

Installation and Operation Manual



FIRE DECK SERIES - CE

Stone Hearth Oven

*Gas-Fired, Gas/Wood
Combination European Models*

FIRE DECK 6045 WS-FD-6045-CE

FIRE DECK 8645 WS-FD-8645-CE

WoodStone

WOOD STONE CORPORATION

1801 W. Bakerview Rd.
Bellingham, WA 98226 USA

Tel +1.360.650.1111
Fax +1.360.650.1166



TABLE OF CONTENTS

Fire Deck CE 3
FD-6045 Specifications 4
FD-8645 Specifications 5
Installation Clearances 6
Venting 7
Unloading & Moving the Oven 8
Optional Temp Caster Install 9
Placing & Installation 10
Facade Requirements 11
Gas Specifications 13
Scope of Approvals 14
Electrical Specifications 15
Controller 16
Initial Start-Up 17
Daily Oven Operation 18
Daily Maintenance 19
Operational Sequence 20
Component Schematic 22
Electrical Diagrams 24
Limited Warranty 26



INSTALLATION AND OPERATION MANUAL FOR WOOD STONE FIRE DECK OVENS

STONE HEARTH OVENS

EUROPEAN MODEL NATURAL GAS OR PROPANE FUELED

WS-FD-6045-RFG-(L, R)-IR-CE-(NG, LP)

WS-FD-8645-RFG-(LR, L, R)-IR-CE-(NG, LP)

ADDITIONAL COPIES AVAILABLE UPON REQUEST



Shown: WS-FD-8645-CE

0359-11



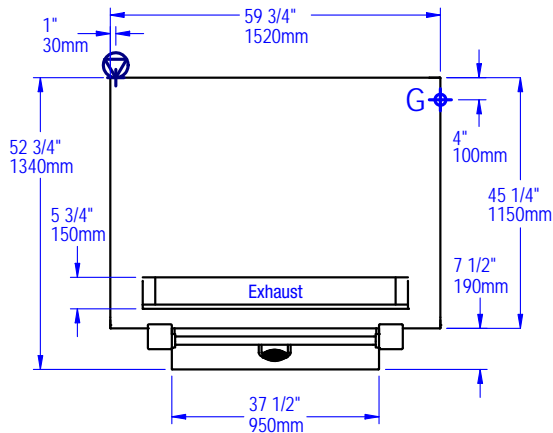
Wood Stone's gas-fired ovens have been tested and approved by Intertek Testing Services and are listed to BS EN 203-1: 2014.



This appliance is for professional use by qualified personnel. This appliance must be installed by qualified persons in accordance with the regulations in force. This appliance must be installed with sufficient ventilation to prevent the occurrence of unacceptable concentrations of substances harmful to health in the room in which it is installed. This appliance needs an unobstructed flow of fresh air for satisfactory combustion and must be installed in a suitably ventilated room in accordance with current regulations. This appliance should be serviced by qualified personnel at least every 12 months, or sooner if heavy use is expected.



Plan view



NOTES

This oven is available in a left or right side burner configuration. Gas connections will be on the same side of the oven as the radiant flame. Electrical connections are always on the left.

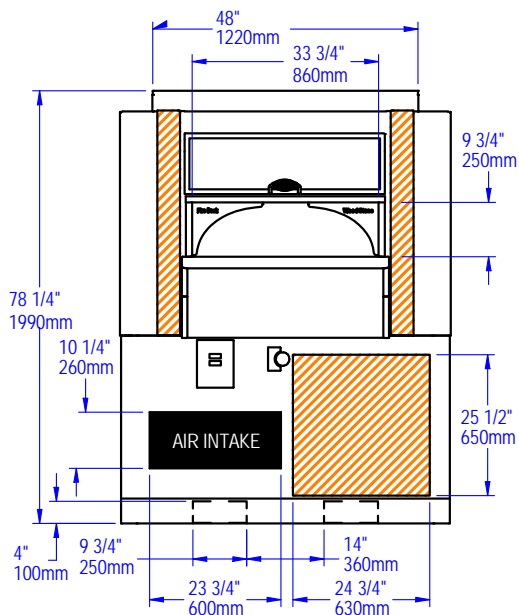
Shown: Right side burner configuration.

NOTE: Using the temporary optional casters will add 76 mm (3") to the height of the oven, for a total height of 1969 mm (77-1/2"). However, the 100 mm (3-3/4") vent shield on top can be removed temporarily if necessary.

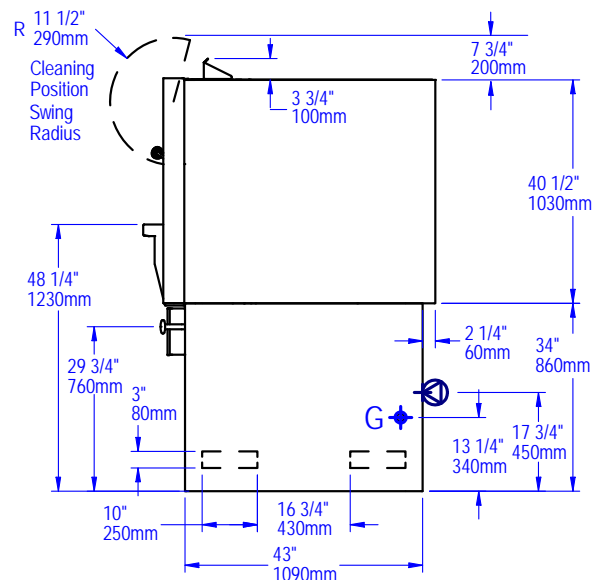
- Air intake: Do not facade or cover over
- Must be left removable for service

Unit Shipping Weight:
1450 Kg (3200 lbs.)

Front view



Side view





- Air intake: Do not facade or cover over
- Must be left removable for service

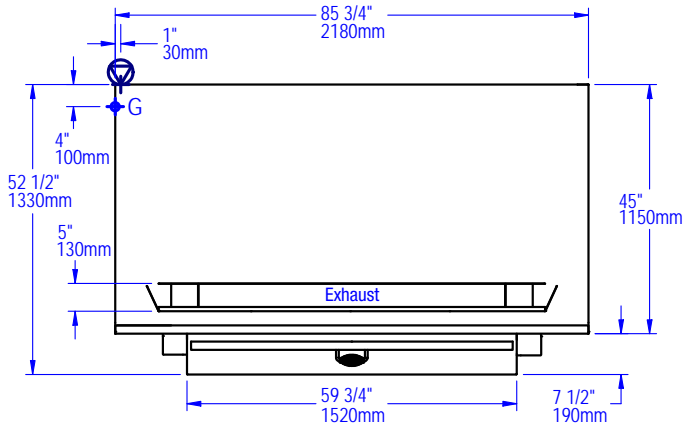
**Shipping weight:
1975 Kg (4350 lbs.)**

NOTES

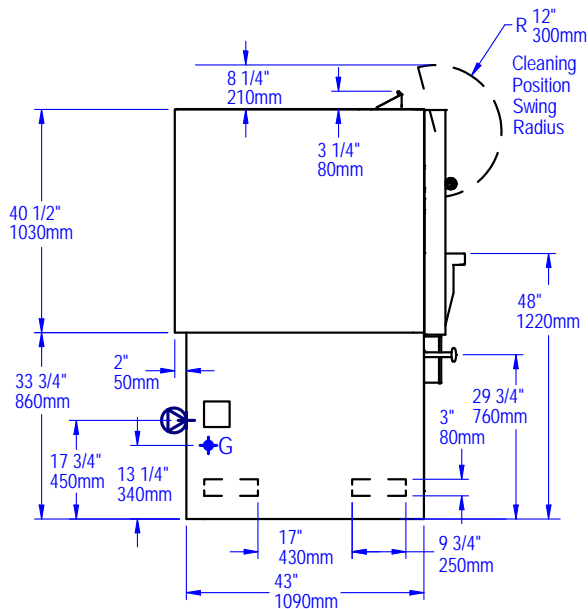
This oven is available in a left, right or left and right side burner configurations. The utility connections will always be on the left side.

NOTE: Using the temporary optional casters will add 76 mm (3") to the height of the oven, for a total height of 2070 mm (81-1/2"). However, the 100 mm (3-3/4") vent shield on top can be removed temporarily if necessary.

