



# Installation and Operation Manual

**FIRE DECK SERIES**  
Stone Hearth Oven



**FIRE DECK**  
WS-FD-6045



## WoodStone

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## **INSTALLATION AND OPERATION MANUAL FOR THE WOOD STONE FIRE DECK**

**STONE HEARTH COOKING EQUIPMENT  
WS-FD-6045-(RFG)-(L, R)-(IR)-(W)-(NG OR LP) MODELS**

**ADDITIONAL COPIES AVAILABLE UPON REQUEST**

IF THIS OVEN IS NOT PROPERLY INSTALLED A FIRE MAY RESULT. TO REDUCE THE RISK OF FIRE, FOLLOW THESE INSTALLATION INSTRUCTIONS. A MAJOR CAUSE OF OVEN RELATED FIRES IS FAILURE TO MAINTAIN REQUIRED CLEARANCES (AIR SPACES) TO COMBUSTIBLE MATERIALS. IT IS OF THE UTMOST IMPORTANCE THAT THIS OVEN BE INSTALLED ONLY IN ACCORDANCE WITH THESE INSTRUCTIONS.



### WOOD STONE WS-FD-6045 FIRE DECK INSTALLATION AND OPERATING INSTRUCTIONS DO NOT THROW THIS MANUAL AWAY

#### RETAIN THIS MANUAL FOR FUTURE REFERENCE

Additional copies of this manual and prompt responses to service/maintenance questions are available from Wood Stone @ 1-800-988-8103.

**IMPORTANT:** Consult your local gas supplier for a statement outlining a procedure to be followed in the event you smell gas. Post the statement in a prominent location.

**FOR YOUR SAFETY:** Do not store or use gasoline or other flammable vapors or liquids in the vicinity of this or any other appliance. Also, always keep the area under and around this appliance free and clear of any and all combustible materials.

It is recommended that this oven be installed, maintained and serviced by authorized professionals.

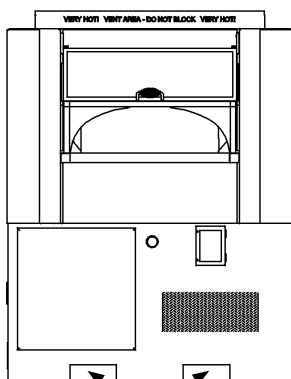
**WARNING:** Improper installation, adjustment, alteration, service or maintenance can result in property damage, injury or death. Read the installation, operation and maintenance instructions thoroughly before installing or servicing this equipment.

**WARNING:** This product must be installed by a Licensed Plumber or Gas Fitter when installed within the Commonwealth Of Massachusetts.

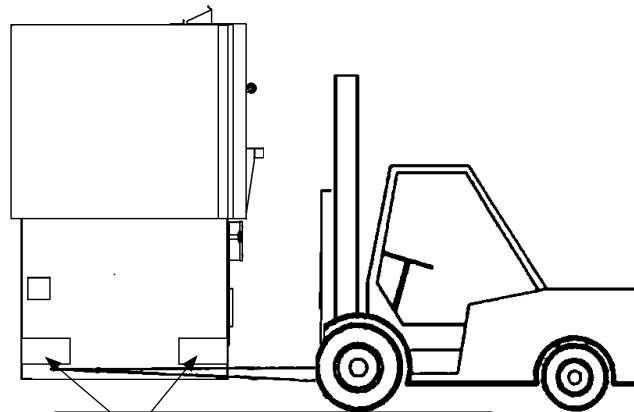
Wood Stone's gas-fired ovens have been tested and approved by Intertek Testing Services, and are ETL Listed to ANSI Z83.11b - 2006, CSA 1.8b-2006 and to NSF/ANSI Standard 4 - 2007.



Please read this entire manual before you install the oven. Failure to follow instructions may result in property damage, bodily injury or even death. Contact your local building or fire officials about restrictions and installation inspection in your area.



Forklift pockets



Forklift pockets

### LIFTING THE OVEN 6000 LBS. FORKLIFT REQUIRED

Always use the forklift pockets; lifting the oven any other way will result in damage. The Wood Stone Fire Deck weighs approximately 3,200 lbs. and is top-heavy. Use extreme caution and make sure that the forks extend all the way through the pockets provided. If it is necessary to approach the oven from the front, be sure that the mast does not contact the stainless steel mantle (shelf).

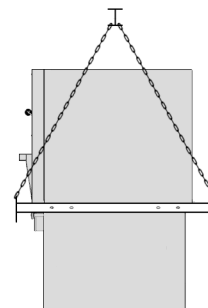
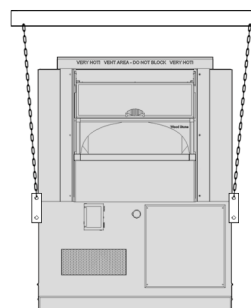
Once the oven is on a smooth, flat floor it can be easily rolled on its optional heavy-duty, temporary shipping casters (see next page for details). The oven may also be moved with a pallet jack using the front or rear fork pockets only.

**DO NOT ATTEMPT TO MANUALLY ROLL THE OVEN UP OR DOWN A RAMP.** Do not position yourself between the moving oven and an immovable object or surface (wall or doorframe).

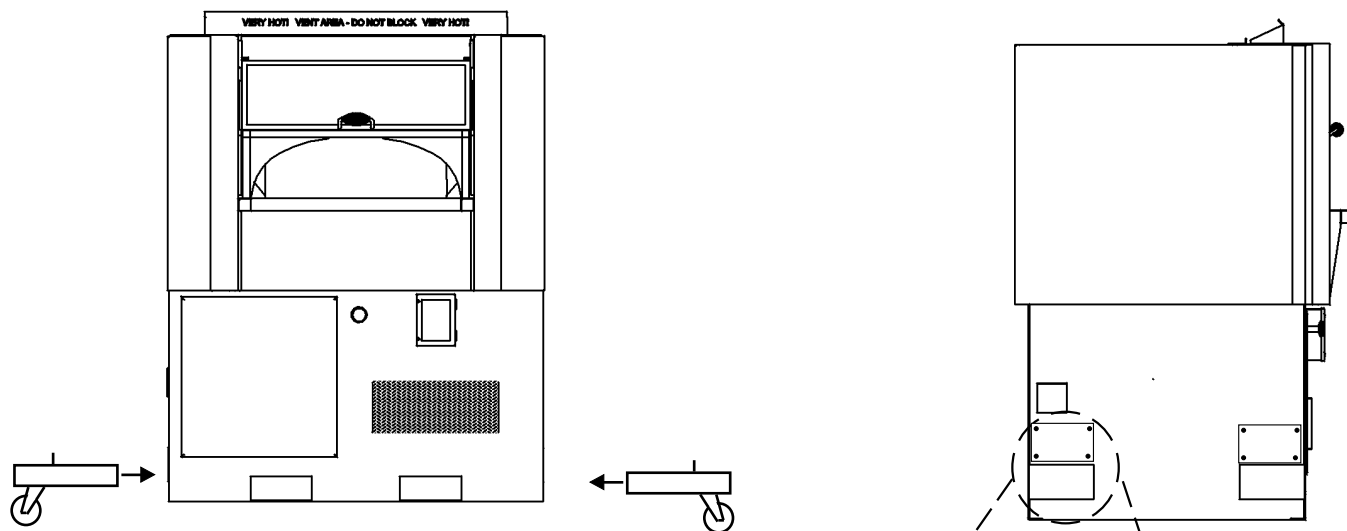
### IF YOU ARE PLANNING TO USE A CRANE TO UNLOAD THE OVEN, PLEASE SPECIFY A FLATBED TRUCK DELIVERY!

### DO NOT TURN THE OVEN ON ITS SIDE!

Moving a Wood Stone oven can present interesting challenges to even the most experienced riggers. Make sure to secure the proper equipment and make safety your first priority. Please don't hesitate to call the factory for technical support.



**DELIVERY NOTE:** The customer will receive an Oven Shipping Notification when the oven leaves the Wood Stone factory. This will include a PRO# and a trucking company contact number. Wood Stone recommends that you confirm the delivery date/time with the trucking company before committing to heavy equipment and/or labor. Our goal is a smooth and safe delivery. Thank you.



### USE OF OPTIONAL TEMPORARY CASTERS

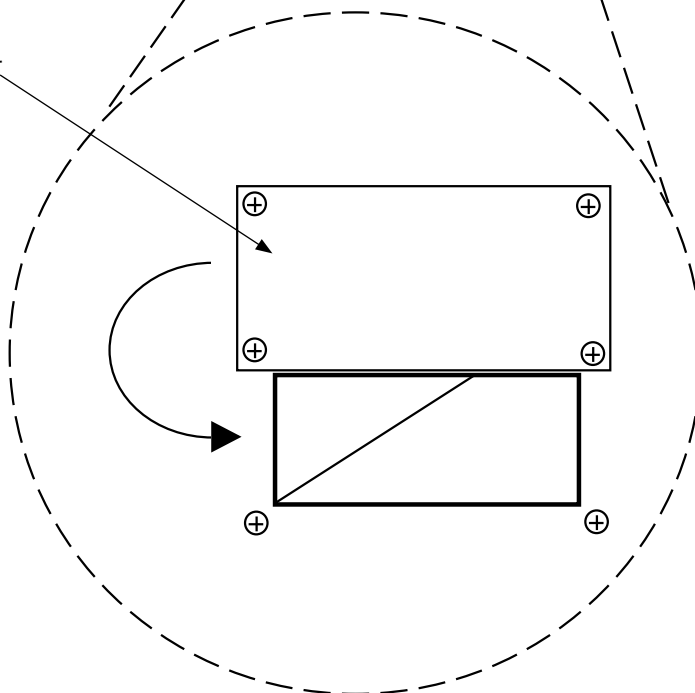
With the oven supported by a forklift or pallet jack, slide and secure the caster assemblies into the end forklift pockets. Once the oven is in place, support the unit using a pallet jack and remove the caster and its support. Be sure to seal the side and front forklift pockets using the covers provided.

