift or other suitable device. Remove the bolts that attach the oven body to the stand. Lift the oven off of the stand and place it on blocks as shown in **Step 1** on **page 14**.

**FOR BISTRO 3030 MODELS** - forklift pockets are on the front only and do not extend all the way through the oven. Disassemble the stand if necessary. Follow the assembly instructions on **page 17** to reassemble the oven.

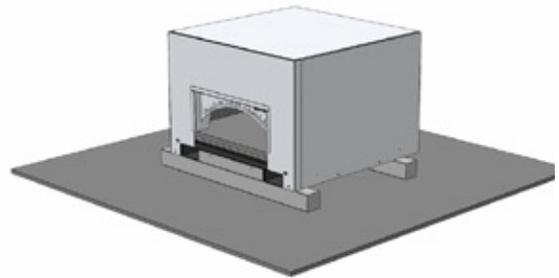




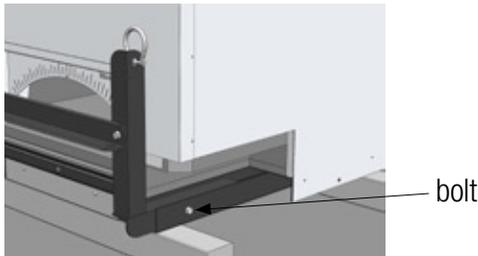
If you need to move the disassembled oven through a narrow door or passageway, follow the instructions below...

An optional lifting system is available from Wood Stone to facilitate tipping the oven body onto its back or side (as shown below).

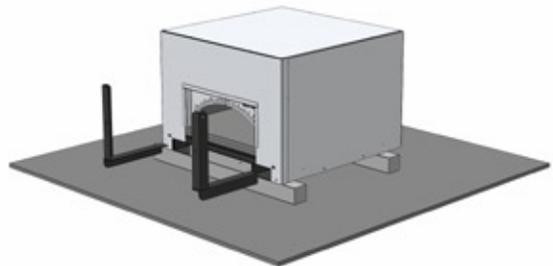
1. Use a forklift or other suitable lifting means to set the oven body onto blocks as shown. If the oven has the optional decorative logset, remove it before tipping the oven.



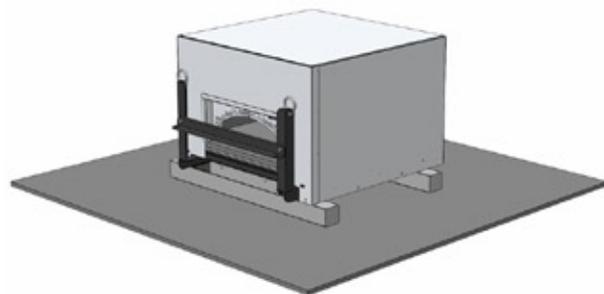
2. Install the side pieces of the lifting system.



Cut away view



3. Bolt the side piece to the oven as shown, and attach the cross-piece using the hardware provided.

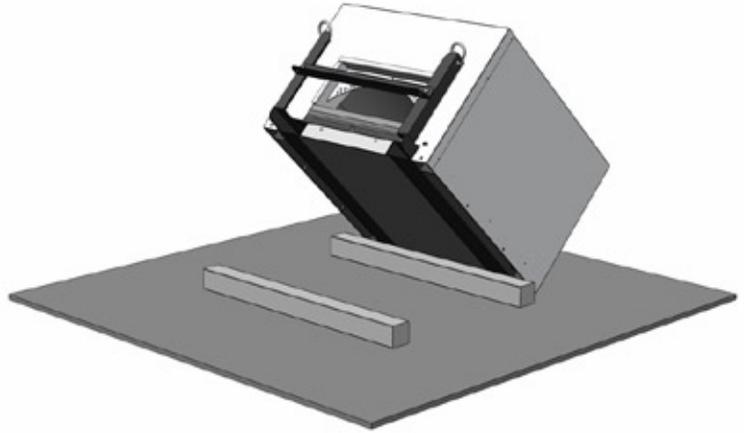


4. Install a clevis in the top hole of each side piece of the tipping assembly. Use these for attachment of a lifting strap or chain.

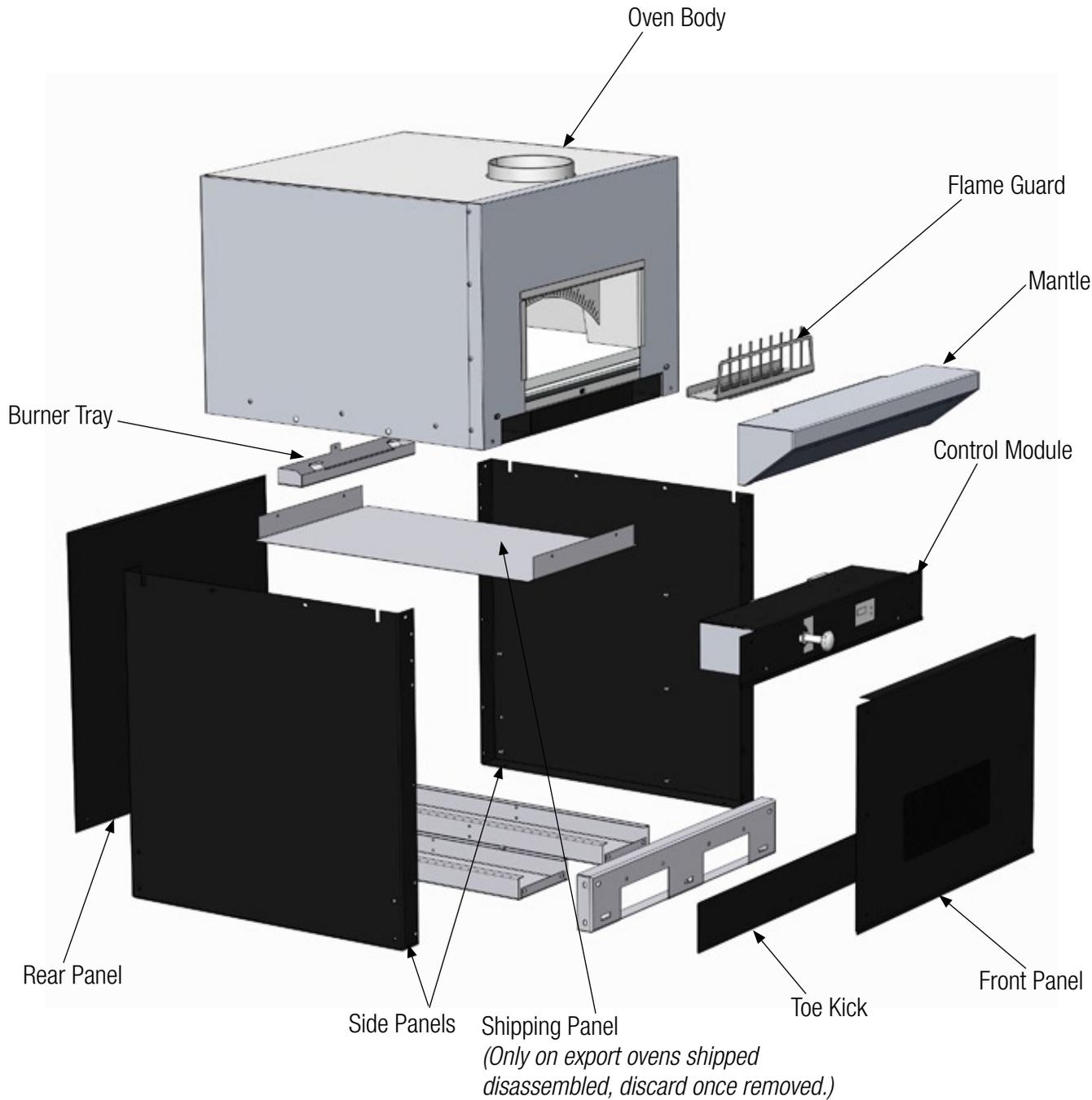


5. Using an appropriate hoist or lift, the oven may now be tilted (on its back) onto a pallet jack or suitable dolly. The oven can now be moved through a narrow doorway etc.

