

Печи с каменным подом Bistro, Mountain, Fire Deck, Traditional

Технические характеристики

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WOOD STONE



BISTRO 3030 STONE HEARTH OVEN



Job Name	
Model	WS-BL-3030
Item#	

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 powder coat 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 ETL Listed, ready to install and is made in the USA.

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

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

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.

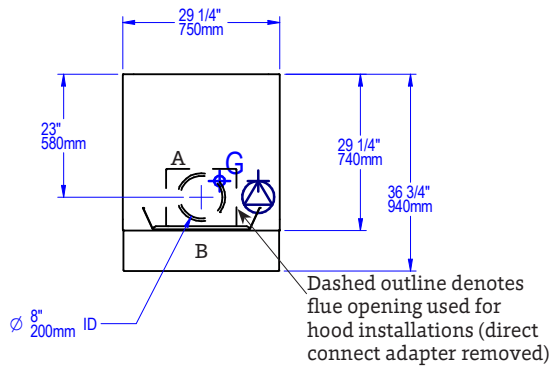
*Gas type must be specified at time of order.



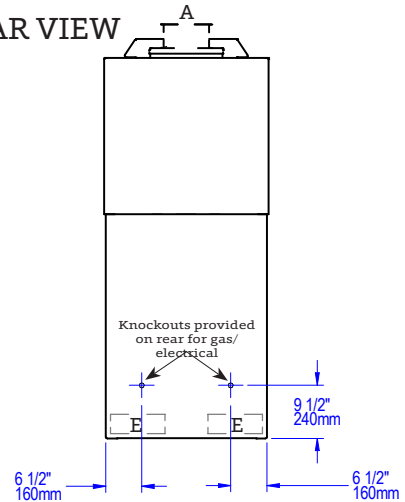
BISTRO 3030

STONE HEARTH OVEN • WS-BL-3030

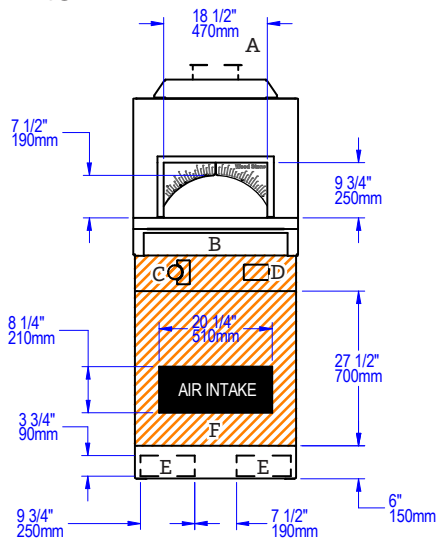
PLAN VIEW



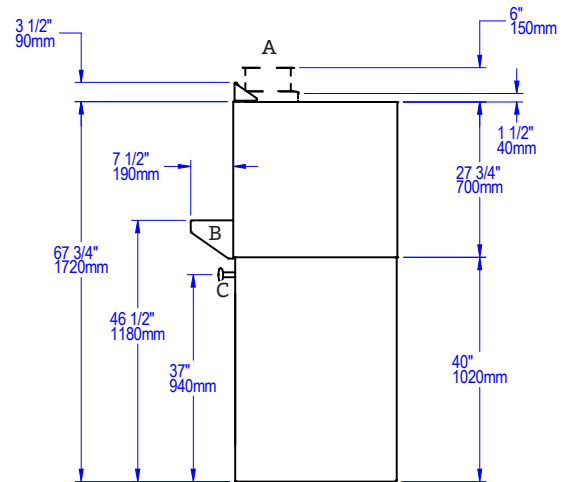
REAR VIEW



FRONT VIEW



SIDE VIEW



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

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)

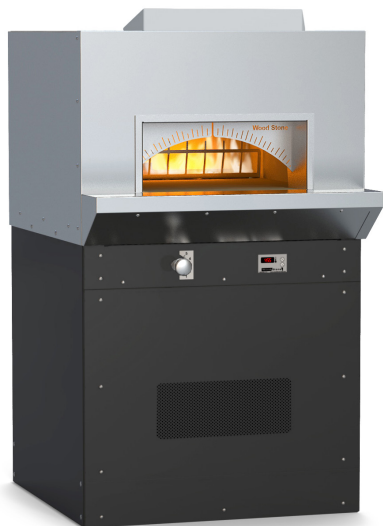
ELECTRICAL
Gas-Fired
 120 VAC, 2 A, 60 Hz
 Connection made on the back of the oven control box. Remove front panel for access; use utility knockouts (provided) to route gas and electrical supplies.

VENTING INFORMATION

The Bistro 3030 has an 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

WOOD STONE



BISTRO 4343 STONE HEARTH OVEN



Job Name	
Model	WS-BL-4343
Item#	

The Bistro 4343 oven features a door opening 24.5 inches wide x 7.5 inches high. The cooking area is 34 inches wide x 27 inches deep, resulting in a 6.4-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 powder coat steel stand while the oven body is enclosed with stainless steel.

The oven arrives completely assembled. However, using the optional Lifting System, the oven can be partially disassembled to fit through a 32-inch doorway—see the Installation and Operation Manual for details. It is ETL Listed, ready to install and is made in the USA.

HEARTH CAPACITY

8" pizzas:	8
10" pizzas:	6
12" pizzas:	4
16" pizzas:	2

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
- Low to Medium Production
- High-Temp Cooking
- 3–5 Minute Pizzas

GUIDE TO MODEL NUMBERS

	Radiant Flame	Wood-Fired Only	Combination	Natural Gas	Liquid Propane
WS-BL-4343-RFG	X			-NG	-LP
WS-BL-4343-RFG-W	X		X	-NG	-LP
WS-BL-4343-W		X			

FUEL CONFIGURATIONS

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

RADIANT FLAME (RFG): Heated by an easily adjustable radiant flame (80,500 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.

WOOD-FIRED (W): Wood-fired only.

COMBINATION (-W): Allows optional wood burning for ovens with gas burner configurations.* **Note:** Adding wood to an oven with an RFG burner will reduce available hearth capacity.

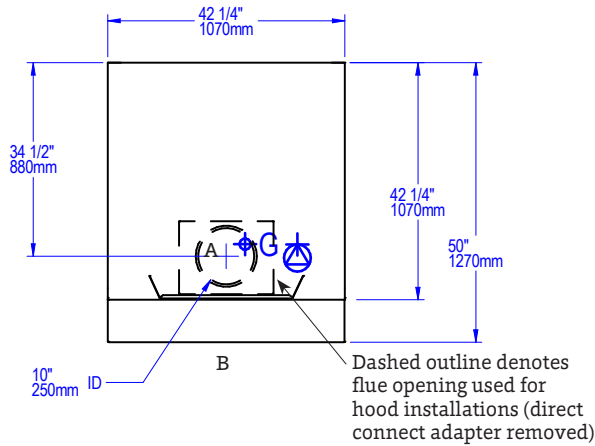
*Gas type must be specified at time of order.



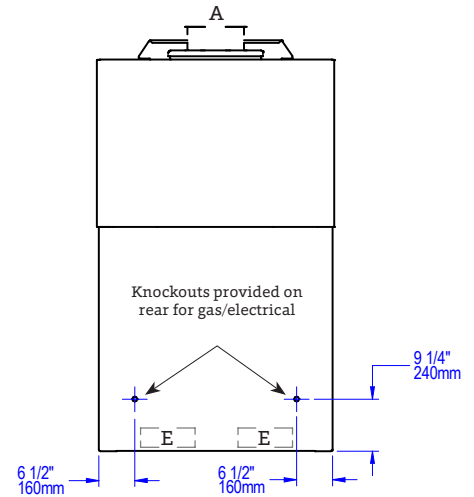
BISTRO 4343

STONE HEARTH OVEN • WS-BL-4343

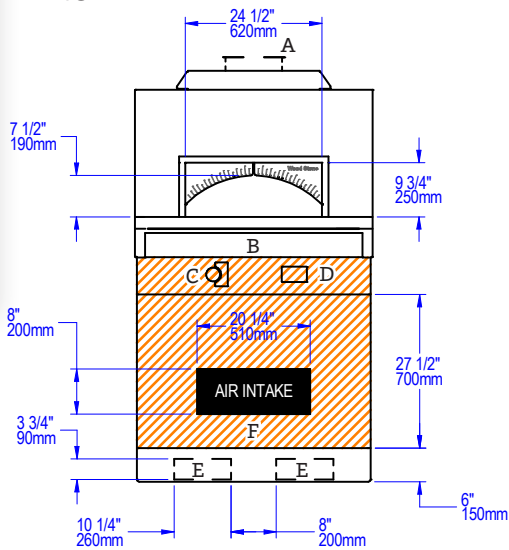
PLAN VIEW



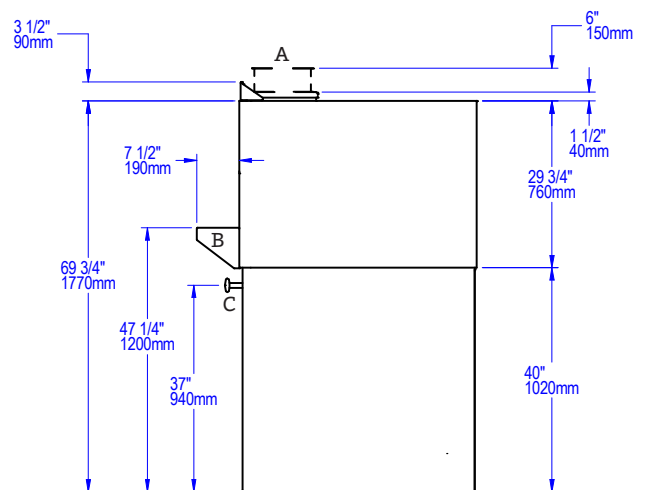
REAR VIEW



FRONT VIEW



SIDE VIEW



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
G	Gas Connection
	Must Be Left Removable for Service
	AIR INTAKE: Do Not Facade or Cover Over

UTILITIES SPECIFICATIONS

GAS
Gas-Fired Only and Combination
 3/4 inch gas inlet (FNPT)
 80,500 BTU/hr - Natural Gas (NG)
 OR
 68,000 BTU/hr - Propane (LP)

ELECTRICAL
All Models
 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 4343 has a 10-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: 2,100 lbs / 953 kg



BISTRO 4355 STONE HEARTH OVEN



Job Name

Model

WS-BL-4355

Item#

The Bistro 4355 oven features a door opening 24.5 inches wide x 7.5 inches high. The cooking area is 34 inches wide x 39 inches deep, resulting in a 9.2-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 powder coat steel stand while the oven body is enclosed with stainless steel.

The oven arrives completely assembled. However, using the optional Lifting System, the oven can be partially disassembled to fit through a 32-inch doorway—see the Installation and Operation Manual for details. It is ETL Listed, ready to install and is made in the USA.

HEARTH CAPACITY

8" pizzas: 9–12

10" pizzas: 9

12" pizzas: 6

16" pizzas: 4

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
- Medium Production
- High-Temp Cooking
- 3–5 Minute Pizzas

GUIDE TO MODEL NUMBERS

	Radiant Flame	Wood-Fired Only	Combination	Natural Gas	Liquid Propane
WS-BL-4355-RFG	X			-NG	-LP
WS-BL-4355-RFG-W	X		X	-NG	-LP
WS-BL-4355-W		X			

FUEL CONFIGURATIONS

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

RADIANT FLAME (RFG): Heated by an easily adjustable radiant flame (80,500 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.

WOOD-FIRED (W): Wood-fired only.

COMBINATION (-W): Allows optional wood burning for ovens with gas burner configurations.* **Note:** Adding wood to an oven with an RFG burner will reduce available hearth capacity.

*Gas type must be specified at time of order.

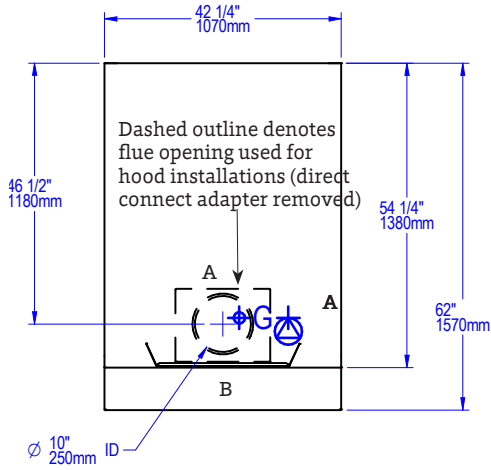


BISTRO 4355

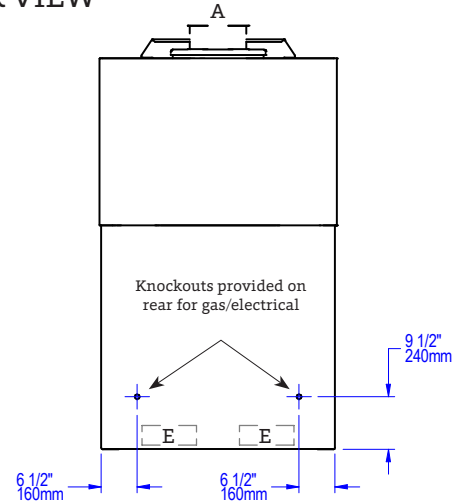
STONE HEARTH OVEN • WS-BL-4355

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

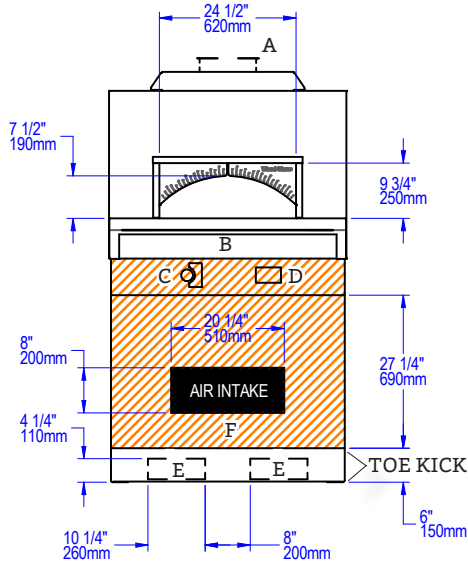
PLAN VIEW



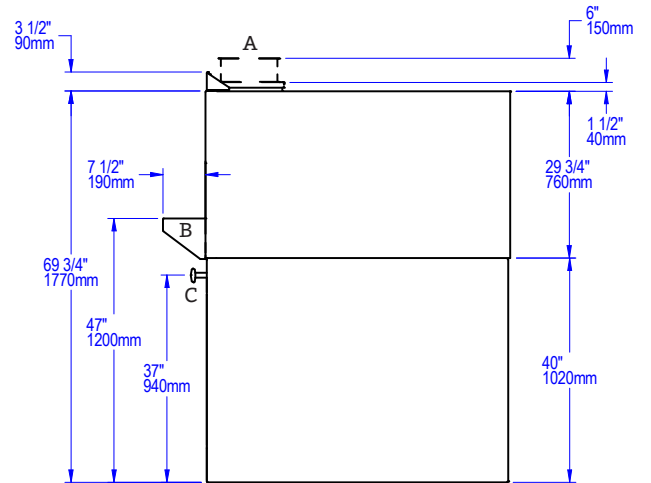
REAR VIEW



FRONT VIEW



SIDE VIEW



UTILITIES SPECIFICATIONS

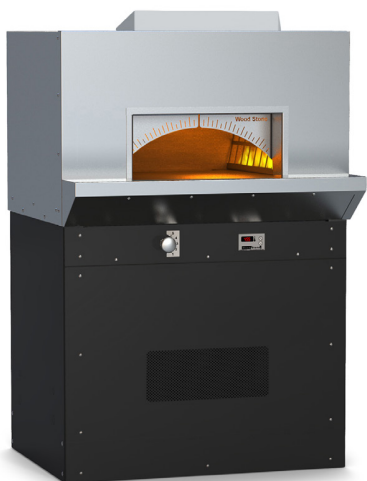
GAS
Gas-Fired Only and Combination
 3/4 inch gas inlet (FNPT)
 80,500 BTU/hr - Natural Gas (NG)
 OR
 68,000 BTU/hr - Propane (LP)

ELECTRICAL
All Models
 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 4355 has a 10-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: 2,500 lbs / 1,134 kg



WS-BL-4836-RFG-R right side flame model shown.

HEARTH CAPACITY

8" pizzas:	8
10" pizzas:	6
12" pizzas:	4
16" pizzas:	1-2

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
- Low to Medium Production
- High-Temp Cooking
- 3-5 Minute Pizzas
- Left or Right Flame Standard

GUIDE TO MODEL NUMBERS

WS-BL-4836-RFG	X	-NG	-LP
	Radiant Flame	Natural Gas	Liquid Propane

BISTRO 4836 STONE HEARTH OVEN



Job Name	
Model	WS-BL-4836
Item#	

The Bistro 4836 oven features a door opening 24.5 inches wide x 7.5 inches high. The cooking area is 32 inches wide x 26 inches deep, resulting in a 5.8-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 powder coat steel stand while the oven body is enclosed with stainless steel.

For maximum pizza production in this footprint, a left or right side flame is recommended.

The oven arrives completely assembled. However, using the optional Lifting System, the oven can be partially disassembled to fit through a 32-inch doorway—see the Installation and Operation Manual for details. It is ETL Listed, ready to install and is made in the USA.

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 (80,500 BTU/hr max. NG) located on the left or right side 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.

WOOD STONE



WS-MS-4 model with optional Stainless Steel Mantle shown.

HEARTH CAPACITY

8" pizzas:	8-10
10" pizzas:	5-6
12" pizzas:	4
16" pizzas:	1-2

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.

GUIDE TO MODEL NUMBERS

	Radiant Flame	Underfloor IR Burner	Wood Required	Combination	Natural Gas BTU/hr	Liquid Propane BTU/hr
WS-MS-4-RFG	X				-NG 72,000	-LP 60,000
WS-MS-4-RFG-W	X			X	-NG 68,000	-LP 60,000
WS-MS-4-RFG-IR	X	X			-NG 125,000	-LP 110,000
WS-MS-4-RFG-IR-W	X	X		X	-NG 115,000	-LP 102,000
WS-MS-4-W-IR		X	X		-NG 52,000	-LP 53,000
WS-MS-4-W			X			

MT. CHUCKANUT 4' STONE HEARTH OVEN



Job Name	
Model	WS-MS-4
Item#	

The Mt. Chuckanut 4' oven features a door opening 19.75 inches wide x 10 inches high. The oven floor diameter is 37 inches, resulting in a 7-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 4-inch thick cast-ceramic hearth and monolithic 4-inch thick dome rest on an open black painted steel stand. The oven body is finished with galvanized steel and a stainless steel service panel is provided. The oven arrives completely assembled, ETL Listed, ready to install and is made in the USA.

FUEL CONFIGURATIONS

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

RADIANT FLAME (RFG): Heated by an easily adjustable radiant flame (72,000 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.

RADIANT FLAME + UNDERFLOOR IR (RFG-IR): In addition to the radiant flame, a 52,000 BTU/hr (NG) thermostatically controlled infrared burner is mounted under the oven deck to ensure high production capacity with no heat recovery issues.

WOOD-FIRED (W): Wood-fired only.

WOOD WITH GAS ASSIST (W-IR): This wood-fired model is assisted by the additional BTUs of an Underfloor IR burner. **Note:** A wood fire is required with this configuration.

COMBINATION (-W): Allows optional wood burning for ovens with gas burner configurations.* **Note:** Adding wood to an oven with an RFG burner will reduce available hearth capacity.

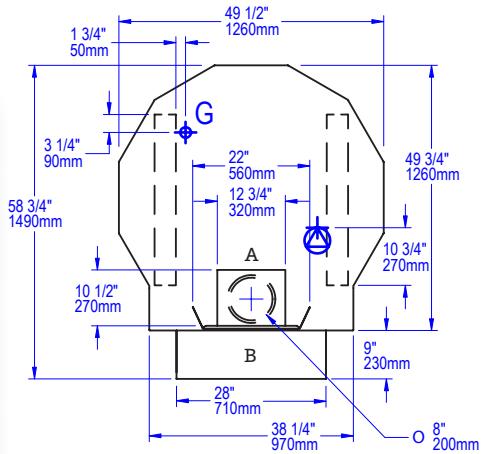
*Gas type must be specified at time of order.



