



VS



**IL FORNO SERIES CLASSICO**  
Gas-Fired Commercial Pizza Oven FC-616

**WOOD STONE FIRE DECK SERIES 8645**  
High Production Wood and/or Gas-Fired Stone Hearth Oven

**WOOD STONE COMMENTS**

OVEN FLOOR	1.5" (38 mm) thick Cordierite deck	4" thick monolithic cast-ceramic hearth	<i>Thicker floors equal greater thermal mass for retaining heat during the cooking process.</i>
OVEN CEILING	Optional brick-lined ceiling to deliver more top heat and speed cooking and temperature recovery.	4" thick monolithic cast-ceramic dome 20" ceiling height	<i>Unlike brick ceilings, our monolithic dome is stable over time. The tremendous mass and higher ceiling of the Wood Stone dome creates greater thermal headspace - a vital reservoir of top heat for consistent baking during heavy production. This fuel-efficient design reduces operating costs compared to "traditional" stone hearth ovens.</i>
DOORWAY	32" X 10" arch	55.75" X 10" doorway with glass heat shield	<i>Wood Stone's wider doorway offers more access for chefs, and greater flame visibility for customers.</i>
TEMPERATURE	300–650°F	100–800°F	<i>We normally cook a VPN Naples Pizza with a deck temperature of approximately 740 degrees. At this temperature there are areas in the dome of the oven that easily exceed 1000 degrees.</i>
OVEN CONTROLS	Unique top and bottom heat damper system with micro slides, plus thermostatic controls. Front or side mounted controls.	Manual Radiant Flame controls, Thermostatically controlled Underfloor IR Burner	
CLEARANCE TO COMBUSTIBLES	3" back and right side, 1" left side clearance to combustibles 2" back, 0" side clearance to non-combustibles	1" clearance all sides to combustibles 0" clearance all sides to non-combustibles	<i>By using highly efficient insulation, Wood Stone maintains a 1-inch clearance to combustibles to minimize the footprint in the valuable real estate that is your kitchen.</i>
INSTALLATION	Designed to fit through a standard doorway and assembled on-site, including slabs requiring shims to level.	Wood Stone ovens arrive full assembled and ready for gas and electrical connection	
FUEL CONFIGURATIONS	Natural or LP gas Optional stainless steel wood chip box	Natural or LP gas Radiant Flame, with Underfloor IR Burner, optional Decorative Flame.  Wood-Fired, with optional Radiant Flame combination, optional Underfloor IR Burner assist.	<a href="http://woodstone-corp.com/wp-content/uploads/fuelConfigPages/fd8645.html">http://woodstone-corp.com/wp-content/uploads/fuelConfigPages/fd8645.html</a>
MANUFACTURED	Made in Mexico	Made in USA	
TESTIMONIALS		<i>"With 42 years in the industry I've used just about every type of oven out there. Our Wood Stone is at the top of the list for quality, durability and support. Our casino location demands high volume, fast bake times and long hours of service. Wood Stone ovens were a perfect fit."</i>  - John Arena, Metro Pizza Las Vegas, NV - Fire Deck 8645	<a href="https://woodstone-corp.com/customers/testimonials">https://woodstone-corp.com/customers/testimonials</a>