Once the front and side forklift pockets are no longer needed, they must be closed using the metal covers provided.

Be sure to replace all screws and bolts after removal of the shipping steel and covering of the forklift pockets.

This oven is designed to be sealed to the floor upon installation. Use a silicone sealant acceptable to the local health official.

Forklift pocket cover





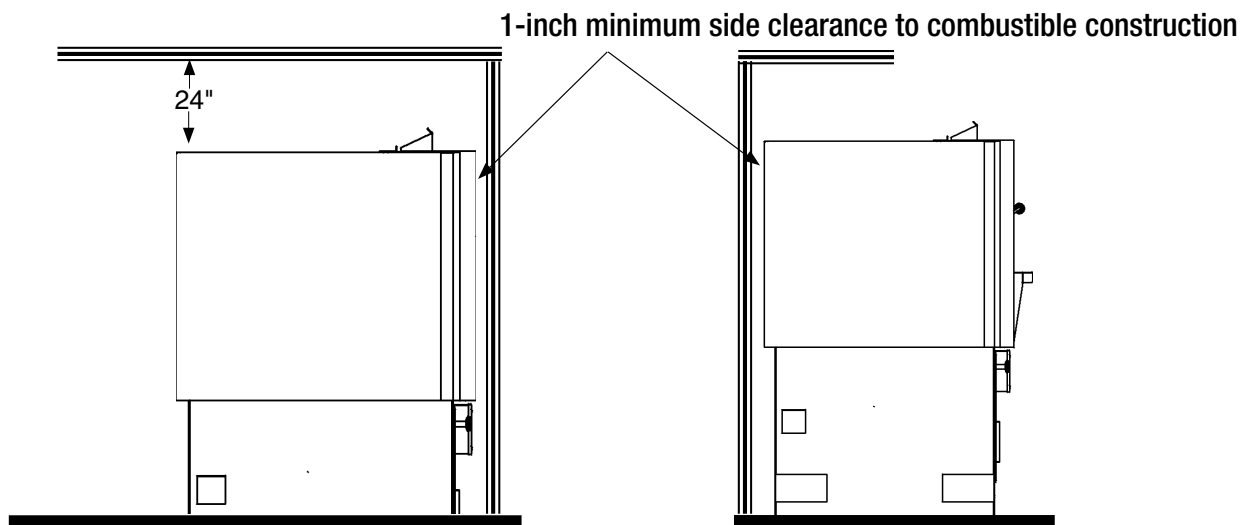
**WARNING:** Do Not pack required air space (clearance) with insulation or other materials. When non-combustible building materials contact the body of the oven, the clearances to combustibles are transferred to those non-combustibles.

TO REDUCE THE RISK OF FIRE, FOLLOW THESE INSTALLATION INSTRUCTIONS. A MAJOR CAUSE OF OVEN RELATED FIRES IS FAILURE TO MAINTAIN REQUIRED CLEARANCES (AIR SPACES) TO COMBUSTIBLE MATERIALS. IT IS OF UTMOST IMPORTANCE THAT THIS OVEN BE INSTALLED ONLY IN ACCORDANCE WITH THESE INSTRUCTIONS.



**WARNING:** Installation and servicing of this product could expose you to glasswool/ceramic fibers as well as Calcium Silicate dust. **ALWAYS WEAR RESPIRATORY AND EYE PROTECTION WHEN INSTALLING OR SERVICING THIS APPLIANCE.** Please read this entire manual before you install the oven. Failure to follow instructions may result in property damage, bodily injury or even death. Contact your local building or fire officials about restrictions and installation inspection in your area.

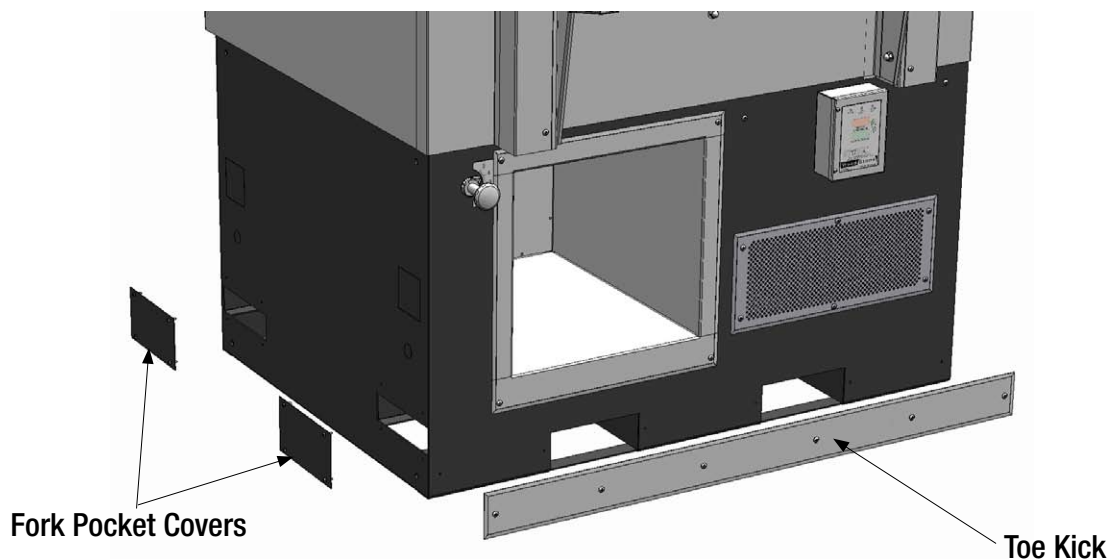
- a. The Wood Stone Fire Deck oven should have a **minimum 1-inch clearance to combustibles from all sides, and 24-inch clearance to combustibles from the top.** If building materials will contact the oven, they must be completely non-combustible. Please note that standard dry-wall (or sheet rock) is considered a combustible. When non-combustible building materials contact the body of the oven, the respective clearances are transferred to those non-combustibles.
- b. Any facade above and/or 6 inches to either side of the oven doorway, must be constructed of non-combustible building materials.
- c. Install this oven only on a non-combustible floor surface. The non-combustible floor surface should extend 36 inches out in front of the oven, and extend 30 inches to either side of the oven doorway.







### TOE KICK AND FORK POCKET COVERS



Once the oven is in place, the toe kick must be installed along the front of the oven using the screws provided. Additionally, the side fork pocket covers must be installed over the fork pockets. The area under the oven must be enclosed in order to prevent pests from entering this space.

If the front of the oven is shipped facade ready, the toe kick will not be included. If the sides and/or rear of the oven is shipped facade ready, the fork pocket covers will not be included. Pre-cut blocks of Durock or other facade material will be shipped instead of the fork pocket covers. The blocks must be inserted into the fork pockets before the oven facade is put in place.



**IF PLANNING A DECORATIVE FACADE FOR THE FRONT OF THE OVEN, PLEASE REFER TO THE DIAGRAM BELOW. ANY FACADE MATERIALS THAT CONTACT THE OVEN MUST BE NONCOMBUSTIBLE.**

### DOOR TOWERS- DO NOT COVER

These must remain removable to allow for service of the door (heat shield) mechanism.

Total thickness of facade materials should not exceed 1 inch in this area to allow removal of door system components for service.

Throttle Knob  
**DO NOT BLOCK**

### OVEN CONTROLLER

Make sure any covering installed on the oven does not interfere with the hinges on the control box.

### SERVICE ACCESS PANEL / STORAGE BOX- DO NOT BLOCK

Provides the only access for service to the gas and electrical components.