**DANGER:** Never attempt to move the oven in this manner on any type of incline or sloped floor.



**CONTINUE TO THE EXPLODED DIAGRAM AND RE-ASSEMBLY INSTRUCTIONS**

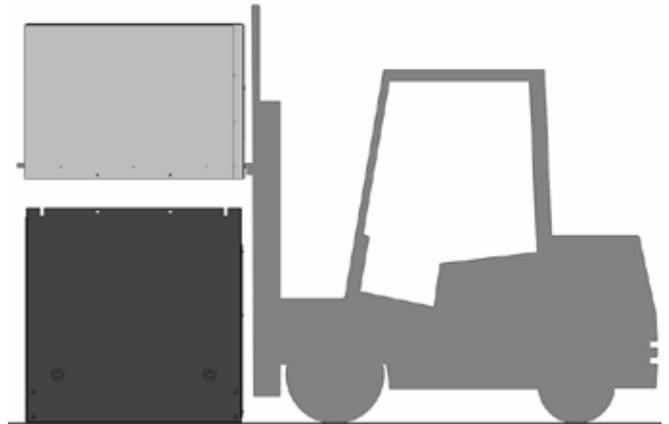


All parts shown above and provided with the oven (except the shipping panel) **MUST** be installed to ensure the safety and proper operation of the oven.



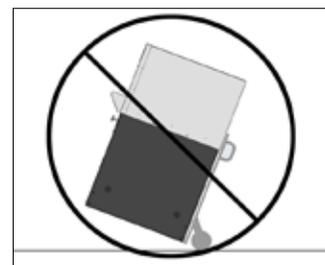
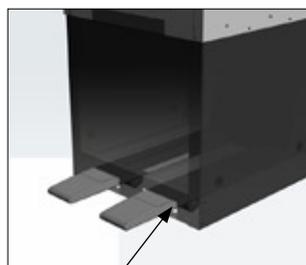
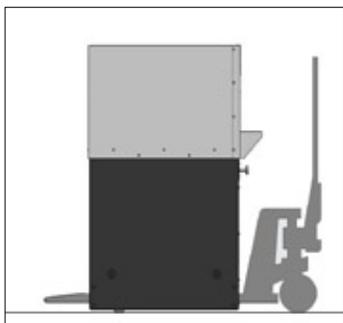
1. Using a forklift or other suitable lifting device, carefully lower the body of the oven on to the stand so that the bolt holes line up. While supporting the oven with the lift, install the 3/8-inch x 1-inch carriage bolts. Use the washers provided and tighten all nuts securely. Be sure to use the forklift pockets when lifting the body of the oven. Bistro 3030 models - forklift pockets are on the front only and do not extend all the way through the oven.

**Note:** Oven ships with temporary 'X' braces across the front and back. Leave the 'X' bracing in place until the rear panel is installed.



2. After the oven body is bolted to the stand, the oven can be moved into place with a pallet jack using the **LOWER** forklift pockets. If the oven is to be installed against a wall, leave access to the back of the oven until the assembly is completed.

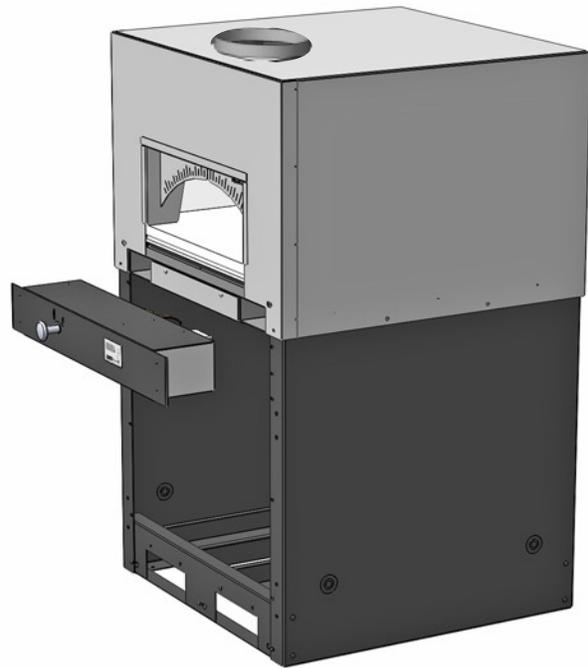
**CAUTION:** The oven is very top-heavy. **IF THE OVEN TIPS IT CAN CAUSE SEVERE INJURY OR DEATH!** The oven should only be moved using a **Pallet Jack** on a **LEVEL FLOOR**. Do not attempt to move the oven with a hand truck. If the oven must be moved over an inclined surface, a forklift or other suitable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



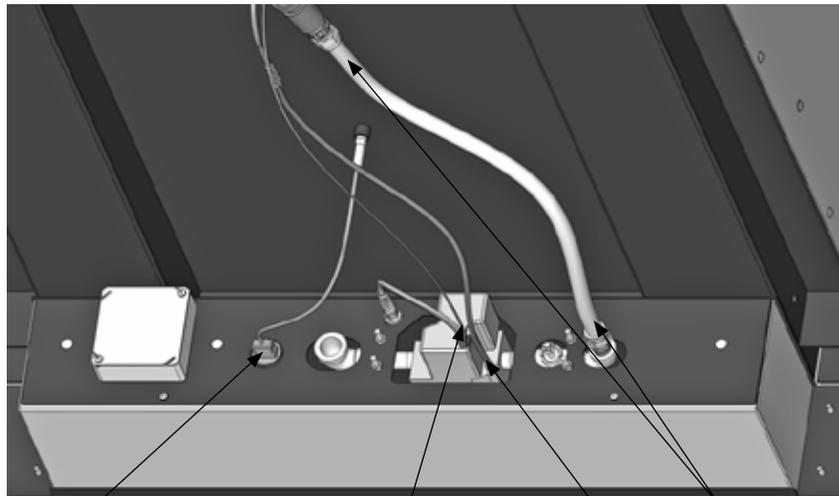
Make sure the pallet jack wheels do not contact the underside of the fork pocket when lifting to avoid damaging the stand.



3. Attach the Control Box to the oven using (4) 1/4-20 screws. The control box should be oriented so the knob is on the left side of the control box.



4. Connect burner assembly components and thermocouple at the rear of the control box.

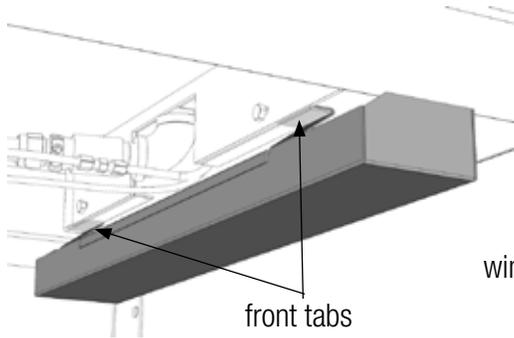


Plug in thermocouple wire here.

SV-2 Gas Valve. Plug in igniter wires from the burner here.