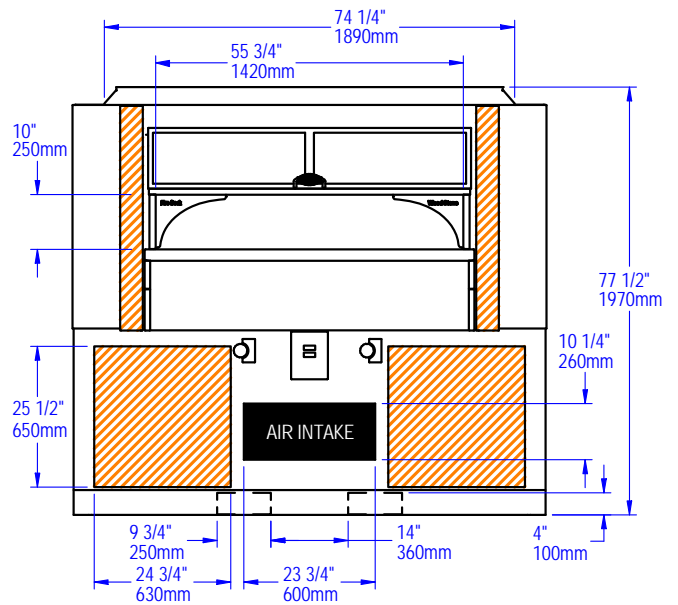
Plan view



Side view



Front view





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.

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 UTMOST IMPORTANCE THAT THIS OVEN BE INSTALLED ONLY IN ACCORDANCE WITH THESE INSTRUCTIONS.



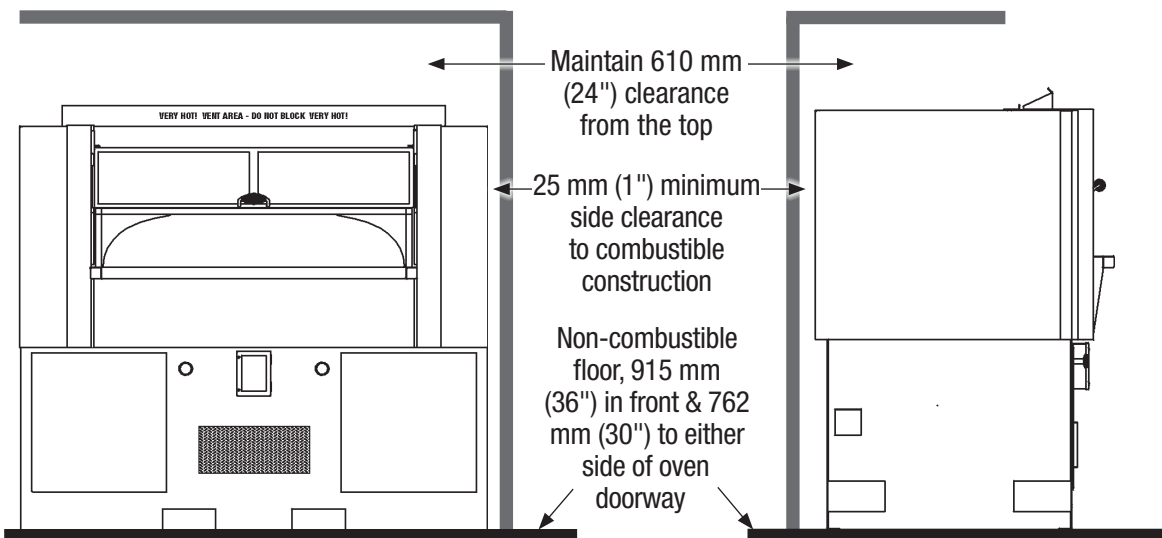
WARNING: Installation and servicing of this product could expose you to glasswool/ceramic fibers as well as calcium silicate dust. ALWAYS WEAR RESPIRATORY AND EYE PROTECTION WHEN INSTALLING OR SERVICING THIS APPLIANCE. Please read this entire manual before you install the oven. Failure to follow instructions 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.

CLEARANCES

- The Wood Stone Fire Deck oven should have a **minimum 25mm (1") clearance to combustibles from all sides, and 610 mm (24") clearance to combustibles from the top.** If building a facade that will contact the oven, use completely non-combustible materials*. Please note that standard Drywall (or Sheetrock) is considered a combustible.
- Install this oven only on a non-combustible floor surface. (Cet appareil doit être installé sur une surface de plancher non-combustible.) The non-combustible floor surface should extend 915mm (36") out in front of the oven, and extend 762mm (30") to either side of the oven doorway.

Wood-fired ovens must be installed on non-combustible floor surface AND provided with a non-combustible floor covering at least 762mm (30") to each side of door opening and 915mm (36") in front of the door opening.

*When noncombustible building materials contact the body of the oven, the respective clearances are transferred to those non-combustibles.





Wood Stone ovens should be vented in accordance with pertinent national, regional and local codes concerning Type A appliances; check venting plans with the authority having jurisdiction before proceeding with installation.

The above statement taking precedence, Wood Stone Corporation recommends the following:

Wood Stone gas-fired ovens must be vented using an approved exhaust hood. All ducting (whether insulated or not) used in exhaust systems venting Wood Stone ovens should meet the construction requirements of a **grease duct**. Take care to maintain proper clearances from the duct to combustible construction.

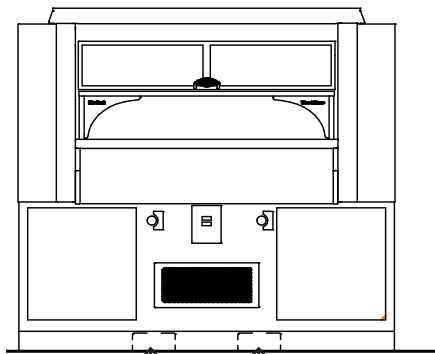
Fire Deck model numbers containing a “-W” (other than the first letter of the model number) should be vented in accordance with codes concerning solid fuel appliances. Due to the dangers of creosote buildup and sparks entering the duct, these models should be vented separately from all other kitchen equipment or in such a manner 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 your local distributor 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. **Wood Stone recommends cleaning and inspection at least monthly on any ventilation system serving solid fuel equipment.**

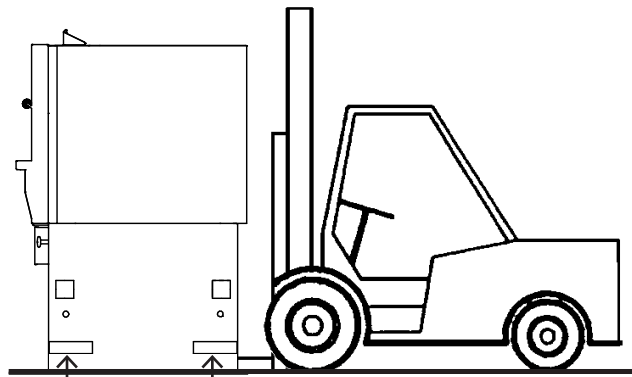
CREOSOTE - AND THE NEED FOR ITS REMOVAL

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. **Wood Stone recommends cleaning and inspection at least monthly on any ventilation system serving solid fuel equipment.**

WOOD STONE RECOMMENDS THAT THE OPERATOR REFER TO THE EXHAUST HOOD MANUFACTURERS FOR INSPECTION, MAINTENANCE AND CLEANING.



Forklift pockets (front view)



Forklift pockets (side view)

Shown: FD-8645-CE

USING A FORKLIFT OR PALLET JACK

The Wood Stone Fire Deck 6045 weighs approximately 1450 Kg (3200 lbs), and the 8645 weighs approximately 1975 Kg (4350 lbs), and they are top-heavy. Always use the forklift pockets; lifting the oven any other way will result in damage. Use extreme caution and make sure that the forks extend all the way through the pockets provided (if not, fork extensions must be used). There are forklift pockets at the front and sides of the oven. If it is necessary to approach the oven from the front, be sure that the mast does not contact the stainless steel mantle (shelf).

Model	Approximate Ship Weight	Required Forklift Capacity	Min. Fork Length
FD-6045-CE	1450 kg / 3200 lbs	2722 kg / 6000 lbs	1.5m / 5'
FD-8645-CE	1975 kg / 4350 lbs		1.5-1.8m / 5-6'

Once the oven is on a smooth, flat floor it can be 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 OR INCLINE.** Do not position yourself between the moving oven and an immovable object or surface (wall or door frame).

DO NOT TURN THE OVEN ON ITS SIDE!

