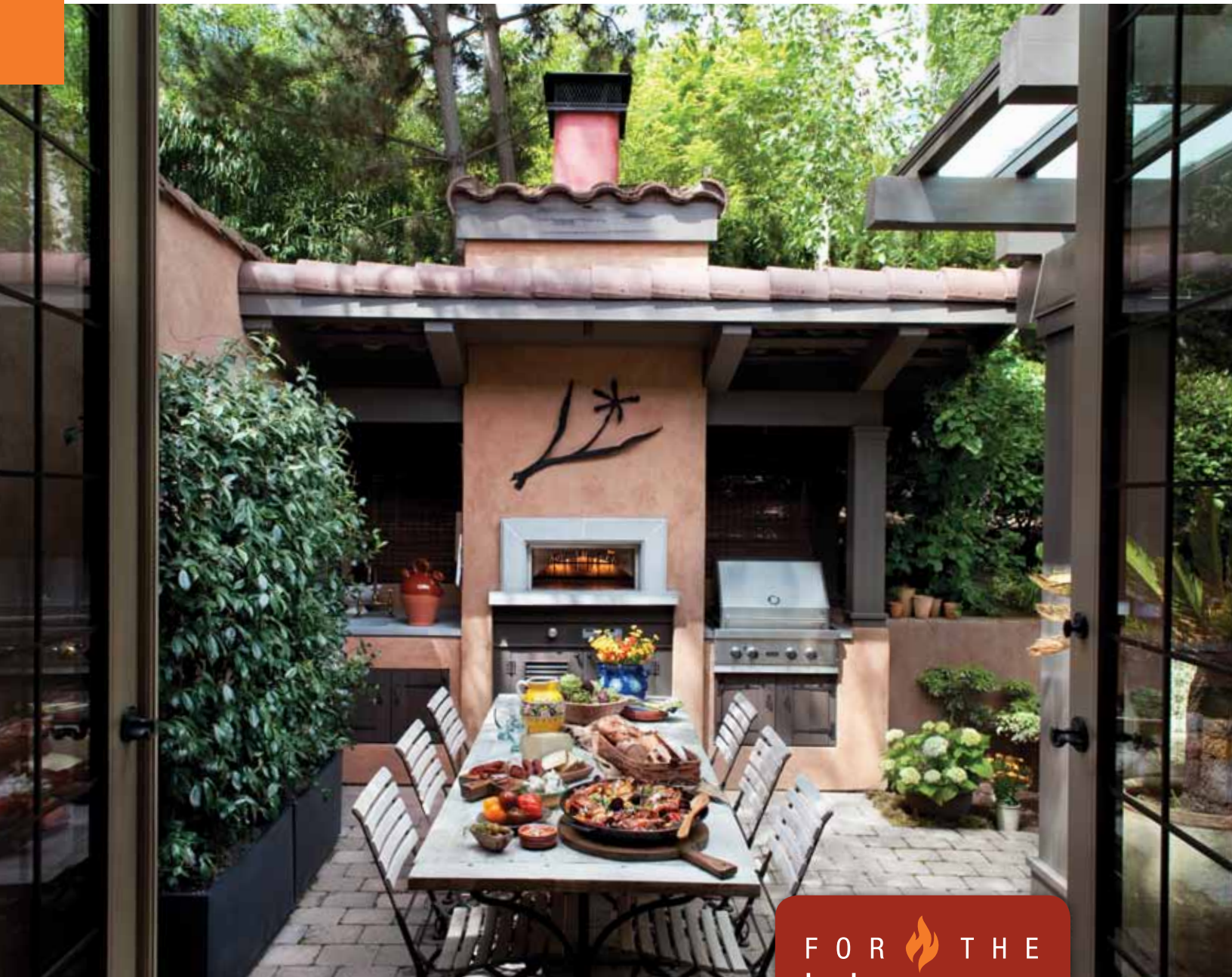


enhance your
food, home & lifestyle
with a Wood Stone Home Oven



FOR  THE
Home

Wood Stone



enhance your **food**

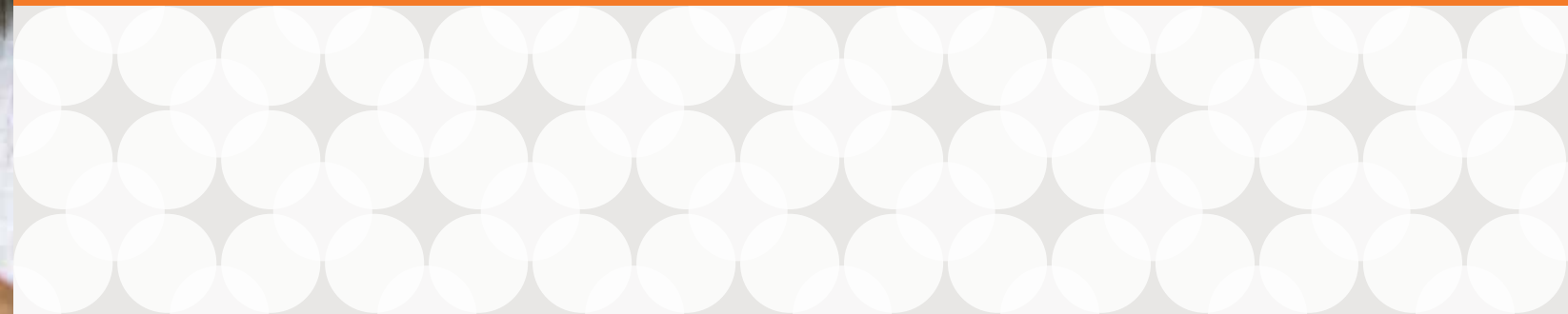
With a Wood Stone Home oven, you can cook with the same oven favored by world-famous chefs such as Tom Colicchio and Wolfgang Puck. The oven's thick and dense ceramic-stone hearth and dome cook food from all sides at consistently high temperatures — beautifully caramelizing foods with minimal moisture loss. Pizza is only the beginning! You'll soon discover the magic of roasting succulent poultry, baking a light and airy frittata, searing a rib-eye steak with a flambéed pan sauce and doing a lightning-quick sauté of vegetables. Use the residual heat held in the oven after it's turned off to slowly braise lamb shanks and pork shoulders to delicious, tender perfection.

Wood Stone Home ovens offer the combination of Old World traditional stone hearth cooking with New World technology. Whether you choose wood-fired, gas-fired or a wood/gas combination fuel source, your family and friends will never have eaten so well or had so much fun cooking at home!

For cooking inspiration, visit our recipe gallery online: woodstonehome.com/resources/recipes/



High temperature cooking from all directions produces not only classic pizzas, but also perfectly seared steaks, caramelized vegetables and the juiciest roast chicken you'll ever eat!





enhance your **home**

With a Wood Stone Home oven, indoors or outdoors, your home will take on new life and new value.

