

Installation & Operation Manual



AMP SERIES 64

Electric Deck Oven

Electric

WS-HD-6437-E-03

WS-HD-6445-E-03

WS-HD-6461-E-03

**READ ALL INSTRUCTIONS BEFORE
INSTALLING AND USING THE APPLIANCE**

WOOD  STONE

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**INSTALLATION & OPERATION MANUAL FOR THE
WOOD STONE AMP SERIES 64 HIGH-TEMPERATURE ELECTRIC DECK OVEN**

WS-HD-6437-E-03

WS-HD-6445-E-03

WS-HD-6461-E-03

ADDITIONAL COPIES AVAILABLE UPON REQUEST



**WOOD STONE WS-HD INSTALLATION AND OPERATING INSTRUCTIONS****RETAIN THIS MANUAL FOR FUTURE REFERENCE**

Additional copies of this manual and prompt responses to service/maintenance questions are available from Wood Stone @ 1-800-988-8103.

READ ALL INSTRUCTIONS BEFORE INSTALLING AND USING 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.

FOR YOUR SAFETY: Do not store or use gasoline or other flammable vapors or liquids in the vicinity of this or any other appliance.

ESURE DE SÉCURITÉ: Ne pas entreposer ni utiliser de l'essence ni autres vapeurs ou liquides inflammables à proximité de cet appareil ou de tout autre appareil.

WARNING: Improper installation, adjustment, alteration, service or maintenance can cause property damage, injury or death. Read the installation, operation and maintenance instructions thoroughly before installing or servicing this equipment.

AVERTISSEMENT: L'installation, le réglage, la modification, la réparation ou l'entretien incorrect de cet appareil peut causer des dommages matériels, des blessures ou la mort. Lire attentivement les instructions d'installation, de fonctionnement et d'entretien avant de procéder à son installation ou entretien.

Always keep the area under and around this appliance free and clear of any and all combustible materials.

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: In the event of a power failure, no attempt should be made to operate this appliance. Disconnect power to the oven before servicing or cleaning.

TO ENSURE THAT THE OVEN OPERATES PROPERLY, IT IS ADVISABLE TO COMPLY WITH THE FOLLOWING LIMITS:

WORKING TEMPERATURE: +50°F TO 95°F (+10°C TO 35°C)

RELATIVE HUMIDITY: 15% TO 65%

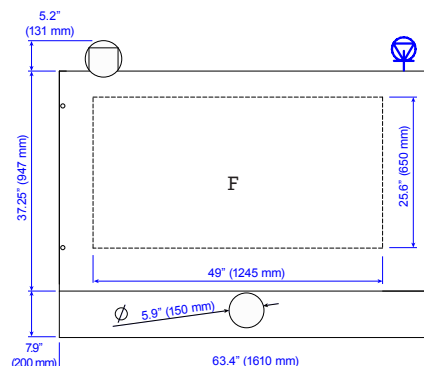
SAVE THE INSTRUCTIONS

Wood Stone's AMP Series 64 ovens have been tested and approved by Intertek Testing Services, and are ETL Listed to ANSI UL197 ANSI/CSA 22.2 No. 109 and to NSF/ANSI Standard 4 - 2022.

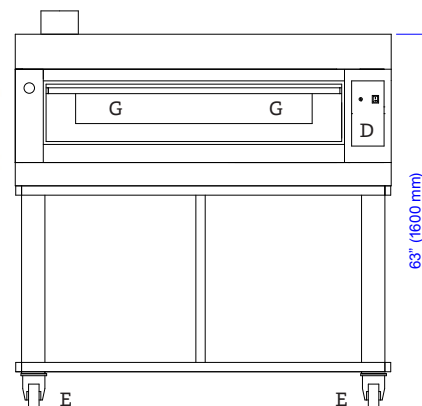




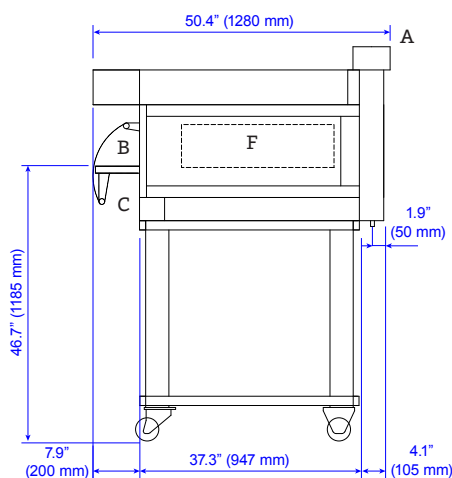
PLAN VIEW



FRONT VIEW



SIDE VIEW



A	Vent
B	Door
C	Door Handle
D	Digital Controller
E	Casters
	Electrical Connection (accessible from outside only)
F	Cooking Chamber
G	Viewing Window

UTILITIES SPECIFICATIONS

ELECTRICAL
208 VAC, 60 Hz, 3 phase
Connection made on left side of oven as shown.