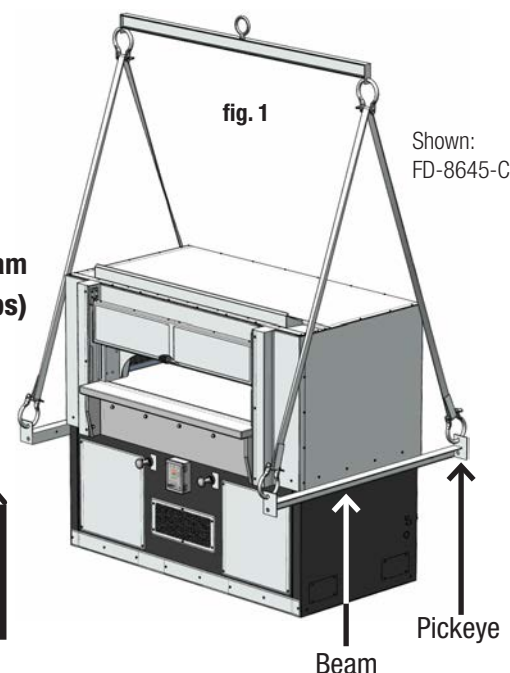
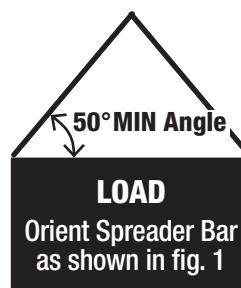
Moving a Wood Stone oven can present interesting challenges to even the most experienced riggers. Make sure to secure the proper equipment and make safety your first priority. Please don't hesitate to call the factory for technical support.

USING A CRANE

If you are planning to use a crane to unload the oven, specify a flatbed truck delivery.

Use the pick-eyes provided on the sides of the oven to lift the oven with a crane. The spreader bar should be of a sufficient length to keep the sling from contacting the oven, and oriented as shown in fig 1.

Pickeye Capacity per Beam
1814 kg (4000 lbs)





INSTRUCTIONS FOR INSTALLING AND REMOVING OPTIONAL OVEN CASTERS

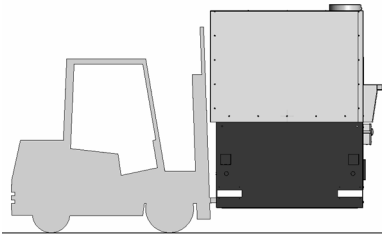
DANGER: Fire Deck ovens are VERY heavy.

Do not attempt to move the oven over any type of grade or sloped surface when using the Casters or Pallet Jack. Failure to follow these instructions may result in severe injury or death. **BE SAFE.**

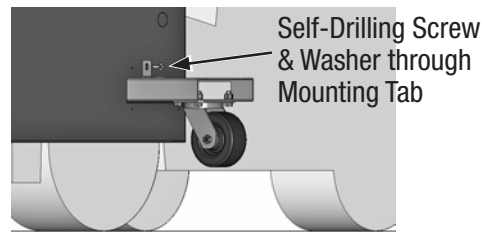
If you have any questions contact your local distributor.

NOTE: The casters will add 76mm (3") to the total height of the oven.

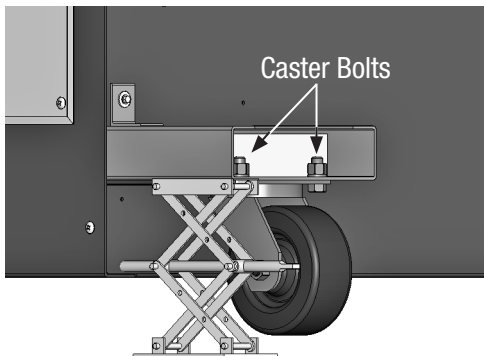
On the FD-6045 & FD-8645, the 100mm (3-3/4") Vent Shield on top can be removed temporarily if necessary.



- 1** Use a forklift (or pallet jack) to raise the oven.



- 2** Insert a Caster Assembly into each of the side fork pockets and secure it to the oven with a Self-Drilling Screw and washer.
- Install the screw through the Mounting Tab.
- Once the Caster Assemblies are installed, lower the oven.
- It may then be rolled over a **FLAT** surface to its final destination.



- 3** Once at final destination, use two scissor jacks (or pallet jack) to lift the one side of the oven by placing one jack under each caster assembly.
- Raise the oven just high enough so the wheels clear the floor.
- Unbolt each Caster and remove it and install Fork Pocket Covers..



- 4** Lower the oven back to the ground.
- Remove the Self-Drilling Screw and slide the rest of the Caster Assembly out of the fork pocket.
- Repeat steps **3** and **4** for the other side of the oven.
- This oven is designed to be sealed to the floor upon installation using a silicone sealant acceptable to the local health official.



PLACING THE OVEN

The oven must be installed on a flat level surface. The weight of the oven is carried by the full perimeter of the oven stand. If it is necessary to shim the oven for leveling purposes, it is critical that the shim material be metal, and that the shims are installed in such a way that the full perimeter of the stand is solidly supported. Any gaps created by shimming between the oven and the floor must be sealed to prevent airflow issues beneath the oven. **Failure to solidly support the full perimeter of the oven stand can result in costly damage to the oven and will void the warranty.** The floor design and construction must be adequate to handle the weight of the oven.

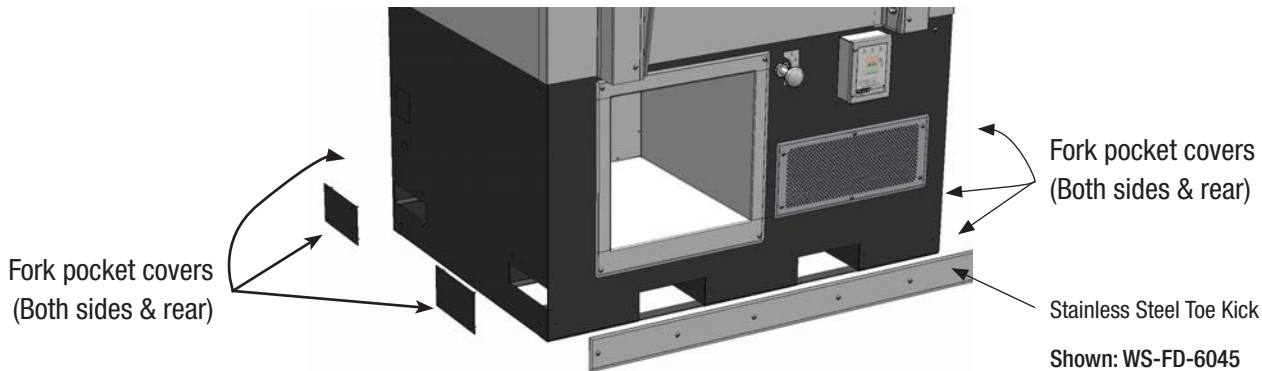
See woodstone-corp.com/installation_footprints.htm for floor loading information.

TOE KICK AND FORK POCKET COVERS

Once the oven is in place, the Toe Kick must be installed along the front, and the Fork Pockets on the sides and back of the oven using the screws provided. The area under the oven must be enclosed in order to prevent pests from entering this space and to prevent air flow issues which can detrimentally effect burner operation.

FACADE READY OVENS: If the lower front of the oven is shipped facade ready, the toe kick will not be included. Instead, fork pocket covers and pre-cut blocks of cement board to cover the pocket covers will 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 cement board 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.



FORK POCKET COVER INSTALLATION

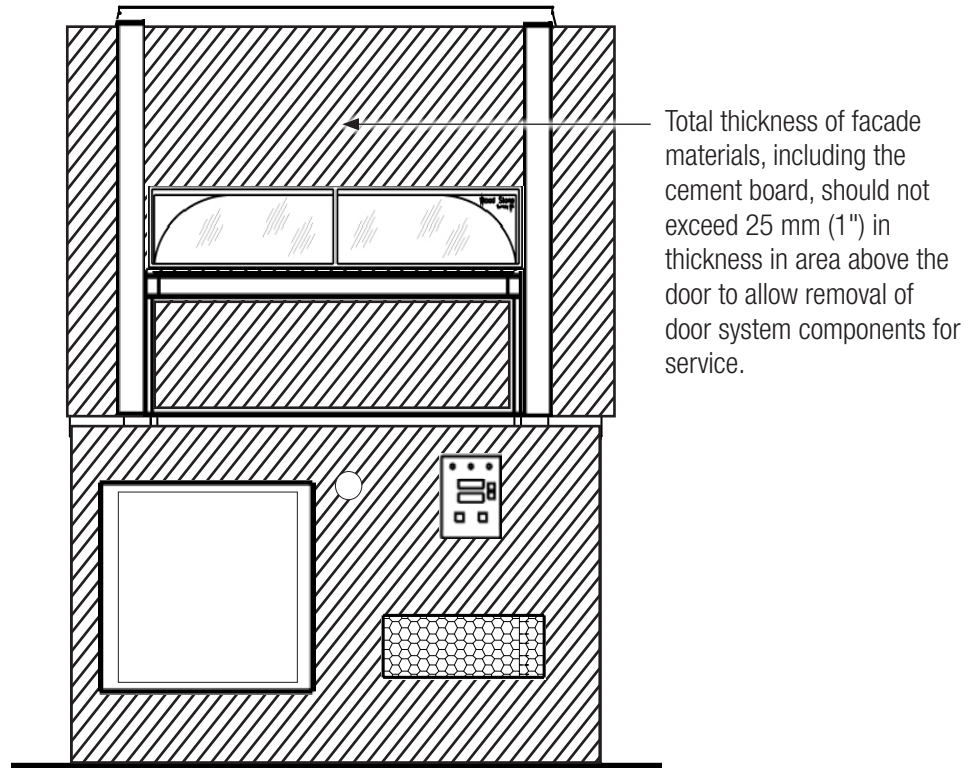
REAR FORK POCKETS	NON-GAS INLET SIDE FORK POCKETS
<p>Pocket covers arrive fastened in temporary UP position.</p> <p>Unfasten, lower over each fork pocket, and refasten.</p>	<p>Pocket covers arrive fastened in temporary UP position.</p> <p>Unfasten, lower over each fork pocket, and refasten.</p>
GAS INLET SIDE FORK POCKETS	
<p>Two pocket covers will arrive fastened in temporary UP position above front-most fork pocket.</p>	<p>Unfasten, place one cover over each fork pocket, and refasten.</p>


Note: Additional Tek screws supplied in hardware kit.