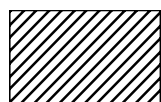
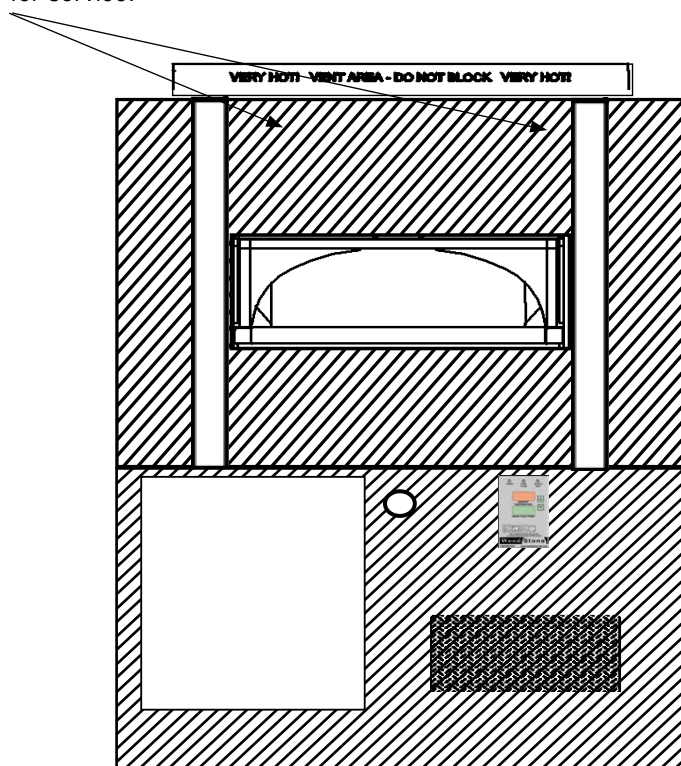
### AIR INTAKE- DO NOT BLOCK

**FAILURE TO FOLLOW THE INSTRUCTIONS ABOVE MAY VOID THE OVEN WARRANTY**



The Facade Ready Fire Deck features cement board already installed on the front surfaces of the oven. **ANY MATERIALS AFFIXED TO THE CEMENT BOARD MUST NONCOMBUSTIBLE.**

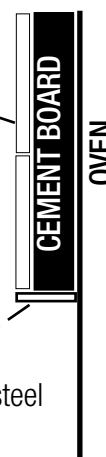
Total thickness of facade materials-including the cement board-should not exceed 1 inch in this area to allow removal of door system components for service.



The hatching represents surfaces of the oven that are covered with cement board. All parts of the oven which are meant to be left exposed are not hatched. Please see previous page.

A 1-inch wide stainless steel lip is provided, around the doorway opening and around the air intake vent. This is provided so that the noncombustible, sanitation approved materials used to cover the cement board can be neatly terminated at these points.

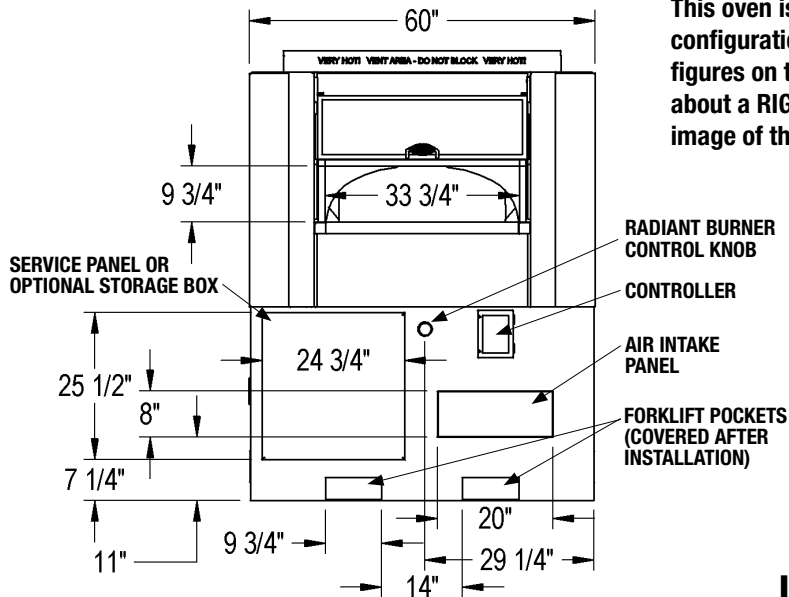
Tile or other noncombustible, sanitation approved material (supplied by others).



1 inch stainless steel perimeter lip



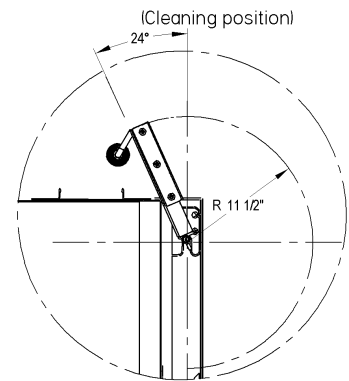
### Front View



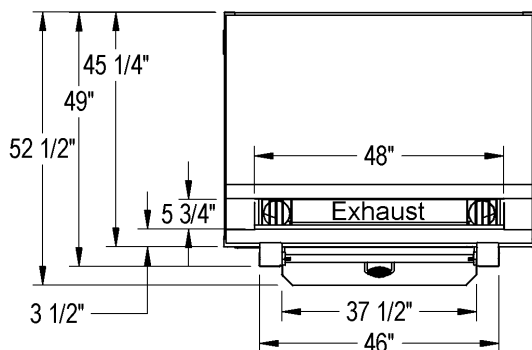
### VERY IMPORTANT

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.

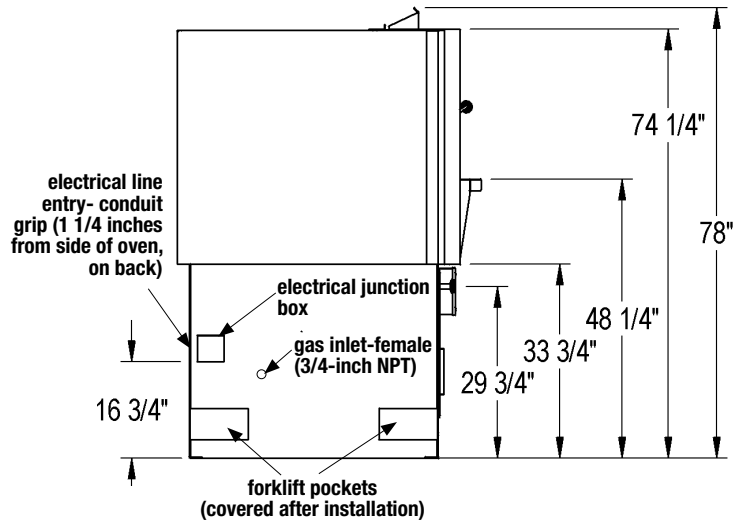
### Heat Shield Swing Detail



### Top View



### Left Side View



### UTILITIES REQUIRED

1. 120 VAC/ 4 AMP electrical connection
  2. 135,000 BTU Natural Gas supply OR 125,000 BTU Propane (LP) supply
- The oven's gas inlet is 3/4" N.P.T. Female

### VENTING INFORMATION

Must be installed under a Listed Type 1 exhaust hood, or a hood constructed and installed in accordance with NFPA 96 and all relevant local and national codes.

**Unit Shipping Weight: 3,200 lbs.**

Guide to Fire Deck Model #s	Underfloor IR Burner	Left-side Flame Burner	Right-side Flame Burner	Wood Fire Optional	Wood Fire Manditory	Natural Gas	Liquid Propane
WS-FD-6045-RFG-L-IR	X	X		-W		NG	LP
WS-FD-6045-RFG-R-IR	X		X	-W		NG	LP
WS-FD-6045-W-IR	X				X	NG	LP
WS-FD-6045-W					X		



**The Wood Stone Fire Deck must be vented using a Type 1 exhaust hood, or one constructed and installed in accordance with NFPA 96 and all relevant Local and National Codes. Wood Stone offers exhaust hoods especially designed for the Fire Deck by Gaylord Industries (see specifications below).**

Fire Deck model numbers containing a -W (other than the 'W' in the beginning of the model number) should be vented in accordance with codes concerning solid fuel appliances (NFPA 96). Due to the dangers of creosote buildup and of sparks entering the duct, these models should be vented separately from all other kitchen equipment or in such a manner as is acceptable to the authority having jurisdiction. The Wood Stone customer support staff is available to answer any questions concerning installation and venting of the oven; call 1-800-988-8103 for assistance and technical support.

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.

### **CREOSOTE - AND THE NEED FOR ITS REMOVAL**

When wood is burned slowly, it produces tar and other organic vapors, which combine with expelled moisture to form creosote. The creosote vapors condense in the relatively cool oven flue of a slow-burning fire. As a result, creosote residue accumulates in the duct. When ignited, this creosote makes an extremely hot fire. The duct serving this oven should be inspected at least twice a month during the first two months of operation, to establish rate of creosote buildup and necessary cleaning schedule. If creosote or soot has accumulated, it should be removed to reduce the risk of a flue fire. The interior floor and dome of the oven do not require creosote or soot removal. The oven flue and exhaust system will require inspection and cleaning. The exhaust system should be inspected and cleaned per the manufacturer's and or local code official's recommendations.

**WOOD STONE RECOMMENDS THAT THE OPERATOR REFER TO THE EXHAUST HOOD MANUFACTURER'S FOR INSPECTION, MAINTENANCE AND CLEANING. WOOD STONE RECOMMENDS THAT YOU SUBMIT YOUR VENTING PLANS TO THE AUTHORITY HAVING JURISDICTION BEFORE PROCEEDING WITH INSTALLATION OF ANY GAS AND/OR SOLID FUEL BURNING APPLIANCE.**

### **FIRE SUPPRESSION -- WOOD-FIRED OVENS**

Check with your local code officials to see if fire suppression is required in your area. If fire suppression is required, you must vent the oven using a Type 1 hood constructed and installed in accordance with NFPA 96. The fusible link in the hood must be rated at 450 degrees F minimum. Wood Stone offers UL Listed Exhaust Hoods for our ovens that are pre-piped for ANSUL R-102 fire suppression. All installations are subject to the approval of the local authority having jurisdiction.