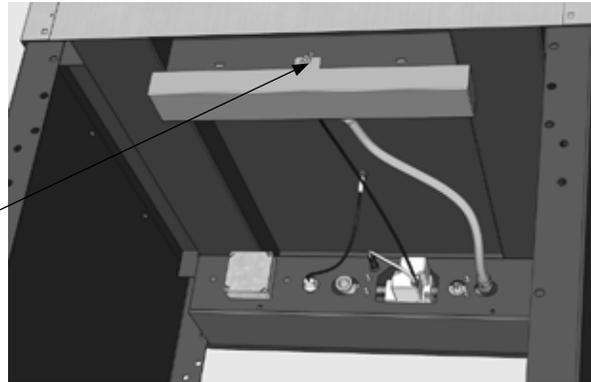
Use flexible gas pipe provided to connect the burner.

Attach flexible pilot tube here. Tighten the fitting firmly.

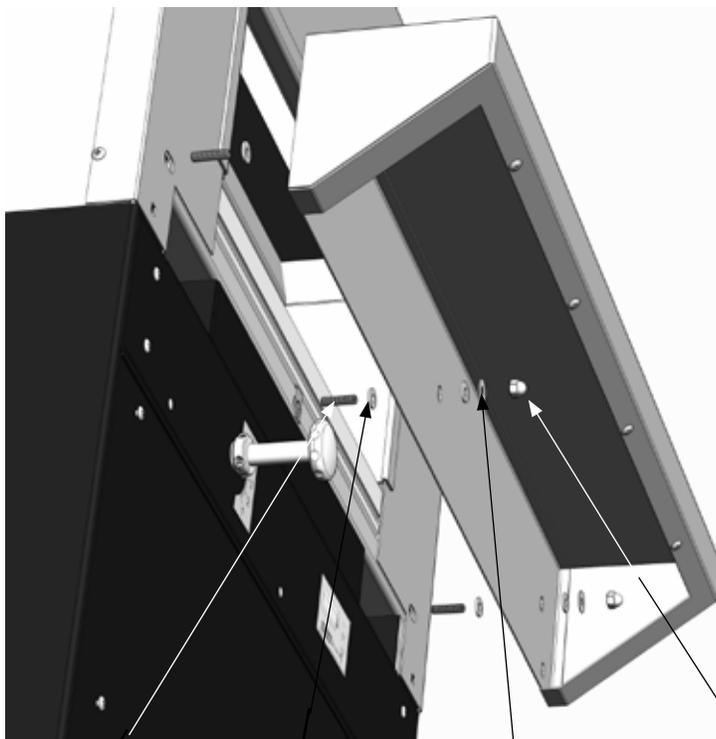


front tabs

wing nut



5. Install the burner tray. Slip front tabs of the burner tray over the lip of the burner while the rear tab of the burner tray slips over the threaded stud at the back of the burner. Install the wing nut onto the stud and tighten to secure the burner tray in place.



threaded stud

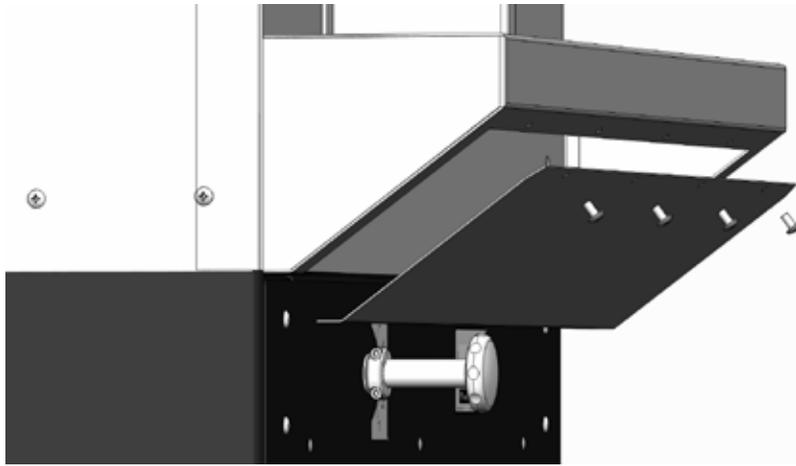
spacer washers

stainless steel washer

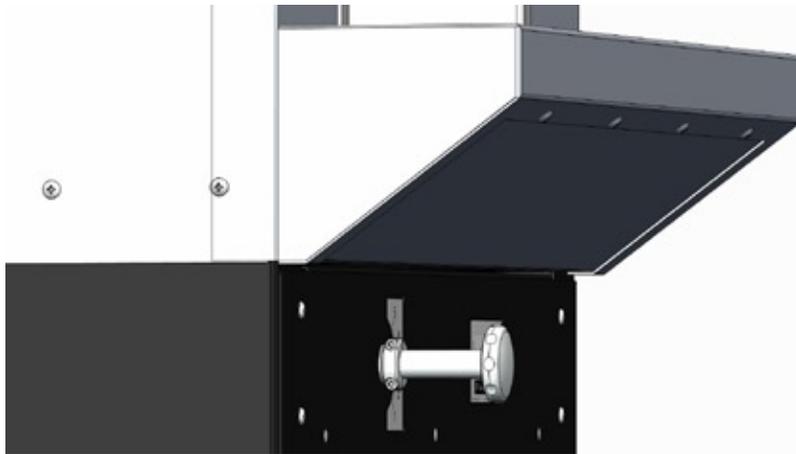
stainless steel cap nut

6. Install the mantle. Install the (3) threaded studs into the clips on the front of the oven. Slide (2) spacer washers over each stud. Slide the mantle over the studs, then slip a stainless steel washer onto each stud. Install and tighten the cap nuts securely.

If the oven has been supplied with a granite mantle, affix the granite slab to the mounting bracket using a generous amount of the adhesive provided.



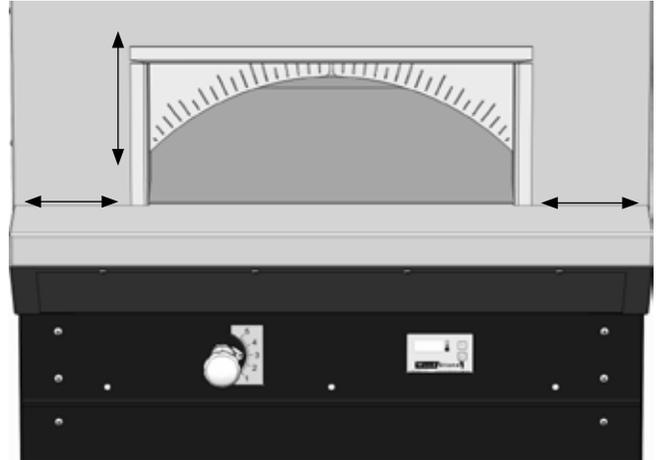
7. Place the mantle faceplate cover over the open area under the top of the mantle. Install the cover plate using the screws provided (3 for BL-3030 and 4 for BL-4343/BL-4355)