WS-FD-6045

The facade-ready front Fire Deck features cement board already installed on the front surfaces of the oven. ANY MATERIALS AFFIXED TO THE CEMENT BOARD MUST be NONCOMBUSTIBLE.

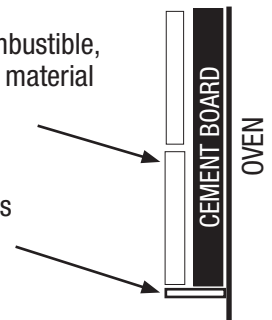


 The hatching represents surfaces of the oven that are covered with cement board. All parts of the oven which are meant to be left exposed are not hatched.

A 25 mm (1") 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)

25 mm (1") stainless steel perimeter lip



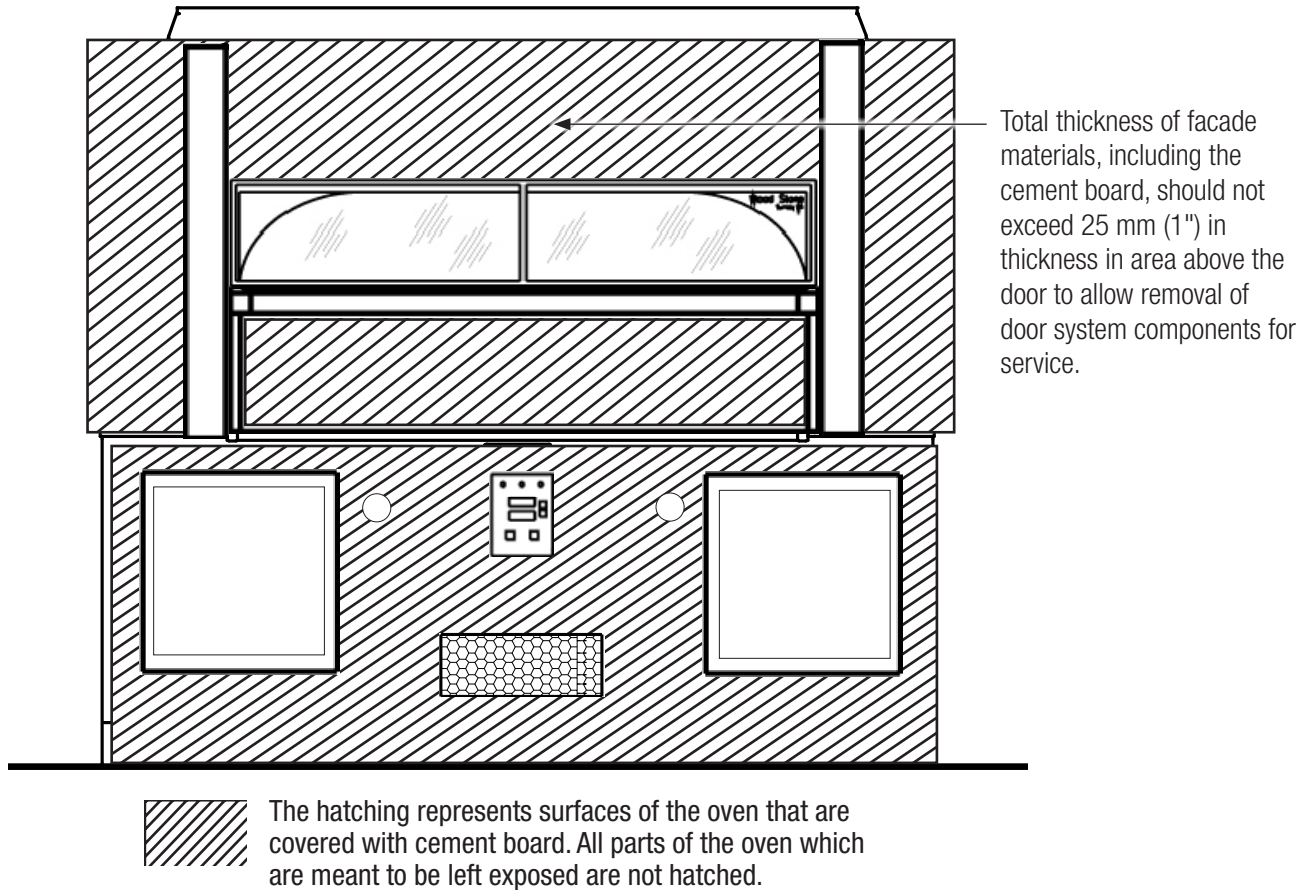
ABOUT FACADE MATERIALS

Fire Deck Series ovens can be finished with any non-combustible decorative material that can be easily affixed to the oven surface, including tile, stone or brick. It is always advisable to consult with the appropriate authority having jurisdiction before proceeding as there may be regulations regarding the suitability of various materials. Temperatures above the oven doorway can reach 90 °C (200 °F). Select materials and adhesives suitable for that temperature.



WS-FD-8645

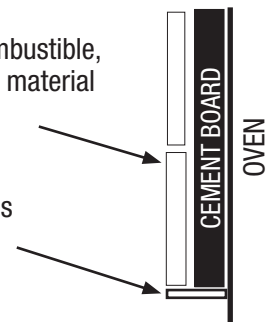
The facade-ready front Fire Deck features cement board already installed on the front surfaces of the oven. ANY MATERIALS AFFIXED TO THE CEMENT BOARD MUST NONCOMBUSTIBLE.



A 25 mm (1") 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)

25 mm (1") stainless steel perimeter lip





The Wood Stone WS-FD-6045 and WS-FD-8645 are equipped with a 19 mm (3/4") female ISO-7 gas connection. **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, SV-2 and SV-3 are the gas control valves that operate Underfloor Infrared (IR) burner and the interior radiant burner(s), respectively. **NOTE: Some models are only equipped with two valves.**

The manifold pressure test port for the Underfloor IR burner (always served by SV-1) is a plugged nipple tap located on the outlet side of the valve. The manifold pressure test port(s) for the radiant burner(s), served by SV-2 and SV-3, is a plugged nipple tap located at the base of the T-junction between the valve and the radiant/interior burner. All the gas valves have an additional plugged nipple tap on the inlet side. The burner manifold pressures have been adjusted and tested at the factory.

Factory specified individual burner manifold pressure(s) (expressed in mbar) for Fire Deck models equipped to burn Natural Gas (I_{2H} @ 20 mbar and I_{2L} or I_{2E} at 25 mbar).

Model	SV-1 (if equipped)	SV-2 (if equipped)	SV-3 (if equipped)
WS-FD-6045-RFG-(L, R)-IR-CE-NG	8.7 mbar	12.5 mbar	N/A
WS-FD-8645-RFG-(LR, L, R)-IR-CE-NG	8.7 mbar	12.5 mbar	12.5 mbar

Factory specified individual burner manifold pressure(s) (expressed in mbar) for Fire Deck models equipped to burn Propane (I_{3P} , I_{3+} and $I_{3B/P}$).

Model	SV-1 (if equipped)	SV-2 (if equipped)	SV-3 (if equipped)
WS-FD-6045-RFG-(L, R)-IR-CE-LP	19.9 mbar	19.9 mbar	N/A
WS-FD-8645-RFG-(LR, L, R)-IR-CE-LP	19.9 mbar	19.9 mbar	19.9 mbar

Maximum gas input rates for Wood Stone Fire Deck ovens for various European gas types

Model	I_{2H} , I_{2L} and I_{2E}	I_{3P} , I_{3+} and $I_{3B/P}$
WS-FD-6045-RFG-(L or R)-IR-CE	44.85 kW	37.92 kW
WS-FD-8645-RFG-LR-IR-CE	65.93 kW	62.36 kW
WS-FD-8645-RFG-(L or R)-IR-CE	44.85 kW	37.92 kW
WS-FD-8645-RFG-LR-CE	49.66 kW	48.88 kW

NOTE: Wood Stone recommends that the oven be equipped with an individual shutoff valve and that this individual shutoff valve (supplied by others) be left easily 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.