### **FIRE SUPPRESSION -- GAS-FIRED OVENS**

Check with your local code officials to see if fire suppression is required in your area. If fire suppression is required, you must vent the oven using a Type 1 hood, constructed and installed in accordance with NFPA 96. If fire suppression is required, Wood Stone recommends providing protection for the hood and duct plenum. The fusible link in the hood must be rated at 450 degrees F minimum. Wood Stone offers UL Listed Exhaust hoods for our ovens that are pre-piped for ANSUL R-102 fire suppression. **Wood Stone does not recommend aiming any fire suppression nozzles into the cooking chamber of the oven.** All installations are subject to the approval of the local authority having jurisdiction.



An ongoing program of product improvement may require us to change specifications without notice. **FD-6045 Revised November 2010**

#### **WOOD STONE CORPORATION**

1801 W. Bakerview Rd.

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**Info@woodstone-corp.com** or visit **www.woodstone-corp.com**

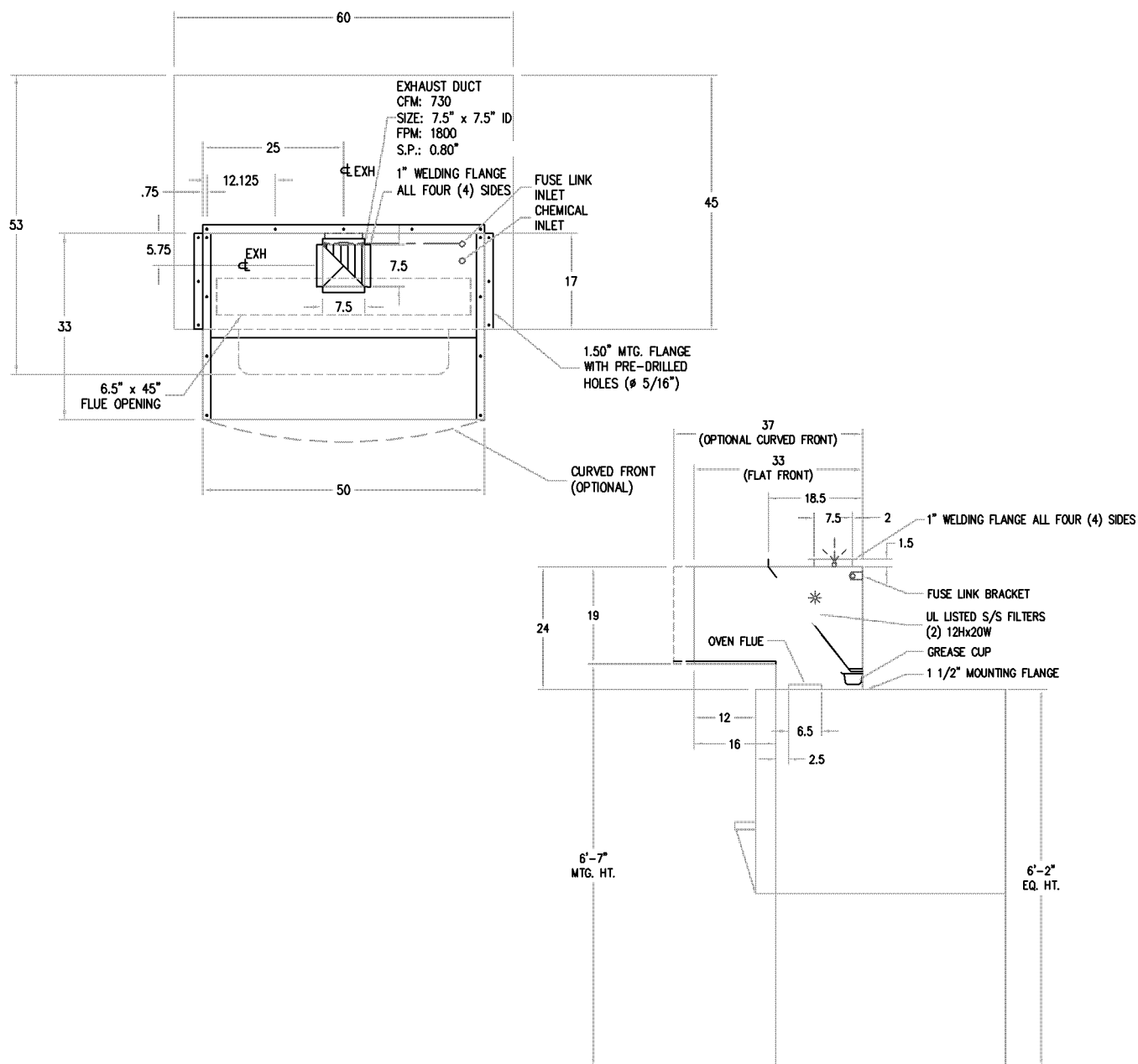
Toll Free (800) 988-8103

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Fax (360) 650-1166



**Wood Stone Hoods by Gaylord Specifications:**  
 Required CFM - 730 CFM  
 Static Pressure - 0.80" W.C.  
 Duct Collar - 7.5"x 7.5" O.D.





### GUIDE TO FIRE DECK MODEL NUMBERS

	Underfloor Burner	Left Side Flame Burner	Right Side Flame Burner	Wood Fire Optional	Wood Fire Mandatory	Natural Gas	Liquid Propane	Maximum Hourly Gas BTU Input	Valve Outlet Pressure	
									SV-1	SV-2
WS-FD-6045-RFG-L-IR	X	X		-W		NG		135,000	3.5"	5"
							LP	125,000	8"	8"
WS-FD-6045-RFG-R-IR	X		X			NG		135,000	3.5"	5"
							LP	125,000	8"	8"
WS-FD-6045-RFG-(L OR R)		X	X			NG		90,000		5"
							LP	75,000		8"
WS-FD-6045-IR-W	X				X	NG		50,000	3.5"	
							LP	45,000	8"	
WS-FD-6045-W					X			NA		
								NA		
*Optional Decorative Flame Burner						NG		+15,000		5"
							LP			8"

\*The Optional Decorative Flame Burner adds 15,000 Btu's to total rated input.



### GAS SPECIFICATIONS

The Wood Stone Fire Deck 6045 is equipped with a 3/4-inch N.P.T. female gas connection (see following page for exact location). Have a licensed gas installer provide the hookup and test all fittings and pipe connections for leaks. Use approved gas leak detectors (soap solutions or equivalent) over and around the fittings and pipe connections. **DO NOT USE FLAME TO TEST FOR LEAKS!**

SV-1 is the gas control valve that operates the under-floor, infrared burner. SV-2 is the gas control valve that operates the interior radiant burner. The burner manifold pressures have been adjusted and tested at the factory. A variety of factors can influence these pressures, so be sure to test the individual burner manifold pressures and adjust the valves as necessary to achieve the required pressures. **NOTE:** The gas valves are shipped in the 'ON' position.

Wood Stone recommends that the Fire Deck be equipped with a manual, individual shutoff valve, located between the oven and the main gas supply, and that this shutoff valve (supplied by others) be left readily accessible. Wood Stone also recommends that inspection and maintenance of the burners and gas piping connections of this appliance be performed at regularly scheduled intervals and only by professional gas appliance service agencies.

#### IR BURNER (SV-1)

Factory specified valve outlet pressure:

Natural Gas (NG): 3.5 inches W.C.    Propane (LP): 9 inches W.C.

#### RADIANT BURNERS (SV-2)

Factory specified valve outlet pressure:

Natural Gas (NG): 5 inches W.C.    Propane (LP): 10 inches W.C.

#### OPTIONAL DECORATIVE FLAME BURNER (-DF)

Factory specified valve outlet pressure:

Natural Gas (NG): 5 inches W.C.    Propane (LP): 8 inches W.C.

Decorative Flame adds 15,000 Btu's to total rated input.

### GAS CODE LIMITATIONS

The installation of this appliance must conform with local codes, or in the absence of local codes, with the National Fuel Gas Code, ANSI Z223.1, The Natural Gas installation Code CAN/CGA-B149.1 or the Propane Installation Code, CAN/CGA-B149.2, as applicable including:

The appliance must be isolated from the gas supply piping system by closing its individual manual shutoff valve (supplied by others) during any pressure testing of the gas supply piping system at test pressures, equal to or less than 1/2 psi (3.45 kPa). The appliance and its individual shutoff valve (supplied by others) must be disconnected from the gas supply piping system during any pressure testing of that system at test pressures in excess of 1/2 psi (3.45 kPa).