SHIP WEIGHT

ONE DECK: 633 lbs / 287 kg

VENTING INFORMATION

The AMP Series 64 is Type 2 hood compatible. Venting must comply with all applicable local and national codes—check with your local authority having jurisdiction (AHJ) before planning or construction.

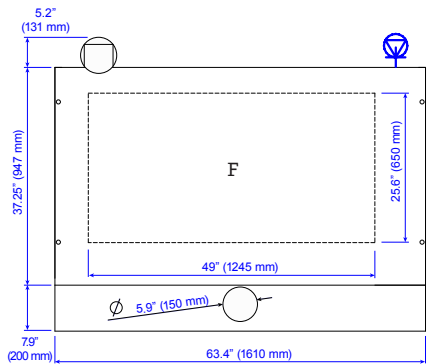
ENVIRONMENTAL

WORKING TEMPERATURE:
+50°F TO 95°F (+10°C TO 35°C)
RELATIVE HUMIDITY:
15% TO 65%

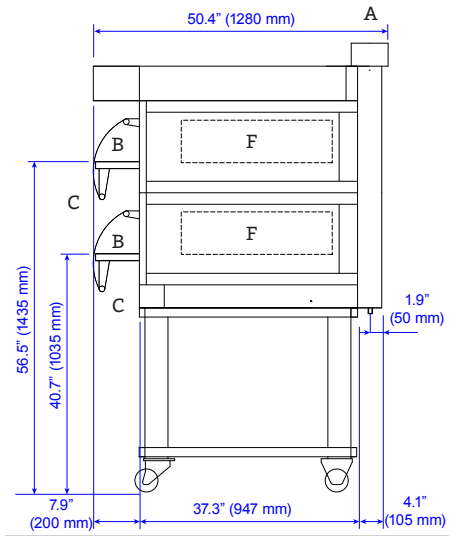


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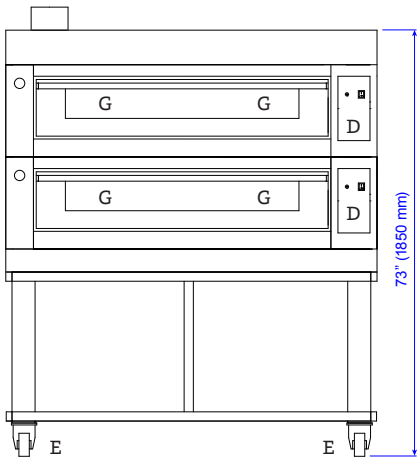
PLAN VIEW



SIDE VIEW



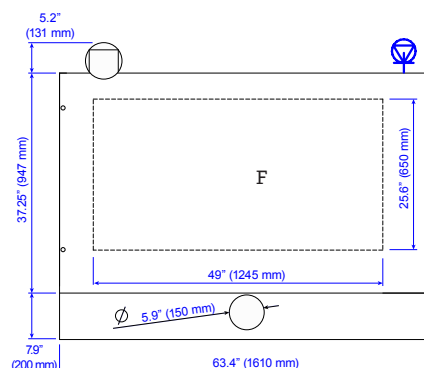
FRONT VIEW



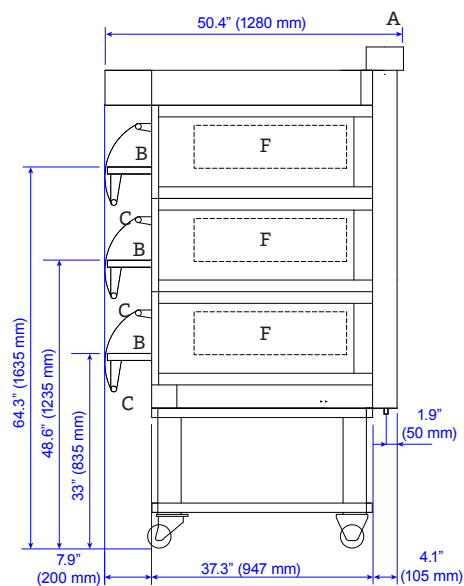
UTILITIES SPECIFICATIONS	SHIP WEIGHT	VENTING INFORMATION	ENVIRONMENTAL
ELECTRICAL 208 VAC, 60 Hz, 3 phase Connection made on left side of oven as shown.	TWO DECKS: 1010 lbs / 458 kg	The AMP Series 64 is Type 2 hood compatible. Venting must comply with all applicable local and national codes—check with your local authority having jurisdiction (AHJ) before planning or construction.	WORKING TEMPERATURE: +50°F TO 95°F (+10°C TO 35°C) RELATIVE HUMIDITY: 15% TO 65%



