**FIRE DECK 11290**
STONE HEARTH OVEN

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**HEARTH CAPACITY**

<table>
<thead>
<tr>
<th>Pizza Size</th>
<th>Hearth Capacity</th>
</tr>
</thead>
<tbody>
<tr>
<td>8” pizzas</td>
<td>75</td>
</tr>
<tr>
<td>10” pizzas</td>
<td>55</td>
</tr>
<tr>
<td>12” pizzas</td>
<td>35</td>
</tr>
</tbody>
</table>

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.

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**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.

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**GUIDE TO MODEL NUMBERS**

<table>
<thead>
<tr>
<th>Option</th>
<th>Underfloor IR Burner</th>
<th>Left Side Radiant Flame</th>
<th>Right Side Radiant Flame</th>
<th>Decorative Flame (-DF)</th>
<th>Wood Required</th>
<th>Natural Gas</th>
<th>Liquid Propane</th>
</tr>
</thead>
<tbody>
<tr>
<td>WS-FD-11290-RFG-LL-IR</td>
<td>X</td>
<td></td>
<td></td>
<td></td>
<td>-NG</td>
<td>-LP</td>
<td></td>
</tr>
<tr>
<td>WS-FD-11290-RFG-LL-IR-W</td>
<td>X</td>
<td></td>
<td>X</td>
<td></td>
<td>-NG</td>
<td>-LP</td>
<td></td>
</tr>
<tr>
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<tr>
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<td>X</td>
<td></td>
<td></td>
<td>-NG</td>
<td>-LP</td>
<td></td>
</tr>
</tbody>
</table>

Additional configurations are available. Please contact the factory.

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**WARNING** Cancer and Reproductive Harm - [www.P65Warnings.ca.gov](http://www.P65Warnings.ca.gov)
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.

**Utilities Specifications**

**Gas**
Gas-Fired Only and Combination
1 inch gas inlet (FNPT)
343,000 BTU/hr - Natural Gas (NG)
OR
365,000 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 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