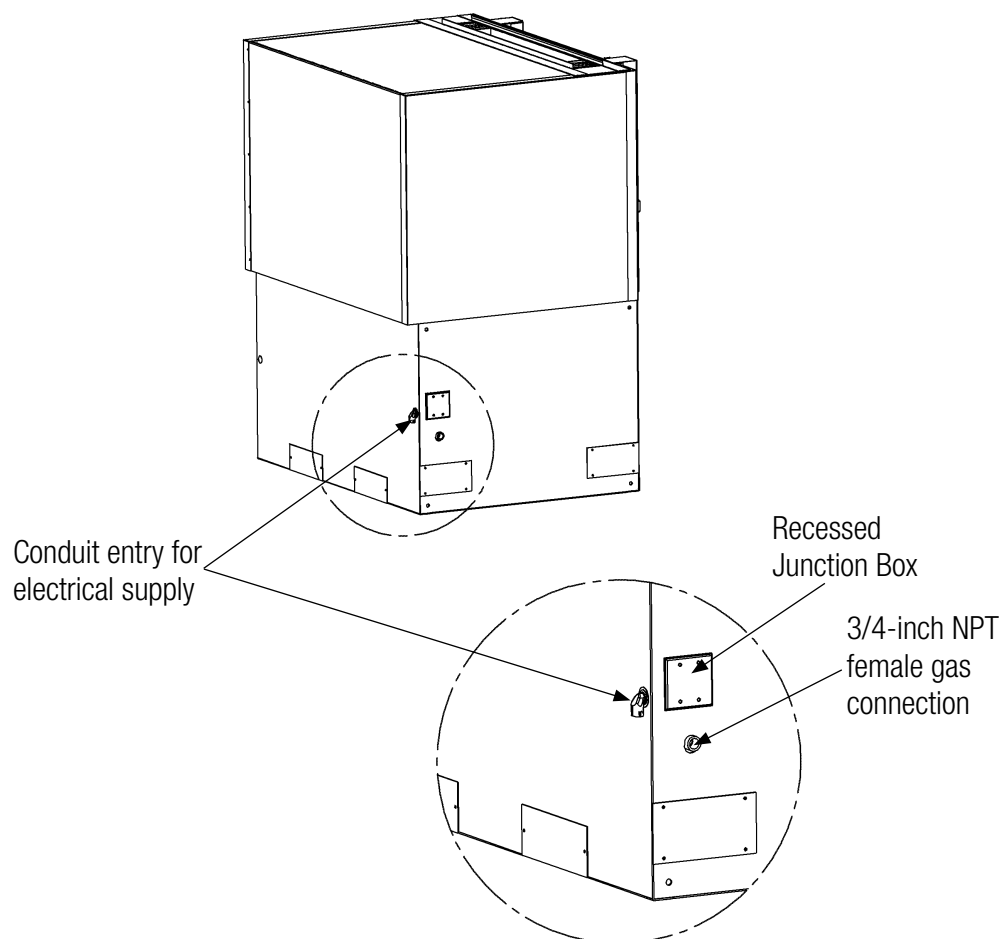


Have a licensed electrician provide the oven with appropriate 120 VAC (4 amps required) in accordance with all relevant local and national codes. Electrical diagrams are located on the back side of the oven as well as at the end of this manual. Ovens shipped outside of North America may be configured for 240 VAC. Always check the equipment data plate beneath the oven to verify the proper voltage requirement.

### ELECTRICAL CODE LIMITATIONS

**ELECTRICAL GROUNDING:** This appliance must be electrically grounded in accordance with local codes, or in the absence of local codes, with the National Electrical code, ANSI/NFPA 70 or the Canadian Electrical Code, CSA C22.1 as applicable.

The electrical connection is made in the recessed junction box, located on the side of the oven (toward the rear). There is a hole in the rear of the oven (equipped with a flex conduit elbow connector) through which the incoming electrical service should be run.

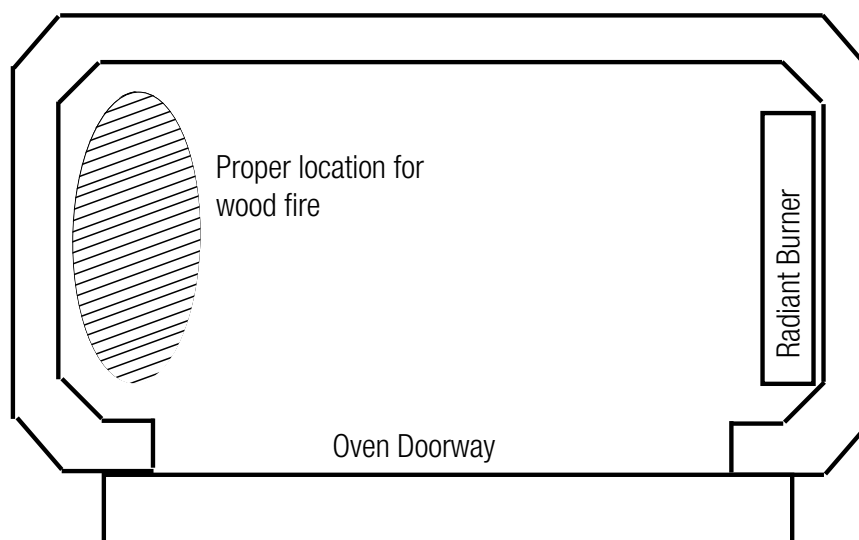




### FIRE DECK MODELS LISTED FOR WOOD BURNING WILL HAVE A 'W' IN THE MODEL NUMBER.

When burning wood in a Wood Stone Fire Deck, the fire should be located on side of the oven chamber opposite the radiant gas burner. Wood may be burned at a rate not to exceed 15 lbs. per hour. Two models, **WS-FD-6045-IR-W** and **WS-FD-6045-W**, have no radiant burners; wood may be burned on both sides of the oven chamber simultaneously at a rate not to exceed 25 lbs. per hour.

**Make every effort to keep ash and other debris out of the radiant burner well. Do not use the radiant burner as a "backstop" when shoveling ash and/or coals out of the oven. Using the oven floor brush and ash shovel, remove coals and ash through the oven doorway and dispose of safely.**



Wood should be stored and handled in accordance with the recommendations outlined in section 11 of NFPA96. The interior floor and dome of the oven do not require creosote or soot removal. The oven flue and exhaust system will require inspection and cleaning. The exhaust system should be inspected and cleaned per the manufacturer's and or local code official's recommendations.

### DISPOSE OF ASH PER THE FOLLOWING:

Place ashes into a metal container with a tight fitting lid. Place the closed container of ashes on a non-combustible floor or on the ground. Place the closed container of ashes well away from all combustible materials, pending final disposal. Retain the ashes in the closed container until all the cinders have thoroughly cooled. Ashes can then be disposed of safely

### DO NOT USE THE RADIANT BURNER TO IGNITE WOOD OR SUPPORT THE WOOD FIRE

If at any time, you feel the gas components of the oven are not operating properly, turn the oven off, shut off the gas supply and call Wood Stone at 1-800-988-8103 to arrange servicing of the oven.



### INITIAL OVEN STARTUP

#### FIRST DAY

1. Make sure main gas supply is on (valve parallel with gas line).
2. Make sure the switch on the Honeywell control gas valve is in the 'ON' position.
3. Push 'ON'/'OFF' button on controller. It may take a while for the gas to purge all the air from the gas lines.
4. Allow oven to operate at **FACTORY SETTINGS** for 1 hour (thermostat set at 200 degrees, radiant flame at its lowest setting).
5. After one hour, raise dome flame to 25% (~5-inch flame), hold this setting for 4 hours.
6. After 4 hours at 25% flame, raise to 50% flame and hold for at least another 4 hours until the temperature reaches 500 degrees F.

### GENERAL DAILY OVEN OPERATION

#### END OF THE DAY

Push 'ON'/'OFF' button, all gas will go off, even the pilots.

#### BEGINNING OF THE DAY

Push 'ON'/'OFF' button, set controller to desired floor temperature and turn the radiant flame to its highest setting. The oven should stabilize at your desired temperature typically within 1-2 hours. Go to [www.woodstone-corp.com](http://www.woodstone-corp.com) for detailed information on cooking in your Wood Stone oven.

#### CLEANING THE OVEN

1. As needed (twice per hour), use the floor brush to sweep stray food debris to the doorway, where it can be easily removed with a dough cutter or spatula.
2. As needed, swab the deck using a damp (not wet) rag wrapped around the floor brush.

### NEVER PLACE ANYTHING IN OR ABOVE THE RADIANT FLAME

#### HOW TO READ FLOOR TEMPERATURE

The floor temperature is continuously displayed by the controller in the window labeled "hearth temperature". This reading is being taken by a thermocouple about an inch below the floor surface, so the actual surface temperature may be somewhat different, and is best measured using a non-contact (IR) thermometer.

#### HOW TO ADJUST THE FLOOR TEMPERATURE (SET POINT)

Fire Deck ovens equipped with an infrared, underfloor burner have an adjustable hearth set point. To adjust the oven's thermostatic floor temperature setting, simply press the arrow button corresponding to the direction in which you would like the setting to go. If the thermostatic set point is raised above the actual hearth temperature, the underfloor burner will activate.

**NOTE:** Small "crazing" cracks will occur with normal heating and cooling. They will not effect the performance or durability of the oven. If cracks of 1/8 inch or more develop, contact Wood Stone for evaluation.



### DETAILED DAILY OVEN OPERATION

**IMPORTANT:** If at any time you feel that any of the burners are not operating properly, turn the oven off and call for service. Before servicing, disconnect the electrical supply at the breaker and turn off the gas supply at the appliance's individual gas shutoff valve. In the event of a power failure, no attempt should be made to operate the oven.

#### DAILY STARTUP

Press the 'ON/OFF' button to start the oven.

The Radiant Flame will ignite. The infrared under floor burner (if equipped) will ignite if the actual floor temperature is below the set point temperature to which the controller is adjusted.

**POWER:** Indicates the system is energized.

**DOMESTIC FLAME LIGHT:** Indicates the pilot flame for the radiant burner is lit.

**HEARTH HEAT LIGHT:** Indicates that the pilot flame for the infrared (underfloor) burner is lit. This light will go off whenever the actual floor temperature is above the thermostatic set point.

#### TURNING OFF THE OVEN

Push the 'ON/OFF' button on the controller to turn the oven off.