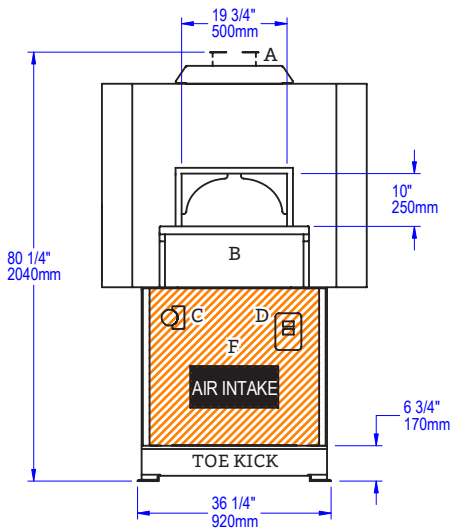
MT. CHUCKANUT 4'

STONE HEARTH OVEN • WS-MS-4

PLAN VIEW



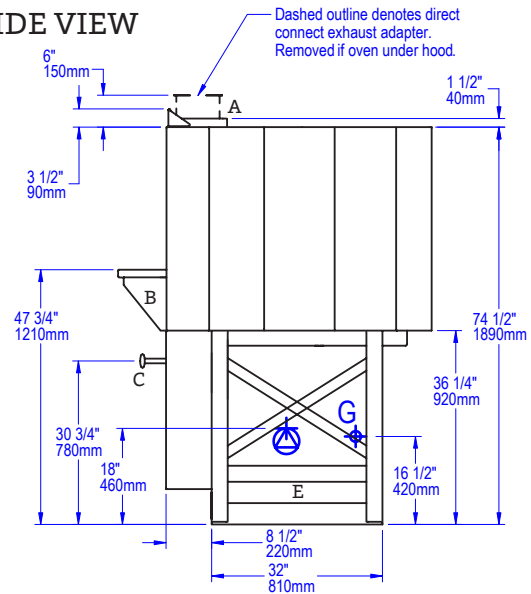
FRONT VIEW



FACADE INFORMATION

- All facades or enclosures are by others.
- All MS ovens require a 1" side clearance and 6" top clearance to combustible construction. Any construction 6" to either side of the oven doorway and above must be non-combustible.
- Any facade or enclosure below the mantle of Gas-Fired or Combination ovens must allow for:
 - Unobstructed access for removal of service/intake panel.
 - Easy access to all controls.
 - Sufficient combustion air for gas burners; see Installation and Operation Manual for details.

SIDE VIEW



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

UTILITIES SPECIFICATIONS

GAS
 3/4 inch gas inlet (FNPT)

BTU/hr Requirements
 See table on previous page

ELECTRICAL

Gas-Fired Only & Combination
 120 VAC, 1.1 A, 50/60 Hz
 Connection made beneath oven as shown.

Wood-Fired Only
 120 VAC, 2 A, 50/60 Hz
 Connection made to readout box.

VENTING INFORMATION

The Mt. Chuckanut comes with an optional round 8" O.D. collar flue adapter for direct connection to a power-ventilated, grease-rated chimney or, without the flue adapter, 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: 2,400 lbs / 1,089 kg

WOOD STONE



WS-MS-5 model with optional Stainless Steel Mantle shown.

HEARTH CAPACITY

8" pizzas:	12–16
10" pizzas:	10–12
12" pizzas:	10
16" pizzas:	5

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.

GUIDE TO MODEL NUMBERS

	Radiant Flame	Underfloor IR Burner	Wood Required	Combination	Natural Gas BTU/hr	Liquid Propane BTU/hr
WS-MS-5-RFG	X				-NG 105,000	-LP 94,000
WS-MS-5-RFG-W	X			X	-NG 105,000	-LP 94,000
WS-MS-5-RFG-IR	X	X			-NG 188,000	-LP 159,000
WS-MS-5-RFG-IR-W	X	X		X	-NG 188,000	-LP 159,000
WS-MS-5-W-IR		X	X		-NG 83,000	-LP 65,000
WS-MS-5-W			X			

MT. ADAMS 5' STONE HEARTH OVEN



Job Name

Model WS-MS-5

Item#

The Mt. Adams 5' oven features a door opening 29.75 inches wide x 10 inches high. The oven floor diameter is 52 inches, resulting in a 15-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 4-inch thick cast-ceramic hearth and monolithic 4-inch thick dome rest on an open black painted steel stand. The oven body is finished with galvanized steel and a stainless steel service panel is provided. The oven arrives completely assembled, ETL Listed, ready to install and is made in the USA.

FUEL CONFIGURATIONS

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

RADIANT FLAME (RFG): Heated by an easily adjustable radiant flame (105,000 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.

RADIANT FLAME + UNDERFLOOR IR (RFG-IR): In addition to the radiant flame, a 83,000 BTU/hr (NG) thermostatically controlled infrared burner is mounted under the oven deck to ensure high production capacity with no heat recovery issues.

WOOD-FIRED (W): Wood-fired only.

WOOD WITH GAS ASSIST (W-IR): This wood-fired model is assisted by the additional BTUs of an Underfloor IR burner. **Note:** A wood fire is required with this configuration.

COMBINATION (-W): Allows optional wood burning for ovens with gas burner configurations.* **Note:** Adding wood to an oven with an RFG burner will reduce available hearth capacity.

*Gas type must be specified at time of order.

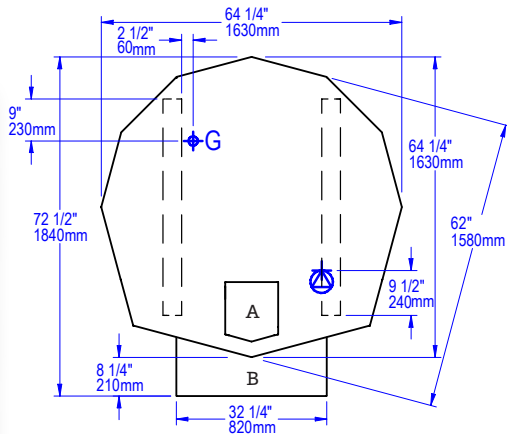


MT. ADAMS 5'

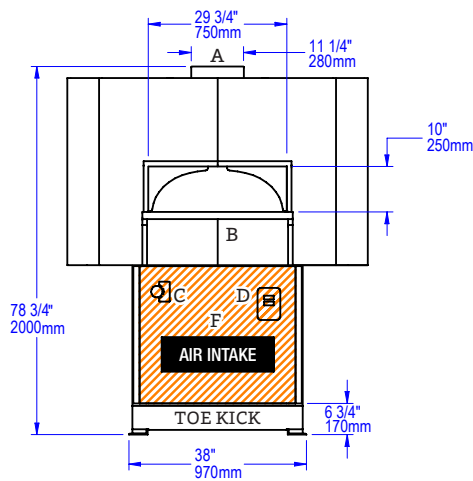
STONE HEARTH OVEN • WS-MS-5

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

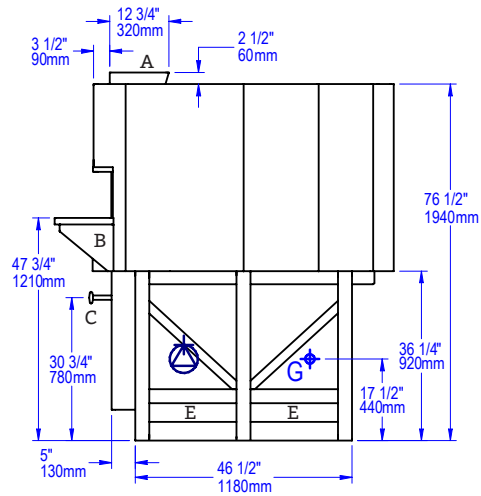
PLAN VIEW



FRONT VIEW



SIDE VIEW



FACADE INFORMATION

- All facades or enclosures are by others.
- All MS ovens require a 1" side clearance and 6" top clearance to combustible construction. Any construction 6" to either side of the oven doorway and above must be non-combustible.
- Any facade or enclosure below the mantle of Gas-Fired or Combination ovens must allow for:
 - Unobstructed access for removal of service/intake panel.
 - Easy access to all controls.
 - Sufficient combustion air for gas burners; see Installation and Operation Manual for details.

UTILITIES SPECIFICATIONS

GAS
 3/4 inch gas inlet (FNPT)

BTU/hr Requirements
 See table on previous page

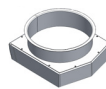
ELECTRICAL
Gas-Fired Only & Combination
 120 VAC, 1.1 A, 50/60 Hz
 Connection made beneath oven as shown.

Wood-Fired Only
 120 VAC, 2 A, 50/60 Hz
 Connection made to readout box.

VENTING INFORMATION

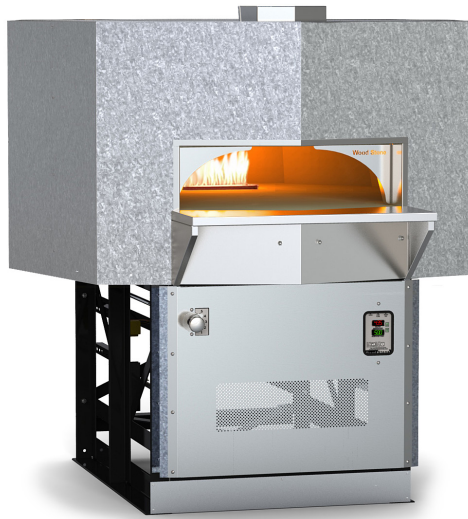
The Mt. Adams can be direct connected to a power-ventilated, grease-rated chimney or can be vented with a Listed Type 1 exhaust hood, or one constructed in accordance with NFPA 96 and all relevant local and national codes. The oven must be vented in accordance with all relevant local and national codes,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

Note: A 10" ID flue adapter is included with ovens ordered without a hood to facilitate connection to a round duct (adds 3" to height).



Ship Weight: 3,600 lbs / 1,633 kg

WOOD STONE



WS-MS-6 model with optional Stainless Steel Mantle shown.

HEARTH CAPACITY

8" pizzas:	18-22
10" pizzas:	14-16
12" pizzas:	14-16
16" pizzas:	6-8

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.

GUIDE TO MODEL NUMBERS

	Radiant Flame	Underfloor IR Burner	Wood Required	Combination	Natural Gas BTU/hr	Liquid Propane BTU/hr
WS-MS-6-RFG	X				-NG 105,000	-LP 94,000
WS-MS-6-RFG-W	X			X	-NG 105,000	-LP 94,000
WS-MS-6-RFG-IR	X	X			-NG 188,000	-LP 159,000
WS-MS-6-RFG-IR-W	X	X		X	-NG 188,000	-LP 159,000
WS-MS-6-W-IR		X	X		-NG 83,000	-LP 65,000
WS-MS-6-W			X			

MT. BAKER 6' STONE HEARTH OVEN



Job Name	
Model	WS-MS-6
Item#	

The Mt. Baker 6' oven features a door opening 36 inches wide x 10 inches high. The oven floor diameter is 62 inches, resulting in a 22-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 4-inch thick cast-ceramic hearth and monolithic 4-inch thick dome rest on an open black painted steel stand. The oven body is finished with galvanized steel and a stainless steel service panel is provided. The oven arrives completely assembled, ETL Listed, ready to install and is made in the USA.

FUEL CONFIGURATIONS

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

RADIANT FLAME (RFG): Heated by an easily adjustable radiant flame (105,000 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.

RADIANT FLAME + UNDERFLOOR IR (RFG-IR): In addition to the radiant flame, an 83,000 BTU/hr (NG) thermostatically controlled infrared burner is mounted under the oven deck to ensure high production capacity with no heat recovery issues.

WOOD-FIRED (W): Wood-fired only.

WOOD WITH GAS ASSIST (W-IR): This wood-fired model is assisted by the additional BTUs of an Underfloor IR burner. **Note:** A wood fire is required with this configuration.

COMBINATION (-W): Allows optional wood burning for ovens with gas burner configurations.* **Note:** Adding wood to an oven with an RFG burner will reduce available hearth capacity.

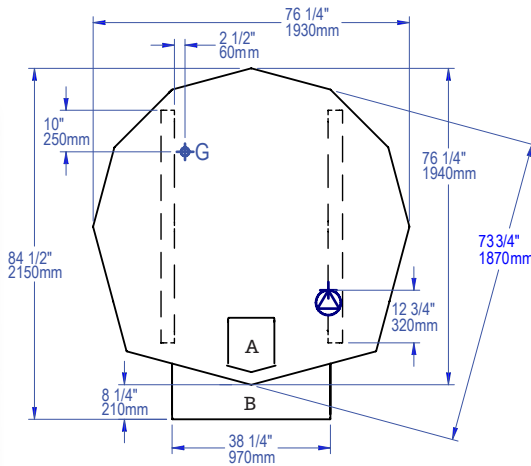
*Gas type must be specified at time of order.



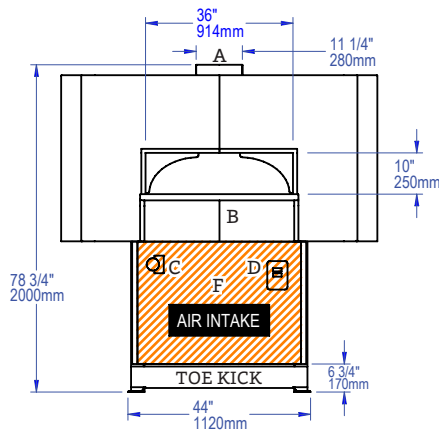
MT. BAKER 6[®]

STONE HEARTH OVEN • WS-MS-6

PLAN VIEW



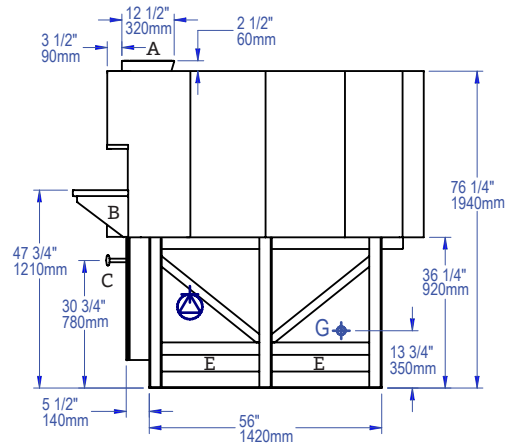
FRONT VIEW



FACADE INFORMATION

- All facades or enclosures are by others.
- All MS ovens require a 1" side clearance and 6" top clearance to combustible construction. Any construction 6" to either side of the oven doorway and above must be non-combustible.
- Any facade or enclosure below the mantle of Gas-Fired or Combination ovens must allow for:
 - Unobstructed access for removal of service/intake panel.
 - Easy access to all controls.
 - Sufficient combustion air for gas burners; see Installation and Operation Manual for details.

SIDE VIEW



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

UTILITIES SPECIFICATIONS

GAS
 3/4 inch gas inlet (FNPT)

BTU/hr Requirements
 See table on previous page

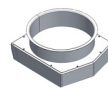
ELECTRICAL

Gas-Fired Only & Combination
 120 VAC, 1.1 A, 50/60 Hz
 Connection made beneath oven as shown.

Wood-Fired Only
 120 VAC, 2 A, 50/60 Hz
 Connection made to readout box.

VENTING INFORMATION

The Mt. Baker 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.



Note: A 10" ID flue adapter is included with ovens ordered without a hood to facilitate connection to a round duct (adds 3" to height).

Ship Weight: 4,600 lbs / 2,087 kg

WOOD STONE



WS-MS-7 model with optional Stainless Steel Mantle shown.

HEARTH CAPACITY

8" pizzas:	36-40
10" pizzas:	22-26
12" pizzas:	16-20
16" pizzas:	8-10

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.

GUIDE TO MODEL NUMBERS

	Radiant Flame	Underfloor IR Burner	Wood Required	Combination	Natural Gas BTU/hr	Liquid Propane BTU/hr
WS-MS-7-RFG	X				-NG 123,000	-LP 142,000
WS-MS-7-RFG-W	X			X	-NG 123,000	-LP 142,000
WS-MS-7-RFG-IR	X	X			-NG 220,000	-LP 227,000
WS-MS-7-RFG-IR-W	X	X		X	-NG 220,000	-LP 227,000
WS-MS-7-W-IR		X	X		-NG 97,000	-LP 85,000
WS-MS-7-W			X			

MT. RAINIER 7' STONE HEARTH OVEN



Job Name

Model WS-MS-7

Item#

The Mt. Rainier 7' oven features a door opening 42 inches wide x 12 inches high. The oven floor diameter is 74 inches, resulting in a 31-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 4-inch thick cast-ceramic hearth and monolithic 4-inch thick dome rest on an open black painted steel stand. The oven body is finished with galvanized steel and a stainless steel service panel is provided. The oven arrives completely assembled, ETL Listed, ready to install and is made in the USA.

FUEL CONFIGURATIONS

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

RADIANT FLAME (RFG): Heated by an easily adjustable radiant flame (123,000 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.

RADIANT FLAME + UNDERFLOOR IR (RFG-IR): In addition to the radiant flame, a 97,000 BTU/hr (NG) thermostatically controlled infrared burner is mounted under the oven deck to ensure high production capacity with no heat recovery issues.

WOOD-FIRED (W): Wood-fired only.

WOOD WITH GAS ASSIST (W-IR): This wood-fired model is assisted by the additional BTUs of an Underfloor IR burner. **Note:** A wood fire is required with this configuration.

COMBINATION (-W): Allows optional wood burning for ovens with gas burner configurations.* **Note:** Adding wood to an oven with an RFG burner will reduce available hearth capacity.

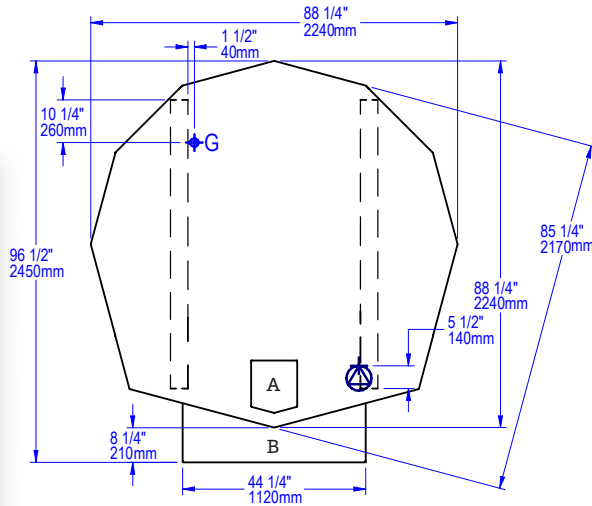
*Gas type must be specified at time of order.



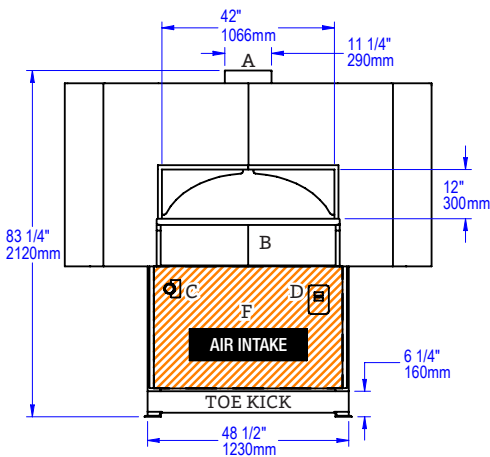
MT. RAINIER 7'

STONE HEARTH OVEN • WS-MS-7

PLAN VIEW



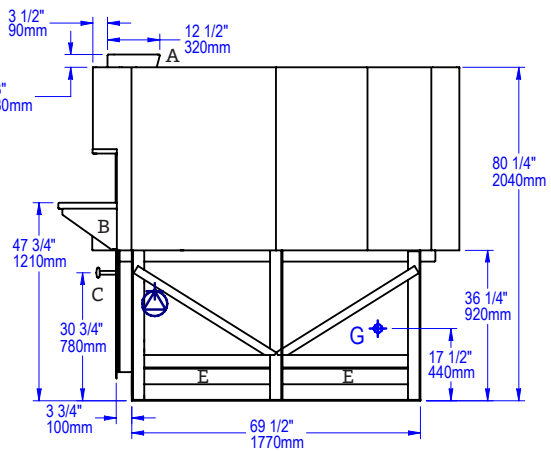
FRONT VIEW



FACADE INFORMATION

- All facades or enclosures are by others.
- All MS ovens require a 1" side clearance and 6" top clearance to combustible construction. Any construction 6" to either side of the oven doorway and above must be non-combustible.
- Any facade or enclosure below the mantle of Gas-Fired or Combination ovens must allow for:
 - Unobstructed access for removal of service/intake panel.
 - Easy access to all controls.
 - Sufficient combustion air for gas burners; see Installation and Operation Manual for details.