EN 437 Gas Group	I _{2H}	I _{2E} and I _{2L}	I ₃₊	I _{3B/P(30)}	I _{3B/P(50)}	I _{3P}
Inlet Pressure (mbar)	20	25	28-30/37/50	30	50	30/37/50

NATURAL GAS (METHANE)

I_{2H(20)} for use in: AT, BG, CZ, DK, EE, FI, GR, HR, HU, IS, IE, IT, LV, LT, NO, PT, RO, SK, SI, ES, SE, CH, TR and GB

I_{2E(20/25)} for use in: DE and PL

I_{2E+(20/25)} for use in: BE and FR

I_{2L(25)} for use in: NL

I_{2HS(25)} for use in: HU

PROPANE AND PROPANE BLENDS

I_{3P(37)} for use in: FI, DE, GR, IE, HR, LU, NL, PL, SK, SI, ES, CH, TR and GB

I_{3P(50)} for use in: CY, CZ, MT and SK

I_{3+(28-30,37)} for use in: BE, CY, CZ, EE, FR, GR, IE, IT, LT, LU, LV, PT, RO, SK, ES, CH and GB

I_{3B/P(30)} for use in: BG, CY, CZ, DK, EE, FI, GR, HR, LV, LT, LU, MT, NL, NO, SK, SI, SE and TR

I_{3B/P(37)} for use in: PL

I_{3B/P(50)} for use in: AT, DE, HU, SK and CH



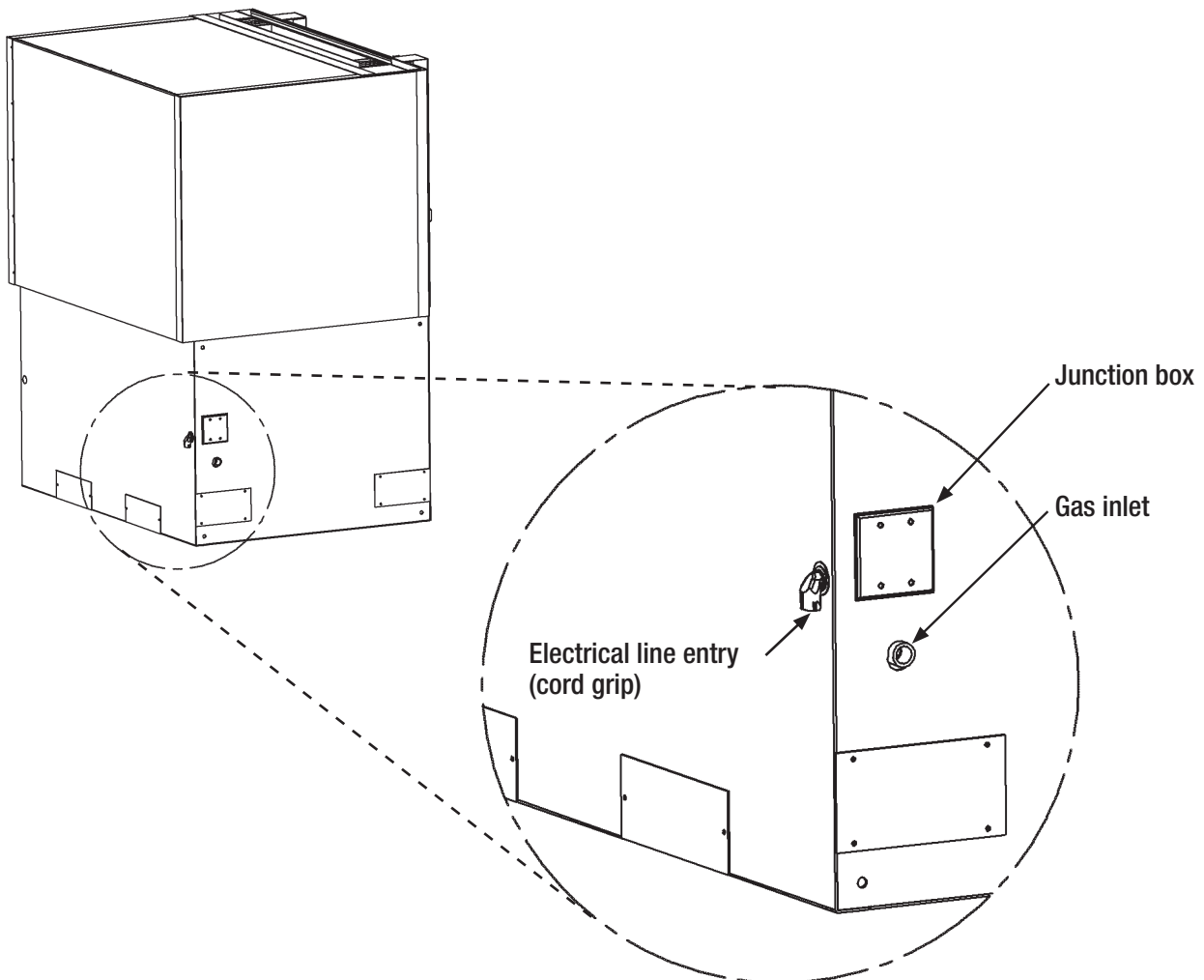
ELECTRICAL

Have a licensed electrician wire the transformer terminal strip with a 230 VAC, 5 A lead (unit is rated at 0.42 A). Electrical diagrams are located on the back of the removable service/air intake panel of the appliance and also at the end of this manual.



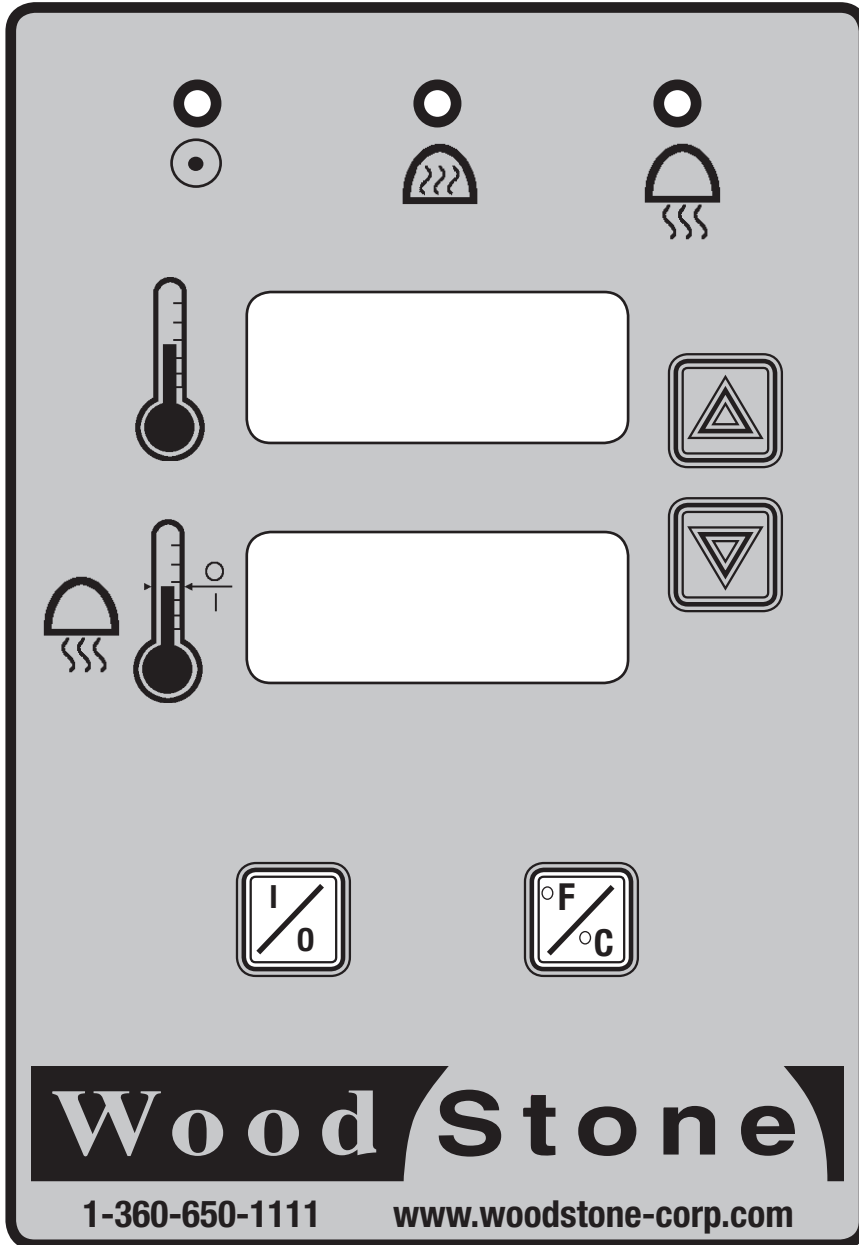
ELECTRICAL GROUNDING: This appliance must be electrically grounded (earthed).


