



Job Name	
Model	WS-BL-3030
Item#	

### HEARTH CAPACITY

8" pizzas:	4
10" pizzas:	2-3
12" pizzas:	1

Assuming 5-minute cook times, the approximate maximum hourly production capacity can be calculated by multiplying the above numbers by 12. Cook times will also vary depending on "style" of pizza.

### FEATURES

- Compact Footprint
- Visible Flame
- Lower Production
- High-Temp Cooking
- 3-5 Minute Pizzas

### GUIDE TO MODEL NUMBERS

	Radiant Flame	Natural Gas	Liquid Propane
WS-BL-3030-RFG	X	-NG	-LP

The Bistro 3030 oven features a door opening 18.5 inches wide x 7.5 inches high. The cooking area is 22 inches wide x 19 inches deep, resulting in a 3-square-foot cooking surface. A tensioned steel exoskeleton surrounding the hearth and dome perimeter ensures structural integrity and longevity. Wrapped in spun ceramic fiber insulation and requiring only a 1-inch side clearance to combustibles, the monolithic cast-ceramic hearth and monolithic dome rest on a black painted steel stand while the oven body is enclosed with stainless steel. The oven arrives completely assembled. However, for ease of installation, the oven can be partially disassembled to fit through a 32-inch doorway. It is also ETL Listed, ready to install and is made in the USA.

Information about custom finishes, tools and accessories can be found online at: [woodstone-corp.com](http://woodstone-corp.com).

### FUEL CONFIGURATIONS

**GAS-FIRED ONLY:** Configured to burn either natural gas (NG) or liquid propane (LP).\*

Note: Wood burning is not an option with this model.

**RADIANT FLAME (RFG):** Heated by an easily adjustable radiant flame (55,000 BTU/hr max. NG) located in the rear of the cooking chamber. User control ensures the ability to balance the oven's radiated top heat with the heat being conducted and radiated from the floor.

\*Gas type must be specified at time of order.



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REVISED: SUMMER 2015

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

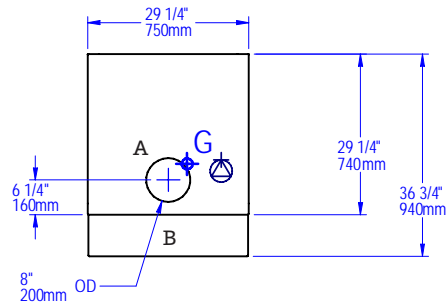


# BISTRO 3030

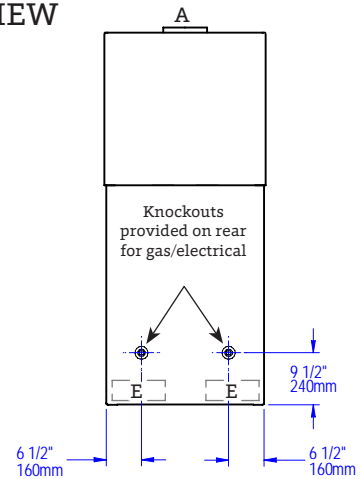
## STONE HEARTH OVEN • WS-BL-3030

A	Flue Collar
B	Mantle
C	Flame Height Control Knob
D	Digital Controller
E	Forklift Here
	Electrical Connection
F	Service Panel or Optional Storage Box
	Gas Connection
	Must Be Left Removable for Service
	AIR INTAKE: Do Not Facade or Cover Over

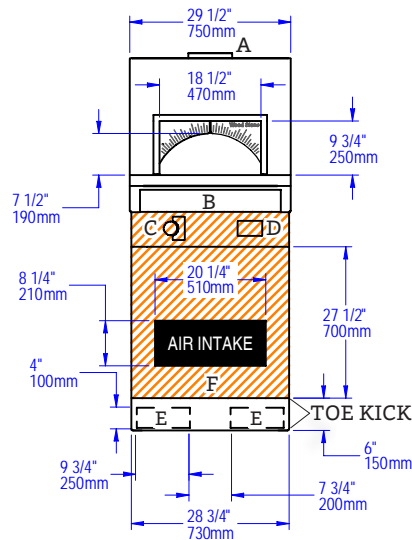
PLAN VIEW



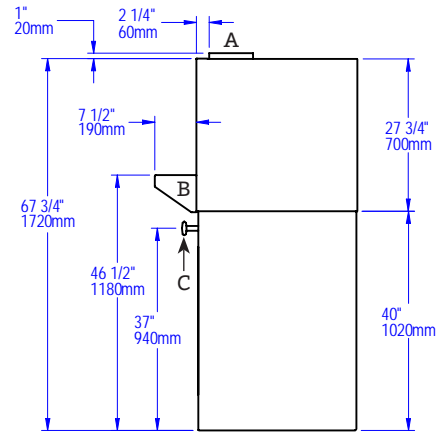
REAR VIEW



FRONT VIEW



SIDE VIEW



UTILITIES SPECIFICATIONS

**GAS**  
**Gas-Fired**  
 3/4 inch gas inlet (FNPT)  
 55,000 BTU/hr - Natural Gas (NG)  
 OR  
 42,000 BTU/hr - Propane (LP)

**ELECTRICAL**  
**Gas-Fired**  
 120 VAC, 2 A, 60 Hz  
 Connection made on the back of the oven control box. Remove front panel for access; use utility knockouts (provided) to route gas and electrical supplies.

VENTING INFORMATION

The Bistro 3030 has a 8-inch O.D. flue collar and can be direct connected to a power-ventilated, grease-rated chimney or can be vented with a Listed Type 1 exhaust hood, or one constructed in accordance with NFPA 96 and all relevant local and national codes. The oven must be vented in accordance with all relevant local and national codes, and in a manner acceptable to the authority having jurisdiction.

**Ship Weight: 1,100 lbs / 500 kg**



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