SIDE VIEW



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
G	Gas Connection
	Must Be Left Removable for Service
	AIR INTAKE: Do Not Facade or Cover Over

UTILITIES SPECIFICATIONS

GAS
 3/4 inch gas inlet (FNPT)

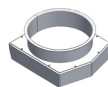
BTU/hr Requirements
 See table on previous page

ELECTRICAL
Gas-Fired Only & Combination
 120 VAC, 1.1 A, 50/60 Hz
 Connection made beneath oven as shown.

Wood-Fired Only
 120 VAC, 2 A, 50/60 Hz
 Connection made to readout box.

VENTING INFORMATION

The Mt. Rainier 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.



Note: A 10" ID flue adapter is included with ovens ordered without a hood to facilitate connection to a round duct (adds 3" to height).

Ship Weight: 6,000 lbs / 2,722 kg

Wood Stone

FIRE DECK 6045 STONE HEARTH OVEN



WS-FD-6045-RFG-R-IR configuration shown.

Job Name

Model WS-FD-6045

Item#

The Fire Deck 6045 oven features a door opening 34 inches wide x 9.75 inches high, complemented by a glass heat shield and stainless steel mantle. The cooking area is 42 inches wide x 31 inches deep, resulting in a 9-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 4-inch thick cast-ceramic hearth and monolithic 4-inch thick dome rest on a black painted steel stand. The oven body front is finished with stainless steel; galvanized steel is used for the top, back and sides. The oven arrives completely assembled, ETL Listed, ready to install and is made in the USA. A set of optional rigging casters is available to aid in the initial installation.

HEARTH CAPACITY

8" pizzas:	16
10" pizzas:	10
12" pizzas:	6
16" pizzas:	4 Considered an operational challenge

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. **Note:** The addition of an optional decorative flame will decrease space and impact overall cooking capacity.

GUIDE TO MODEL NUMBERS

	Underfloor IR Burner	Left Side Radiant Flame	Right Side Radiant Flame	Decorative Flame (-DF)	Wood Required	Combination	Natural Gas	Liquid Propane
WS-FD-6045-RFG-L-IR	X	X		-DF			-NG	-LP
WS-FD-6045-RFG-L-IR-W	X	X				X	-NG	-LP
WS-FD-6045-RFG-R-IR	X		X	-DF			-NG	-LP
WS-FD-6045-RFG-R-IR-W	X		X			X	-NG	-LP
WS-FD-6045-W-IR	X				X		-NG	LP
WS-FD-6045-W					X			

FUEL CONFIGURATIONS

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

RADIANT FLAME + UNDERFLOOR IR (RFG-IR):

Heated by an adjustable radiant flame located on one side of the cooking chamber, along with a thermostatically controlled infrared burner which is mounted under the oven deck to ensure high production capacity. Flame side must be specified at time of order.

DECORATIVE FLAME (-DF): Provides an additional 15,000 BTU/hr flame at rear of cooking chamber for show. **Note:** Option will reduce available hearth capacity.

WOOD-FIRED (W): Wood-fired only.

WOOD WITH GAS ASSIST (W-IR): This wood-fired model is assisted by the additional BTUs of an Underfloor IR burner. **Note:** A wood fire is required with this configuration.

COMBINATION (-W): Allows optional wood burning for ovens with gas burner configurations.* **Note:** Adding wood to an oven with an RFG burner will reduce available hearth capacity.

*Gas type must be specified at time of order.



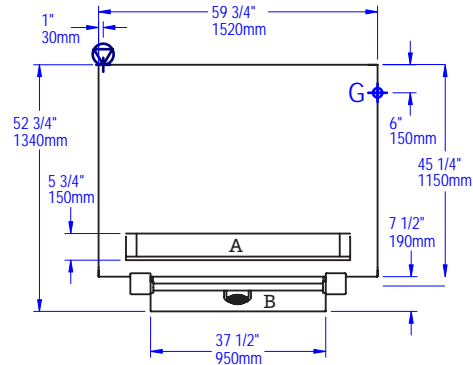
FIRE DECK 6045

STONE HEARTH OVEN • WS-FD-6045

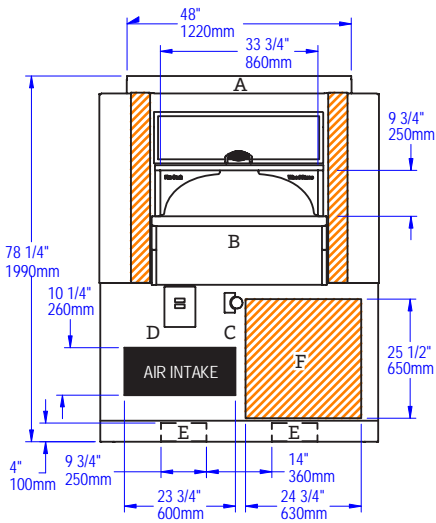
VERY IMPORTANT!!

This oven is available in a left or right side burner configuration. Gas connections will be on the side of the oven as the radiant flame. Right side flame shown below. Electrical connections are always on the left.

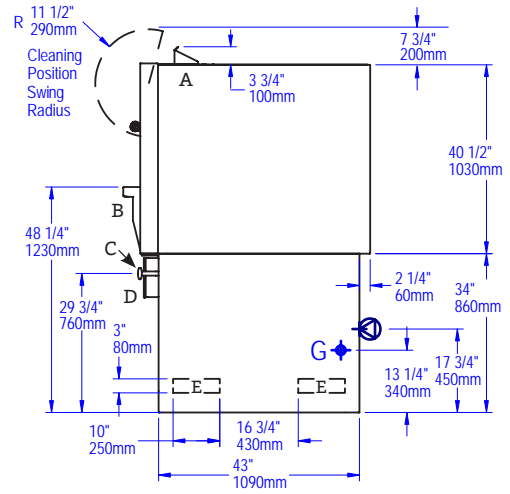
PLAN VIEW



FRONT VIEW



SIDE VIEW



A	Exhaust
B	Mantle
C	Flame Height Control Knob
D	Digital Controller
E	Forklift Here
	Electrical Connection (accessible from inside or outside)
F	Service Panel or Optional Storage Box
G	Gas Connection
	Must Be Left Removable for Service
	AIR INTAKE: Do Not Facade or Cover Over

UTILITIES SPECIFICATIONS

GAS
Gas-Fired Only and Combination
 3/4 inch gas inlet (FNPT)
 160,000 BTU/hr - Natural Gas (NG)
 OR
 160,000 BTU/hr - Propane (LP)

ELECTRICAL
Gas-Fired Only and Combination
 120 VAC, 1.1 A, 50/60 Hz
 Connection is on the left as shown.

IMPORTANT: Models with -W in the model number must be vented as a solid fuel appliance.

VENTING INFORMATION

The Fire Deck 6045 must be vented using a Listed Type 1 exhaust hood, or a hood constructed and installed 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.

BTU/hr Output Per Burner

	115,000 NG	110,000 LP
Radiant Flame Burner		
IR Burner	45,000 NG	50,000 LP
Decorative Flame Adds	15,000 NG	15,000 LP

Ship Weight: 3,200 lbs / 1,451 kg

Wood Stone



WS-FD-8645-RFG-LR-IR configuration shown.

HEARTH CAPACITY

8" pizzas:	20
10" pizzas:	14
12" pizzas:	10
16" pizzas:	5-6

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. **Note:** The addition of an optional decorative flame will decrease space and impact overall cooking capacity.

GUIDE TO MODEL NUMBERS

	Underfloor IR Burner	Left Side Radiant Flame	Right Side Radiant Flame	Decorative Flame (-DF)	Wood Required	Combination	Natural Gas	Liquid Propane
WS-FD-8645-RFG-LR-IR	X	X	X	-DF			-NG	-LP
WS-FD-8645-RFG-L-IR-W	X	X			X	X	-NG	-LP
WS-FD-8645-RFG-R-IR-W	X		X		X	X	-NG	-LP
WS-FD-8645-W-IR	X				X		-NG	-LP
WS-FD-8645-W					X			

FIRE DECK 8645 STONE HEARTH OVEN



Job Name	
Model	WS-FD-8645
Item#	

The Fire Deck 8645 oven features a door opening 56 inches wide x 10 inches high, complemented by a glass heat shield and stainless steel mantle. The cooking area is 68 inches wide x 32 inches deep, resulting in a 15-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 4-inch thick cast-ceramic hearth and monolithic 4-inch thick dome rest on a black painted steel stand. The oven body front is finished with stainless steel; galvanized steel is used for the top, back and sides. The oven arrives completely assembled, ETL Listed, ready to install and is made in the USA. A set of optional rigging casters is available to aid in the initial installation.

FUEL CONFIGURATIONS

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

RADIANT FLAME + UNDERFLOOR IR (RFG-IR):

Heated by an easily adjustable radiant flame located on both sides of the cooking chamber, along with a thermostatically controlled infrared burner which is mounted under the oven deck to ensure high production capacity.

DECORATIVE FLAME (-DF): Provides an additional 15,000 BTU/hr flame at rear of cooking chamber for show.

Note: Option will reduce available hearth capacity.

WOOD-FIRED (W): Wood-fired only.

WOOD WITH GAS ASSIST (W-IR): This wood-fired model is assisted by the additional BTUs of an Underfloor IR burner. **Note:** A wood fire is required with this configuration.

COMBINATION (-W): Allows optional wood burning for ovens with gas burner configurations.* **Note:** Adding wood to an oven with an RFG burner will reduce available hearth capacity.

*Gas type must be specified at time of order.

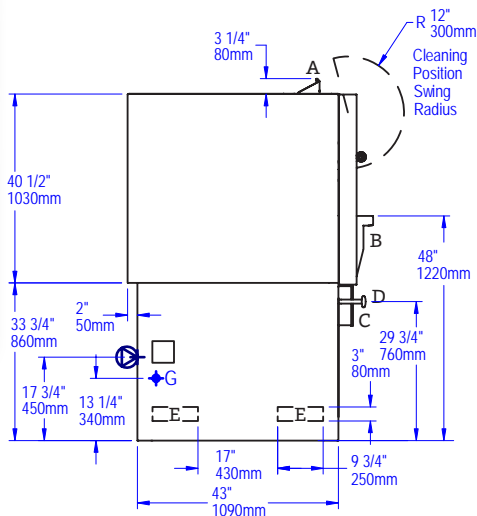


FIRE DECK 8645

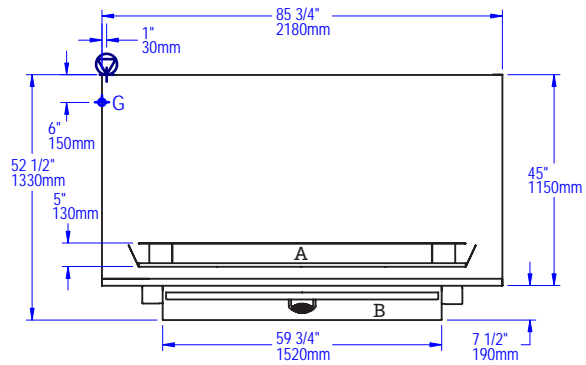
STONE HEARTH OVEN • WS-FD-8645

A	Exhaust
B	Mantle
C	Flame Height Control Knob
D	Digital Controller
E	Forklift Here
	Electrical Connection (accessible from inside or outside)
F	Service Panel or Optional Storage Box
G	Gas Connection
	Must Be Left Removable for Service
	AIR INTAKE: Do Not Facade or Cover Over

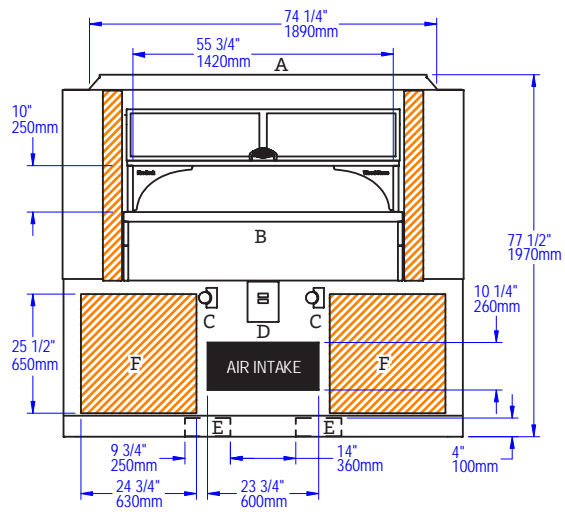
SIDE VIEW



PLAN VIEW



FRONT VIEW



UTILITIES SPECIFICATIONS

GAS
Gas-Fired Only and Combination
 3/4 inch gas inlet (FNPT)
 225,000 BTU/hr - Natural Gas (NG)
 OR
 200,000 BTU/hr - Propane (LP)

	BTU/hr Output Per Burner	
Radiant Flame Burner	90,000 NG	75,000 LP
IR Burner	45,000 NG	50,000 LP
Decorative Flame Adds	15,000 NG	15,000 LP

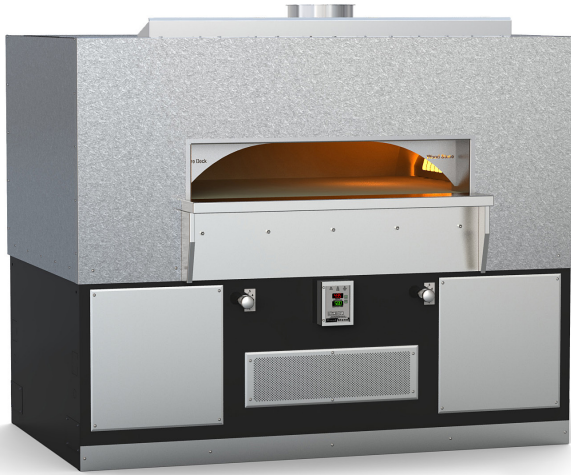
ELECTRICAL
Gas-Fired Only and Combination
 120 VAC, 1.1 A, 50/60 Hz
 Connection made on left side of oven as shown.

IMPORTANT: Models with -W in the model number must be vented as a solid fuel appliance.

VENTING INFORMATION

The Fire Deck 8645 must be vented using a Listed Type 1 exhaust hood, or a hood constructed and installed 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: 4,350 lbs / 1,973 kg



WS-FD-9660-RFG-LR-IR configuration shown.

HEARTH CAPACITY

8" pizzas:	40
10" pizzas:	24
12" pizzas:	18
16" pizzas:	8

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. **Note:** The addition of an optional decorative flame will decrease space and impact overall cooking capacity.

GUIDE TO MODEL NUMBERS

	Underfloor IR Burner	Left Side Radiant Flame	Right Side Radiant Flame	Decorative Flame (-DF)	Wood Required	Combination	Natural Gas	Liquid Propane
WS-FD-9660-RFG-LR-IR	X	X	X	-DF			-NG	-LP
WS-FD-9660-RFG-LR-IR-W	X	X	X			X	-NG	-LP
WS-FD-9660-RFG-L-IR-W	X	X			X	X	-NG	-LP
WS-FD-9660-RFG-R-IR-W	X		X		X	X	-NG	-LP
WS-FD-9660-W-IR	X				X		-NG	-LP
WS-FD-9660-W					X			

Job Name	
Model	WS-FD-9660
Item#	

The Fire Deck 9660 oven features a door opening 54 inches wide x 10 inches high with a stainless steel mantle at the hearth. The cooking area is 75 inches wide x 44 inches deep, resulting in a 23-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 4-inch thick hearth and monolithic 4-inch thick dome rest on a black painted steel stand. The oven body front, top, back and sides are finished with galvanized steel. The oven arrives completely assembled, ETL Listed, ready to install and is made in the USA. A set of optional rigging casters is available to aid in the initial installation.

FUEL CONFIGURATIONS

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

RADIANT FLAME + UNDERFLOOR IR (RFG-IR):

Heated by an easily adjustable radiant flame located on both sides of the cooking chamber, along with a thermostatically controlled infrared burner which is mounted under the oven deck to ensure high production capacity.

DECORATIVE FLAME (-DF): Provides an additional 15,000 BTU/hr flame at rear of cooking chamber for show.

WOOD-FIRED (W): Wood-fired only.

WOOD WITH GAS ASSIST (W-IR): This wood-fired model is assisted by the additional BTUs of an Underfloor IR burner. **Note:** A wood fire is required with this configuration.

COMBINATION (-W): Allows optional wood burning for ovens with gas burner configurations.* **Note:** Adding wood to an oven with an RFG burner will reduce available hearth capacity.

COAL-FIRED (-CL): See Coal-Fired Oven (9660)



*Gas type must be specified at time of order.

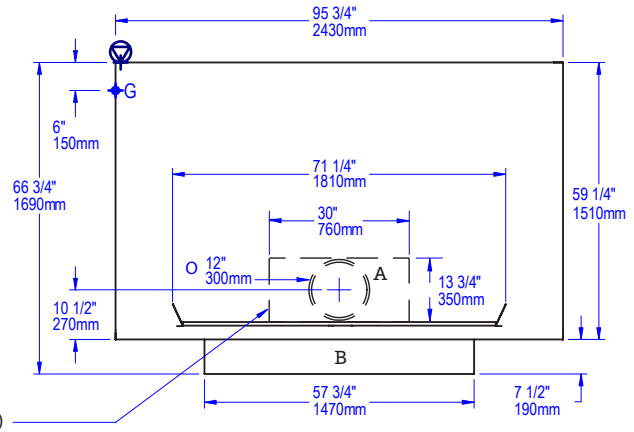


FIRE DECK 9660

STONE HEARTH OVEN • WS-FD-9660

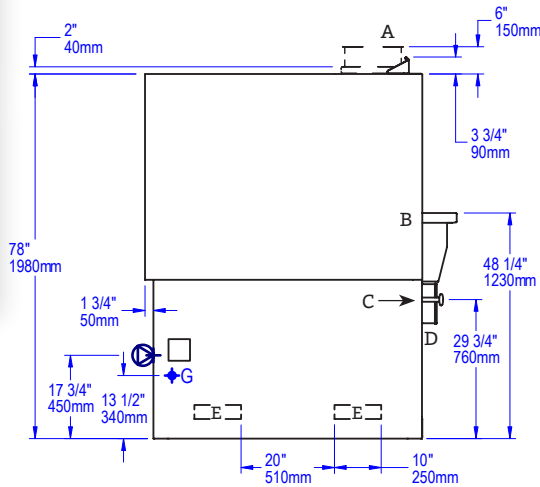
A	Flue Collar
B	Mantle
C	Flame Height Control Knob
D	Digital Controller
E	Forklift Here
	Electrical Connection (accessible from inside or outside)
F	Service Panel or Optional Storage Box
G	Gas Connection
	Must Be Left Removable for Service
	AIR INTAKE: Do Not Facade or Cover Over

PLAN VIEW

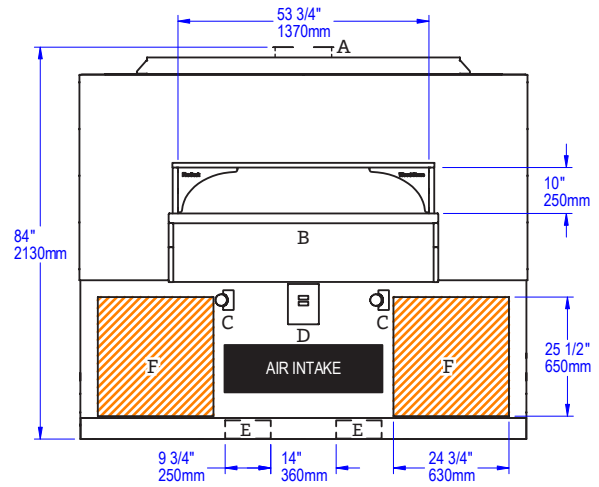


Dashed outline denotes flue opening used for hood installations (direct connect adapter removed)

SIDE VIEW



FRONT VIEW



UTILITIES SPECIFICATIONS

GAS
Gas-Fired Only and Combination
 1 inch gas inlet (FNPT)
 350,000 BTU/hr - Natural Gas (NG)
 OR
 350,000 BTU/hr - Propane (LP)

ELECTRICAL
Gas-Fired Only and Combination
 120 VAC, 2 A, 50/60 Hz
 Connection made on left side of oven as shown

IMPORTANT: Models with -W or -CL in the model number must be vented as a solid fuel appliance.