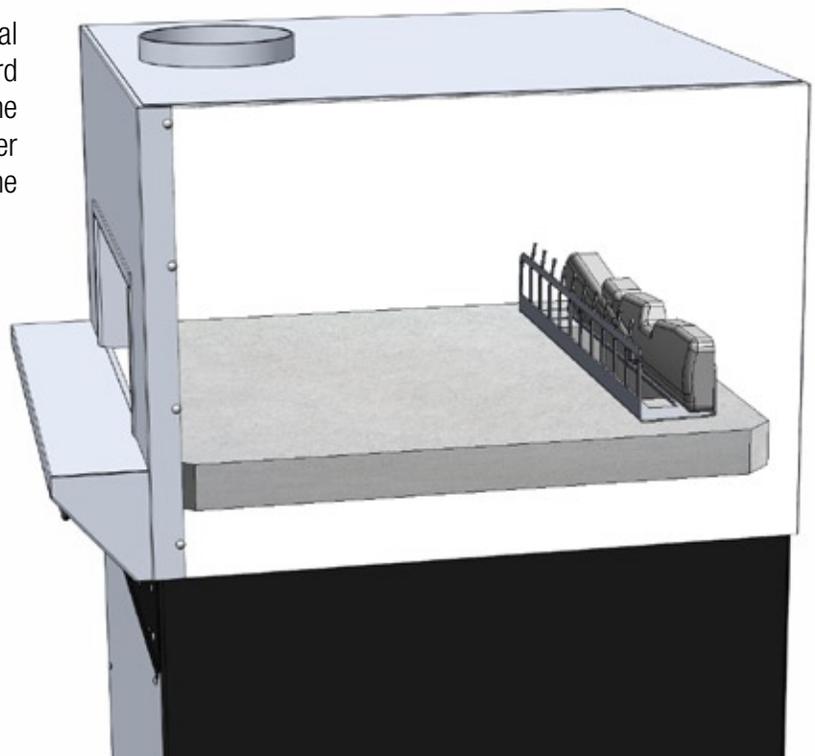


8. Run a bead of silicone (provided) along the joint between the mantle and the front of the oven as shown in the drawing.

Apply silicone to this joint. Apply to right hand side in the same manner.

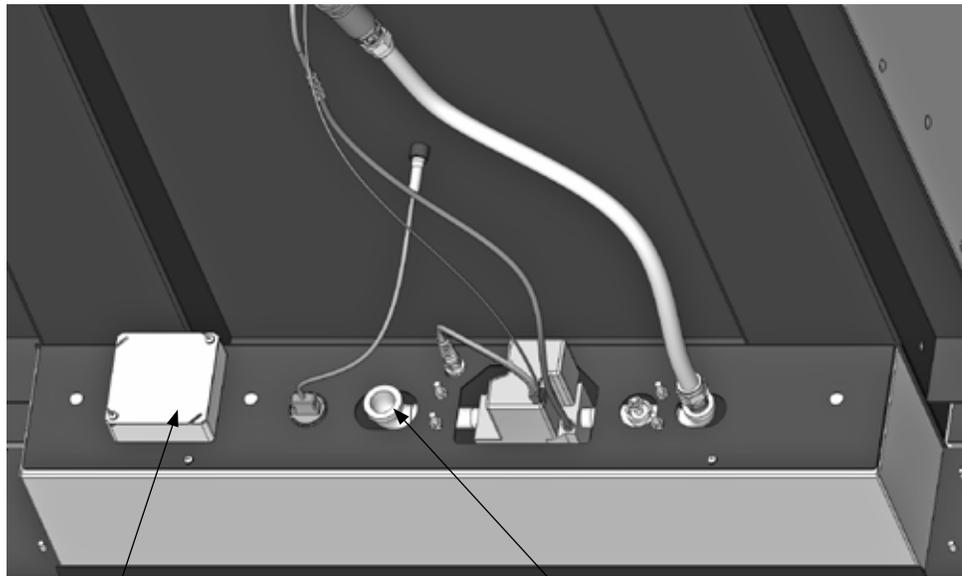


9. Reinstall the burner guard, and optional logset if supplied. The lower tab of the guard fits into the front of the burner opening. The logset pieces fit onto the studs on the burner guard, behind the opening in the guard, so the logs sit at the rear of the burner opening.





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



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

Connect the incoming gas supply to the 3/4 inch NPT (female) gas inlet.

**11.** Knockouts are provided on the sides of the oven stand for the incoming gas and electrical supplies. If necessary, holes may be drilled in the back panel for the incoming gas and electrical. Gas and electrical supplies should be routed in such a way that they do not interfere with the removal of the the oven burner, or block the access to the space under the oven 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. **The rear panel must be installed!**

**A 3/4-inch full-flow gas shut-off valve should be installed on the gas supply near the oven 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.**

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



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

The appliance and its individual shutoff valve 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 incoming gas supply pressure must not exceed 1/2 psi (14 inches WC). If the incoming gas pressure exceeds 1/2 psi, an external gas regulator must be installed in the supply line. If the supply pressure is less than 1/2 psi, no external regulator is required.

The installer should bleed any air out of the gas line supplying the oven. All gas connections and fittings on the oven should be leak checked with an approved soap solution.

**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 oven on and use the knob on the oven to adjust the flame to its maximum height. Then check the manifold pressure.

Natural Gas (NG) 4343 and 3030 Models- 4.5" WC  
Propane (LP) 3030 models-7"WC Propane (LP) 4343 Models-9" WC

Natural Gas (NG) 4355 and CS-REC-11 Models 4.5" WC  
Propane (LP) 4355 and CS-REC-11 Models-9" WC

This information can also be found on the data plate located beneath the oven.

**13.** Install the rear panel, front panel, and toe kick using the 1/4-20 screws provided. The front panel on the oven must not be covered, so as to allow access for service to the oven components. The oven should be bolted to the floor using the holes provided at the base of the stand.



All of the combustion products and cooking vapors from the **WS-BL-4343-RFG** and **WS-BL-4355-RFG (CS-REC-11-RFG)** pass through the 10-inch diameter flue collar (**8" FOR THE WS-BL-3030-RFG**). The oven can be connected to a power-ventilated, grease-rated chimney, or placed under a Listed Type 1 exhaust hood. All gas-fired models that include a **(-W)** in the model number are listed to allow the burning of up to 3 lbs of wood per hour for flavor, but **MUST** be vented as **SOLID FUEL** equipment.

The following are the manufacturer's requirements for venting Wood Stone Bistro Line ovens. It is never appropriate to use "B vent" in any part of an exhaust system connected to a Wood Stone oven. All ducting material must be manufactured to the specifications of a grease duct. Due to the possibility of sparks entering the duct, exhaust systems serving **SOLID FUEL** equipment must **NOT** be combined with exhaust systems serving other (non-solid fuel) cooking equipment. The venting system should be cleaned and inspected at least every 3 months, more frequently with wood fired applications.

#### **THERE ARE TWO OPTIONS:**

1. A Listed building heating appliance chimney, also listed as a grease duct connected directly to the oven flue collar and provided with a power ventilator listed for restaurant appliance exhaust and rated for operation at a minimum of 300 degrees F, 450 degrees F for units burning solid fuel. 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.

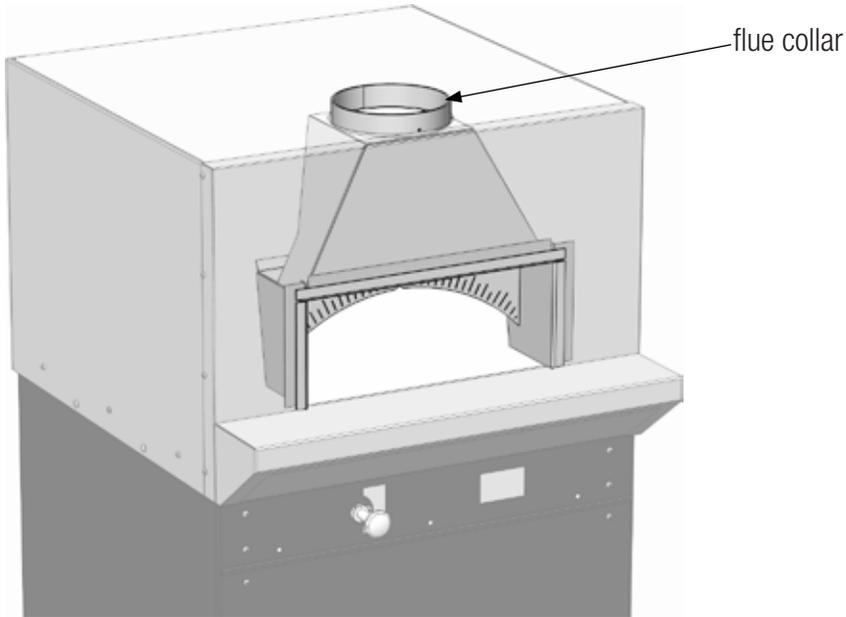
A static pressure of -0.1 inches water column (-0.14 inches water column for models burning solid fuel) is necessary at the oven flue collar to ensure proper flue temperatures at the fan. The airflow required to attain this static pressure will depend on the configuration of your particular installation but will probably be between 300 and 500 CFM. The exhaust fan must be turned on any time the oven is running. See instructions for optional interlocking of the oven to the fan at the end of this manual.