Beautiful kitchens have always been major contributors to a home's livability and enjoyment, and a Wood Stone Home oven takes that equation to a whole new level. Whether you install a Wood Stone Home oven in your current kitchen, plan one in your next home or decide on a kitchen addition (indoors or out), a Wood Stone Home oven will make your kitchen the visual and culinary showpiece of your home.

Wood Stone Home ovens adapt beautifully to any decor, from the modern elegance of stainless steel to custom facades that can include brickwork, stonework or an amazing array of built-in options. Today's outdoor kitchens have moved beyond a barbecue grill and picnic table to become exciting entertainment areas. Indoors or outdoors, a Wood Stone Home oven can transform your kitchen while complementing the design and ambiance of your home.

Which Wood Stone Home oven and what setting is right for you? Check out our photo gallery to see what other Wood Stone customers have done to enhance their homes. woodstonehome.com/design-installation/photo-gallery/



Wood Stone Home ovens adapt beautifully to any decor from rustic to modern, incorporating elegant stainless steel or traditional facades of brick, stone or stucco.





enhance your **lifestyle**

Make day-to-day meals and special occasions more fun for your family and guests. If you are enthusiastic about food and entertaining, just wait until you invite folks to gather around your Wood Stone Home oven. Whether indoors or outdoors, the warm glow of the live flame, the enticing aromas of your culinary creation and the hands-on nature of cooking with a Wood Stone Home oven all lend themselves to an entertainment experience your guests are sure to remember.