VENTING INFORMATION

The Fire Deck 9660 can be direct connected to a power-ventilated, grease-rated chimney or be vented using a Listed Type 1 exhaust hood, or a hood constructed and installed 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: 6,000 lbs / 2,722 kg

	BTU/hr Output Per Burner	
Radiant Flame Burner	125,000 NG	125,000 LP
IR Burner	100,000 NG	100,000 LP
Decorative Flame Adds	15,000 NG	15,000 LP

WOOD STONE



WS-FA-9660

Shown with optional Decorative Flame

HEARTH CAPACITY

8" pizzas:	40
10" pizzas:	24
12" pizzas:	15
16" pizzas:	8

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. Note: The addition of an optional decorative flame will decrease space and impact overall cooking capacity.

FIRE DECK AUTOMATIC AUTOMATIC STONE HEARTH OVEN



Job Name	
Model	WS-FA-9660
Item#	

The FA-9660 features fully automatic touchscreen control with preset cooking cycles for stress free pizza cooked right, every time. The burners are designed for even heating throughout the oven. Easily removable crumb trays below burners and mantle allow for simple maintenance procedures. The oven features a door opening 54 inches wide x 10 inches high with a stainless steel debris mantle at the hearth. The cooking area is 75 inches wide x 44 inches deep, resulting in a 23-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 4-inch thick hearth and monolithic 4-inch thick dome rest on a black painted steel stand. The oven body, top, back and sides are finished with galvanized steel. The front is finished in stainless steel. The oven arrives completely assembled, ETL Listed, ready to install and is made in the USA. A set of optional rigging casters is available to aid in the initial installation.

CONFIGURATIONS

GAS-FIRED ONLY: Configured to burn natural gas (NG)

RADIANT FLAME + UNDERFLOOR IR (RFG-IR): Heated by an easily adjustable radiant flame located on both sides of the cooking chamber, along with a thermostatically controlled infrared burner which is mounted under the oven deck to ensure high production capacity.

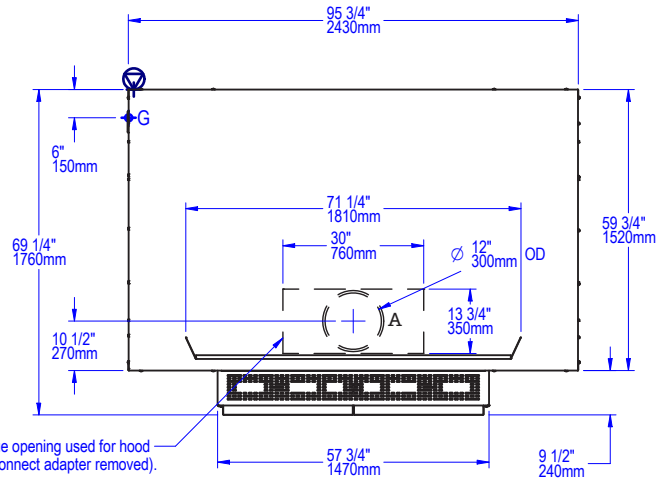
DECORATIVE FLAME (-DF): Provides an additional 15,000 BTU/hr flame at rear of cooking chamber for show.



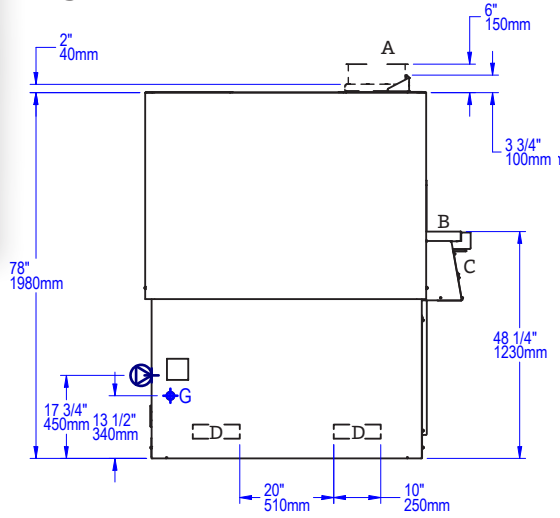
FIRE DECK AUTOMATIC STONE HEARTH OVEN • WS-FA-9660

A	Flue Collar
B	Mantle
C	Touchscreen Controller
D	Forklift Here
E	Service Panel or Optional Storage Box
	Electrical Connection (accessible from inside or outside)
	Gas Connection
	Must Be Left Removable for Service

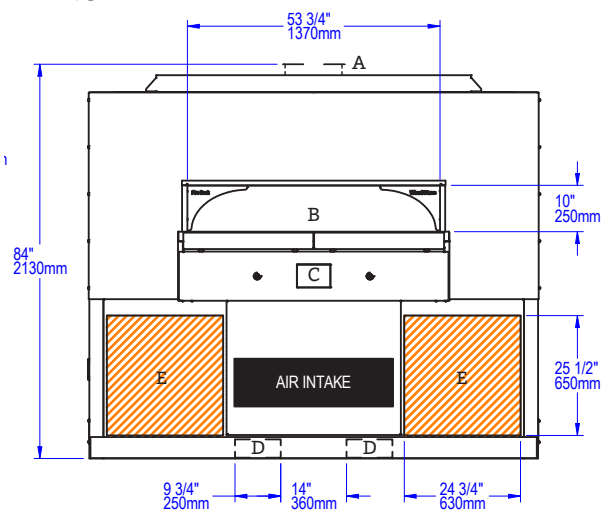
PLAN VIEW



SIDE VIEW



FRONT VIEW



UTILITIES SPECIFICATIONS

GAS
Gas-Fired Only
 1 inch gas inlet (FNPT)
 295,000 BTU/hr - Natural Gas (NG)

ELECTRICAL
Gas-Fired Only
 120 VAC, 2 A, 50/60 Hz
 Connection made on left side of oven as shown

VENTING INFORMATION

The Fire Deck 9660 can be direct connected to a power-ventilated, grease-rated chimney or be vented using a Listed Type 1 exhaust hood, or a hood constructed and installed 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.

	BTU/hr Output Per Burner
Radiant Flame Burner	97,500 NG
IR Burner	100,000 NG
Decorative Flame Adds	15,000 NG

Ship Weight: 6,000 lbs / 2,722 kg

WOOD STONE



WS-FD-9690-RR-IR configuration shown.

HEARTH CAPACITY

8" pizzas:	60	16" pizzas:	16
10" pizzas:	40	18" pizzas:	12
12" pizzas:	25	20" pizzas:	9

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. **Note:** The addition of an optional decorative flame will decrease space and impact overall cooking capacity.

GUIDE TO MODEL NUMBERS

	Underfloor IR Burner	Left Side Radiant Flame	Right Side Radiant Flame	Decorative Flame (-DF)	Wood Required	Combination	Natural Gas	Liquid Propane
WS-FD-9690-RFG-LL-IR	X	2		-DF			-NG	-LP
WS-FD-9690-RFG-LL-IR-W	X	2				X	-NG	-LP
WS-FD-9690-RFG-RR-IR	X		2	-DF			-NG	-LP
WS-FD-9690-RFG-RR-IR-W	X		2			X	-NG	-LP
WS-FD-9690-W-IR	X				X		-NG	-LP

Additional configurations are available. Please contact the factory.

FIRE DECK 9690 STONE HEARTH OVEN



Job Name	
Model	WS-FD-9690
Item#	

The Fire Deck 9690 oven features a door opening 60 inches wide x 10 inches high with a stainless steel mantel at the hearth. The cooking area is 74 inches wide x 77 inches deep, resulting in a 39-square-foot cooking surface. A tensioned steel exoskeleton surrounding the hearth and dome perimeter ensure structural integrity and longevity. Wrapped in spun ceramic fiber insulation and requiring only a 1-inch side clearance to combustibles, the monolithic cast-ceramic 6-inch thick hearth and monolithic 4-inch thick dome rest on a black painted steel stand. The oven body front, top, back and sides are finished with galvanized steel. The oven arrives completely assembled, ETL Listed, ready to install and is made in the USA. A set of casters ship on the oven to assist with installation (remove once installed).

FUEL CONFIGURATIONS

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

RADIANT FLAME + UNDERFLOOR IR (RFG-IR):

Heated by an adjustable radiant flame located on one or both sides of the cooking chamber, along with a thermostatically controlled infrared burner which is mounted under the oven deck to ensure high production capacity.

DECORATIVE FLAME (-DF): Provides an additional 15,000 BTU/hr flame at rear of cooking chamber for show.

WOOD WITH GAS ASSIST (W-IR): This wood-fired model is assisted by the additional BTUs of an Underfloor IR burner. **Note:** A wood fire is required with this configuration.

COMBINATION (-W): Allows optional wood burning for ovens with gas burner configurations.* **Note:** Adding wood to an oven with an RFG burner will reduce available hearth capacity.

COAL-FIRED (-CL): See Coal-Fired Oven (9690)



*Gas type must be specified at time of order.



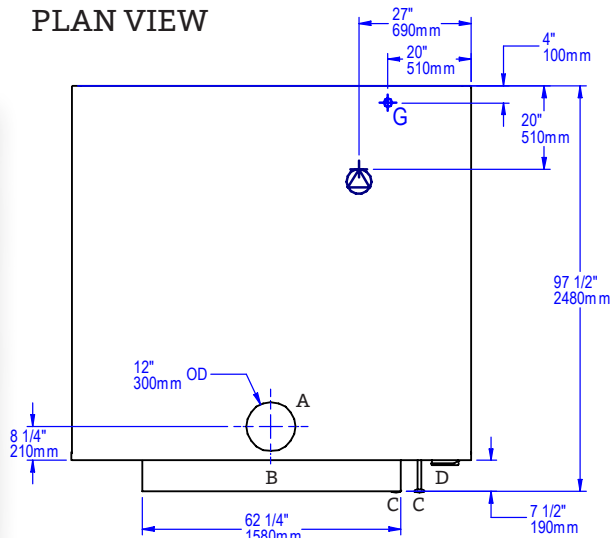
FIRE DECK 9690

STONE HEARTH OVEN • WS-FD-9690

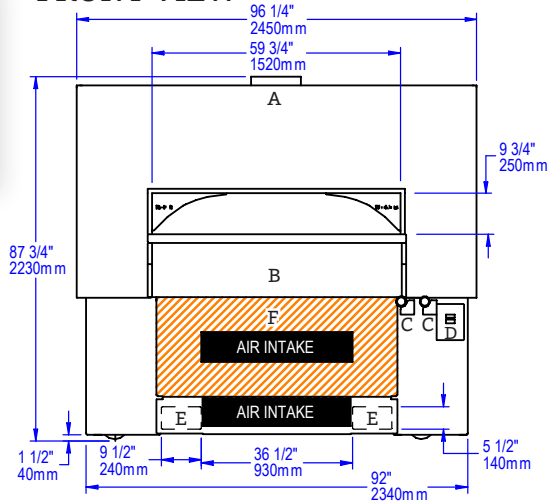
VERY IMPORTANT!!

Oven is shipped with casters. Height with casters to the top of the flue collar is 87 3/4". Once the oven is in place the casters must be removed. Utility connections are made from underneath the oven. This view is showing a right-hand burner configuration. A left-hand burner configuration would mirror this configuration.

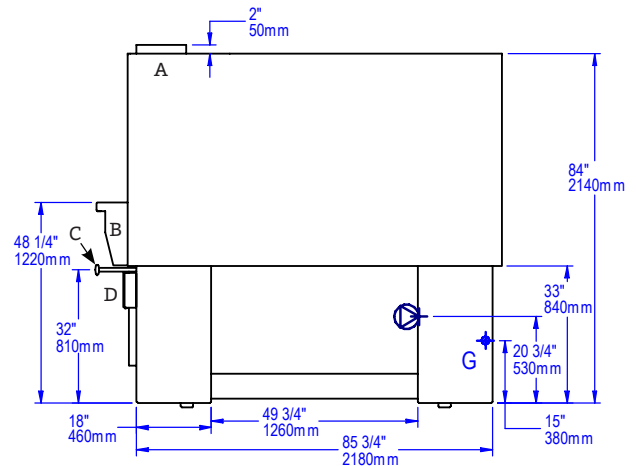
PLAN VIEW



FRONT VIEW



SIDE VIEW



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

UTILITIES SPECIFICATIONS

GAS

Gas-Fired Only and Combination

1 inch gas inlet (FNPT)

Example models with two radiant burners and one IR burner
 347,000 BTU/hr - Natural Gas (NG) OR
 369,000 BTU/hr - Propane (LP)

	BTU/hr Output Per Burner	
Radiant Flame Burner	123,000 NG	135,000 LP
IR Burner	100,000 NG	100,000 LP
Decorative Flame Adds	15,000 NG	15,000 LP

ELECTRICAL

Gas-Fired Only and Combination
 120 VAC, 2 A, 50/60 Hz
 Connection is made underneath the oven.

IMPORTANT: Models with -W or -CL in the model number must be vented as a solid fuel appliance.

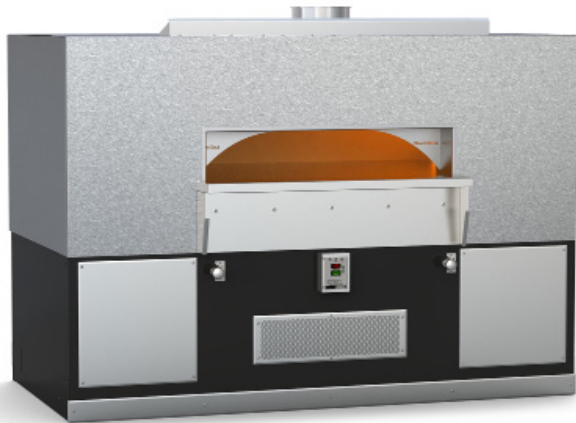
VENTING INFORMATION

The Fire Deck 9690 can be direct connected to a power-ventilated, grease-rated chimney or be vented using a Listed Type 1 exhaust hood, or a hood constructed and installed 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: 10,000 lbs / 4,536 kg



FIRE DECK 11260 STONE HEARTH OVEN



WS-FD-11260-RFG-LR-IR configuration shown.

HEARTH CAPACITY

8" pizzas:	50	16" pizzas:	10
10" pizzas:	32	18" pizzas:	8
12" pizzas:	18	20" pizzas:	6

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. **Note:** The addition of an optional decorative flame will decrease space and impact overall cooking capacity.

GUIDE TO MODEL NUMBERS

	Underfloor IR Burner	Left Side Radiant Flame	Right Side Radiant Flame	Decorative Flame (-DF)	Wood Required	Combination	Natural Gas	Liquid Propane
WS-FD-11260-RFG-LR-IR	X	X	X	-DF			-NG	-LP
WS-FD-11260-RFG-LR-IR-W	X	X	X			X	-NG	-LP
WS-FD-11260-RFG-L-IR-W	X	X			X	X	-NG	-LP
WS-FD-11260-RFG-R-IR-W	X		X		X	X	-NG	-LP
WS-FD-11260-W-IR	X				X		-NG	-LP
WS-FD-11260-W					X			

Job Name	
Model	WS-FD-11260
Item#	

The Fire Deck 11260 oven features a door opening 54 inches wide x 10 inches high with a stainless steel mantle at the hearth. The cooking area is 91 inches wide x 44 inches deep, resulting in a 28-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 4-inch thick hearth and monolithic 4-inch thick dome rest on a black painted steel stand. The oven body front, top, back and sides are finished with galvanized steel. The oven arrives completely assembled, ETL Listed, ready to install and is made in the USA. A set of optional rigging casters is available to aid in the initial installation.

FUEL CONFIGURATIONS

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

RADIANT FLAME + UNDERFLOOR IR (RFG-IR):

Heated by an adjustable radiant flame located on both sides of the cooking chamber, along with a thermostatically controlled infrared burner which is mounted under the oven deck to ensure high production capacity.

DECORATIVE FLAME (-DF): Provides an additional 15,000 BTU/hr flame at rear of cooking chamber for show.

WOOD-FIRED ONLY (W): Wood-fired only.

WOOD WITH GAS ASSIST (W-IR): This wood-fired model is assisted by the additional BTUs of an Underfloor IR burner. **Note:** A wood fire is required with this configuration.

COMBINATION (-W): Allows optional wood burning for ovens with gas burner configurations.* **Note:** Adding wood to an oven with an RFG burner will reduce available hearth capacity.

COAL-FIRED (-CL): See Coal-Fired Oven (11260)

*Gas type must be specified at time of order.

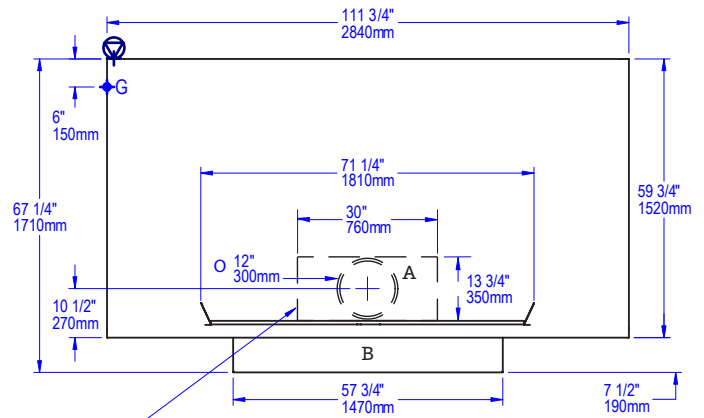


FIRE DECK 11260

STONE HEARTH OVEN • WS-FD-11260

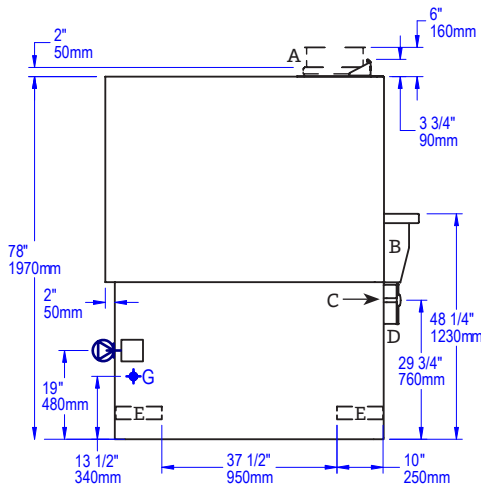
A	Flue Collar
B	Mantle
C	Flame Height Control Knob
D	Digital Controller
E	Forklift Here
	Electrical Connection (accessible from inside or outside)
F	Service Panel or Optional Storage Box
G	Gas Connection
	Must Be Left Removable for Service
	AIR INTAKE: Do Not Facade or Cover Over

PLAN VIEW

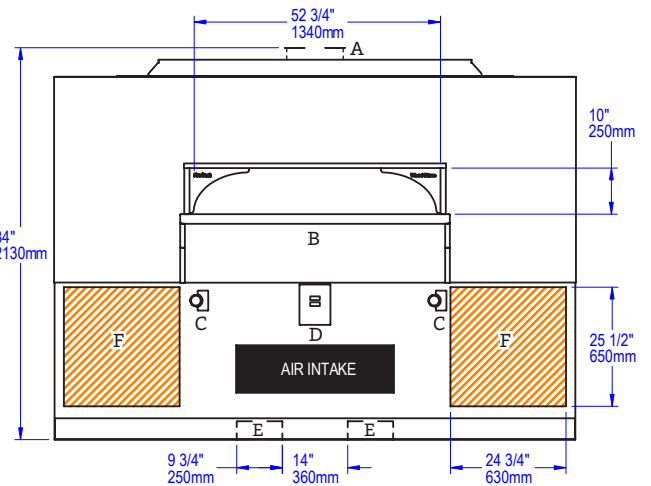


Dashed outline denotes flue opening used for hood installations (direct connect adapter removed)

SIDE VIEW



FRONT VIEW



UTILITIES SPECIFICATIONS

GAS
Gas-Fired Only and Combination
 1 inch gas inlet (FNPT)
 350,000 BTU/hr - Natural Gas (NG)
 OR
 350,000 BTU/hr - Propane (LP)

ELECTRICAL
Gas-Fired Only and Combination
 120 VAC, 2 A, 50/60 Hz
 Connection is made on left side of oven as shown.