PROVIDE DISCONNECT DEVICE: This appliance must be provided with an all-pole type disconnect device in the incoming power supply so that the appliance can be completely isolated from the power supply.








CONTROLLER DISPLAY






 Indicates the system is energized.

 Indicates the pilot flame for the Radiant flame burner is lit.


 Indicates that the pilot flame for the Underfloor IR burner is lit. This light will go off whenever the actual floor temperature is above the Hearth Set Point.

 Displays temperature of oven floor (hearth). Sensor is embedded 1" below hearth surface.

 Thermostatic Hearth Set Point display screen


 Arrow buttons to adjust thermostatic Hearth Set Point up or down.

 On/Off button

 Toggle button to change between Fahrenheit and Celsius temperature scales in display screens



INITIAL OVEN START-UP

FIRST DAY

1. Make sure main gas supply is on (valve parallel with gas line).
2. Push I/O button on controller. It may take a while for the gas to purge all the air from the gas lines.
3. Allow oven to operate at **FACTORY SETTINGS** for 1 hour (thermostat set at 38 °C (100 °F), radiant flame at its lowest setting).
4. After one hour, raise radiant flame(s) to 25% (~10-13 cm / ~4-5" flame) and hold this setting for 4 hours.
5. After 4 hours at 25% flame, raise to 50% flame and hold for at least another 4 hours. **The oven can be left at this setting all night.**

SECOND DAY

1. Set the floor temperature to 260 °C (500 °F).
2. Turn the radiant flame(s) to 100% height. The floor temperature should reach 260 °C (500 °F) within about an hour. The oven is now ready for cooking.

GENERAL DAILY OVEN OPERATION

END OF THE DAY

Push I/O button, all gas will go off, even the pilots.

BEGINNING OF THE DAY

Push I/O button, set Controller to desired floor temperature and turn the radiant flame to its highest setting. Oven should be stabilized at or above the set point within two hours.

CLEANING THE OVEN

1. As needed (twice per hour), use the natural fiber brush to sweep surface food debris away from the radiant burner(s) and towards the doorway, where it can be easily removed with a dough cutter or spatula.
2. As needed, swab the deck using an damp (not wet) rag wrapped around the brush head.



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 upper window. 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 (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 Hearth Set Point is raised above the actual hearth temperature, the Underfloor IR burner should activate.



DETAILED DAILY OVEN OPERATION



IMPORTANT: If at any time you feel that either or both 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.

SEE PAGE 18 FOR AN ILLUSTRATION OF THE OVEN CONTROLLER

DAILY STARTUP

Press the I/O button to start the oven.

The radiant flame will ignite. The Underfloor Infrared (IR) burner will ignite if the actual floor temperature is below the set point temperature to which the controller is adjusted.



Indicates the system is energized.



Indicates the pilot flame for the radiant flame burner is lit.



Indicates that the pilot flame for the Underfloor IR burner is lit. This light will go off whenever the actual floor temperature is above the thermostatic Hearth Set Point (see CONTROLLER section).

TURNING OFF THE OVEN

Push the I/O button on the controller to turn the oven off.

Both burners will go out and the digital readout on the controller will go out.

ADJUSTING THE RADIANT (DOME) FLAME

The radiant flame(s) is (are) always on when the oven is operating and can be adjusted to any flame intensity between its highest and lowest setting by simply turn the Flame Height Control Knob. This burner is the primary heat source for the oven. The Underfloor IR burner will act as an assist to maintain desired floor temperatures during periods of high food production.

ADJUSTING THE FLOOR HEARTH SET POINT

To adjust the oven's thermostatic Hearth Set Point temperature, simply press the arrow button corresponding to the direction in which you would like the setting to go. If the thermostatic Hearth Set Point is raised above the actual hearth temperature, the Underfloor IR burner should activate.

Note: It is possible to program the floor's thermostatic Hearth Set Point to temperatures from 37–427 °C (100–800 °F). Once proper temperatures for your application have been established, there should be little or no need to change the floor Hearth Set Point.

**OVEN INTERIOR**

Wood Stone recommends the use of long-handled brushes for sweeping up surface debris that will accumulate on the floor of the oven during use. Use a natural fiber brush—always brushing away from the radiant burner wells. For deeper cleaning, use a brass bristled brush. The oven floor can be then cleaned with a damp rag wrapped around the brush head.

Wood Stone offers an assortment of oven brushes available through your dealer. Specification sheets may be viewed on the Wood Stone website under Tools & Accessories.

DO NOT USE ICE OR EXCESSIVE WATER ON THE FLOOR. THIS IS TO PREVENT THERMAL SHOCKING OF THE STONE.

There are stainless steel burner guards to prevent food from falling on and thereby obstructing the gas orifices of the radiant flame. **If debris gets into the radiant flame well or the flame is visibly obstructed, turn the oven off immediately and call for service.**

OVEN EXTERIOR

All painted and 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 controller box.

MAKE SURE THE TOP OF THE OVEN IS KEPT CLEAR AND THAT ANY GREASE CATCHES OR HOODS ARE CLEANED FREQUENTLY. DO NOT ALLOW GREASE TO ACCUMULATE ON TOP OF THE OVEN.

DO NOT USE THE RADIANT BURNER WELL AS A DUMP FOR DEBRIS OR TRASH INCINERATION; MAKE EVERY ATTEMPT TO KEEP DEBRIS FROM DROPPING INTO THE WELL.

CLEANING THE HEAT SHIELD DOOR

The glass heat shield is designed to allow for easy cleaning. **It should be cleaned daily.** The front of the heat shield can be cleaned in the lowered position using a soft cloth and mild soap and water solution.

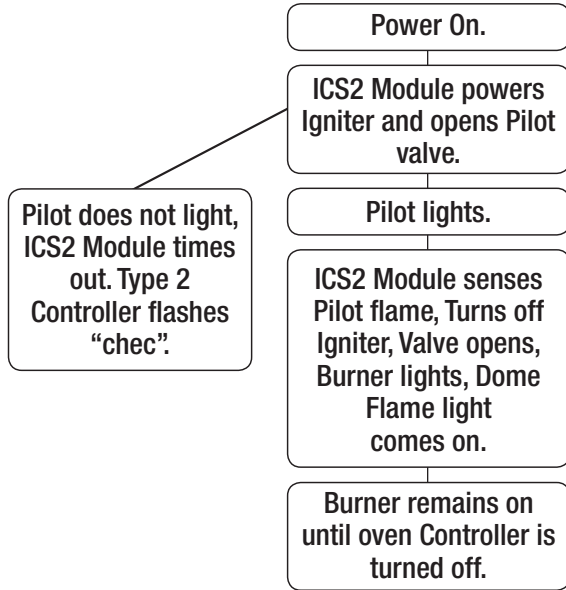
To clean the back of the glass, first raise the shield to its up position. The shield can then be rotated up and over the roller blocks, which will support the shield in this position, allowing the back to be cleaned. Rotate back to the normal position for normal operation.

CAUTION: Do not use abrasive pads, which may etch or fog the glass. Avoid excessive water. Prevent dripping onto the ceramic hearth of the oven by placing sheet pans in the doorway to catch drips.

For excessive build up on glass, oven cleaner may be used on an **infrequent** basis. Take **extreme** care to prevent dripping onto the ceramic hearth by placing sheet pans in the doorway to catch drips.