The burner will go out and the digital readout on the controller will go blank.

### ALWAYS WAIT 5 MINUTES BEFORE ATTEMPTING TO RELIGHT THE OVEN

#### ADJUSTING THE RADIANT (DOME) FLAME

To adjust the radiant flame: The radiant flame is always on (when the oven is operating) and can be adjusted to any flame intensity between the highest and lowest setting. Simply turn the knob located on either side of the controller. This burner is the primary heat source for the oven. The infrared, under-floor burner (if equipped) acts only as an assist, to maintain desired floor temperatures during periods of very high food production.

#### ADJUSTING THE FLOOR SET-POINT

To adjust the oven's thermostatic floor temperature setting, simply press the arrow button corresponding to the direction in which you would like the setting to go. If the thermostatic set point is raised above the actual hearth temperature, the underfloor burner should activate. It is only possible to program the floor's thermostatic hearth set point to temperatures from 200 to 700 degrees F. Once proper temperatures for your application have been established, there should be little or no need to change the hearth set point.



### DETERMINING THE APPROPRIATE FLAME HEIGHT

For each specific configuration of oven there is a system that determines what the desired flame height will be. Each flame height corresponds to a saturated floor temperature. Several factors need to be accounted for in order to determine this relationship for each oven.

### FLAME HEIGHT INDICATOR SCALE

#### FOR THE WOOD STONE FIRE DECK 6045 OVEN

**Heat Up Flame**-Set both Throttle Knob Pointers at '5' (highest setting) on the Flame Height Index Scale until desired temperature is reached, then turn both flames down to the appropriate Holding Flame.

**Holding Flame**: Set the Throttle Knob Pointer at '3' (~6-7 inch flame) on the Flame Height Index Scale for desired temperature of 450-480 degrees F.

**Cooking Flame**-After introducing the pizza/product into the oven, visually raise the flame approximately 3 inches higher than the Holding Flame. This now becomes the hotter side of the oven (The Searing Zone). Pizzas will be landed on the opposite side of the oven from this Cooking Flame.

**Note: The Cooking Flame has two purposes:**

- 1) To help bake the top of the pizza/product as fast as the bottom of the pizza/product.
- 2) To help replace heat to the floor (hearth) that is lost during production cooking.

**NOTE:** Visually measure each suggested flame height using the Wood Stone utility peel which is 8 inches tall when standing on edge in front of the flame. Verify corresponding number on flame height indicator.

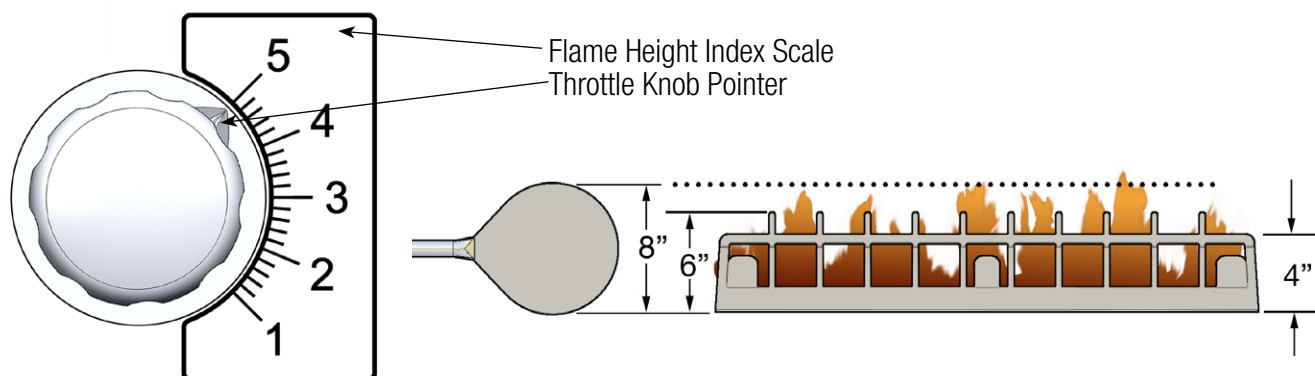
**\*\*\*Return the Throttle Knob Pointer to the Holding Flame after removing the pizza/product from the oven.\*\*\***

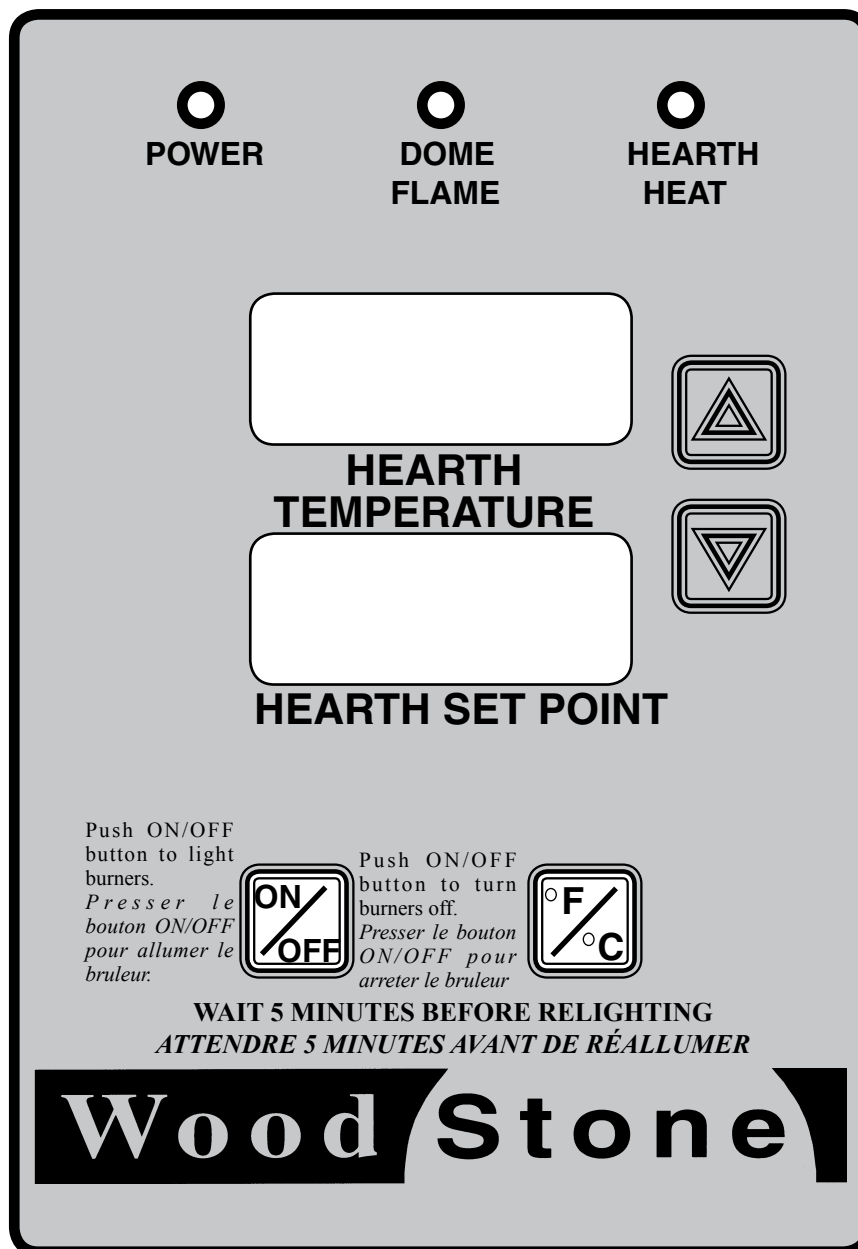
**NOTE:** The settings recommended on the Flame Height Index Scale for specific flame heights are based on ovens that have been installed according to specifications. Individual results may vary slightly.

**DO NOT POUR OR SPRAY LIQUIDS ONTO THE OVEN DECK OR INTO THE OVEN INTERIOR AS THIS CAN DAMAGE THE CERAMIC AND WILL VOID THE WARRANTY.**

### FLAME HEIGHT INDICATOR

Comprised of Two Parts







### OVEN INTERIOR

Wood Stone recommends the use of a long-handled, brass bristled brush for sweeping aside excess food particles that will accumulate on the floor of the oven during use. The oven floor can be cleaned with a damp rag.

**DO NOT POUR OR SPRAY LIQUIDS ONTO THE OVEN DECK OR INTO THE OVEN INTERIOR AS THIS CAN DAMAGE THE CERAMIC AND WILL VOID THE WARRANTY.**

There is a stainless steel guard next to the radiant burner to prevent food from falling on and thereby obstructing the gas orifices of the radiant flame. If food gets into a radiant flame well and the flame is visibly obstructed, turn the oven off, and call for service.

### OVEN EXTERIOR

All exposed stainless steel, surfaces should be cleaned as necessary using an approved mild detergent, hot water and a soft cloth or sponge. Stubborn residues may be removed using a nonmetallic scouring pad. When scouring stainless steel surfaces, scrub with the grain of the metal to prevent scratching.

**IMPORTANT:** Do not use excessive amounts of liquid when wiping on or around the control box. Also do not use the radiant burner well as a dump for debris or trash incineration; make every effort to keep debris from dropping into the well.