IMPORTANT: Models with -W or -CL in the model number must be vented as a solid fuel appliance.

VENTING INFORMATION

The Fire Deck 11260 can be direct connected to a power-ventilated, grease-rated chimney or be vented using a Listed Type 1 exhaust hood, or a hood constructed and installed 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: 6,800 lbs / 3,084 kg

	BTU/hr Output Per Burner	
Radiant Flame Burner	125,000 NG	125,000 LP
IR Burner	100,000 NG	100,000 LP
Decorative Flame Adds	15,000 NG	15,000 LP

WOOD STONE



WS-FD-11275-RFG-RR-IR configuration shown.

HEARTH CAPACITY

8" pizzas:	67	16" pizzas:	14
10" pizzas:	50	18" pizzas:	12
12" pizzas:	27	20" pizzas:	12

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. **Note:** The addition of an optional decorative flame will decrease space and impact overall cooking capacity.

GUIDE TO MODEL NUMBERS

	Underfloor IR Burner	Left Side Radiant Flame	Right Side Radiant Flame	Decorative Flame (-DF)	Wood Required	Combination	Natural Gas	Liquid Propane
WS-FD-11275-RFG-LL-IR	X	2		-DF			-NG	-LP
WS-FD-11275-RFG-LL-IR-W	X	2			X		-NG	-LP
WS-FD-11275-RFG-RR-IR	X		2	-DF			-NG	-LP
WS-FD-11275-RFG-RR-IR-W	X		2		X		-NG	-LP
WS-FD-11275-W-IR	X				X		-NG	-LP

Additional configurations are available. Please contact the factory.

FIRE DECK 11275 STONE HEARTH OVEN



Job Name	
Model	WS-FD-11275
Item#	

The Fire Deck 11275 oven features a door opening 60 inches wide x 10 inches high with a stainless steel mantle at the hearth. The cooking area is 90 inches wide x 63 inches deep, resulting in a 39-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 6-inch thick hearth and monolithic 4-inch thick dome rest on a black painted steel stand. The oven body front, top, back and sides are finished with galvanized steel. The oven arrives completely assembled, ETL Listed, ready to install and is made in the USA. A set of casters ship on the oven to assist with installation (remove once installed).

FUEL CONFIGURATIONS

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

RADIANT FLAME + UNDERFLOOR IR (RFG-IR):

Heated by an adjustable radiant flame located on both sides of the cooking chamber, along with a thermostatically controlled infrared burner which is mounted under the oven deck to ensure high production capacity.

DECORATIVE FLAME (-DF): Provides an additional 15,000 BTU/hr flame at rear of cooking chamber for show.

WOOD WITH GAS ASSIST (W-IR): This wood-fired model is assisted by the additional BTUs of an Underfloor IR burner. **Note:** A wood fire is required with this configuration.

COMBINATION (-W): Allows optional wood burning for ovens with gas burner configurations.* **Note:** Adding wood to an oven with an RFG burner will reduce available hearth capacity.

COAL-FIRED (-CL): See Coal-Fired Oven (11275) 

*Gas type must be specified at time of order.



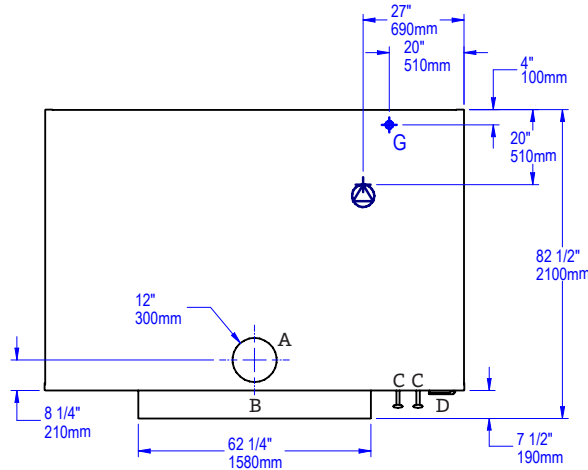
FIRE DECK 11275

STONE HEARTH OVEN • WS-FD-11275

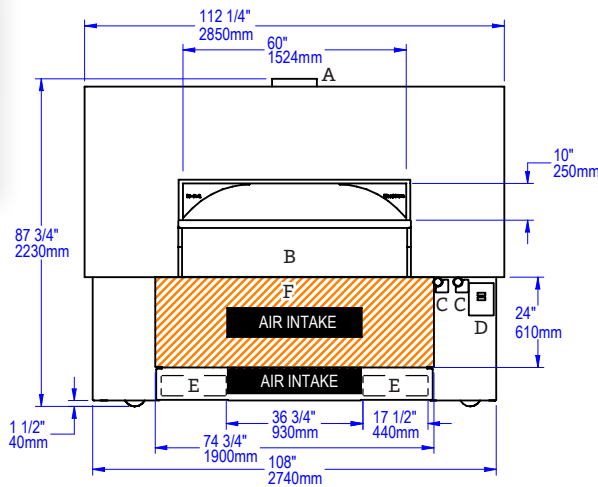
VERY IMPORTANT!!

Oven is shipped with casters. Height with casters to the top of the flue collar is 87-3/4". Once the oven is in place the casters must be removed. Utility connections are made from underneath the oven. This view is showing a right-hand burner configuration. A left-hand burner configuration would mirror this configuration.

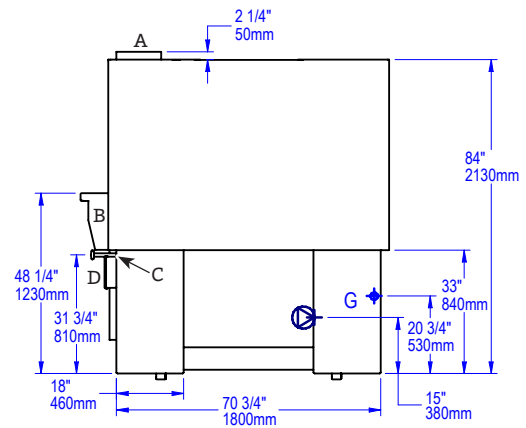
PLAN VIEW



FRONT VIEW



SIDE VIEW



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
G	Gas Connection
	Must Be Left Removable for Service
	AIR INTAKE: Do Not Facade or Cover Over

UTILITIES SPECIFICATIONS

GAS
Gas-Fired Only and Combination
 1 inch gas inlet (FNPT)
 315,000 BTU/hr - Natural Gas (NG)
 OR
 310,000 BTU/hr - Propane (LP)

ELECTRICAL
Gas-Fired Only and Combination
 120 VAC, 2 A, 50/60 Hz
 Connection is made underneath the oven.

IMPORTANT: Models with -W or -CL in the model number must be vented as a solid fuel appliance.

VENTING INFORMATION

The Fire Deck 11275 can be direct connected to a power-ventilated, grease-rated chimney or be vented using a Listed Type 1 exhaust hood, or a hood constructed and installed 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.

	BTU/hr Output Per Burner	
Radiant Flame Burner	107,500 NG	105,000 LP
IR Burner	100,000 NG	100,000 LP
Decorative Flame Adds	15,000 NG	15,000 LP

Ship Weight: 9,500 lbs / 4,309 kg

WOOD STONE



WS-FD-11290-RFG-RR-IR configuration shown.

FIRE DECK 11290 STONE HEARTH OVEN

Job Name	
Model	WS-FD-11290
Item#	

The Fire Deck 11290 oven features a door opening 60 inches wide x 10 inches high with a stainless steel mantel at the hearth. The cooking area is 90 inches wide x 78 inches deep, resulting in a 48-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 6-inch thick hearth and monolithic 4-inch thick dome rest on a black painted steel stand. The oven body front, top, back and sides are finished with galvanized steel. The oven arrives completely assembled, ETL Listed, ready to install and is made in the USA. A set of casters ship on the oven to assist with installation (remove once installed).

HEARTH CAPACITY

8" pizzas:	75	16" pizzas:	20
10" pizzas:	55	18" pizzas:	16
12" pizzas:	35	20" pizzas:	12

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. **Note:** The addition of an optional decorative flame will decrease space and impact overall cooking capacity.

GUIDE TO MODEL NUMBERS

	Underfloor IR Burner	Left Side Radiant Flame	Right Side Radiant Flame	Decorative Flame (-DF)	Wood Required	Combination	Natural Gas	Liquid Propane
WS-FD-11290-RFG-LL-IR	X	2		-DF			-NG	-LP
WS-FD-11290-RFG-LL-IR-W	X	2			X		-NG	-LP
WS-FD-11290-RFG-RR-IR	X		2	-DF			-NG	-LP
WS-FD-11290-RFG-RR-IR-W	X		2		X		-NG	-LP
WS-FD-11290-W-IR	X				X		-NG	-LP

Additional configurations are available. Please contact the factory.

FUEL CONFIGURATIONS

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

RADIANT FLAME + UNDERFLOOR IR (RFG-IR):

Heated by an adjustable radiant flame located on both sides of the cooking chamber, along with a thermostatically controlled infrared burner which is mounted under the oven deck to ensure high production capacity.

DECORATIVE FLAME (-DF): Provides an additional 15,000 BTU/hr flame at rear of cooking chamber for show.

WOOD WITH GAS ASSIST (W-IR): This wood-fired model is assisted by the additional BTUs of an Underfloor IR burner. **Note:** A wood fire is required with this configuration.

COMBINATION (-W): Allows optional wood burning for ovens with gas burner configurations.* **Note:** Adding wood to an oven with an RFG burner will reduce available hearth capacity.

COAL-FIRED (-CL): See [Coal-Fired Oven \(11290\)](#) 

*Gas type must be specified at time of order.



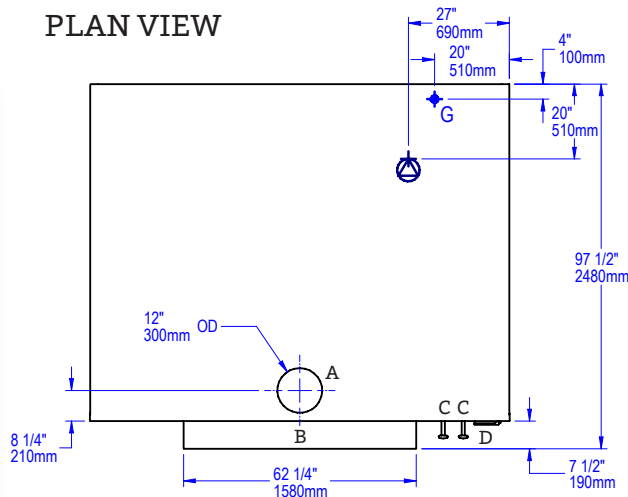
FIRE DECK 11290

STONE HEARTH OVEN • WS-FD-11290

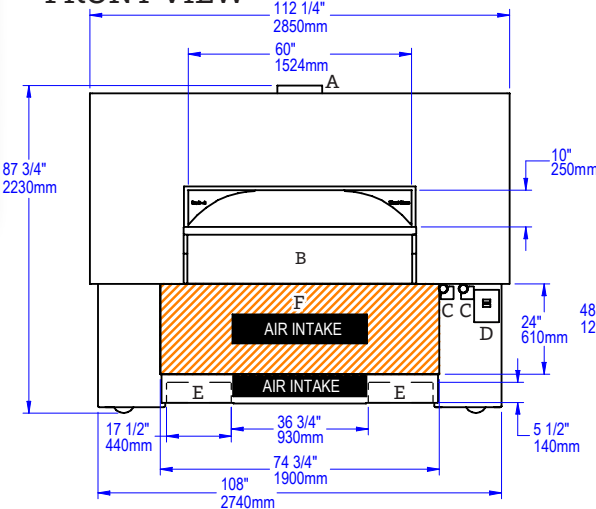
VERY IMPORTANT!!

Oven is shipped with casters. Height with casters to the top of the flue collar is 87-3/4". Once the oven is in place the casters must be removed. Utility connections are made from underneath the oven. This view is showing a right-hand burner configuration. A left-hand burner configuration would mirror this location.

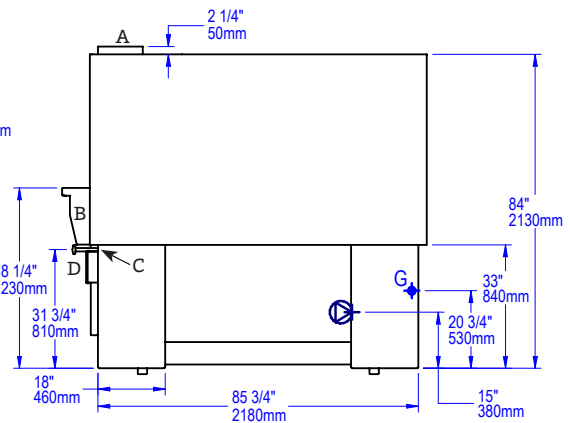
PLAN VIEW



FRONT VIEW



SIDE VIEW



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

UTILITIES SPECIFICATIONS

GAS

Gas-Fired Only and Combination

1 inch gas inlet (FNPT)

Example models with two radiant burners and one IR burner

347,000 BTU/hr - Natural Gas (NG)

369,000 BTU/hr - Propane (LP)

	BTU/hr Output Per Burner	
	123,000 NG	135,000 LP
Radiant Flame Burner	123,000 NG	135,000 LP
IR Burner	100,000 NG	100,000 LP
Decorative Flame Adds	15,000 NG	15,000 LP

ELECTRICAL

Gas-Fired Only and Combination

120 VAC, 2 A, 50/60 Hz

Connection is made underneath the oven.

IMPORTANT: Models with -W or -CL in the model number must be vented as a solid fuel appliance.

VENTING INFORMATION

The Fire Deck 11290 can be direct connected to a power-ventilated, grease-rated chimney or be vented using a Listed Type 1 exhaust hood, or a hood constructed and installed 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: 11,500 lbs / 5,216 kg

WOOD STONE



WS-TS-5-RFG-IR model with standard unfinished dome and standard arch shown.

HEARTH CAPACITY

8" pizzas:	12–16
10" pizzas:	10–12
12" pizzas:	8
16" pizzas:	5

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.

GUIDE TO MODEL NUMBERS

	Radiant Flame	Underfloor IR Burner	Wood Required	Combination	Natural Gas BTU/hr	Liquid Propane BTU/hr
WS-TS-5-RFG	X				-NG 105,000	-LP 94,000
WS-TS-5-RFG-W	X			X	-NG 105,000	-LP 94,000
WS-TS-5-RFG-IR	X	X			-NG 188,000	-LP 159,000
WS-TS-5-RFG-IR-W	X	X		X	-NG 188,000	-LP 159,000
WS-TS-5-W-IR		X	X		-NG 83,000	-LP 65,000
WS-TS-5-W			X			

TRADITIONAL SERIES 5' STONE HEARTH OVEN



Job Name	
Model	WS-TS-5
Item#	

The Traditional Series 5' oven features a door opening 29.75 inches wide x 10 inches high. The oven floor diameter is 52 inches, resulting in a 15-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 4-inch thick cast-ceramic hearth and monolithic 4-inch thick dome rest on an open black painted steel stand. The oven body is finished with a stainless steel mesh exterior to allow for field application of stucco or tile. A stainless steel service panel is provided.

FUEL CONFIGURATIONS

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

RADIANT FLAME (RFG): Heated by an easily adjustable radiant flame (105,000 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.

RADIANT FLAME + UNDERFLOOR IR (RFG-IR): In addition to the radiant flame, a 83,000 BTU/hr (NG) thermostatically controlled infrared burner is mounted under the oven deck to ensure high production capacity with no heat recovery issues.

WOOD-FIRED (W): Wood-fired only.

WOOD WITH GAS ASSIST (W-IR): This wood-fired model is assisted by the additional BTUs of an Underfloor IR burner. **Note:** A wood fire is required with this configuration.

COMBINATION (-W): Allows optional wood burning for ovens with gas burner configurations.* **Note:** Adding wood to an oven with an RFG burner will reduce available hearth capacity.

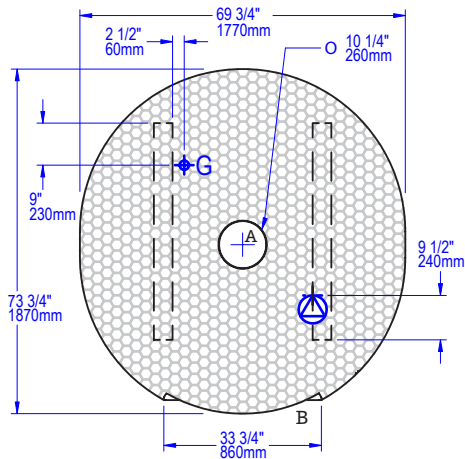
*Gas type must be specified at time of order.



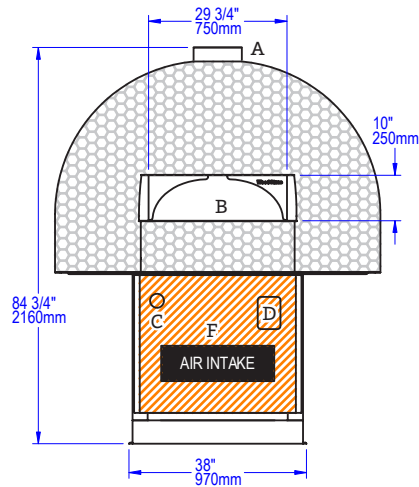
TRADITIONAL SERIES 5'

STONE HEARTH OVEN • WS-TS-5

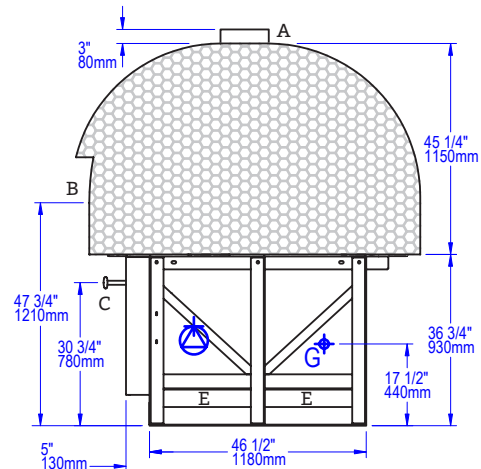
PLAN VIEW



FRONT VIEW



SIDE VIEW



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
G	Gas Connection
	Must Be Left Removable for Service
	AIR INTAKE: Do Not Facade or Cover Over

FACADE INFORMATION

- This oven ships "facade-ready." It is finished with a stainless wire mesh over the exterior dome ready for stucco/tile application by others.
- All facades or enclosures are by others.
- All TS ovens require a 1" side clearance and 14" top clearance to combustible construction. Any construction 6" to either side of the oven doorway and above must be non-combustible.
- Any facade or enclosure below the mantle of Gas-Fired or Combination ovens must allow for:
 - Unobstructed access for removal of service/intake panel.
 - Easy access to all controls.
 - Sufficient combustion air for gas burners; see Installation and Operation Manual for details.