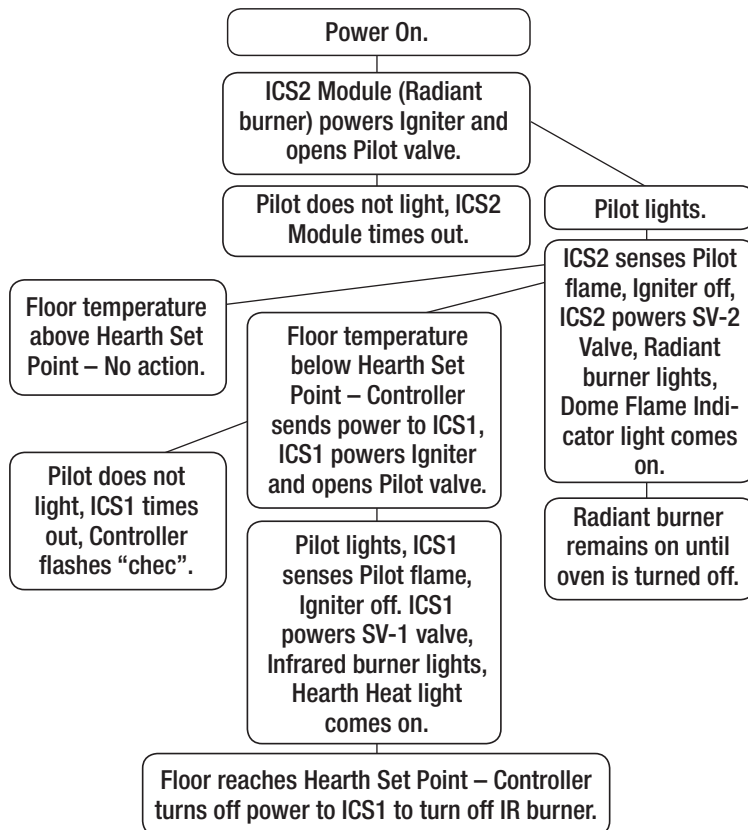


RFG-(W) CE OVEN BURNER OPERATION SEQUENCE



Note: Ovens equipped with 2 Radiant burners will have an additional ignition module-ICS3, which will be powered at the same time as the ICS2 module described above. The operation sequence is identical to that of ICS2. However, as long as ICS2 OR ICS3 lights, the Dome Flame Indicator light will come on.

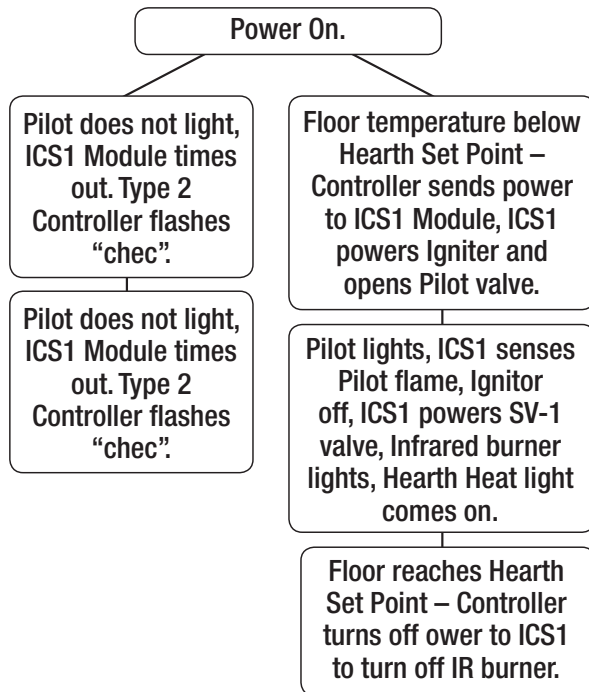
RFG-IR-(W) CE OVEN BURNER OPERATION SEQUENCE



Note: Ovens equipped with 2 Radiant burners will have a third ignition module-ICS3, which will be powered at the same time as the ICS2 module described above. The operation sequence is identical to that of ICS2. However, as long as ICS2 OR ICS3 lights, the Dome Flame Indicator light will come on and the Controller will power ICS1 as necessary.



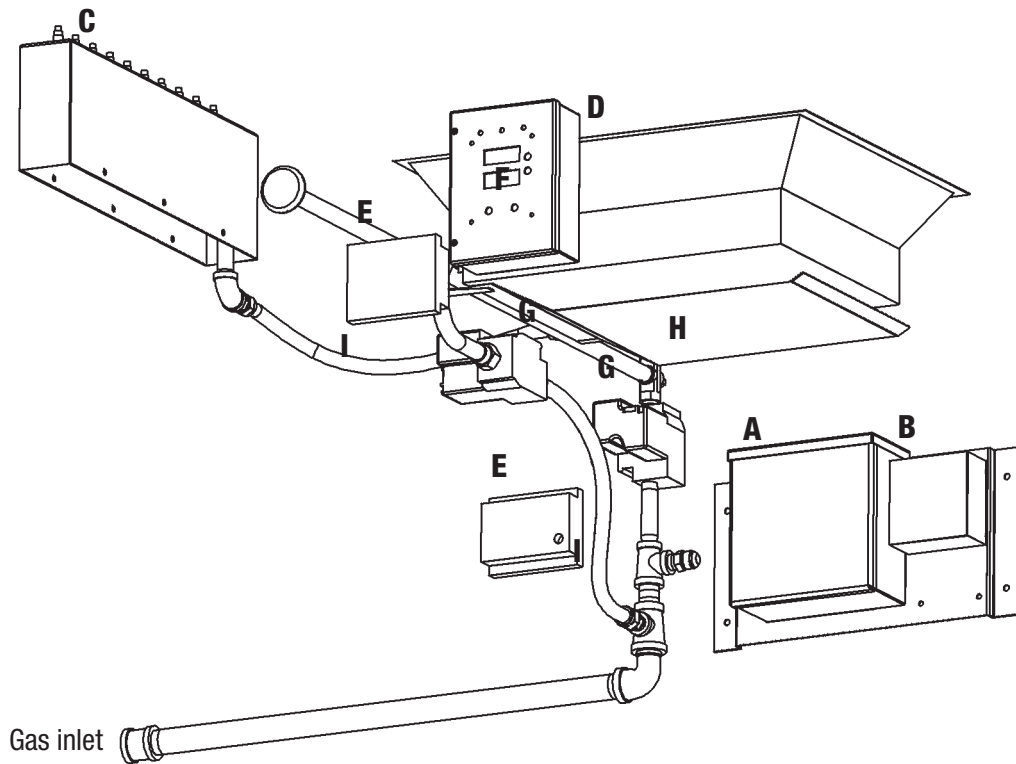
W-IR CE OVEN BURNER OPERATION SEQUENCE



Note: Primary heat source for this model is the wood fire.



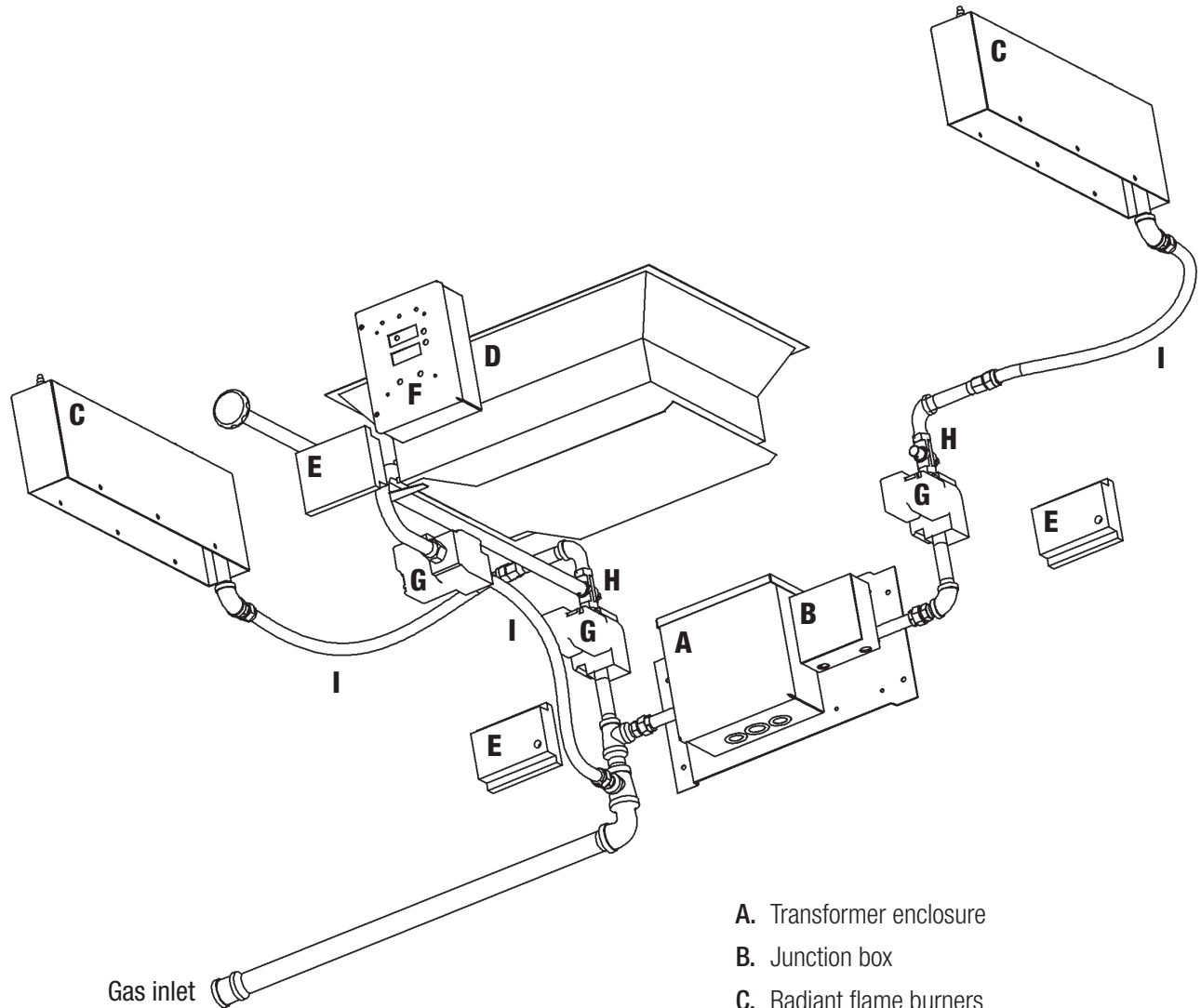
FIRE DECK 6045 COMPONENT SCHEMATIC



- A. Transformer enclosure
- B. Junction box
- C. Radiant flame burner
- D. Underfloor IR burner
- E. Ignition module
- F. Controller circuit board
- G. Gas control valve
- H. Burner adjustment valve
- I. Flex conduit