A Wood Stone Home oven will transform your kitchen from a behind-the-scenes food preparation area into an entertainment hub, around which you'll be proud to welcome others, whether for gourmet events or neighborhood pizza parties.

Wood-fired, gas-fired or wood/gas combo options allow you to choose the Wood Stone Home oven that best suits your lifestyle. Old World tradition and ambiance? Convenience, control and easy cleanup? The choice is yours! The Bistro Home gas-fired ovens even have timers you can set to turn on before you arrive home, so your oven will be hot and ready to cook when you are.



Indoors or outdoors, a Wood Stone Home oven is a natural gathering place for family and friends.



enhance your oven

fuel choices



Wood versus gas, what's the better choice? Our answer is always that the fuel source is not the secret of the oven; the stone hearth is the secret.

Wood The use of wood as a fuel source goes back to the roots of stone hearth cooking and was the standard heat source for thousands of years. Wood Stone was founded using wood-only designs and we have over 20 years of experience in the use of wood as a heat source.



Gas While wood was the norm, Wood Stone responded to the needs of its customers with a modern spin on the Old World cooking style by introducing gas (either natural gas or propane) to the mix. Gas provides the same high heat AND the same great flavor profiles, but with the convenience and control that are not available with wood-only ovens.



Wood/Gas Combo But why not have both? If you long for the ambiance of a wood-fired oven but are looking for the convenience and control that gas offers, Wood Stone Home ovens (except the gas-only Bistro 3030) can be configured to burn wood, gas or a combination of both.

Still not sure what fuel source is right for you?

Please check out our Fuel Configuration Tool online to learn more:

woodstonehome.com/design-installation/fuel-configuration-tool/

finish and facade options



Stand-alone Want a simple installation? Wood Stone Home ovens can be shipped fully assembled and arrive ready to put in place.

Order Facade-Ready Order your oven "facade-ready" and it will arrive with non-combustible board attached so your contractor can apply your finished surface (brick, stone, tile) when it arrives.



Build into a Wall For a more custom look, build your Bistro or Mountain Home oven into a facade wall, allowing it to blend into your existing decor.

Facade Extensions Wood Stone offers a wide range of facade extensions for our Mountain Home ovens to make your final oven installation behind a wall seamless and attractive.

Custom Metal Finishes As an option to polished stainless steel, you can order your oven with other oven finishes (some in colors), or even "stucco-ready".

To see finished **Installation Examples** and customer installations, please visit our Photo Gallery online at: woodstonehome.com/design-installation/photo-gallery/



“Our Wood Stone oven is the heart and soul of my newest restaurant, Colicchio & Sons. It's prominently installed in the restaurant's tap room, and everything we serve in that part of the restaurant comes from the oven — from whole Daurade to pizzettes to slow-roasted pork shoulder. The chefs love it, the guests love it, and my only regret is that I didn't get one sooner.”

- Tom Colicchio, chef/owner, Craft Restaurants and Colicchio & Sons

5-step quick start guide

Not sure where to start when considering a Wood Stone Home oven? The process will be much smoother if you take the time to think through the entire installation scenario. You can eliminate challenges by scouting out your path to installation before the oven arrives. Remember, a Wood Stone Home oven is a large and heavy piece of equipment that requires a different level of forethought than a standard appliance. Let us help you get started.



1 indoors or outdoors?

Wood Stone Home ovens are engineered and designed to be installed indoors or outdoors. Some locations more easily lend themselves to a smooth set-up than others. Please consider all installation details below when choosing your oven's location.

2 installation prep

- How much space do you have for an oven?
- Plan for oven weight and required clearances.
- Is the path to the installation easy to navigate?
- Research your ventilation requirements.
- Do you have access to the required utilities?

