



# <del>G A S T R O F I</del> R I

www.gastrofire.com



# bistro home 4355

# **MODEL OPTIONS**

#### **Gas-Fired Only:**

Natural Gas: WS-BH-4355-**RFG-NG**Liquid Propane: WS-BH-4355-**RFG-LP**please note: gas type (NG) or (LP) must be specified at time of order

Wood-Fired Only: WS-BH-4355-W

**Combination:** WS-BH-4355-**RFG-W-(NG or LP)** 

#### STONE HEARTH CAPACITY

8" pizza: 12 10" pizza: 9 12" pizza: 6 14" pizza: 4

## **OPTIONAL ACCESSORIES**

- · Stainless Steel Oven Tool Set & Tool Hanger
- · Variable Speed Exhaust Fan
- · Tempered Glass Doors
- · Granite Mantle
- · Stainless Steel Storage Box
- Wood Burning Option

# 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 local and state air quality agencies 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.

job name:	model:		
	WS-BH-4355		

item#: fuel type:

**Gas-Fired, Wood-Fired or Combination** 

#### **FEATURES**

- Standard door opening: 24.5 inches wide x 9.75 inches high
- 9.2 square feet of cooking surface which allows for the preparation of an array of foods - perfect for entertaining
- Comes standard with a programmable heat-up timer allowing you to set the oven to turn on so it is automatically up to temperature when you are ready to cook
- Monolithic ceramic floor and monolithic dome provide greater strength and more even heat distribution (compared to tile floors and multi-piece domes)
- Ceramic interior is heated by an adjustable radiant flame burner in the back of the oven which provides a powerful and attractive yellow flame
- Appliance body and control panel are enclosed with stainless steel and the service panel and toe kick are made of stainless steel. The unit is supported by a black, heavy-duty steel stand
- Only 1-inch side and back clearance to combustible building materials required
- ETL Listed for residential indoor or outdoor installation
- · Comes standard with stainless steel mantle and log set
- Made in the USA

The oven arrives assembled and ready for installation. For ease of installation the oven can be disassembled to fit through 32-inch openings. Facade by others.

**Note:** For more information on home oven configuration options, please visit: woodstonehome.com/design-installation/oven-configurations/



**Revised February 2018** 

**Wood Stone Corporation** 

1801 W. Bakerview Rd.Toll Free 800.578.6836woodstonehome.comBellingham, WA 98226 USAFax 360.734.0223info@woodstonehome.com

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

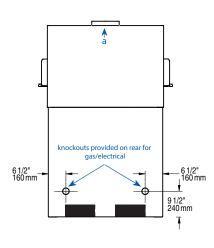
# Bistro Home 4355





plan vie					
	421/4" 1070m	181/4 460 m	"m-	9 1/2" 240 mi	m
			4	51/2" 150mm	
10" 250 mm OD -	a d	G			/4" 0mm 62" 1570mm
7 1/2" 190 mm	<b>a</b> b	) () 			L

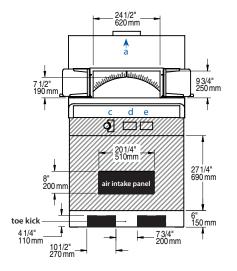
# rear view

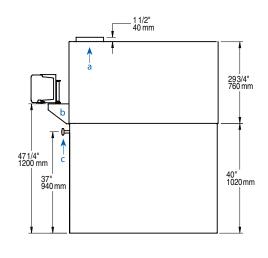


front view

side view

Door Swing





a flue collar
b mantle
c flame height control knob
d digital 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.



# 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 beneath the oven. Remove front or rear panel for access, use utility knockouts (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.