### ESTABLISHING A THERMAL CLEANING SCHEDULE

Wood Stone ovens are typically operated at temperatures which preclude the need for cleaning of the interior walls and ceiling (the dome) of the oven. If however, you routinely operate the oven at floor temperatures lower than 450 degrees Fahrenheit (F), you may notice a buildup on the interior walls and/or ceiling of the oven. If this is the case, use the following procedure to periodically clean the oven. The frequency of thermal cleaning will be determined by the amount of buildup experienced. The amount and rate of buildup will largely be determined by the type of wood burned to fuel the oven, and by how long the oven is operated at temperatures low enough to allow buildup to occur.

### THERMAL CLEANING

**Gas-fired Oven-** If a Wood Stone gas-fired oven is operated at low temperatures (below 450 degrees F), it is possible that grease from food could condense on the walls and ceiling of the oven. To remove the grease that has accumulated on the walls and ceiling of the oven, simply turn the radiant flame to its highest setting. Monitor the floor temperature displayed on the controller. When the floor reaches 600 degrees F, lower the flame slightly so as to maintain the oven floor temperature near 600 degrees F for about an hour. Once the oven dome appears clean, allow the oven to return to normal operating temperatures and continue normal operation.



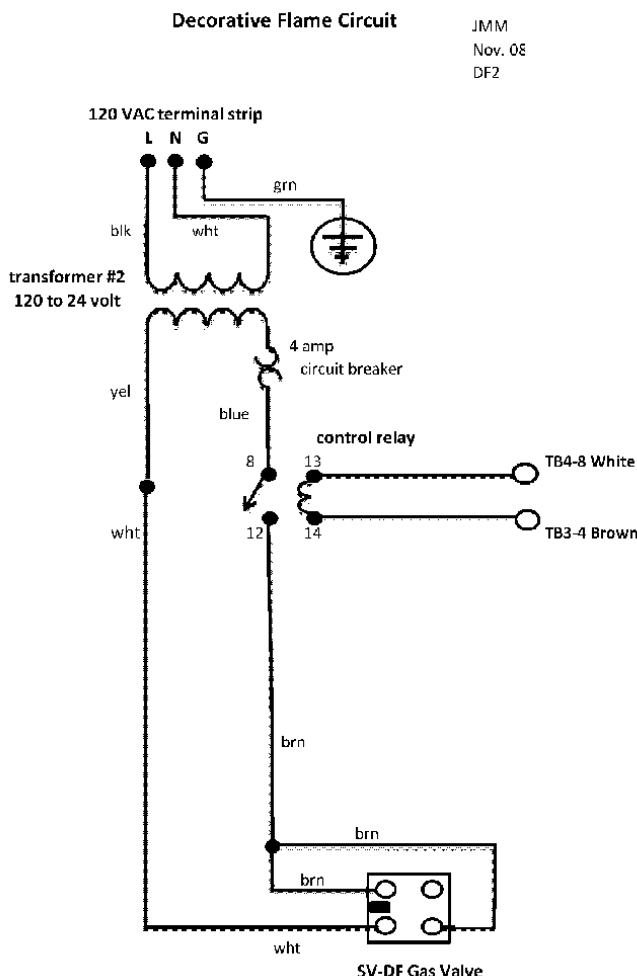


### OPTIONAL DECORATIVE FLAME BURNER

For custom series Fire Deck ovens equipped with a decorative flame burner; the decorative flame turns on automatically when the oven controller is turned on.

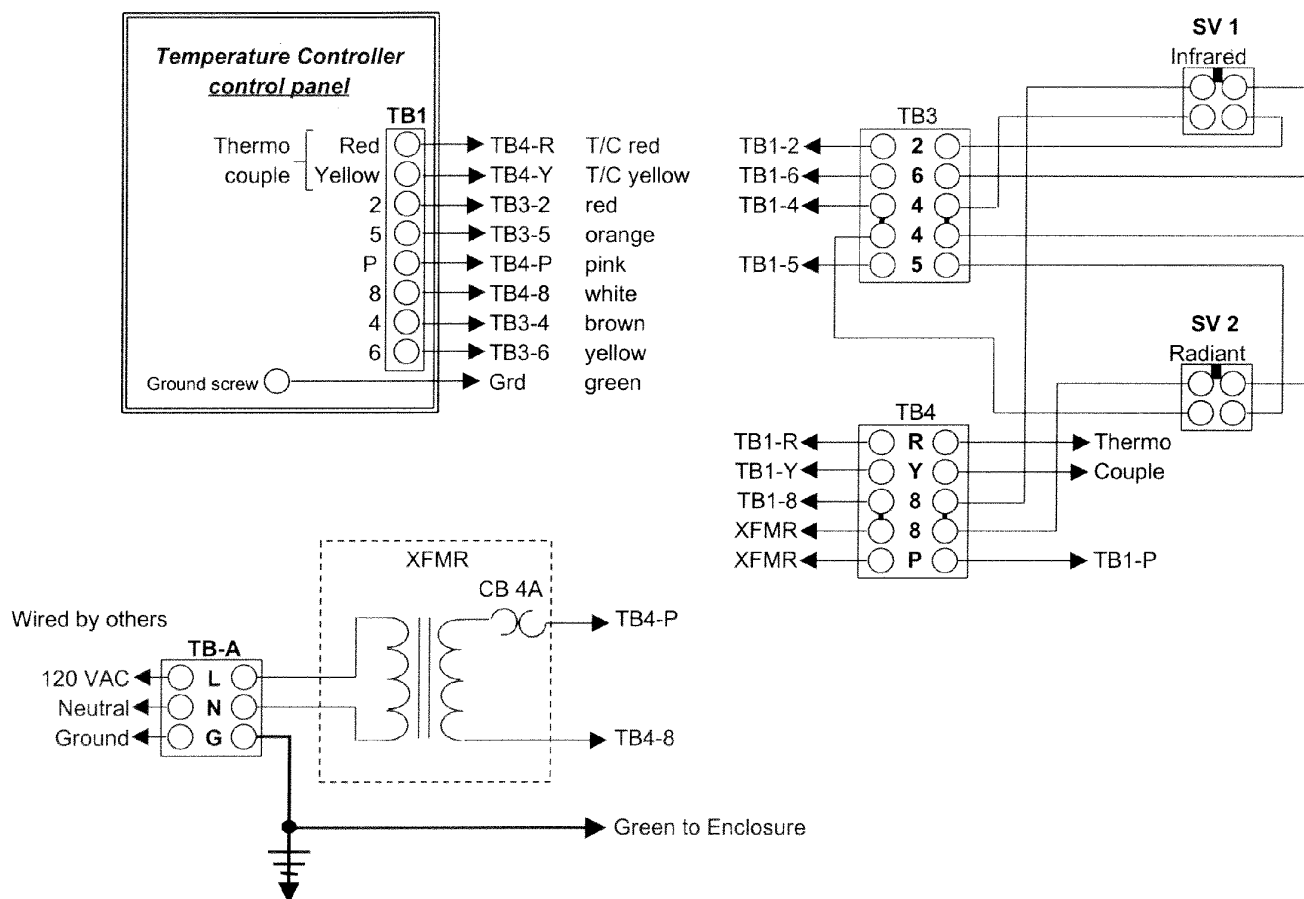
**IMPORTANT: DO NOT USE THE DECORATIVE FLAME BURNER TO IGNITE WOOD OR SUPPORT THE WOOD FIRE. TAKE CARE NOT TO BRUSH DEBRIS INTO THE DECORATIVE FLAME BURNER WELL.**

Do not use the burner well for dumping debris. Make every effort to keep ash and other debris out of the decorative flame burner well. Do not use the decorative flame burner as a “backstop” when shoveling ash and/or coals out of the oven. Using the oven floor brush and ash shovel, remove coals and ash through the oven doorway and dispose of safely. Use the brushes provided to remove debris from around the radiant burner wells. **See Electrical Diagram below.**



