

Wood Stone

Fire Deck 6045 CE

Gas-fired
Stone Hearth Deck Oven

Job Name: _____
Model: WS-FD-6045-CE
Item #: _____



Left-side flame model shown

Hearth Capacity	
200 mm pizzas	12 - 14
250 mm pizzas	7 - 9
300 mm pizzas	4 - 6
400 mm pizzas	3 - 4

Optional Accessories

- **Stainless Steel Storage Box**
- **Stainless Steel Oven Tool Set (with stainless steel hangers)**
- **Custom Oven-Mounted Exhaust Hood**
- **Cement-board Front (tile-ready)**
- **Wood Stone also carries a full line of accessories for stone-hearth cooking**

The Wood Stone Fire Deck 6045

The Fire Deck 6045 features a standard door opening 838 mm wide x 254 mm high. The cooking surface is 1016 mm wide, and 965 mm deep, resulting in about 1 m² of usable deck space. The dense, high temperature ceramic formulation of which the hearth and dome are cast creates a "deep heat sink" within the chamber of the oven. The chef is protected from the heat of the chamber by the ceramic glass door/heat shield. The heat shield glides smoothly and easily using a simple counterweight, and can be safely left in any position. Whether it is open or closed, the operator and the customers can see into the brightly illuminated chamber. The Fire Deck is unique among deck ovens in that the oven operates efficiently with the heat shield open or closed.

The Fire Deck 6045 is available in a variety of burner and fuel configurations. The standard unit has a manually adjustable wall of radiant flame on one side of the oven chamber (*specify right or left at time of order*), as well as a thermostatically controlled gas infrared burner beneath the oven deck.

The 340 Kg, monolithic, cast-ceramic floor sits on 100 mm of rigid insulation and is poured to a thickness of 100 mm. The 430-pound, monolithic dome is also cast to a thickness of 100 mm. The hearth and dome are connected by a carefully tensioned stainless steel exoskeleton, which ensures structural integrity and long life. The oven's ceramic dome is wrapped with at least 50 mm of spun ceramic fiber insulation and enclosed (top and sides) with 16-gauge steel. The body of the oven rests on a 10-gauge steel pan welded to a heavy-duty frame. A stainless steel storage compartment is optional and can be provided in the support frame. The oven arrives completely assembled and may be accompanied by a set of temporary rigging casters (optional) to aid in moving the oven into place.

The Fire Deck should be vented using an exhaust hood constructed and installed in accordance all relevant local and national codes.