2. A Listed Type 1 Exhaust Hood or one that is constructed and installed in accordance with NFPA 96 and all relevant Local and National Codes. Wood Stone offers eyebrow-type hoods designed specifically for Wood Stone ovens. See specification sheet on ventilators for Wood Stone ovens.

**Check venting plans with local authority having jurisdiction before proceeding with installation.**

#### **FIRE SUPPRESSION**

Check with your local code officials to see if fire suppression is required in your area. If fire suppression is required, you must vent the oven using a Type 1 hood constructed and installed in accordance with NFPA 96. If fire suppression is required, Wood Stone recommends providing protection for the hood and duct plenum. The fusible link in the hood must be rated at 450 degrees F minimum. Wood Stone offers UL Listed Exhaust Hoods for our ovens that are pre-piped for ANSUL R-102 fire suppression. Wood Stone does not recommend aiming any fire suppression nozzles into the cooking chamber of the oven. All installations are subject to the approval of the local authority having jurisdiction.



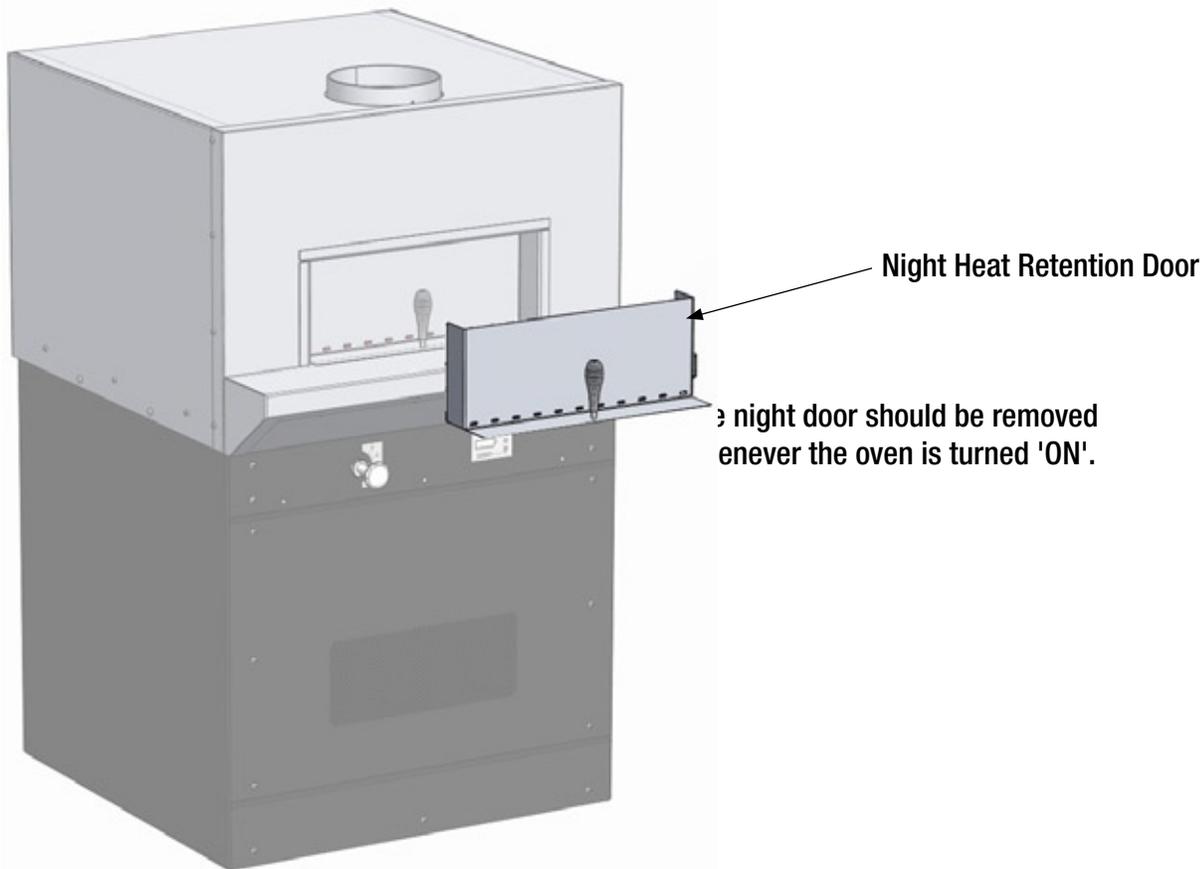


### INITIAL OVEN STARTUP

**NEVER OPERATE THIS OVEN WITH THE STAINLESS STEEL NIGHT DOOR IN PLACE! THE DOOR IS FOR HEAT RETENTION ONLY, AND SHOULD ONLY BE USED WHEN THE OVEN IS TURNED OFF!**

#### FIRST DAY

1. Make sure exhaust fan is turned on.
2. Make sure main gas supply is on (valve parallel with gas line).
3. Push I/O button on controller. 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 oven to operate at this setting for about 1 hour.
5. After 4 hours, raise radiant flame to 25% (~ 5-inch flame).
6. After 4 hours at 25% flame, raise to 50% flame and allow the oven to run until it reaches a temperature of 500 degrees F. This will take approximately 3-4 hours.





### GENERAL DAILY OVEN OPERATION

The oven floor temperature is displayed on the controller readout.

#### END OF THE DAY

Push I/O button, all gas will go off, even the pilot. When the oven is turned off, use the night door to help retain heat in the oven. The night door is placed into the oven doorway.

#### BEGINNING OF THE DAY

Make sure the night door is removed. Push I/O button and turn the radiant flame to its highest setting. The oven should reach the desired cooking temperature typically within 1-2 hours. Use the flame height control knob to control the amount of heat in the oven. See [www.woodstone-corp.com](http://www.woodstone-corp.com) for detailed information on cooking in your Wood Stone oven.

#### CLEANING THE OVEN

1. As needed (twice per hour), use the floor brush to sweep stray food debris to the doorway, where it can be easily removed with a dough cutter or spatula.
2. As needed, swab the deck using a damp (not wet) rag wrapped around the floor brush.

#### BURNER TRAY

At 6 - 12 month intervals, depending on the amount of usage, the burner tray beneath the oven should be removed and emptied of any accumulated debris. To remove: unscrew the wing nut at the back of the burner tray. See diagram on page 16. There should be very little debris in the tray if the oven is being operated properly.

#### 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 of the oven, 6-10 inches away from the doorway of the oven 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. See next page for ash disposal guidelines.

**DO NOT POUR OR SPRAY LIQUIDS ONTO THE OVEN DECK OR INTO THE OVEN INTERIOR AS THIS CAN DAMAGE THE CERAMIC AND WILL VOID THE WARRANTY.**



### OVEN INTERIOR

Wood Stone recommends the use of a brass bristled brush for sweeping aside excess food particles that will accumulate on the floor of the oven during use. The oven floor can be cleaned with a damp rag.