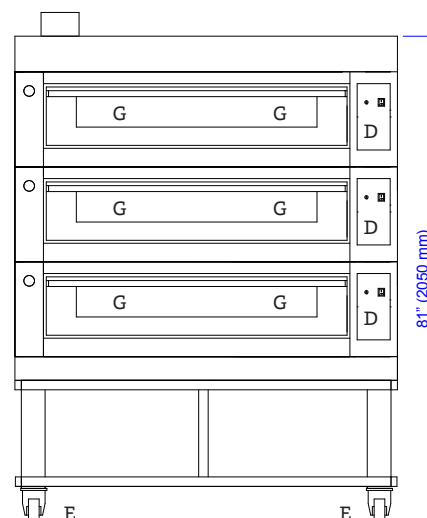
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UTILITIES SPECIFICATIONS

ELECTRICAL
208 VAC, 60 Hz, 3 phase
Connection made on left side of oven as shown.

SHIP WEIGHT

THREE DECKS: 1387 lbs / 629 kg

VENTING INFORMATION

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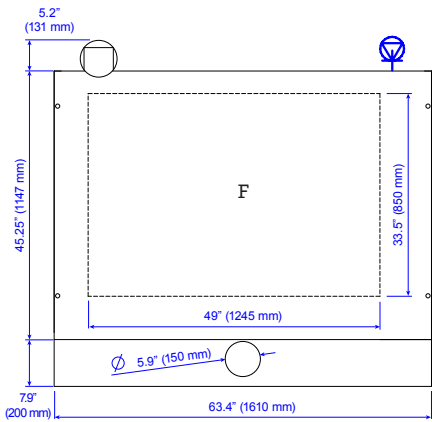
ENVIRONMENTAL

WORKING TEMPERATURE:
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RELATIVE HUMIDITY:
15% TO 65%

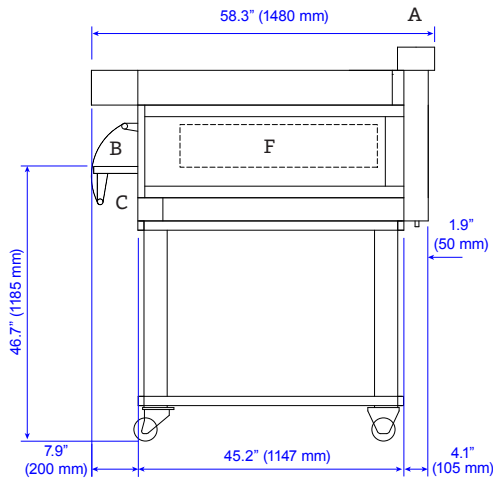


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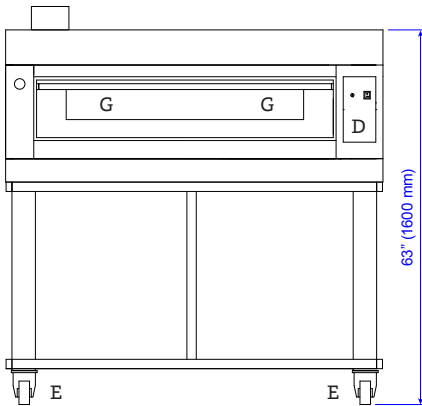
PLAN VIEW



SIDE VIEW



FRONT VIEW



UTILITIES SPECIFICATIONS

SHIP WEIGHT

VENTING INFORMATION

ENVIRONMENTAL

ELECTRICAL
208 VAC, 60 Hz, 3 phase
Connection made on left side of oven as shown.