Gas Heated Catering
Equipment - Oven



Wood Stone

1801 W. Bakerview Rd. Corporation
Bellingham, WA 98226

Toll Free (800) 988-8103

Tel (360) 650-1111

Fax (360) 650-1166

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

Revised February 2002

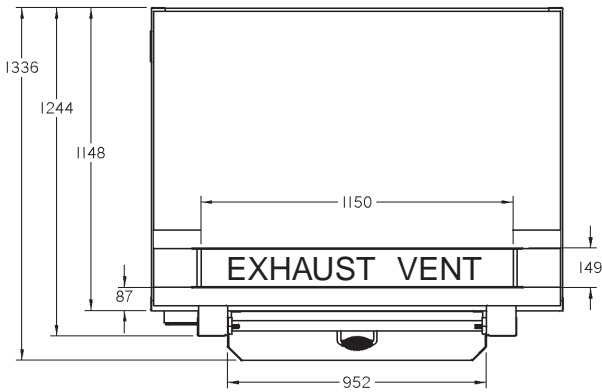
Call Us Toll Free 1-800-988-8103

Fire Deck

Stone Hearth, Multi-Fuel,
Baking and Roasting Oven

Model

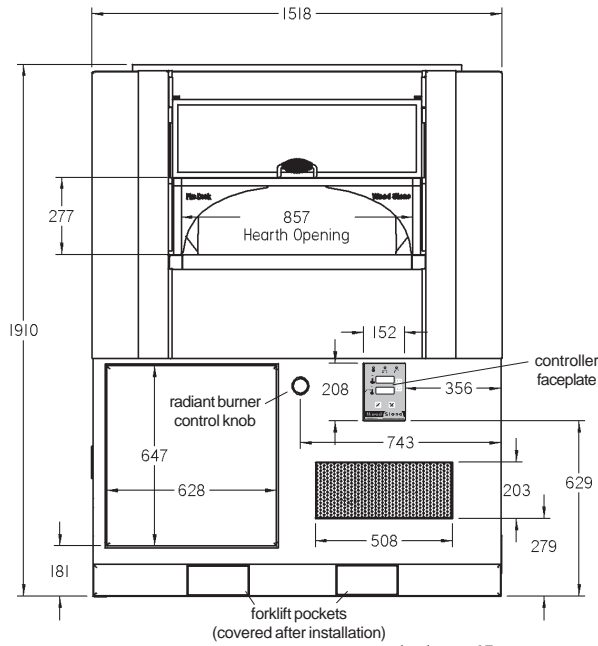
WS-FD-6045-CE



VERY IMPORTANT!! This oven is available in a left or right configuration. The configuration corresponds to the location of the radiant flame. The figures on this page show a LEFT-hand configuration. Everything about a RIGHT-hand configured Fire Deck 6045 will be a mirror image of the LEFT-hand version.

Guide to Fire Deck Model #s

Fire Deck Model #s	Underfloor IR Burner	Left-side Flame Burner	Right-side Flame Burner	Natural Gas	Propane
WS-FD-6045-RFG-L-IR	X	X		NG	LP
WS-FD-6045-RFG-R-IR	X		X	NG	LP



UTILITIES REQUIRED

- 230 VAC/ 4 AMP electrical connection
- 39.6 kW Natural Gas supply (G20 at 20 mbar)

OR

- 35.2 kW Propane supply (G31 at 37 mbar)
- The oven's gas inlet is 0.75 - inch B.P.T. Female

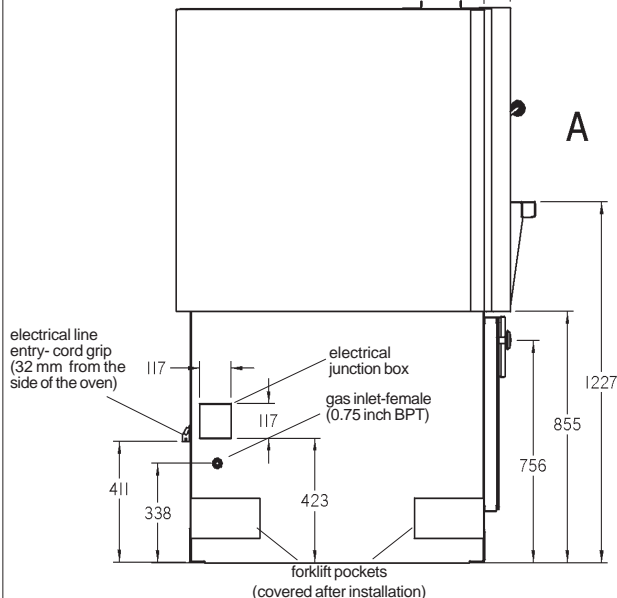
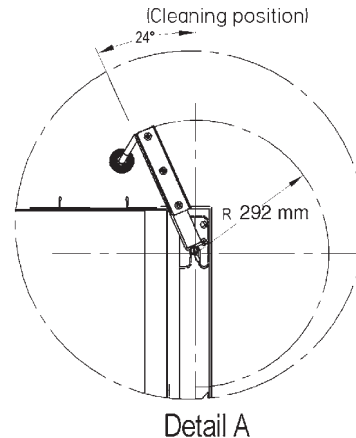
INSTALLATION CLEARANCE

This appliance should be installed with at least 25 mm side and rear clearance to combustible building materials.

VENTING INFORMATION

Intended for installation with an exhaust hood constructed and installed in accordance with all relevant local and national codes.

Heat Shield Swing Detail



Unit Shipping Weight: 1450 Kg

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