

Perfect Pizza with
Simplified Operations

BUILD & LOAD

ONE ROTATION

REMOVE & SERVE

ORDER YOUR OVEN TODAY
and for a LIMITED TIME, receive the
OneRev custom LAUNCH PACKAGE SPECIAL*

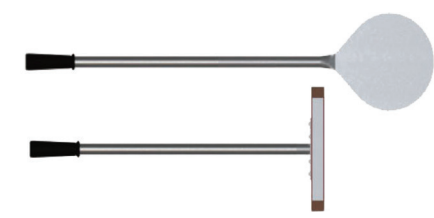
The LAUNCH PACKAGE SPECIAL
includes:



FREE Powder Coating



FREE Custom Brand Panel and Custom
Arch Doorway (add your logo to both)



FREE OneRev Tool Set



* Scan the QR Code
to get pricing and details
for the OneRev custom
Launch Package Special

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OneRev
LABOR SAVER
ROTATING PIZZA OVEN



MAXIMIZE
REVENUE & PROFIT



THROUGHPUT

With zero recovery time, there is no impact from continuously loading pizzas

Load pizza, one rotation, take pizza out.

VERSATILITY

Bake multiple-sized pizzas with various toppings at the same time

Dynamic thermal management (**pizza tracker**) knows the location and size of each pizza and replenishes the heat only when and where it's needed.

QUALITY

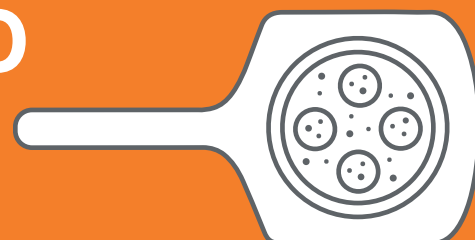
Consistent baking at volume

Center, underfloor, and finish flames ensure consistent even baking every time.



1 BUILD & LOAD

Crew member builds pizza & loads into OneRev Oven



MAXIMIZE REVENUE & PROFIT

Eliminates the need for a trained, oven operator

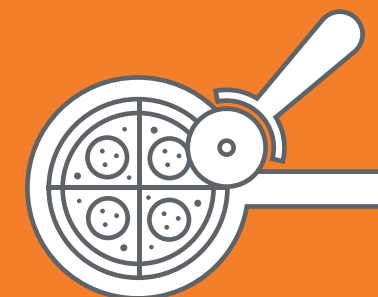


OneRev Labor Saver Rotating Pizza Oven

- Center, underfloor, and finish flames
- Over 15-square foot cooking surface
- Debris mantel
- Multiple powder coat color options
- Custom Brand Panel
- Custom Arch Doorway
- Clear status indicators
- Simple accessible on and off controls
- Emergency off
- Set and forget tamper proof controls
- Rotation speed adjustable
from 90 sec to 6 minutes per revolution

2 OneRev

Bakes a perfectly cooked artisanal pizza in ONE ROTATION



3 REMOVE & SERVE

Crew member removes pizza, slices & serves to customer



LABOR EFFICIENCY

Eliminates the need for a trained, oven operator

Loading and unloading is the only skill required for oven operation.

TIME EFFICIENCY

Reduces operation time and new hire training

Training for dedicated oven operators is no longer needed.

ENERGY EFFICIENCY

Responsive cooking surface uses less gas than traditional brick ovens

Dynamic thermal management and responsive cooking surface creates a more efficient heat-on-demand cook environment.