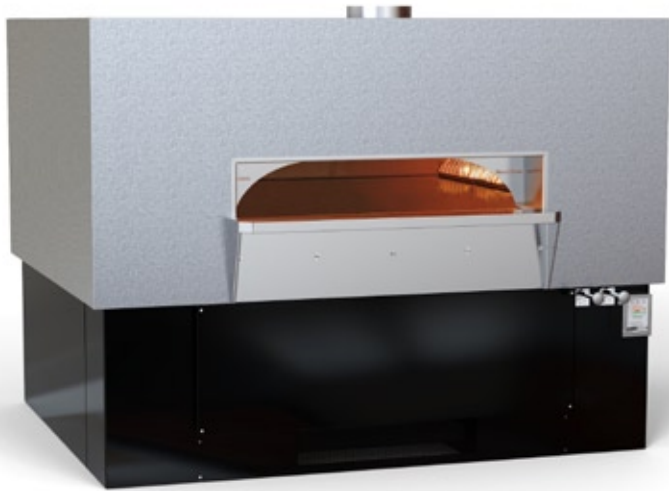


Wood Stone



FIRE DECK 11290

Stone Hearth Deck Oven



Job Name	
Model	WS-FD-11290
Item#	
Fuel Type	Gas-Fired or Multi Fuel

Hearth Capacity	
8" pizzas	75
10" pizzas	55
12" pizzas	35
16" pizzas	20
18" or 20" pizzas	12

Assuming 5-minute cook times, the approximate maximum hourly production capacity can be calculated by multiplying the above numbers by 12.

OPTIONAL ACCESSORIES

- Decorative Flame
- Stainless Steel Oven Tool Set (with wall-mounting hangers)
- Stack-Mounted Exhaust Fan
- Custom Oven-Mounted Exhaust Hood
- Configured for Wood Burning (Wood burning models must be vented for solid fuel)
- Stainless Steel or Powder Coated Finishes Available for the Oven Enclosure
- Wood Stone also carries a full line of accessories for stone hearth cooking

The Fire Deck 11290 features a standard door opening 60 inches wide x 10 inches high. The stone hearth is 88 inches wide, and 76 inches deep, resulting in 46 square feet of usable deck space. The dense, high temperature ceramic formulation of which the hearth and dome are cast creates a "deep heat sink" within the chamber of the oven. The Fire Deck is available in a variety of burner and fuel configurations. The standard unit has a single wall of radiant flame (incorporating 2 independently adjustable radiant burners), as well as a thermostatically controlled gas infrared burner beneath the oven deck. Alternatively, any or all of the radiant burners can be omitted to accommodate the use of wood as a fuel source. The ovens are constructed so that future addition of any of the burners (previously omitted) is possible. The Fire Deck is unique among deck ovens in that it can easily accommodate six 20 inch pizzas, or 6 full sized sheet pans.

The 4,200-pound, monolithic, cast-ceramic floor sits on 4 inches of rigid insulation and is poured to a thickness of 6 inches. The 2,800-pound, monolithic dome is cast to a thickness of at least 4 inches. The hearth and dome are connected by a carefully tensioned steel exoskeleton, which ensures structural integrity and long life. The body of the oven rests on a 10-gauge steel pan welded to a heavy-duty frame. The oven is wrapped with at least 2 inches of spun ceramic fiber insulation and enclosed (front, top and sides) with 16-gauge galvanized steel. The oven arrives completely assembled on heavy-duty shipping casters and ready to roll into place.

The oven vents through a 12-inch O.D. flue collar located directly above the doorway. The Fire Deck 11290 can be direct connected to a power-ventilated, grease-rated chimney or it can be vented using a Listed Type 1 exhaust hood or one constructed and installed in accordance with NFPA 96 and all relevant local and national codes. This oven must be vented in accordance with all relevant local and national codes and in a manner acceptable to the authority having jurisdiction.

IMPORTANT - Ovens with model numbers containing a -W must be vented as a solid fuel appliance. The oven can be installed with only 1-inch side clearance to combustible construction.



