



**DON'T LOSE THAT NEW**  
**CLICK & COLLECT**  
**BUSINESS...**

# 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.



## PIZZA CAPACITIES BY OVEN

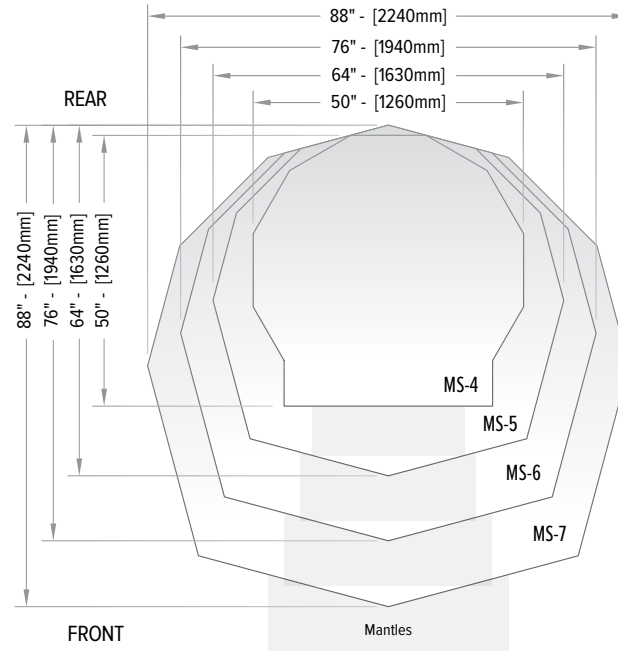
Size	12" / 300mm	16" / 400mm
Mt. Chuckanut 4'	4 pizzas	1-2 pizzas
Mt. Adams 5'	10 pizzas	5 pizzas
Mt. Baker 6'	14-16 pizzas	6-8 pizzas
Mt. Rainier 7'	16-20 pizzas	8-10 pizzas
Fire Deck 6045	6 pizzas	3 pizzas
Fire Deck 8645	10 pizzas	6 pizzas
Fire Deck 9660	18 pizzas	8 pizzas
Fire Deck 9690	25 pizzas	16 pizzas
Fire Deck 11260	21 pizzas	10 pizzas
Fire Deck 11275	28 pizzas	14 pizzas
Fire Deck 11290	35 pizzas	20 pizzas

Wood Stone offers Double Door options on Fire Deck Series and Mountain Series ovens. The approximate maximum hourly production can be calculated by multiplying pizza capacity by 12 for 5-minute bake times, or multiplying capacity by 20 for 3-minute bake times. Bake times will also vary depending on style of pizza.

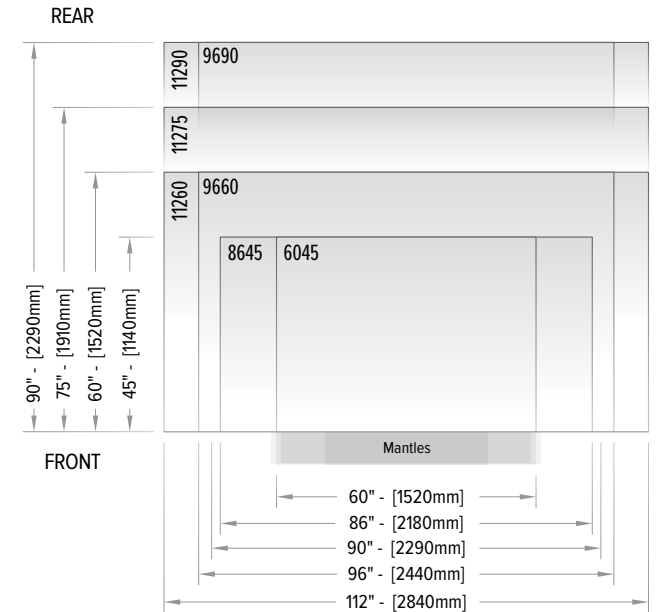
*Note: The addition of a decorative flame on the Fire Deck ovens will decrease space and impact overall cooking capacity, and is not recommended on the Fire Deck 6045.*

*\*Wood option available only on the Bistro 4343 and 4355.*

## Mountain Series



## Fire Decks



WOOD  STONE

360.650.1111 woodstone-corp.com

# DO MORE WITH A DOUBLE DOOR



Ready for **Double  
Duty**

WOOD  STONE

To learn more about our Fire Deck Series or Mountain Series Double Door Ovens, call **360.650.1111**