



Ready for **Double
Duty**

To learn more about our Fire Deck Series or Mountain Series
Double Door Ovens, call **800.988.8103**

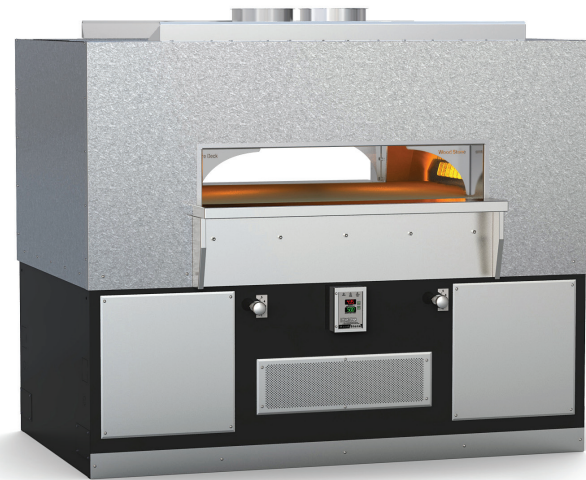
WoodStone

800.988.8103 360.650.1111 woodstone-corp.com



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Do More with a
Double Door



WoodStone

DO MORE

WITH A DOUBLE DOOR



Add a Second MAKE LINE

Add Revenue WITH AN ADDITIONAL POINT OF SALE



DELIVERY



MOBILE



DRIVE-THRU



TAKEOUT

Double Duty

Two working doorways allow for the flexibility to scale as you grow.

Position the oven to face the front of the house while taking advantage of a second doorway to accommodate third-party delivery, mobile, or an additional point of sale.

Expand your Menu

Maximize your menu without expanding your footprint. The Fire Deck 9660 Double Door plays the role of two separate ovens in the same amount of space. Set up two separate make lines. Cook pizza on one side, and the rest of your menu on the other side.

Increase Production

The Fire Deck 9660 Double Door is built for high throughput. Multiple chefs can easily access this oven and cook at the same time. Load one doorway with pizza, bagels, or other high-quantity items, and move them across like a manual conveyor oven to pull from the opposite doorway. Load from one side, pull from the other.

Show-Stopping Visuals

that allow your **customers to be part of the experience from all sides** - without compromising production.