**DO NOT POUR OR SPRAY LIQUIDS ONTO THE OVEN DECK OR INTO THE OVEN INTERIOR AS THIS CAN DAMAGE THE CERAMIC AND WILL VOID THE WARRANTY.**

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 oven 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.**

### OVEN EXTERIOR

All painted and stainless steel surfaces should be cleaned as necessary using a 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.

### THERMAL CLEANING

Gas-fired Oven- If a Wood Stone gas-fired oven is operated at low temperatures (below 525 degrees Fahrenheit [F] ), you may notice a buildup on the oven floor. Note that this floor buildup may be perceived as the floor flaking away. If you operate the oven below 450 degrees F, you may also notice some buildup on the interior walls and/or ceiling of the oven. To remove any buildup that has accumulated inside of the oven, simply turn the radiant flame to its highest setting. Monitor the floor temperature displayed on the controller. When the floor reaches 650 degrees F, lower the flame slightly so as to maintain the oven floor temperature near 650 degrees 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 or a floor scraping tool. Once the oven appears clean, allow the oven to return to normal operating temperatures and continue normal operation.

### WOOD AND ASH

Wood should be stored and handled in accordance with the recommendations outlined in section 11 of NFPA96. The interior floor and dome of the oven do not require creosote or soot removal. The oven flue and exhaust system will require inspection and cleaning. 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: place ashes into 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 all combustible materials, pending final disposal. They should be retained in the closed container until all the cinders have thoroughly cooled. Ashes can then be disposed of safely.



### REMOVAL OF CREOSOTE AND SOOT

#### ONLY RFG-W MODELS ARE INTENDED TO ALLOW THE ADDITIONAL BURNING OF WOOD.

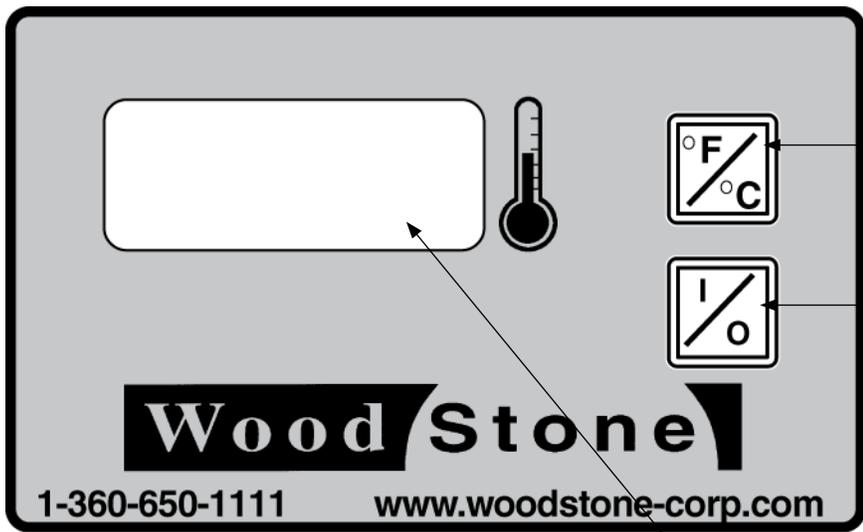
As with all commercial cooking equipment exhaust systems, a regular inspection and cleaning schedule is needed to prevent the possibility of a hood or duct fire. The frequency of inspection and cleaning will depend on hours of use and type and quality of wood used as fuel. Only use hardwood species dried to a moisture content of 20% or less.

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 oven 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 oven 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.

The interior floor and dome of the oven do not require creosote or soot removal. The oven flue and exhaust system will require inspection and cleaning. 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: Place ashes into 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 all combustible materials, pending final disposal. They should be retained in the closed container until all the cinders have thoroughly cooled. Ashes can then be disposed of safely. Wood Stone's stainless steel ash shovel and, double compartment ash disposal system is a safe and convenient way to dispose of ash.

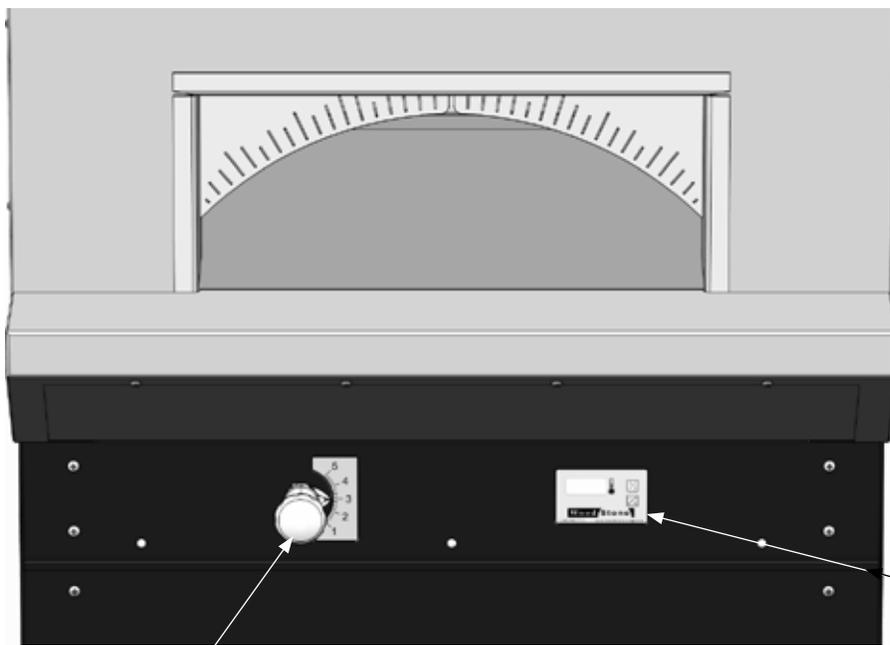




**TEMPERATURE UNITS:** press and hold to switch between Fahrenheit and Celsius.

**'ON/OFF' BUTTON:** press to turn oven on and off

**HEARTH TEMPERATURE:** The hearth temperature will be displayed here, any time the oven is turned on. Display will read 'LO' when the temperature is below 100 F.