FIRE DECK 8645 COMPONENT SCHEMATIC

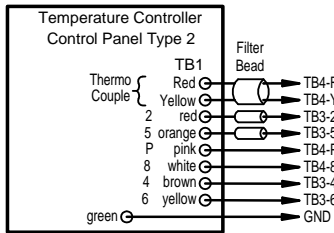
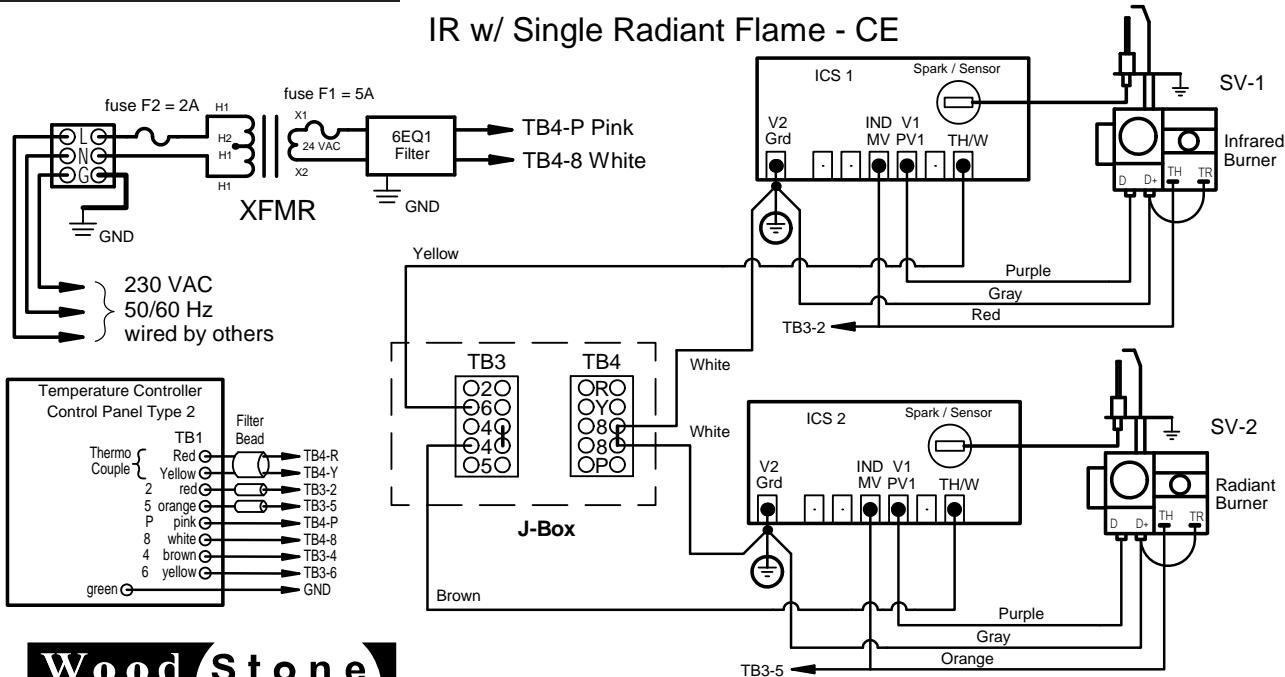


- A. Transformer enclosure
- B. Junction box
- C. Radiant flame burners
- D. Underfloor (IR) burner
- E. Ignition module
- F. Controller circuit board
- G. Gas control valve
- H. Burner adjustment valve
- I. Flex conduit



RFG-(L OR R)-IR-CE

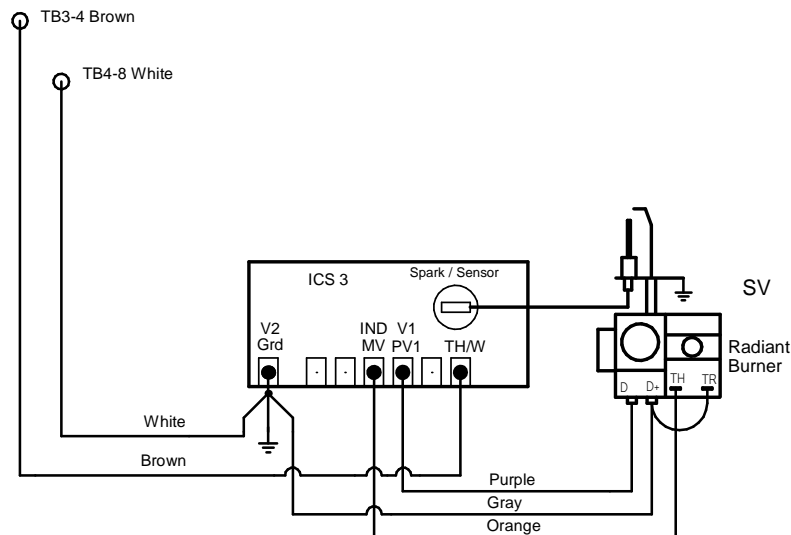
IR w/ Single Radiant Flame - CE



DIAG #: WD066 Rev. 1
DATE: 4/7/2014

ADD'L RFG FOR RFG-(LR)-IR-CE

+ Single RFG CE

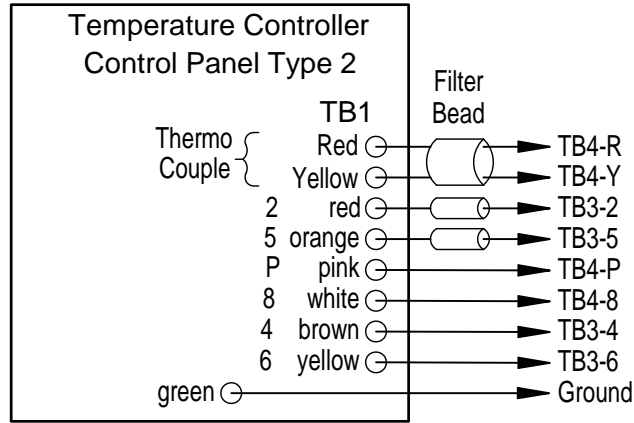


DIAG #: WD102 Rev. 1
DATE: 7/12/2017



TYPE 2 CONTROLLER-CE

Type 2 Controller CE



Bellingham, WA +1(360)650-1111 www.woodstone-corp.com

DIAG #: WD152 Rev. 0
DATE: 1/21/2014

**ALL WARRANTY SERVICE MUST BE PRE-APPROVED BY WOOD STONE
PLEASE CONTACT YOUR LOCAL DISTRIBUTOR FIRST****Local Distributor:****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 and Operation Manual.
2. In the event the equipment is improperly or inadequately maintained. Proper maintenance is the responsibility of the user; proper maintenance procedures are prescribed in the Wood Stone Installation and Operation Manual. Burner problems resulting from debris or ash in the burner well will not be covered by the warranty. Call with questions regarding maintenance frequency.
3. In the event that the failure or malfunction of the appliance or any part thereof is caused by abnormal or improper 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 the ceramic firebox.
8. In wood-fired equipment configurations, in the event that pressed log products of any type have been burned in the equipment.
9. In coal-fired oven configurations, in the event any type of coal other than anthracite coal fuel has been used.
10. Damage resulting from the use of chemical cleaning products in the oven, as well as any damage from liquids or chemicals, including water, 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:

Contact your local distributor.

This page left blank, with intention.



WOOD STONE CORPORATION

1801 W. Bakerview Rd.

Tel +1.360.650.1111

Bellingham, WA 98226 USA

Fax +1.360.650.1166

www.woodstone-corp.com

An ongoing program of product improvement may require us to change specifications without notice.