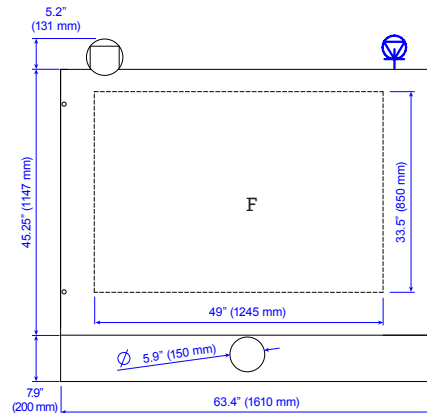
ONE DECK: 710 lbs / 322 kg

The AMP Series 64 is Type 2 hood compatible. Venting must comply with all applicable local and national codes—check with your local authority having jurisdiction (AHJ) before planning or construction.

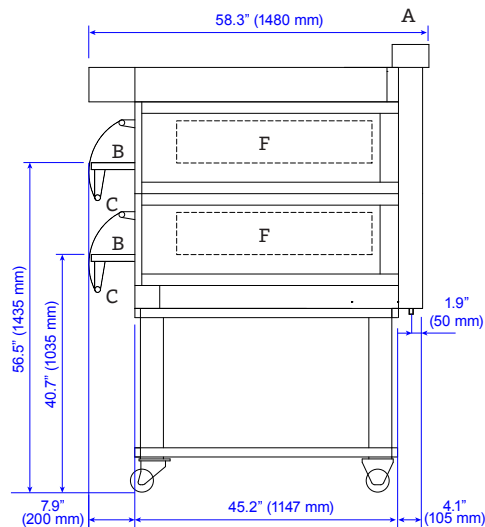
WORKING TEMPERATURE:
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RELATIVE HUMIDITY:
15% TO 65%



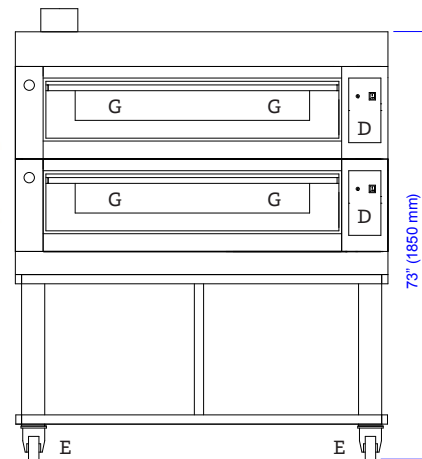
PLAN VIEW



SIDE VIEW



FRONT VIEW



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UTILITIES SPECIFICATIONS

ELECTRICAL
208 VAC, 60 Hz, 3 phase
Connection made on left side of oven as shown.

SHIP WEIGHT

TWO DECKS: 1136 lbs / 515 kg

VENTING INFORMATION

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ENVIRONMENTAL

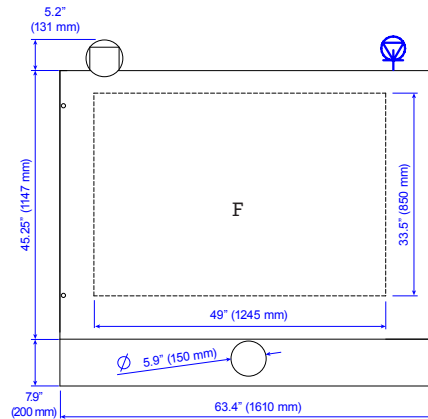
WORKING TEMPERATURE:
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RELATIVE HUMIDITY:
15% TO 65%

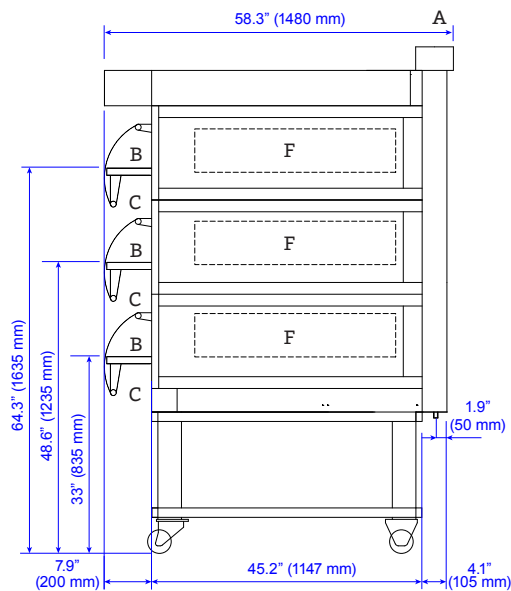


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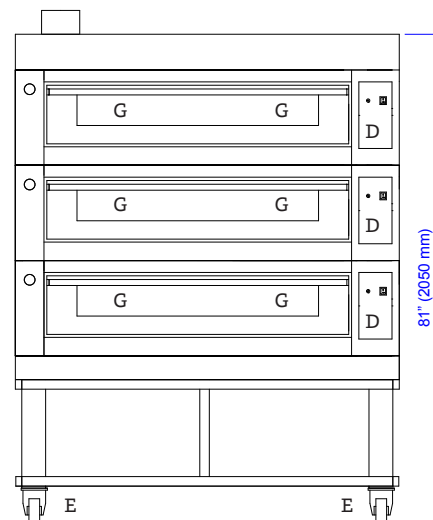
PLAN VIEW