UTILITIES SPECIFICATIONS

GAS
 3/4 inch gas inlet (FNPT)
 BTU/hr Requirements
 See table on previous page

ELECTRICAL
Gas-Fired Only and Combination
 120 VAC, 1.1 A, 50/60 Hz
 Connection made beneath oven as shown.

Wood-Fired Only
 120 VAC, 2 A, 50/60 Hz
 Connection made to readout box.

VENTING INFORMATION

The Traditional Series 5' 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: 3,600 lbs / 1,633 kg

Wood Stone



WS-TS-6-RFG-IR model with standard arch shown.

HEARTH CAPACITY

8" pizzas:	18-22
10" pizzas:	14-16
12" pizzas:	10-12
16" pizzas:	6-8

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.

GUIDE TO MODEL NUMBERS

	Radiant Flame	Underfloor IR Burner	Wood Required	Combination	Natural Gas BTU/hr	Liquid Propane BTU/hr
WS-TS-6-RFG	X				-NG 105,000	-LP 94,000
WS-TS-6-RFG-W	X			X	-NG 105,000	-LP 94,000
WS-TS-6-RFG-IR	X	X			-NG 188,000	-LP 159,000
WS-TS-6-RFG-IR-W	X	X		X	-NG 188,000	-LP 159,000
WS-TS-6-W-IR		X	X		-NG 83,000	-LP 65,000
WS-TS-6-W			X			

TRADITIONAL SERIES 6' STONE HEARTH OVEN



Job Name	
Model	WS-TS-6
Item#	

The Traditional Series 6' oven features a door opening 36 inches wide x 10 inches high. The oven floor diameter is 62 inches, resulting in a 22-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 4-inch thick cast-ceramic hearth and monolithic 4-inch thick dome rest on an open black painted steel stand. The oven body is finished with a stainless steel mesh exterior to allow for field application of stucco or tile. A stainless steel service panel is provided.

FUEL CONFIGURATIONS

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

RADIANT FLAME (RFG): Heated by an easily adjustable radiant flame (105,000 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.

RADIANT FLAME + UNDERFLOOR IR (RFG-IR): In addition to the radiant flame, a 83,000 BTU/hr (NG) thermostatically controlled infrared burner is mounted under the oven deck to ensure high production capacity with no heat recovery issues.

WOOD-FIRED (W): Wood-fired only.

WOOD WITH GAS ASSIST (W-IR): This wood-fired model is assisted by the additional BTUs of an Underfloor IR burner. **Note:** A wood fire is required with this configuration.

COMBINATION (-W): Allows optional wood burning for ovens with gas burner configurations.* **Note:** Adding wood to an oven with an RFG burner will reduce available hearth capacity.

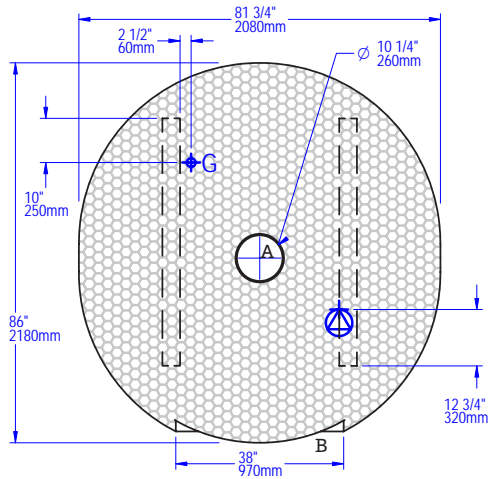
*Gas type must be specified at time of order.



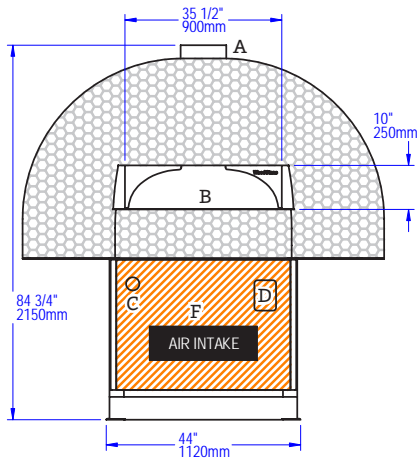
TRADITIONAL SERIES 6'

STONE HEARTH OVEN • WS-TS-6

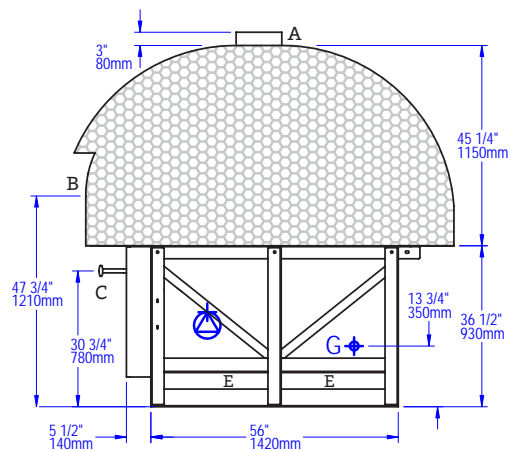
PLAN VIEW



FRONT VIEW



SIDE VIEW



FACADE INFORMATION

- This oven ships "facade-ready." It is finished with a stainless wire mesh over the exterior dome ready for stucco/tile application by others.
- All facades or enclosures are by others.
- All TS ovens require a 1" side clearance and 14" top clearance to combustible construction. Any construction 6" to either side of the oven doorway and above must be non-combustible.
- Any facade or enclosure below the mantle of Gas-Fired or Combination ovens must allow for:
 - Unobstructed access for removal of service/intake panel.
 - Easy access to all controls.
 - Sufficient combustion air for gas burners; see Installation and Operation Manual for details.

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
G	Gas Connection
	Must Be Left Removable for Service
	AIR INTAKE: Do Not Facade or Cover Over

UTILITIES SPECIFICATIONS

GAS
 3/4 inch gas inlet (FNPT)
 BTU/hr Requirements
 See table on previous page

ELECTRICAL
Gas-Fired Only and Combination
 120 VAC, 1.1 A, 50/60 Hz
 Connection made beneath oven as shown.

Wood-Fired Only
 120 VAC, 2 A, 50/60 Hz
 Connection made to readout box.

VENTING INFORMATION

The Traditional Series 6' 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: 4,600 lbs / 2,087 kg

Wood Stone



WS-FD-9660-RFG-L-IR-CL configuration shown (coal burns on right).

HEARTH CAPACITY

8" pizzas:	32
10" pizzas:	18
12" pizzas:	12
16" pizzas:	6
18" pizzas:	4

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

- Rectangular Footprint
- Visible Flame
- High Production
- Coal and Gas-Fired
- Underfloor Infrared (IR) Burner
- Low Arch Wide
- Facade Friendly

COAL-FIRED OVEN FIRE DECK 9660-CL



Job Name	
Model	WS-FD-9660-CL
Item#	

The Coal-Fired Fire Deck 9660 oven features a door opening 54 inches wide x 10 inches high. The cooking surface is 68 inches wide x 44 inches deep, resulting in a 21-square-foot cooking surface. The oven has been designed to achieve an excellent balance of top and bottom heat while burning coal. It incorporates an air plenum beneath the deck, enabling efficient combustion of the coal. This model utilizes one gas-fired wall of radiant flame (RFG) on one side of the oven opposite the coal fire and a thermostatically controlled gas Underfloor Infrared (IR) burner beneath the oven deck.

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 4-inch thick hearth and monolithic 4-inch thick dome rest on a painted black steel stand. The oven body front, top, back and sides are finished with galvanized steel.

The oven arrives completely assembled, ETL Listed, ready to install and is made in the USA. A set of optional rigging casters is available to aid in the initial installation.

GUIDE TO MODEL NUMBERS*

	Underfloor IR Burner	Left Side Radiant Flame Right Side Coal	Right Side Radiant Flame Left Side Coal	Natural Gas	Liquid Propane
WS-FD-9660-RFG-L-IR-CL	X	X		-NG	-LP
WS-FD-9660-RFG-R-IR-CL	X		X	-NG	-LP

*Model number indicates the location of the radiant flame. Coal will burn opposite the gas flame.



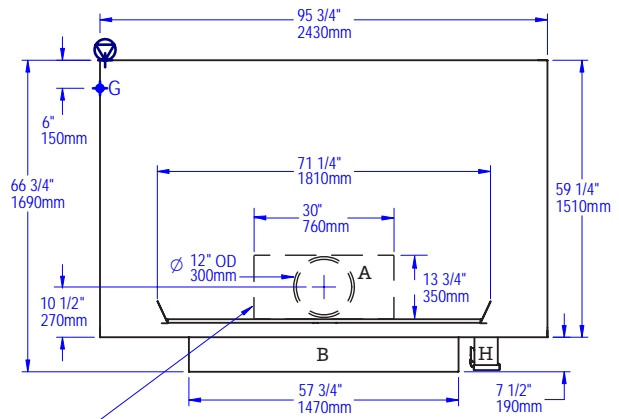
COAL-FIRED OVEN

STONE HEARTH OVEN • WS-FD-9660-CL

Note: Drawings below are of a WS-FD-9660-RFG-L-IR-CL (radiant flame on left, coal on right).

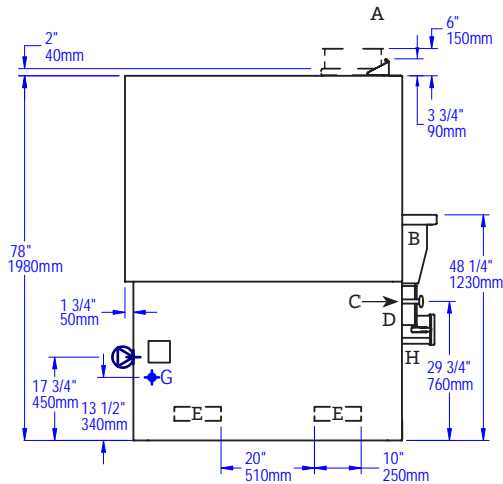
A	Flue Collar
B	Mantle
C	Flame Height Control Knob
D	Digital Controller
E	Forklift Pockets
	Electrical Connection
F	Service Panel or Optional Storage Box
	Gas Connection
H	Ash Chute
I	Coal Blower Fan Control
	Must Be Left Removable for Service
	AIR INTAKE: Do Not Facade or Cover Over

PLAN VIEW

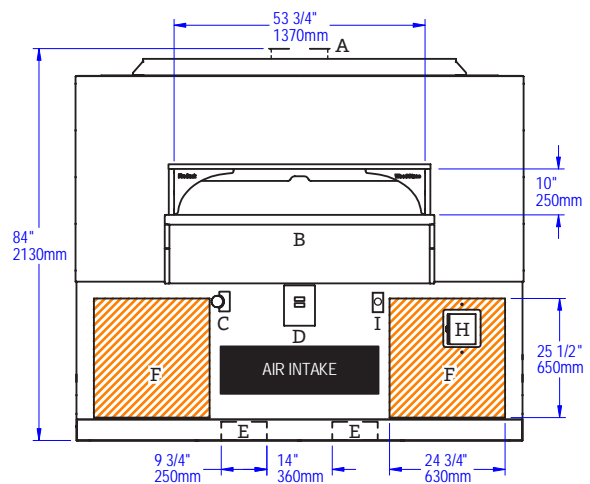


Dashed outline denotes flue opening used for hood installations (direct connect adapter removed)

SIDE VIEW



FRONT VIEW



UTILITIES SPECIFICATIONS

GAS
Gas and Coal
 1 inch gas inlet (FNPT)
 225,000 BTU/hr - Natural Gas (NG)
 OR
 225,000 BTU/hr - Propane (LP)

ELECTRICAL
 120 VAC, 4 A, 50/60 Hz
 Connection made on left of oven as shown.

IMPORTANT: Models with -CL in the model number must be vented as a solid fuel appliance.

VENTING INFORMATION

The Fire Deck 9660-CL can be direct connected to a power-ventilated, grease-rated chimney or be vented using a Listed Type 1 exhaust hood, or a hood constructed and installed in accordance with NFPA 96 and all relevant local and national codes. This model must be vented as a solid fuel appliance. 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: 6,000 lbs / 2,722 kg

	BTU Output Per Burner	
	125,000 NG	125,000 LP
Radiant Flame Burner	125,000 NG	125,000 LP
IR Burner	100,000 NG	100,000 LP

Wood Stone



WS-FD-9690-RFG-LL-IR-CL configuration shown (coal burns on right).

HEARTH CAPACITY

8" pizzas:	48
10" pizzas:	28
12" pizzas:	20
16" pizzas:	12
18" pizzas:	6

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

- Rectangular Footprint
- Visible Flame
- High Production
- Coal and Gas-Fired
- Underfloor Infrared (IR) Burner
- Low Arch Wide
- Facade Friendly

COAL-FIRED OVEN FIRE DECK 9690-CL



Job Name	
Model	WS-FD-9690-CL
Item#	

The Coal-Fired Fire Deck 9690 oven features a door opening 60 inches wide x 10 inches high. The cooking surface is 68 inches wide x 77 inches deep, resulting in a 36-square-foot cooking surface. The oven has been designed to achieve an excellent balance of top and bottom heat while burning coal. It incorporates an air plenum beneath the deck, enabling efficient combustion of the coal. This model utilizes two radiant flame (RFG) burners on one side of the oven opposite the coal fire, and a thermostatically controlled gas Underfloor Infrared (IR) burner beneath the oven deck.

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 6-inch thick hearth and monolithic 4-inch thick dome rest on a painted black steel stand. The oven body front, top, back and sides are finished with galvanized steel.

The oven arrives completely assembled, ETL Listed, ready to install and is made in the USA. A set of casters ship on the oven to assist with installation (remove once installed).

GUIDE TO MODEL NUMBERS*

	Underfloor IR Burner	Left Side Radiant Flame Right Side Coal	Right Side Radiant Flame Left Side Coal	Natural Gas	Liquid Propane
WS-FD-9690-RFG-LL-IR-CL	X	2		-NG	-LP
WS-FD-9690-RFG-RR-IR-CL	X		2	-NG	-LP

*Model number indicates the location of the radiant flame. Coal will burn opposite the gas flame.



COAL-FIRED OVEN

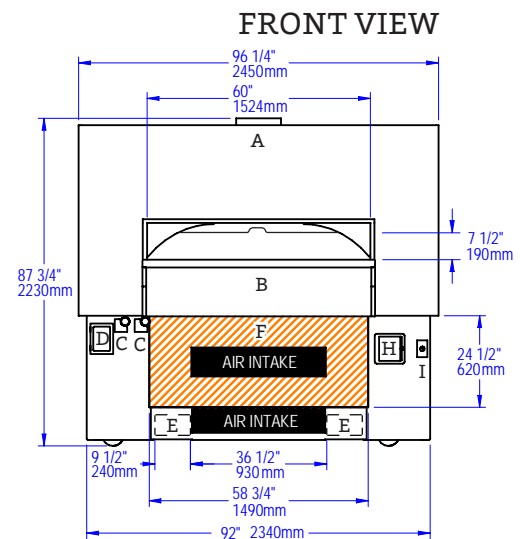
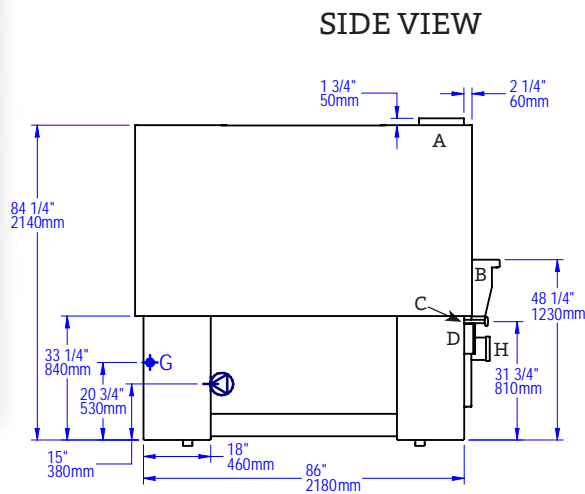
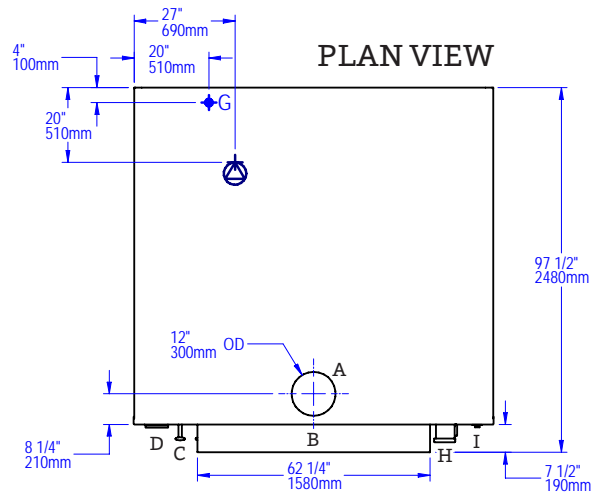
STONE HEARTH OVEN • WS-FD-9690-CL

VERY IMPORTANT!!

Oven is shipped with casters. Height with casters to the top of the flue collar is 87-3/4". Once the oven is in place the casters must be removed. Utility connections are made underneath the oven; they are shown on the plan view to illustrate geographic location only.

Note: Drawings below are of a WS-FD-9660-RFG-LL-IR-CL (radiant flame on left, coal on right).

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



UTILITIES SPECIFICATIONS

GAS
Gas and Coal
 1 inch gas inlet (FNPT)
 347,000 BTU/hr - Natural Gas (NG)
 OR
 369,000 BTU/hr - Propane (LP)

ELECTRICAL
 120 VAC, 4 A, 50/60 Hz
 Connection made underneath oven.

IMPORTANT: Models with -CL in the model number must be vented as a solid fuel appliance.

VENTING INFORMATION

The Fire Deck 9690-CL can be direct connected to a power-ventilated, grease-rated chimney or be vented using a Listed Type 1 exhaust hood, or a hood constructed and installed in accordance with NFPA 96 and all relevant local and national codes. This model must be vented as a solid fuel appliance. 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: 10,000 lbs / 4,536 kg

	BTU Output Per Burner	
	123,000 NG	140,000 LP
Radiant Flame Burner	123,000 NG	140,000 LP
IR Burner	100,000 NG	100,000 LP

Wood Stone



WS-FD-11260-RFG-L-IR-CL configuration shown (coal burns on right).

HEARTH CAPACITY

8" pizzas:	42
10" pizzas:	22
12" pizzas:	15
16" pizzas:	8
18" pizzas:	6

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

- Rectangular Footprint
- Visible Flame
- High Production
- Coal and Gas-Fired
- Underfloor Infrared (IR) Burner
- Low Arch Wide
- Facade Friendly

COAL-FIRED OVEN FIRE DECK 11260-CL



Job Name	
Model	WS-FD-11260-CL
Item#	

The Coal-Fired Fire Deck 11260 oven features a door opening 54 inches wide x 10 inches high. The cooking surface is 84 inches wide x 44 inches deep, resulting in a 26-square-foot cooking surface. The oven has been designed to achieve an excellent balance of top and bottom heat while burning coal. It incorporates an air plenum beneath the deck, enabling efficient combustion of the coal. This model utilizes one gas-fired wall of radiant flame (RFG) on one side of the oven opposite the coal fire, and a thermostatically controlled gas Underfloor Infrared (IR) burner beneath the oven deck.

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 4-inch thick hearth and monolithic 4-inch thick dome rest on a painted black steel stand. The oven body front, top, back and sides are finished with galvanized steel.

The oven arrives completely assembled, ETL Listed, ready to install and is made in the USA. A set of optional rigging casters is available to aid in the initial installation.

GUIDE TO MODEL NUMBERS*

	Underfloor IR Burner	Left Side Radiant Flame Right Side Coal	Right Side Radiant Flame Left Side Coal	Natural Gas	Liquid Propane
WS-FD-11260-RFG-L-IR-CL	X	X		-NG	-LP
WS-FD-11260-RFG-R-IR-CL	X		X	-NG	-LP

*Model number indicates the location of the radiant flame. Coal will burn opposite the gas flame.