**CONTROLLER**

**FLAME HEIGHT CONTROL KNOB:** Use this knob to raise/lower the flame to control the oven temperature.



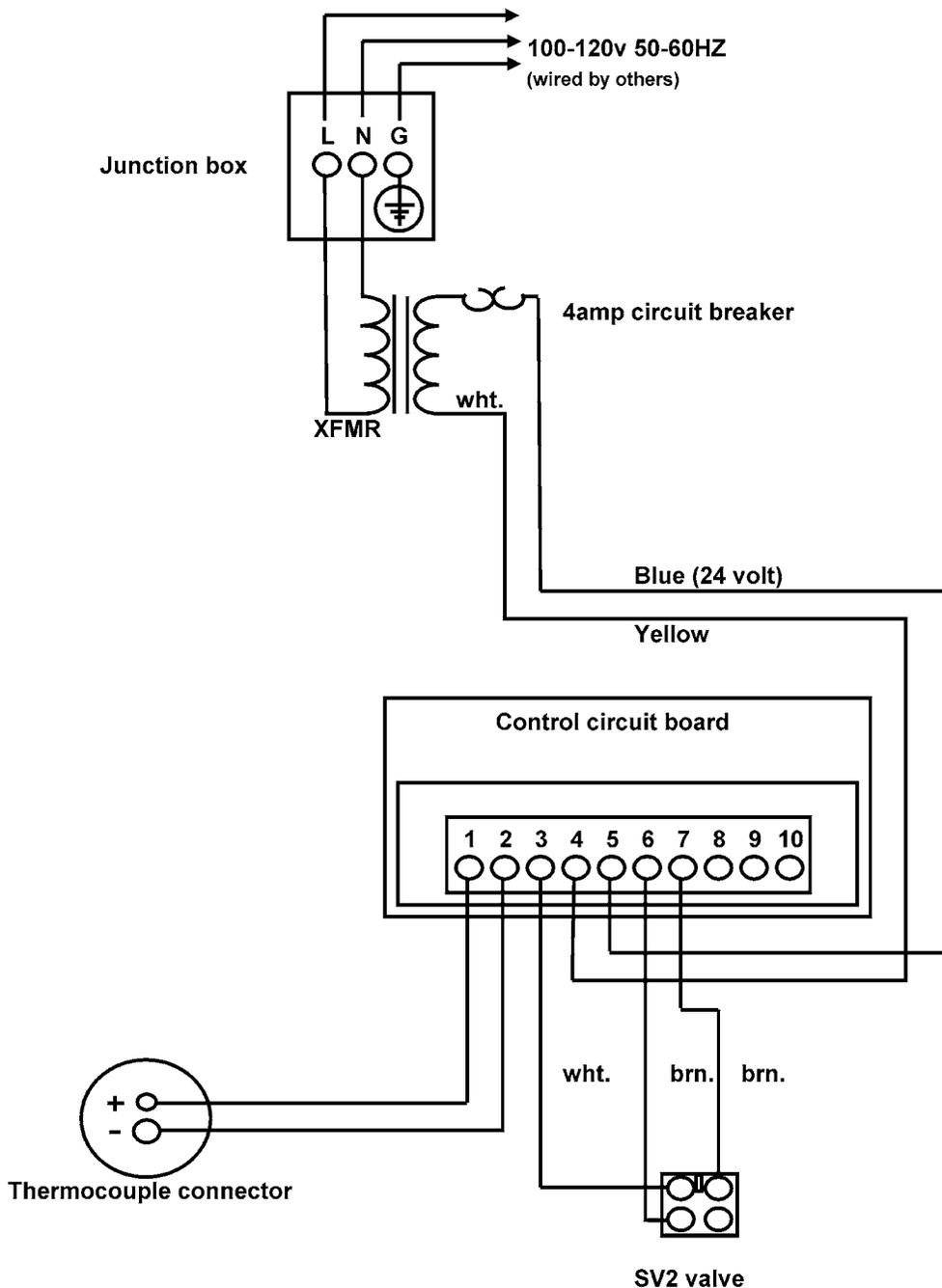
PROBLEM	CAUSE/SOLUTION
<p><b>Controller will not turn on</b></p>	<ol style="list-style-type: none"> <li>1. Incoming power to oven turned off. Check circuit breaker for circuit supplying the oven. Check that any wall switches external to the oven that control oven power are turned on. Check that any interlocks external to the oven are turned on.</li> <li>2. If control still does not turn on, please contact Wood Stone for assistance.</li> </ol>
<p><b>Flame does not light</b></p>	<ol style="list-style-type: none"> <li>1. Is gas turned on to the oven? Is gas shut-off valve turned all the way on?</li> <li>2. Debris in burner. Burner may require cleaning. Contact Wood Stone for assistance.</li> <li>3. Damaged igniter or gas valve. Contact Wood Stone for assistance.</li> </ol> <p>If the oven is being started for the first time:</p> <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> <p>Note: (Valve is locate on the back of the control box, beneath the oven.</p>
<p><b>Flame cuts out</b></p>	<ol style="list-style-type: none"> <li>1. Debris in burner.</li> <li>2. Oven is being run with the night door in place. Night door must be removed whenever the oven is turned on.</li> <li>3. Wind blowing into the oven, or other venting issues.</li> </ol>
<p><b>Display reads 'OPEN'</b></p>	<ol style="list-style-type: none"> <li>1. Thermocouple is not plugged into control box.</li> <li>2. Damaged thermocouple - call Wood Stone.</li> </ol>

Please contact Wood Stone at 1-800-988-8103 should service be necessary, or if you have any questions about your oven. Our office hours are 8am to 4:30pm Pacific Standard Time. Follow the recorded instructions for Emergency Service if you require assistance during non-business hours. A Wood Stone technician will promptly respond to your call.



