



### OVEN VENTING FOR FIRE DECK MODELS FD-9660 & FD-11260

It is never appropriate to use "B vent" in any part of an exhaust system connected to this oven. The venting system should be inspected and cleaned at least every 3 months or as necessary, more frequently with wood fired applications. Wood Stone Ovens with model numbers containing a suffix -W (wood) or -CL (coal) must be vented as a solid fuel appliance (in accordance with NFPA 96). All combustion products and cooking vapors from the Wood Stone FD-9660 and FD-11260 vent through a 12-inch OD flue collar located on the top of the oven, above the doorway.

Due to the dangers of creosote buildup and of sparks entering the duct, these models must be vented separately from all other kitchen equipment or in such a manner as is acceptable to authority having jurisdiction. The Wood Stone customer support staff is available to answer any questions concerning installation and venting of the oven. Solid fuel exhaust contains creosote and other substances that accumulate in ducting, creating a risk of fire. The rate of accumulation will vary with respect to flue gas temperature, wood type and moisture content. Frequent, regularly scheduled, thorough flue cleaning is the best way to minimize the risk of flue fires.

### THE FOLLOWING ARE THE MANUFACTURER'S REQUIREMENTS FOR VENTING THE FD-9660 & THE FD-11260 MODELS. THERE ARE TWO OPTIONS:

1. A Listed building heating appliance chimney, also listed as a grease duct connected directly to the oven flue collar and provided with a power ventilator listed for restaurant appliance exhaust and rated for operation at a minimum of 300 degrees F, 450 degrees F for units burning solid fuel. Use a stack or curb mounted fan. Wood Stone does not recommend the use of an in-line fan. A field built grease duct installed and constructed according to the requirements spelled out in NFPA 96, or the International Mechanical Code may also be used.

A static pressure of -0.1 inches water column (-0.14 inches water column for models burning solid fuel) is necessary at the oven flue collar to ensure proper flue temperatures at the fan. The airflow required to attain this static pressure will depend on the configuration of your particular installation but will probably be between 500 and 700 CFM. The exhaust fan must be turned on any time the oven is running. See instructions for optional interlocking of the oven to the fan at the end of this manual.

2. A Listed Type 1 Exhaust Hood or one that is constructed and installed in accordance with NFPA 96 and all relevant Local and National Codes. Wood Stone offers eyebrow-type hoods designed specifically for Wood Stone ovens. See specification sheet on ventilators for Wood Stone ovens.

NOTE: Double door ovens (Models ending in DD), have two flue collars, both must be connected and a static pressure of negative 0.1 inches must be maintained at each collar.

**VERY IMPORTANT! WOOD STONE RECOMMENDS THAT THE OPERATOR REFER TO THE EXHAUST HOOD MANUFACTURER'S FOR INSPECTION, MAINTENANCE AND CLEANING. WOOD STONE RECOMMENDS THAT YOU SUBMIT VENTING PLANS TO LOCAL CODE AUTHORITIES BEFORE PROCEEDING WITH INSTALLATION.**