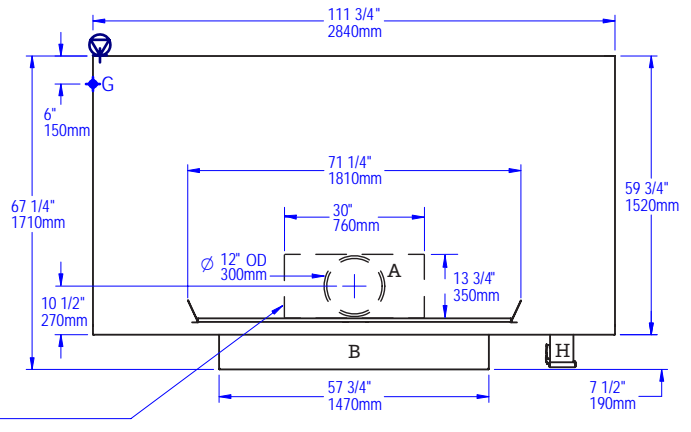
COAL-FIRED OVEN

STONE HEARTH OVEN • WS-FD-11260-CL

Note: Drawings below are of a WS-FD-11260-RFG-L-IR-CL (radiant flame on left, coal on right).

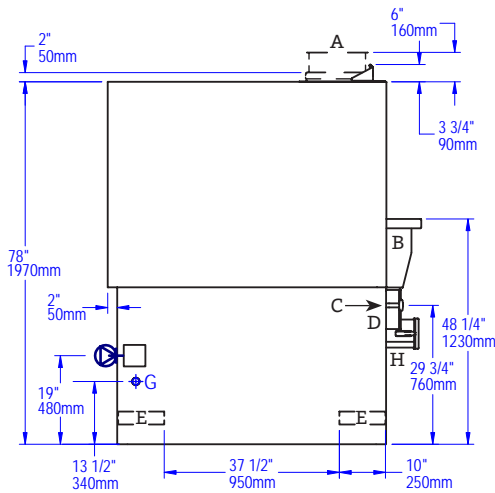
A	Flue Collar
B	Mantle
C	Flame Height Control Knob
D	Digital Controller
E	Forklift Pockets
	Electrical Connection
F	Service Panel or Optional Storage Box
	Gas Connection
H	Ash Chute
I	Coal Blower Fan Control
	Must Be Left Removable for Service
	AIR INTAKE: Do Not Facade or Cover Over

PLAN VIEW

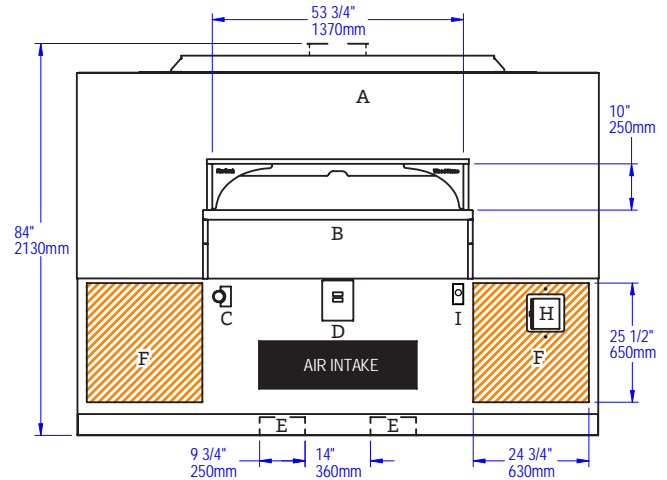


Dashed outline denotes flue opening used for hood installations (direct connect adapter removed)

SIDE VIEW



FRONT VIEW



UTILITIES SPECIFICATIONS

GAS

Gas and Coal

1 inch gas inlet (FNPT)
225,000 BTU/hr - Natural Gas Supply
OR
225,000 BTU/hr - Propane (LP) Supply

ELECTRICAL

120 VAC, 4 A, 50/60 Hz
Connection made on left of oven as shown.

IMPORTANT: Models with -CL in the model number must be vented as a solid fuel appliance.

VENTING INFORMATION

The Fire Deck 11260-CL can be direct connected to a power-ventilated, grease-rated chimney or be vented using a Listed Type 1 exhaust hood, or a hood constructed and installed in accordance with NFPA 96 and all relevant local and national codes. This model must be vented as a solid fuel appliance. 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: 6,800 lbs / 3,084 kg

	BTU Output Per Burner	
Radiant Flame Burner	125,000 NG	125,000 LP
IR Burner	100,000 NG	100,000 LP

Wood Stone



WS-FD-11275-RFG-LL-IR-CL configuration shown (coal burns on right).

HEARTH CAPACITY

8" pizzas:	56
10" pizzas:	48
12" pizzas:	35
16" pizzas:	12
18" pizzas:	12

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

- Rectangular Footprint
- Visible Flame
- High Production
- Coal and Gas-Fired
- Underfloor Infrared (IR) Burner
- Low Arch Wide
- Facade Friendly

COAL-FIRED OVEN FIRE DECK 11275-CL



Job Name	
Model	WS-FD-11275-CL
Item#	

The Coal-Fired Fire Deck 11275 oven features a door opening 60 inches wide x 10 inches high. The cooking surface is 79 inches wide x 63 inches deep, resulting in a 34-square-foot cooking surface. The oven has been designed to achieve an excellent balance of top and bottom heat while burning coal. It incorporates an air plenum beneath the deck, enabling efficient combustion of the coal. This model utilizes two radiant flame (RFG) burners on one side of the oven opposite the coal fire, and a thermostatically controlled gas Underfloor Infrared (IR) burner beneath the oven deck.

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 6-inch thick hearth and monolithic 4-inch thick dome rest on a painted black steel stand. The oven body front, top, back and sides are finished with galvanized steel.

The oven arrives completely assembled, ETL Listed, ready to install and is made in the USA. A set of casters ship on the oven to assist with installation (remove once installed).

GUIDE TO MODEL NUMBERS*

	Underfloor IR Burner	Left Side Radiant Flame Right Side Coal	Right Side Radiant Flame Left Side Coal	Natural Gas	Liquid Propane
WS-FD-11275-RFG-LL-IR-CL	X	2		-NG	-LP
WS-FD-11275-RFG-RR-IR-CL	X		2	-NG	-LP

*Model number indicates the location of the radiant flame. Coal will burn opposite the gas flame.



COAL-FIRED OVEN

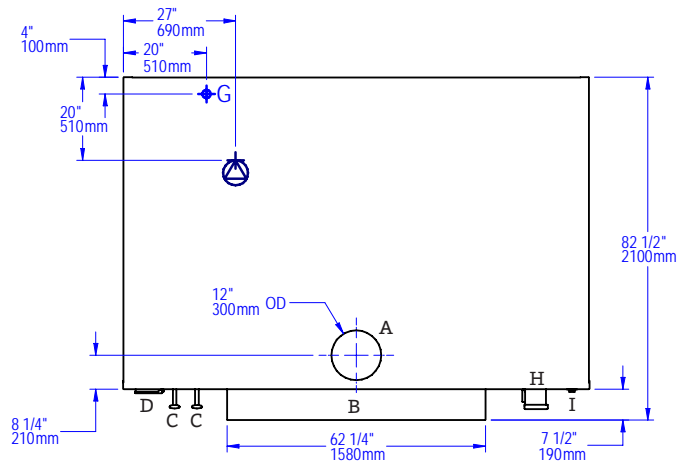
STONE HEARTH OVEN • WS-FD-11275-CL

VERY IMPORTANT!!

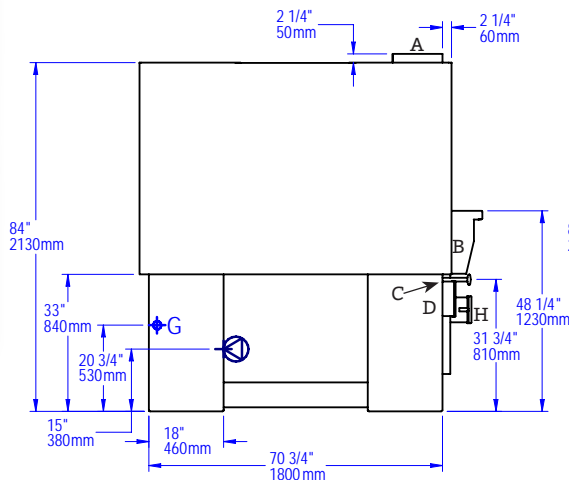
Oven is shipped with casters. Height with casters to the top of the flue collar is 87-3/4". Once the oven is in place the casters must be removed. Utility connections are made underneath the oven; they are shown on the plan view to illustrate geographic location only.

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

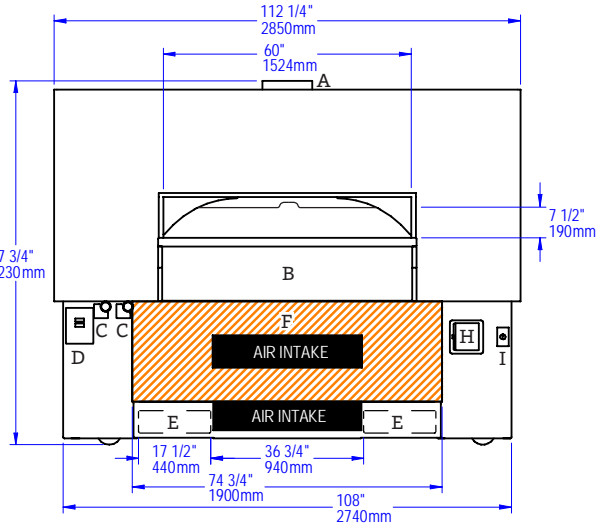
PLAN VIEW



SIDE VIEW



FRONT VIEW



UTILITIES SPECIFICATIONS

GAS
Gas and Coal
 1 inch gas inlet (FNPT)
 315,000 BTU/hr - Natural Gas (NG)
 OR
 310,000 BTU/hr - Propane (LP)

ELECTRICAL
 120 VAC, 4 A, 50/60 Hz
 Connection made underneath oven.

IMPORTANT: Models with -CL in the model number must be vented as a solid fuel appliance.

VENTING INFORMATION

The Fire Deck 11275-CL can be direct connected to a power-ventilated, grease-rated chimney or be vented using a Listed Type 1 exhaust hood, or a hood constructed and installed in accordance with NFPA 96 and all relevant local and national codes. This model must be vented as a solid fuel appliance. 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: 9,500 lbs / 4,309 kg

	BTU Output Per Burner	
Radiant Flame Burner	107,500 NG	105,000 LP
IR Burner	100,000 NG	100,000 LP

Wood Stone

COAL-FIRED OVEN FIRE DECK 11290-CL



WS-FD-11290-RFG-LL-IR-CL configuration shown (coal burns on right).

HEARTH CAPACITY

8" pizzas:	56
10" pizzas:	40
12" pizzas:	28
16" pizzas:	16
18" pizzas:	9

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

- Rectangular Footprint
- Visible Flame
- High Production
- Coal and Gas-Fired
- Underfloor Infrared (IR) Burner
- Low Arch Wide
- Facade Friendly

Job Name	
Model	WS-FD-11290-CL
Item#	

The Coal-Fired Fire Deck 11290 oven features a door opening 60 inches wide x 10 inches high. The cooking surface is 79 inches wide x 78 inches deep, resulting in a 43-square-foot cooking surface. The oven has been designed to achieve an excellent balance of top and bottom heat while burning coal. It incorporates an air plenum beneath the deck, enabling efficient combustion of the coal. This model utilizes two radiant flame (RFG) burners on one side of the oven opposite the coal fire, and a thermostatically controlled gas Underfloor Infrared (IR) burner beneath the oven deck.

A tensioned steel exoskeleton surrounding the hearth and dome perimeter ensures structural integrity and longevity. Wrapped in spun ceramic fiber insulation and requiring only 1-inch side clearance to combustibles, the monolithic cast-ceramic 6-inch thick hearth and monolithic 4-inch thick dome rest on a painted black steel stand. The oven body front, top, back and sides are finished with galvanized steel.

The oven arrives completely assembled, ETL Listed, ready to install and is made in the USA. A set of casters ship on the oven to assist with installation (remove once installed).

GUIDE TO MODEL NUMBERS*

	Underfloor IR Burner	Left Side Radiant Flame Right Side Coal	Right Side Radiant Flame Left Side Coal	Natural Gas	Liquid Propane
WS-FD-11290-RFG-LL-IR-CL	X	2		-NG	-LP
WS-FD-11290-RFG-RR-IR-CL	X		2	-NG	-LP

*Model number indicates the location of the radiant flame. Coal will burn opposite the gas flame.



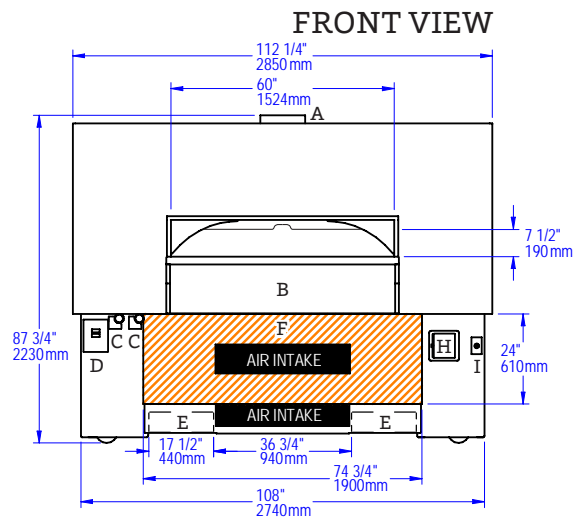
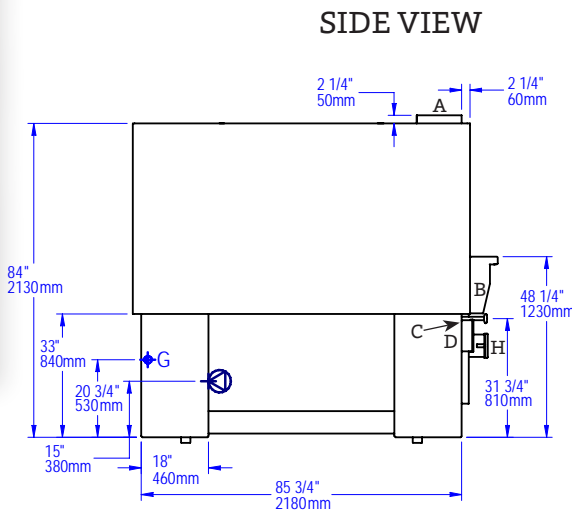
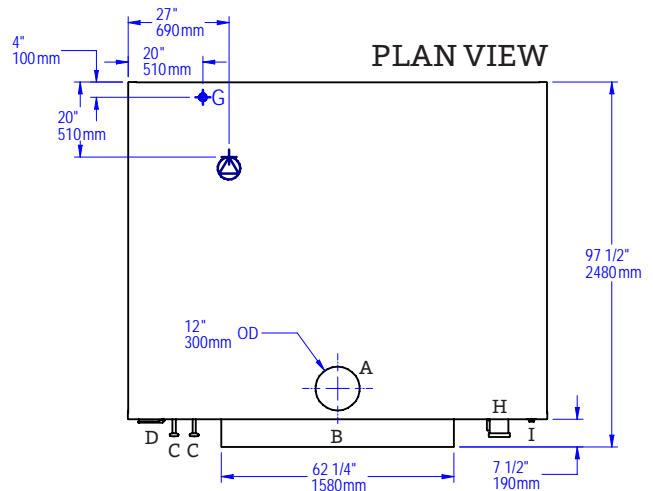
COAL-FIRED OVEN

STONE HEARTH OVEN • WS-FD-11290-CL

VERY IMPORTANT!!

Oven is shipped with casters. Height with casters to the top of the flue collar is 87-3/4". Once the oven is in place the casters must be removed. Utility connections are made underneath the oven; they are shown on the plan view to illustrate geographic location only.

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



UTILITIES SPECIFICATIONS

GAS
Gas and Coal
 1 inch gas inlet (FNPT)
 343,000 BTU/hr - Natural Gas (NG)
 OR
 365,000 BTU/hr - Propane (LP)

ELECTRICAL
 120 VAC, 4 A, 50/60 Hz
 Connection made underneath oven.

IMPORTANT: Models with -CL in the model number must be vented as a solid fuel appliance.

VENTING INFORMATION

The Fire Deck 11290-CL can be direct connected to a power-ventilated, grease-rated chimney or be vented using a Listed Type 1 exhaust hood, or a hood constructed and installed in accordance with NFPA 96 and all relevant local and national codes. This model must be vented as a solid fuel appliance. 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: 11,500 lbs / 5,216 kg

	BTU Output Per Burner	
	123,000 NG	140,000 LP
Radiant Flame Burner	123,000 NG	140,000 LP
IR Burner	100,000 NG	100,000 LP

Wood Stone



WS-BL-4343-RFG-LR model shown.

PITA BREAD OVEN DUAL BURNER BISTRO



Job Name

Model

WS-BL-(4343, 4355, 4836)-RFG-LR

Item#

The Dual Burner 4343, 4355 and 4836 Bistro ovens feature a door opening 24 inches wide x 7.5 inches high. In the 4343 and 4355 Bistros, the cooking area is 26 inches wide x 34 or 46 inches deep, resulting in a 6- or 8.3-square-foot cooking surface respectively. The cooking area of the 4836 Bistro is 29 inches wide x 26.5 inches deep, resulting in a 5.4-square-foot cooking surface. All models feature a stainless steel mantle at the hearth.

Originally designed as high production flatbread ovens, the Dual Burner Bistros are also well suited for many other stone hearth cooking applications. The ovens feature two powerful, independently adjustable gas-fired radiant burners located on each side of the cooking chamber. Additionally, a burner disable switch allows operation with only one burner, further increasing their flexibility.

A tensioned steel exoskeleton surrounding the hearth and dome perimeters ensures structural integrity and longevity. Wrapped in spun ceramic fiber insulation and requiring only a 1-inch side clearance to combustibles, the monolithic 3-inch thick cast-ceramic hearths and monolithic 3-inch thick domes rest on painted black steel stands. The upper halves of the ovens are enclosed with stainless steel and the lower halves in a black painted finish.

The oven arrives completely assembled. However, using the optional Lifting System, the oven can be partially disassembled to fit through a 32-inch doorway—see the Installation and Operation Manual for details. It is ETL Listed, ready to install and is made in the USA.

HEARTH CAPACITY

	4343	4355	4836
6" pitas:	15	21	9
7" pitas:	12	15	9
9" pitas:	6	8	4
8" pizzas:	8	9–12	8
10" pizzas:	6	9	6
12" pizzas:	4	6	4

For pitas, assuming 90-second cook times, the approximate maximum hourly production capacity can be calculated by multiplying the above numbers by 40.

