

accessories



oven accessories & tools

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.

All Wood Stone stainless steel oven tools have commercial-quality stainless handles and slip-resistant grips.

woodstonehome.com/products/tools-and-accessories/

website & videos

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

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



enhance your food, home & lifestyle

with a Wood Stone Home Oven

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, indoors or out, your family and friends will never have eaten so well or had so much fun cooking at home!



recipes

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



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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.

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

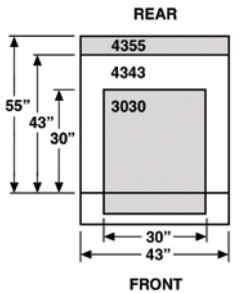


bistro home
3030*

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.*

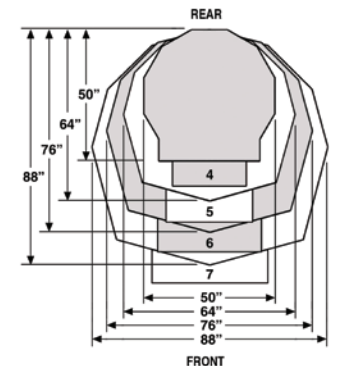
mountain home



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.