The Coal-Fired Fire Deck 9660 oven features a door opening 54 inches wide x 10 inches high. The cooking surface is 68 inches wide x 44 inches deep, resulting in a 21-square-foot cooking surface. The oven has been designed to achieve an excellent balance of top and bottom heat while burning coal. It incorporates an air plenum beneath the deck, enabling efficient combustion of the coal. This model utilizes one gas-fired wall of radiant flame (RFG) on one side of the oven opposite the coal fire and a thermostatically controlled gas Underfloor Infrared (IR) burner beneath the oven deck.

A tensioned steel exoskeleton surrounding the hearth and dome perimeter ensures structural integrity and longevity. Wrapped in spun ceramic fiber insulation and requiring only a 1-inch side clearance to combustibles, the monolithic cast-ceramic 4-inch thick hearth and monolithic 4-inch thick dome rest on a painted black steel stand. The oven body front, top, back and sides are finished with galvanized steel.

The oven arrives completely assembled, ETL Listed, ready to install and is made in the USA. A set of optional rigging casters is available to aid in the initial installation. Information about custom finishes, tools and accessories can be found online at: woodstone-corp.com.

**GUIDE TO MODEL NUMBERS**

<table>
<thead>
<tr>
<th>Model number</th>
<th>Underfloor IR Burner</th>
<th>Left Side Radiant Flame</th>
<th>Right Side Coal</th>
<th>Right Side Radiant Flame</th>
<th>Left Side Coal</th>
<th>Natural Gas</th>
<th>Liquid Propane</th>
</tr>
</thead>
<tbody>
<tr>
<td>WS-FD-9660-RFG-L-IR-CL</td>
<td>X</td>
<td>X</td>
<td>-NG</td>
<td>-LP</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>WS-FD-9660-RFG-R-IR-CL</td>
<td>X</td>
<td>X</td>
<td>-NG</td>
<td>-LP</td>
<td></td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

*Model number indicates the location of the radiant flame. Coal will burn opposite the gas flame.*

**HEARTH CAPACITY**

<table>
<thead>
<tr>
<th>Size</th>
<th>Capacity</th>
</tr>
</thead>
<tbody>
<tr>
<td>8&quot; pizzas</td>
<td>32</td>
</tr>
<tr>
<td>10&quot; pizzas</td>
<td>18</td>
</tr>
<tr>
<td>12&quot; pizzas</td>
<td>12</td>
</tr>
<tr>
<td>16&quot; pizzas</td>
<td>6</td>
</tr>
<tr>
<td>18&quot; pizzas</td>
<td>4</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.

**FEATURES**

- Rectangular Footprint
- Visible Flame
- High Production
- Coal and Gas-Fired
- Underfloor Infrared (IR) Burner
- Low Arch Wide
- Facade Friendly
### COAL-FIRED OVEN
STONE HEARTH OVEN • WS-FD-9660-CL

Note: Drawings below are of a WS-FD-9660-RFG-L-IR-CL (radiant flame on left, coal on right).

#### UTILITIES SPECIFICATIONS

**GAS**
**Gas and Coal**
1 inch gas inlet (FNPT)
225,000 BTU/hr - Natural Gas (NG)
225,000 BTU/hr - Propane (LP)

**ELECTRICAL**
120 VAC, 4 A, 50/60 Hz
Connection made on left of oven as shown.

**IMPORTANT:** Models with -CL in the model number must be vented as a solid fuel appliance.

#### VENTING INFORMATION

The Fire Deck 9660-CL 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. This model must be vented as a solid fuel appliance. 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:** 6,000 lbs / 2,722 kg

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**Front View**

**Plan View**

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**WARNING**
Cancer and Reproductive Harm • www.P65Warnings.ca.gov