For pizza, 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
- Low to Medium Production
- High-Temp Cooking
- 90 Second Pitas
- 3–5 Minute Pizzas

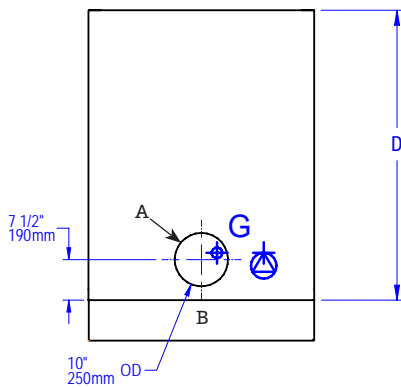


PITA BREAD OVEN

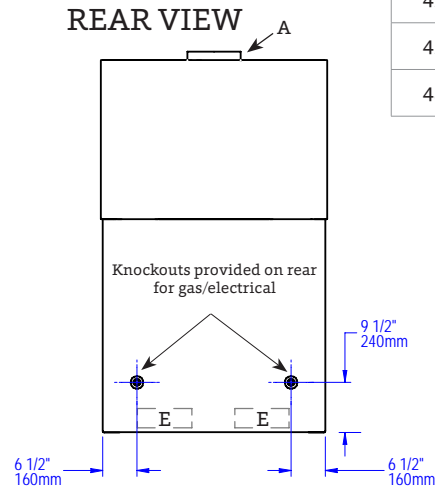
DUAL BURNER BISTRO • WS-BL-(4343, 4355, 4836)-RFG-LR

Model	W	D
4343	42.5"	42.25"
4355	42.5"	54.25"
4836	47.75"	35.25"

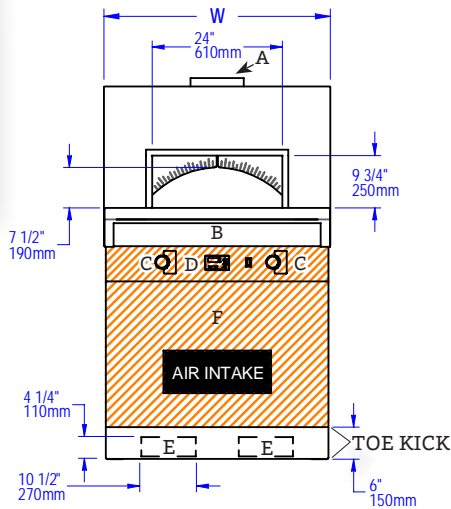
PLAN VIEW



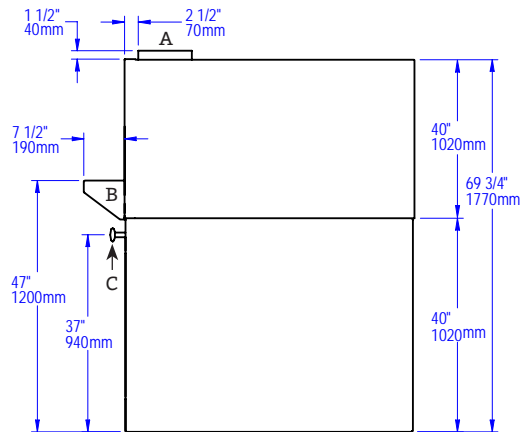
REAR VIEW



FRONT VIEW



SIDE VIEW



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

UTILITIES SPECIFICATIONS

GAS
 3/4 inch gas inlet (FNPT)
4343 & 4836:
 105,000 BTU/hr - Natural Gas (NG)
 100,000 BTU/hr - Propane (LP)
4355:
 151,000 BTU/hr - Natural Gas (NG)
 151,000 BTU/hr - Propane (LP)
Note: Gas type must be specified at time of order.

ELECTRICAL
 120 VAC, 2 A, 50/60 Hz
 All utility connections made on the back of the oven control box. Remove front panel for access; use rear utility knockouts (provided) to route gas and electrical supplies.

VENTING INFORMATION

The Dual Burner Bistro has a 10-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: 4343/4836: 2,100 lbs/953 kg • 4355: 2,500 lbs/1134 kg



WS-CS-90-112-RFG-RRR-IR configuration shown.

HEARTH CAPACITY

8" pizzas:	74	16" pizzas:	19
10" pizzas:	54	18" pizzas:	12
12" pizzas:	35	5" bagels:	450-500/hr

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. **Note:** The addition of a decorative flame will decrease space and impact overall cooking capacity.

GUIDE TO MODEL NUMBERS

	Underfloor IR Burner	Left Side Radiant Flame	Right Side Radiant Flame	Wood Optional	Wood Required	Natural Gas	Liquid Propane
WS-CS-90-112-RFG-LLL-IR	X	3				NG	LP
WS-CS-90-112-RFG-RRR-IR	X		3			NG	LP
WS-CS-90-112-RFG-LLL-IR-W	X	3		X		NG	LP
WS-CS-90-112-RFG-RRR-IR-W	X		3	X		NG	LP
WS-CS-90-112-RFG-LL-IR-W	X	2		X		NG	LP
WS-CS-90-112-RFG-RR-IR-W	X		2	X		NG	LP
WS-CS-90-112-W-IR	X				X	NG	LP
WS-CS-90-112-W					X	NG	LP

Job Name	
Model	WS-CS-90-112
Item#	

The Fire Deck 90-112 oven features a door opening 57 inches wide x 10 inches high. The cooking area is 68 inches wide x 96 inches deep, resulting in a 45-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 6-inch thick cast-ceramic hearth and monolithic 4-inch thick dome rest on a black painted steel stand. The oven body front, top, back and sides are finished with galvanized steel. The oven can be equipped with up to 3 radiant flame burners, typically 3 on the left or right side, as well as a thermostatically controlled Underfloor IR burner.

The oven arrives completely assembled, ETL Listed, ready to install and is made in the USA. A set of casters ship on the oven to assist with installation (remove once installed).

FUEL CONFIGURATIONS

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

RADIANT FLAME + UNDERFLOOR IR (RFG-IR):

Heated by up to three adjustable radiant flame burners typically located on one side of the cooking chamber along with a thermostatically controlled infrared burner which is mounted under the oven deck to ensure high production capacity without heat recovery issues.

WOOD-FIRED (W): Wood-fired only.

WOOD WITH GAS ASSIST (W-IR): This wood-fired model is assisted by the additional BTUs of an Underfloor IR burner. **Note:** A wood fire is required with this configuration.

COMBINATION (-W): Allows optional wood burning for ovens with gas burner configurations.* **Note:** Adding wood to an oven with an RFG burner will reduce available hearth capacity.

*Gas type must be specified at time of order.



BAGEL OVEN

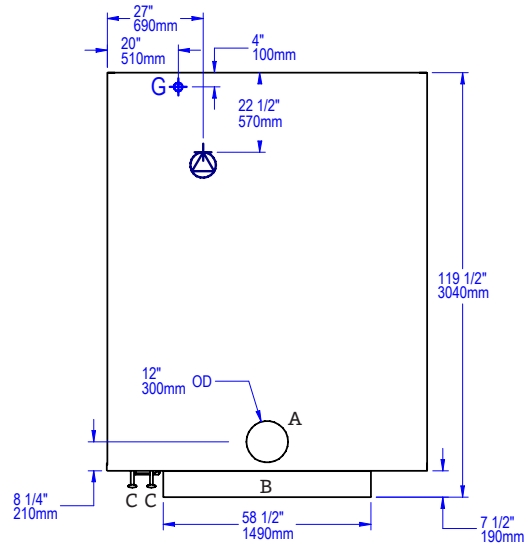
STONE HEARTH OVEN • WS-CS-90-112

VERY IMPORTANT!

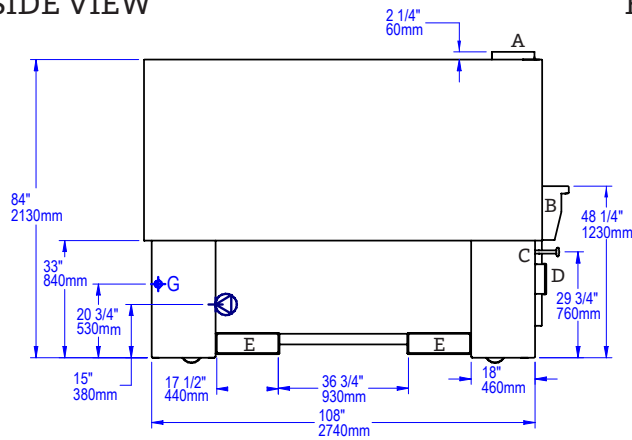
Oven is shipped with casters. Height with casters to the top of the flue collar is 87-3/4". Once the oven is in place the casters must be removed. Utility connections are made from underneath the oven. This view is showing a right-hand burner configuration. A left-hand burner configuration would mirror this location.

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

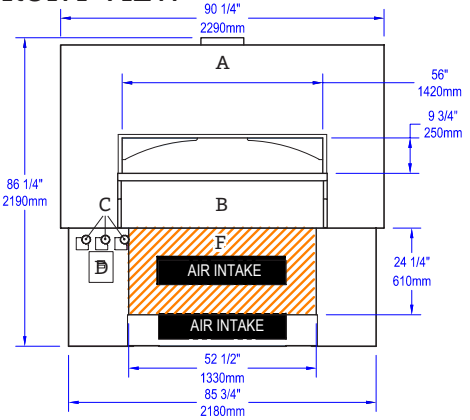
PLAN VIEW



SIDE VIEW



FRONT VIEW



UTILITIES SPECIFICATIONS

GAS
Gas-Fired Only and Combination
 1 inch gas inlet (FNPT)
 244,000 BTU/hr - Natural Gas (NG)
 OR
 244,000 BTU/hr - Propane (LP)

ELECTRICAL
Gas-Fired Only and Combination
 120 VAC, 4 A, 50/60 Hz
 Connection made underneath oven.

VENTING INFORMATION

The WS-CS-90-112 can be direct connected to a power-ventilated, grease-rated chimney or be vented using a Listed Type 1 exhaust hood, or a hood constructed and installed 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: 11,500 lbs / 5,216 kg

	BTU Output Per Burner	
Radiant Flame Burner	70,000 NG	70,000 LP
IR Burner	103,000 NG	103,000 LP
Decorative Flame Adds	15,000 NG	15,000 LP

WOOD STONE



WS-GFT-31-Round Tandoor model shown.

FEATURES

- Cooks like Clay
 - Long Lifespan
 - Durable Ceramic Interior
 - Consistent Reliable Heat
 - 35" Model Also Available
 - Round and Square Shapes Available
 - Fits Through Standard Doorways
-

TANDOOR 31" GAS-FIRED TANDOOR



Job Name	
Model	WS-GFT-31
Item#	

The Wood Stone gas-fired Tandoor features a cooking chamber that uses the same ultra-strong, high-temperature ceramic technology that we utilize in our stone hearth ovens.

The unit is available in a round, square and octagonal shape. The ceramic cooking chamber has a 12-inch opening and is encased in an insulated, stainless steel cabinet. The Tandoor is topped with an attractive and durable quartz composite that simulates the look of black granite. The entire unit sits on heavy-duty casters and includes a Naan Hook, Naan Scraper and Skewers.

The gas burner uses a pilot safety valve, equipped with a Piezo-Electric ignition system. The heat output of the burner can be adjusted from its highest setting to completely turned off (or any setting in between) by turning the Flame Height Control Knob, which is conveniently located on the top of the unit.

The Tandoor comes with a lightweight, ventilated lid for faster heat-up and a Skewer Indexing Ring to support and position skewers. A removable drip/debris pan is located beneath the unit.

Wood Stone Tandoors can be configured to burn Natural Gas or Propane—this should be specified at the time of order. Restraint anchors for a flexible gas supply line restraining cable are located beneath the unit. The 31-inch round footprint of this unit makes it easy to fit through standard doors and into an existing cook line.

The unit may be ordered with a caster riser assembly to increase the height of the Tandoor to 36 inches, enabling easy installation into a cooking suite.

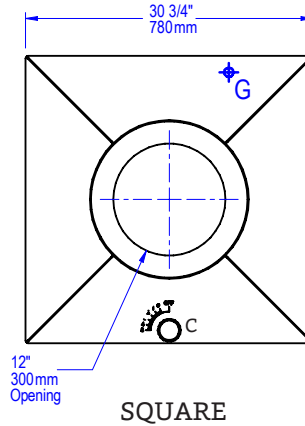
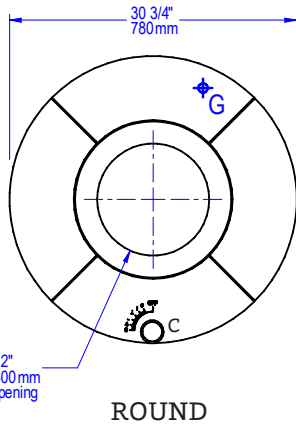
Wood Stone 31" Tandoors arrive completely assembled, ETL Listed, ready to install and are made in the USA.



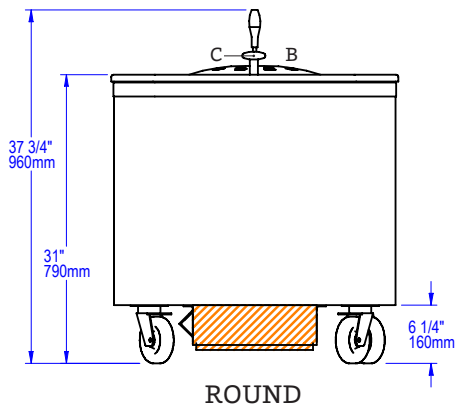
TANDOOR 31"

GAS-FIRED TANDOOR • WS-GFT-31

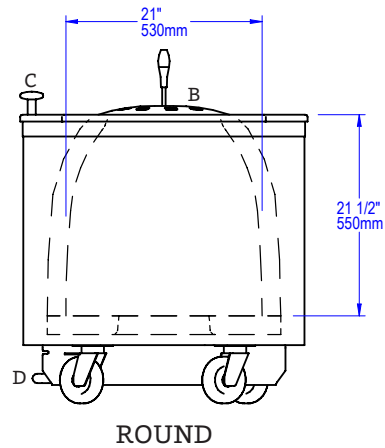
PLAN VIEWS



FRONT VIEW



SIDE VIEW



B	Removable Lid
C	Flame Height Control Knob
D	Removable Drip Tray
G	Gas Connection
	Must Be Left Removable for Service

UTILITIES SPECIFICATIONS

GAS
 1/2 inch gas inlet (FNPT)
 40,000 BTU/hr - Natural Gas (NG)
 OR
 40,000 BTU/hr - Propane (LP)

Note: Gas type must be specified at time of order.

VENTING INFORMATION

The Tandoor 31" must 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: 750 lbs / 340 kg

WOOD STONE



WS-GFT-35-Round Tandoor model shown.

FEATURES

- Cooks like Clay
 - Long Lifespan
 - Durable Ceramic Interior
 - Consistent Reliable Heat
 - 31" Model Also Available
 - Round and Square Shapes Available
-

TANDOOR 35" GAS-FIRED TANDOOR



Job Name	
Model	WS-GFT-35
Item#	

The Wood Stone gas-fired Tandoor features a cooking chamber that uses the same ultra-strong, high-temperature ceramic technology that we utilize in our stone hearth ovens.

The unit is available in a round, square and octagonal shape. The ceramic cooking chamber has a 13-inch opening and is encased in an insulated, stainless steel cabinet. The Tandoor is topped with an attractive and durable quartz composite that simulates the look of black granite. The entire unit sits on heavy-duty casters and includes a Naan Hook, Naan Scraper and Skewers.

The gas burner uses a pilot safety valve, equipped with a Piezo-Electric ignition system. The heat output of the burner can be adjusted from its highest setting to completely turned off (or any setting in between) by turning the Flame Height Control Knob, which is conveniently located on the top of the unit.

The Tandoor comes with a lightweight, ventilated lid for faster heat-up and a Skewer Indexing Ring to support and position skewers. A removable drip/debris pan is located beneath the unit.

Wood Stone Tandoors can be configured to burn Natural Gas or Propane—this should be specified at the time of order. Restraint anchors for a flexible gas supply line restraining cable are located beneath the unit.

The unit may be ordered with a caster riser assembly to increase the height of the Tandoor to 36 inches, to enable easy installation into a cooking suite.

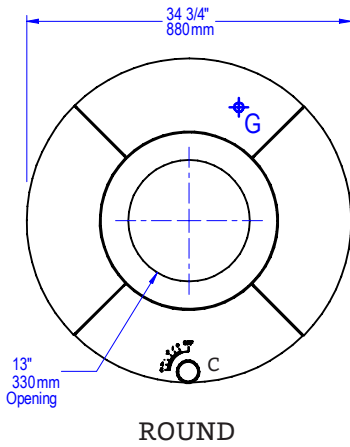
Wood Stone 35" Tandoors arrive completely assembled, ETL Listed, ready to install and are made in the USA.



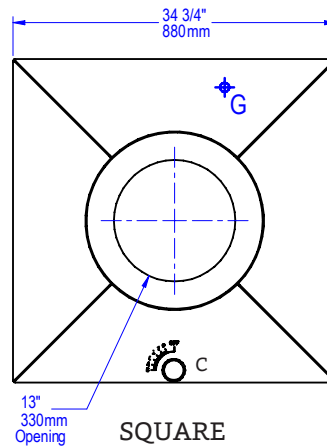
TANDOOR 35"

GAS-FIRED TANDOOR • WS-GFT-35

PLAN VIEWS



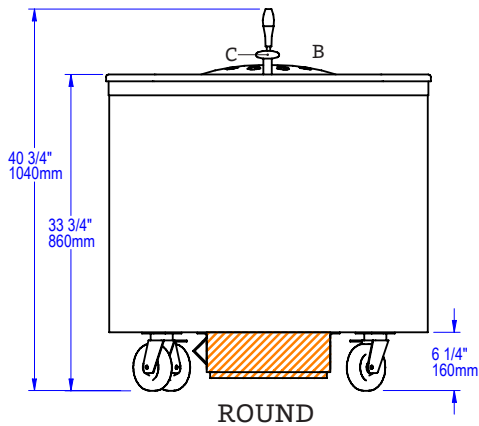
ROUND



SQUARE

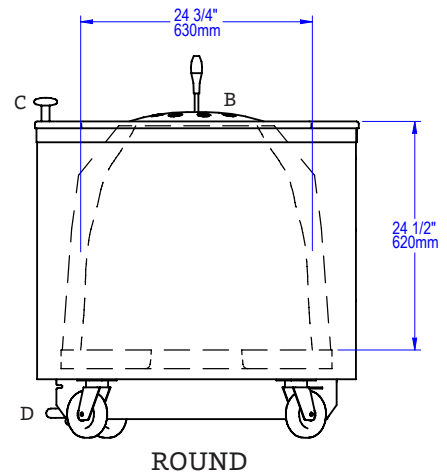
B	Removable Lid
C	Flame Height Control Knob
D	Removable Drip Tray
G	Gas Connection
	Must Be Left Removable for Service

FRONT VIEW



ROUND

SIDE VIEW



ROUND

UTILITIES SPECIFICATIONS

GAS
 1/2 inch gas inlet (FNPT)
 40,000 BTU/hr - Natural Gas (NG)
 OR
 40,000 BTU/hr - Propane (LP)

Note: Gas type must be specified at time of order.

VENTING INFORMATION

The Tandoor 35" must 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: 950 lbs / 431 kg

По вопросам продаж и поддержки обращайтесь:

Алматы (727)345-47-04
Ангарск (3955)60-70-56
Архангельск (8182)63-90-72
Астрахань (8512)99-46-04
Барнаул (3852)73-04-60
Белгород (4722)40-23-64
Благовещенск (4162)22-76-07
Брянск (4832)59-03-52
Владивосток (423)249-28-31
Владикавказ (8672)28-90-48
Владимир (4922)49-43-18
Волгоград (844)278-03-48
Вологда (8172)26-41-59
Воронеж (473)204-51-73
Екатеринбург (343)384-55-89

Иваново (4932)77-34-06
Ижевск (3412)26-03-58
Иркутск (395)279-98-46
Казань (843)206-01-48
Калининград (4012)72-03-81
Калуга (4842)92-23-67
Кемерово (3842)65-04-62
Киров (8332)68-02-04
Коломна (4966)23-41-49
Кострома (4942)77-07-48
Краснодар (861)203-40-90
Красноярск (391)204-63-61
Курск (4712)77-13-04
Курган (3522)50-90-47
Липецк (4742)52-20-81

Магнитогорск (3519)55-03-13
Москва (495)268-04-70
Мурманск (8152)59-64-93
Набережные Челны (8552)20-53-41
Нижний Новгород (831)429-08-12
Новокузнецк (3843)20-46-81
Ноябрьск (3496)41-32-12
Новосибирск (383)227-86-73
Омск (3812)21-46-40
Орел (4862)44-53-42
Оренбург (3532)37-68-04
Пенза (8412)22-31-16
Петрозаводск (8142)55-98-37
Псков (8112)59-10-37
Пермь (342)205-81-47

Ростов-на-Дону (863)308-18-15
Рязань (4912)46-61-64
Самара (846)206-03-16
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