Wood Stone
An ongoing program of product improvement may require us to change specifications without notice.
Revised September 2009

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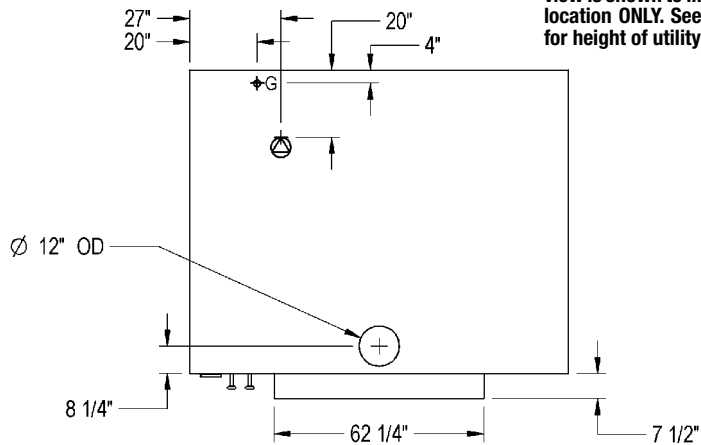


FIRE DECK 11290

Stone Hearth Deck Oven

Model
WS-FD-11290

Top View



Important: Utility connections are made from underneath the oven; this view is shown to illustrate geographic location ONLY. See side view (below) for height of utility connections.

UTILITIES REQUIRED

- 120 VAC/ 4 AMP electrical connection
- 347,000 BTU (max) Natural Gas supply OR 369,000 BTU (max) Propane (LP) supply
The oven's gas inlet is 1" N.P.T. Female

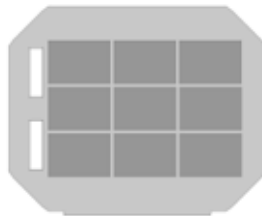
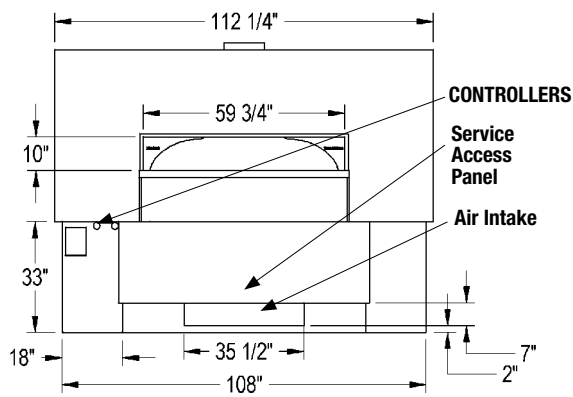
VENTING INFORMATION

The Fire Deck 11290 can be direct connected to a power-ventilated, grease-rated chimney, or vented using a Listed Type 1 exhaust hood, or one constructed in accordance with NFPA 96 and all relevant local and national codes. This oven must be vented in accordance with all local and national codes and in a manner acceptable to the authority having jurisdiction.

IMPORTANT - Ovens with model numbers containing a -W must be vented as a solid fuel appliance.

	BTU output per burner	
	Natural Gas Propane	
Radiant (flame) Burner	125,000	142,000
IR Burner	97,000	85,000

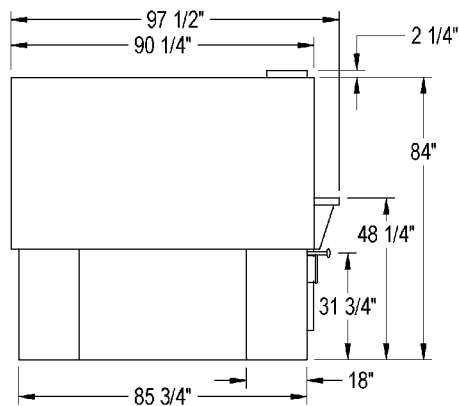
Front View



Note: The FD-11290 (with burners on one side) holds nine 18" x 26" sheet pans. Less space for ovens with burners on both sides or for models that utilize wood or coal.

**Unit Shipping Weight:
11,500 lbs.**

Side View



Guide to Fire Deck Model #s

	Underfloor IR Burner	Left-side Flame Burner	Right-side Flame Burner	Wood Fire Optional	Wood Fire Mandatory	Natural Gas	Liquid Propane
WS-FD-11290-RFG-L/R-IR	1	1	1			NG	LP
WS-FD-11290-RFG-LL-IR	1	2		-W		NG	LP
WS-FD-11290-RFG-RR-IR	1		2	-W		NG	LP
WS-FD-11290-RFG-L-IR	X	X		-W		NG	LP
WS-FD-11290-RFG-R-IR	X		X	-W		NG	LP
WS-FD-11290-W-IR	1				X	NG	LP



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