3 fuel choice

What fuel source would you like to use for your Wood Stone Home oven? (Bistro 3030 is available in gas-fired only). Not sure what fuel source to select? Order your oven configured for wood/gas combo.

4 facade and finish options

Wood Stone Home ovens are easy to personalize. We recommend looking at the installation examples in our online photo gallery for inspiration. Not sure how to achieve the look you want? Call us, and we can help customize your order.

5 ventilation

Each Wood Stone Home oven installation is unique. Because our ovens can be installed indoors or out, recommendations for ventilation vary. All indoor installations require an exhaust fan, but most outdoor installations do not. Please consult your contractor or call the factory if you have any questions.

bistro home

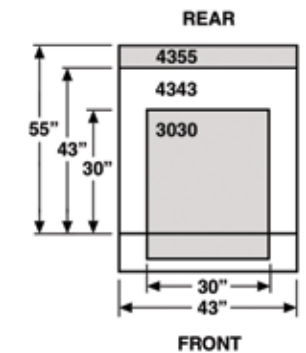


bistro home
3030*

bistro home
4343

bistro home
4355

- Compact Footprint
- 3" Thick Floor & Dome
- Gas, Wood or Combo
- Available Finished
- Facade-Ready
- Fully Listed



Space limitations? Bistro Home ovens can disassemble and fit through any standard door (32") and, with their compact footprint, are installed easily into any kitchen. With their stainless steel exterior, they can be set in place with no facade necessary. Wood Stone Bistro Home ovens include a built-in timer, so you can program your oven to turn on and be up to your desired temperature when you are ready to start cooking.

Bistro Home ovens come with a wide range of accessories and tools to make your installation and design attractive and functional, while fitting your lifestyle and aesthetic needs.

**The Bistro Home 3030 is available in gas-fired only.*

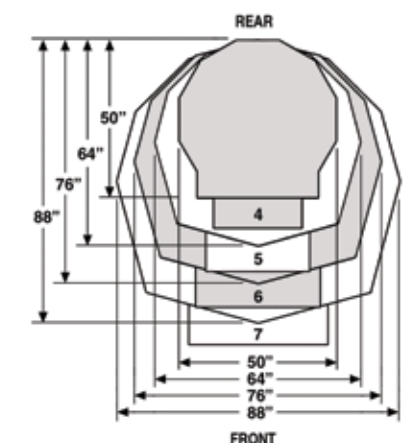
mountain home



mt. chuckanut 4'

mt. adams 5'

- Traditional Shape
- 4"+ Thick Floor & Dome
- Gas, Wood or Combo
- Facade-Ready
- Fully Listed



Inspired by traditional Italian oven shapes, the Mountain Home oven is the natural centerpiece for any kitchen. Mountain Home ovens offer large cooking surfaces and provide a variety of facade options.

Let us help you design the oven that works for you, whether by choosing facade extensions or custom finishes.

accessories



oven accessories

We have a variety of accessories to complement your oven. Do you want to measure the moisture content of your wood or speed up your heat-up time with a heat-efficiency door? We have you covered.
woodstonehome.com/products/tools-and-accessories/oven-accessories/



oven tools

All Wood Stone stainless steel oven tools have commercial-quality stainless handles and slip-resistant grips.
woodstonehome.com/products/tools-and-accessories/oven-tools/

installation tips | visit: woodstonehome.com/design-installation/

Do you have questions about how to properly install a Wood Stone Home oven in your kitchen? We can share with you how to move an oven into your home, what site prep you will need, the proper way to vent an oven and how to personalize your facade. Whether you're doing these tasks yourself or working with your contractor, download the installation manual for your oven of choice to insure a proper installation.

resources

woodstonehome.com/resources



website

Product information, installation tips, recipes and more online at: woodstonehome.com



social media Stay connected with Wood Stone Home: woodstonehome.com/resources/connect-and-events/connect-with-us/



blog

Find out about the latest events, seasonal recipes and new offerings at:
woodstonehome.com/blog



videos

Informational and step-by-step cooking videos available online at:
woodstonehome.com/resources/videos/

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