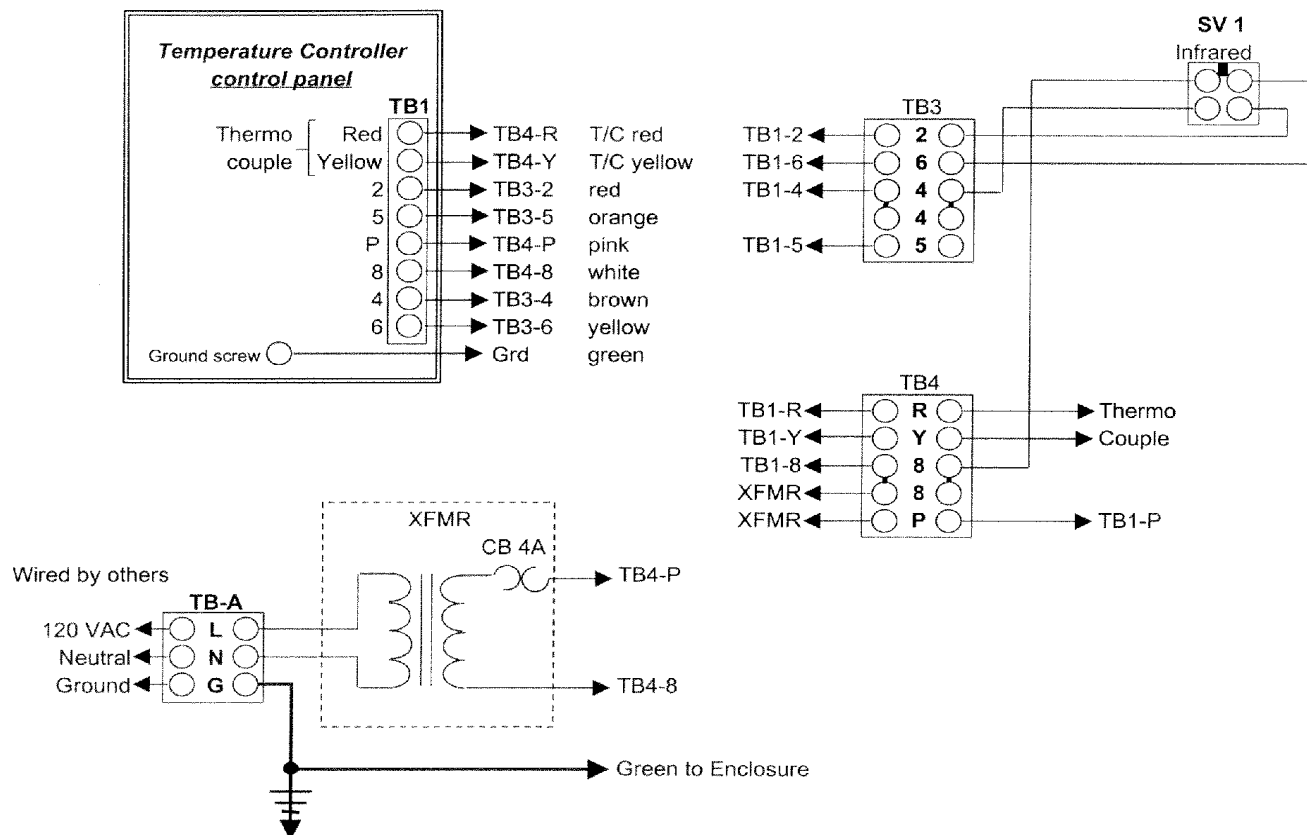


### RFG-IR-MODELS





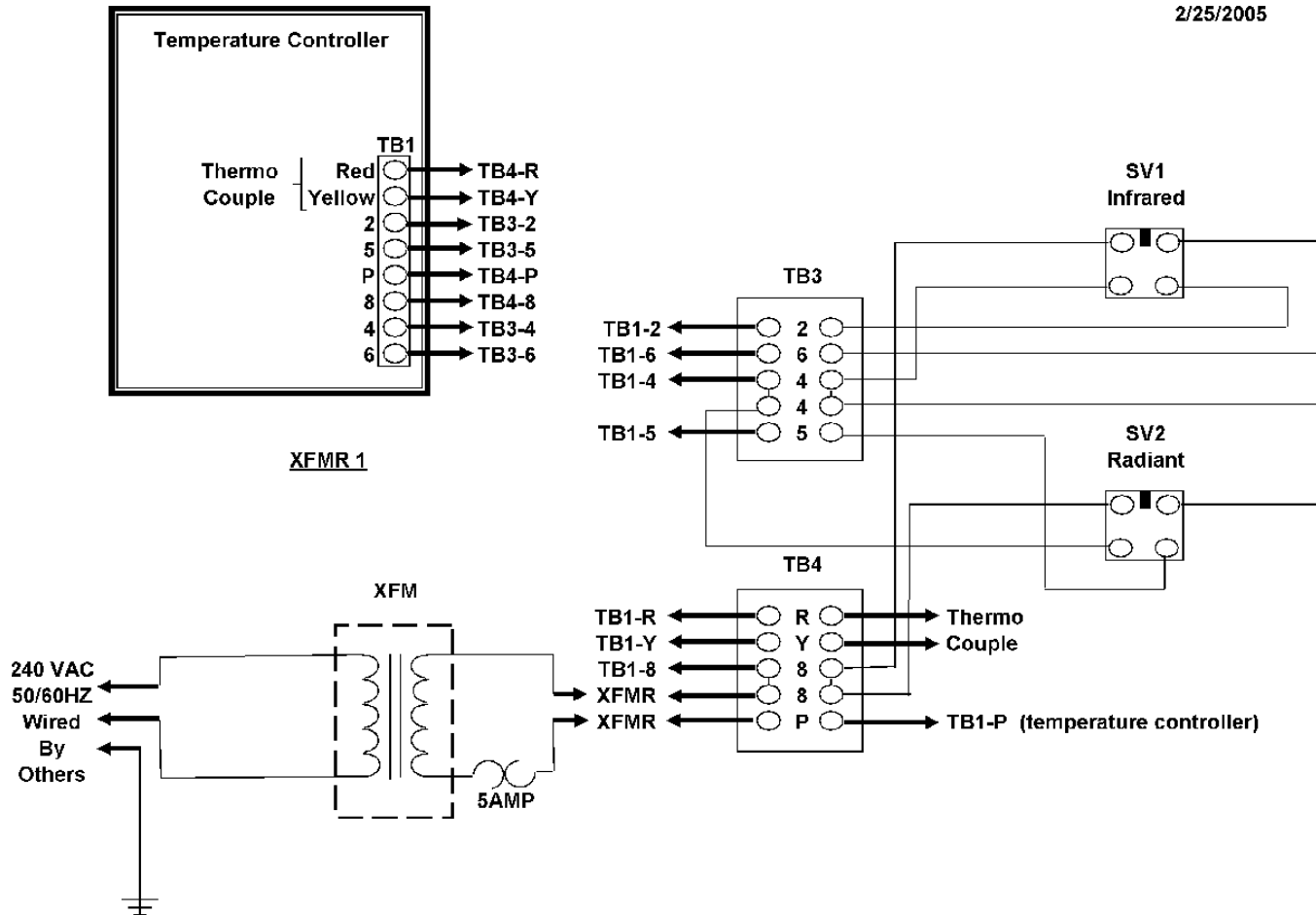
### W-IR-MODELS





### 240 VAC RFG-IR MODELS

2/25/2005





**ALL WARRANTY SERVICE MUST BE PRE-APPROVED BY WOOD STONE  
PLEASE CONTACT THE FACTORY FIRST**

**Please call 1-800-988-8103 or 1-360-650-1111 seven days a week. Our normal business hours are 8am to 4:30pm Pacific Standard time Monday through Friday. If calling during non-business hours, follow the recorded instructions for emergency service and a Wood Stone technician will get back to you promptly. Wood Stone warrants its equipment to the original purchaser against defects in material or manufacture for a period of one year from the original date of purchase subject to the following exclusions and limitations.**

### EXCLUSIONS

The warranties provided by Wood Stone do not apply in the following instances:

1. In the event that the equipment is improperly installed. Proper installation is the responsibility of the installer; proper installation procedures are prescribed by the Wood Stone installation manual.
2. In the event the equipment is improperly maintained. Proper maintenance is the responsibility of the user; proper maintenance procedures are prescribed in the Wood Stone installation manual.
3. In the event that the failure or malfunction of the appliance or any part thereof is caused by abnormal use or is otherwise not attributable to defect in material or manufacture.
4. In the event that the appliance, by whatever cause, has been materially altered from the condition in which it left the factory.
5. In the event that the rating plate has been removed, altered or obliterated.
6. On parts that would be normally worn or replaced under normal conditions.
7. Normal cracking due to expansion and contraction stress relief in either the dome or oven deck.
- 8. In the event that pressed log products of any type have been burned in the equipment.**
9. Damage resulting from the use of chemical cleaning products in the oven, as well as any damage from liquids or chemicals being poured or sprayed into the oven.

If any oral statements have been made regarding this appliance, such statements do not constitute warranties and are not part of the contract of sale. This Limited Warranty constitutes the complete, final and exclusive statement with regard to warranties.

**THIS LIMITED WARRANTY IS EXCLUSIVE AND IN LIEU OF ALL OTHER WARRANTIES WHETHER WRITTEN, ORAL OR IMPLIED, INCLUDING, BUT NOT LIMITED TO, ANY WARRANTY OF MERCHANTABILITY OR FITNESS FOR PARTICULAR PURPOSE OR WARRANTY AGAINST LATENT DEFECTS**

### LIMITATIONS OF LIABILITY:

In the event of warranty claim or otherwise, the sole obligation of Wood Stone shall be the repair and/or replacement, at the option of Wood Stone, of the appliance or component or part thereof. Such repair or replacement shall be at the expense of Wood Stone with the exception of travel over 100 miles or two hours, overtime, and holiday charges which shall be at the expense of the purchaser. Any repair or replacement under this warranty does not constitute an extension of the original warranty for any period of the appliance or for any component or part thereof. Parts to be replaced under this warranty will be repaired or replaced at the option of Wood Stone with new or functionally operative parts. The liability of Wood Stone on any claim of any kind, including claims based on warranty, expressed or implied, contract, negligence, strict liability or any other theories shall be solely and exclusively the repair or replacement of the product as stated herein, and such liability shall not include, and purchaser specifically renounces any rights to recover, special, incidental, consequential or other damages of any kind whatsoever, including, but not limited to, injuries to persons or damage to property, loss of profits or anticipated profits, or loss of use of the product.

### TO SECURE WARRANTY SERVICE:

If you claim a defect covered by this Limited Warranty, direct your claim to:  
Wood Stone Corporation 1801 W. Bakerview Rd. Bellingham, WA 98226 USA Attn: National Service Manager