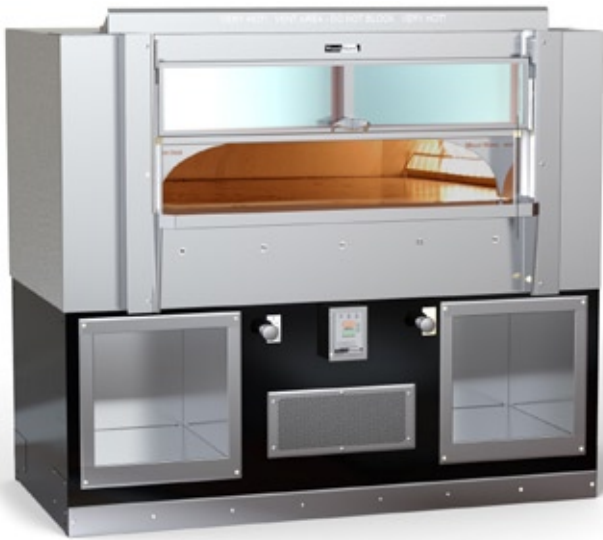


Wood Stone



Shown with optional storage boxes.

Hearth Capacity

8" pizzas	20
10" pizzas	14
12" pizzas	10
16" pizzas	6

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 Storage Boxes
- Stainless Steel Oven Tool Set (with stainless steel hangers)
- Stack-Mounted Exhaust Fan
- Custom Oven-Mounted Exhaust Hood
- Temporary Rigging Casters
- Configured for Wood Burning (Wood burning models must be vented for solid fuel)
- Prepared for facade application
- Wood Stone also carries a full line of accessories for stone hearth cooking

FIRE DECK 8645

Stone Hearth Deck Oven



Job Name	
Model	WS-FD-8645
Item#	
Fuel Type	Gas-Fired or Multi Fuel

The Fire Deck features a standard door opening 56 inches wide x 10 inches high. The cooking surface is 58 inches wide, and 38 inches deep, resulting in 15 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 chef is protected from the heat of the chamber by the ceramic glass door/heat shield. The heat shield glides smoothly and easily using a simple counterweight, and can be safely left in any position. Whether it is open or closed, the operator and the customers can see into the brightly illuminated chamber. The Fire Deck is unique among deck ovens in that the oven operates efficiently with the door open or closed.

The Fire Deck is available in a variety of burner and fuel configurations. The standard unit has two manually adjustable walls of radiant flame (one at each end), as well as a thermostatically controlled gas infrared burner beneath the oven deck. Alternatively either or both of the radiant flame burners can be omitted to accommodate the use of wood as a fuel source. The ovens are constructed so that future addition of any burner (previously omitted) is possible.

The 1,200-pound, monolithic, cast-ceramic floor sits on 4 inches of rigid insulation and is poured to a thickness of 4 inches. The 1,300-pound, monolithic dome is also cast to a thickness of 4 inches. The hearth and dome are connected by a carefully tensioned steel exoskeleton, which ensures structural integrity and long life. The oven's ceramic dome is wrapped with at least 2 inches of spun ceramic fiber insulation and enclosed (top and sides) with 16-gauge galvanized steel. The body of the oven rests on a 10-gauge steel pan welded to a heavy-duty stand, coated in a durable black finish. The upper face of the oven is finished in stainless steel.

Stainless steel storage compartments (shown) are optional and can be provided in the support frame. The oven arrives completely assembled and may be accompanied by a set of temporary rigging casters (optional) to aid in moving the oven into place.

The Fire Deck must 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. Fire Deck models with a -W in the model number must be vented for solid fuel. The oven must be vented in accordance with all relevant local and national codes and in a manner acceptable to the authority having jurisdiction. The oven is approved to be installed with a minimum of 1-inch side clearance to combustible construction.



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