### BISTRO MODELS WITH HOT SURFACE IGNITION

MODELS PRODUCED AFTER APRIL 2005



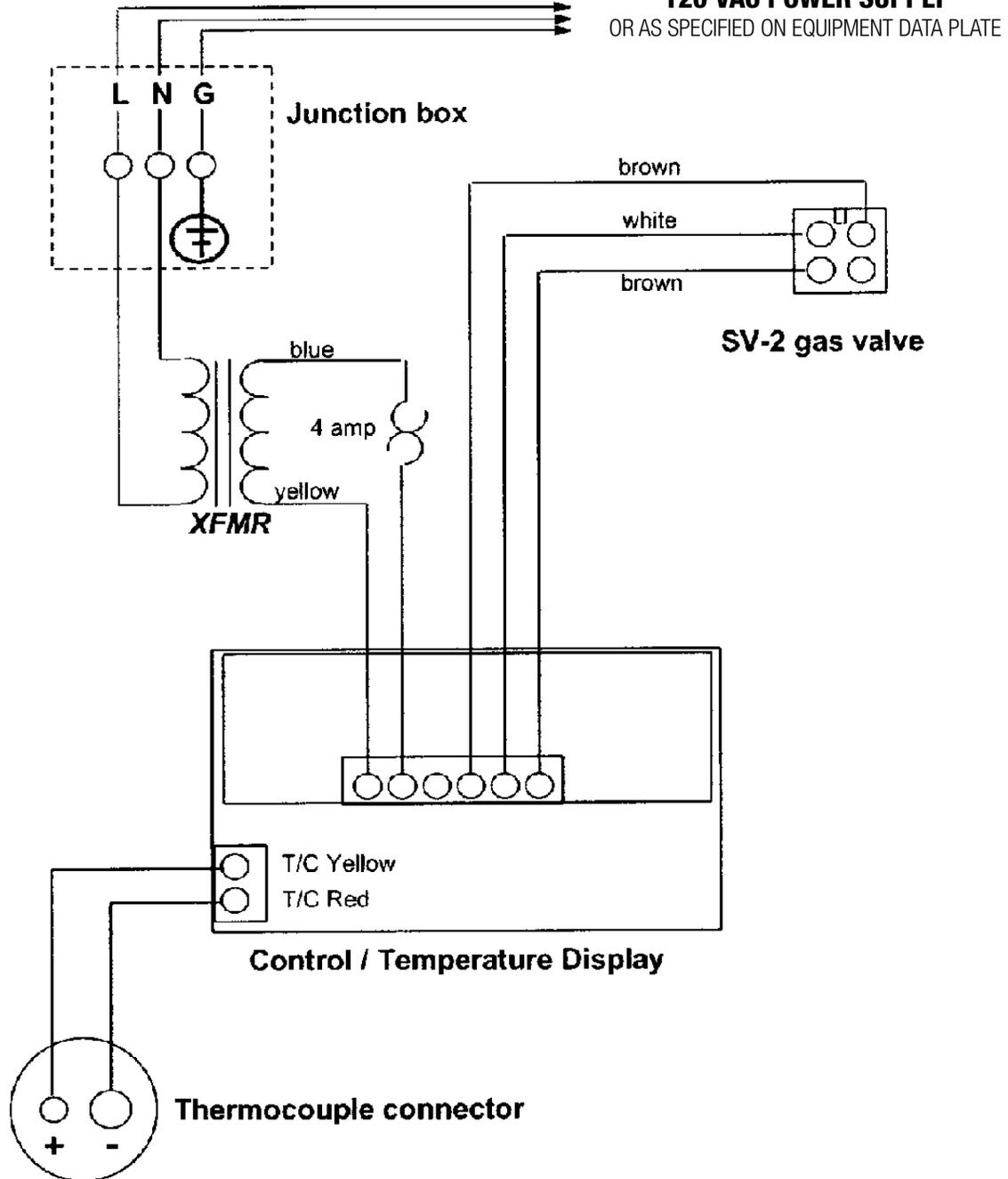


### BISTRO MODELS 4343 AND 3030 ELECTRICAL DIAGRAM

MODELS PRODUCED BEFORE APRIL 2005

**120 VAC POWER SUPPLY**

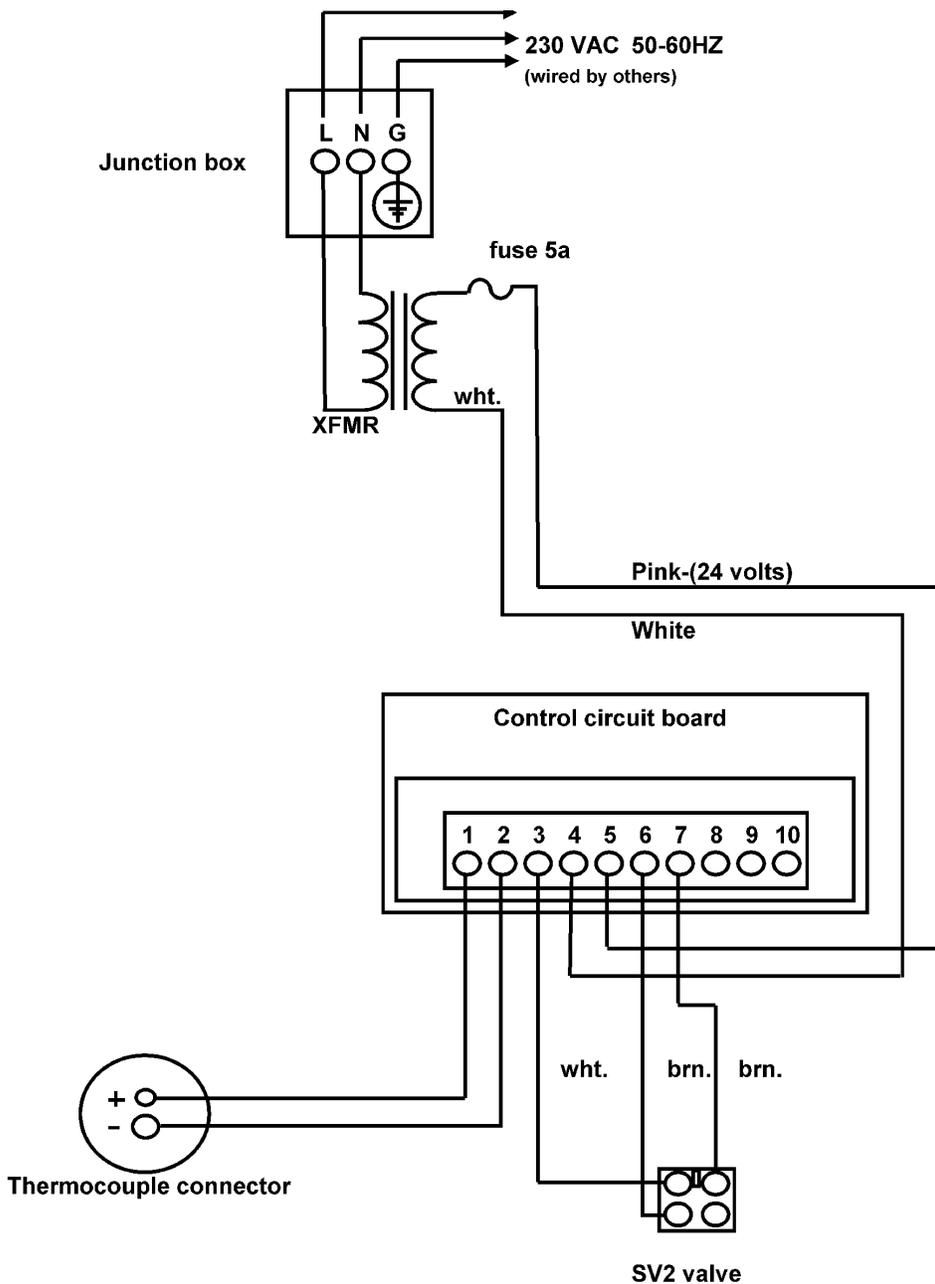
OR AS SPECIFIED ON EQUIPMENT DATA PLATE





### BISTRO MODELS 4355, (CS-REC-11), 4343 AND 3030 ELECTRICAL DIAGRAM

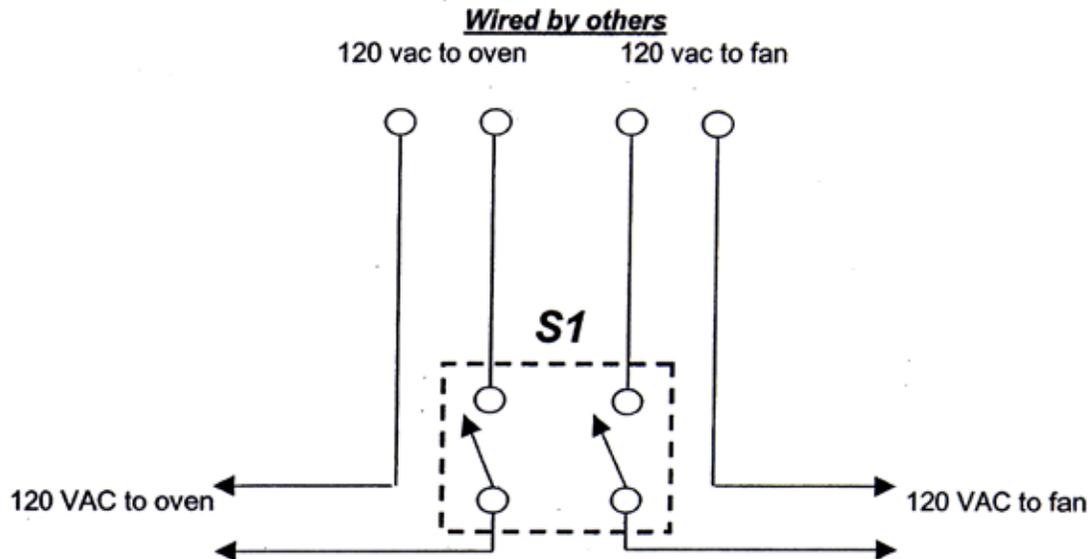
#### 240 VAC MODELS





### INTERLOCK OF OVEN CONTROL TO AN EXHAUST FAN

THIS CONNECTION IS INTENDED TO INTERRUPT POWER TO THE OVEN UNTIL THE FAN IS TURNED ON



S1 is a double pole - single throw switch (provided by others) that interrupts incoming power to both the oven and the fan.

The intent is to prevent the operation of the oven in the event the fan is shut off. Any interruption of the power to the oven will cause the oven (including all burners and pilots) to shut off, and it will be necessary to restart the oven by pressing the start switch once power is restored.

No other connection to the oven control system is condoned by Wood Stone and may affect the oven warranty and cause damage to the oven controls.



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

**Please call 1-800-988-8103 or 1-360-650-1111 seven days a week. Our normal business hours are 8am to 4:30pm Pacific Standard time Monday through 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. 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 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.
3. In the event that the failure or malfunction of the appliance or any part thereof is caused by abnormal 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 oven 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 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: National Service Manager