SIDE VIEW



FRONT VIEW



UTILITIES SPECIFICATIONS

ELECTRICAL
208 VAC, 60 Hz, 3 phase
Connection made on left side of oven as shown.

SHIP WEIGHT

THREE DECKS: 1561 lbs / 708 kg

VENTING INFORMATION

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ENVIRONMENTAL

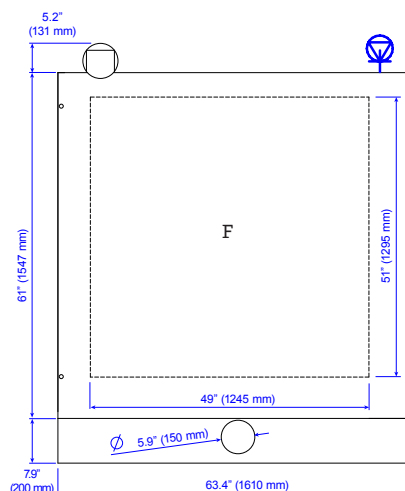
WORKING TEMPERATURE:
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RELATIVE HUMIDITY:
15% TO 65%

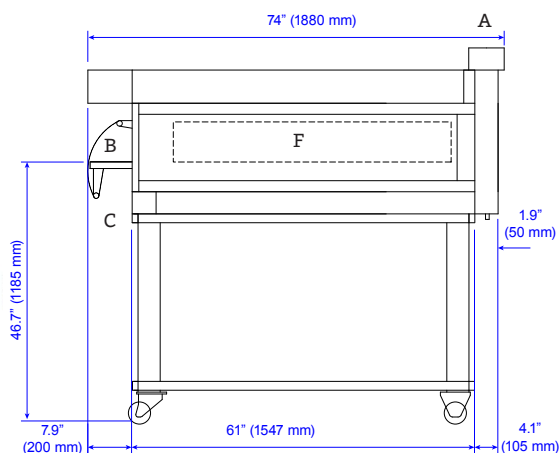


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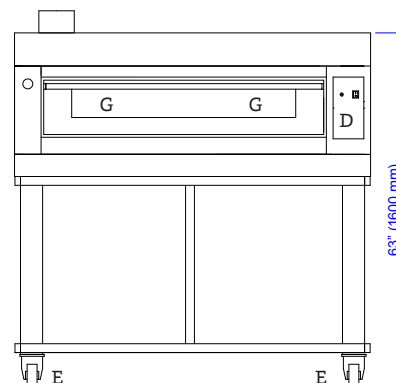
PLAN VIEW



SIDE VIEW



FRONT VIEW

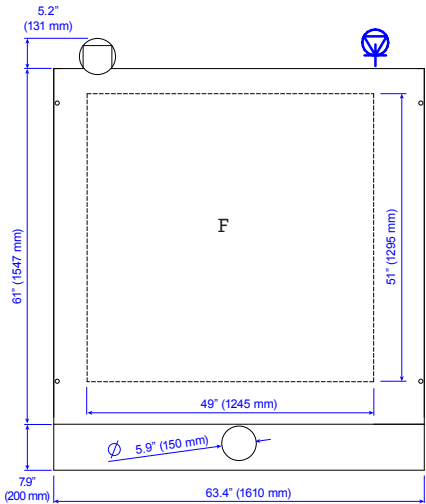


UTILITIES SPECIFICATIONS	SHIP WEIGHT	VENTING INFORMATION	ENVIRONMENTAL
ELECTRICAL 208 VAC, 60 Hz, 3 phase Connection made on left side of oven as shown.	ONE DECK: 873 lbs / 396 kg	The AMP Series 64 is Type 2 hood compatible. Venting must comply with all applicable local and national codes—check with your local authority having jurisdiction (AHJ) before planning or construction.	WORKING TEMPERATURE: +50°F TO 95°F (+10°C TO 35°C) RELATIVE HUMIDITY: 15% TO 65%

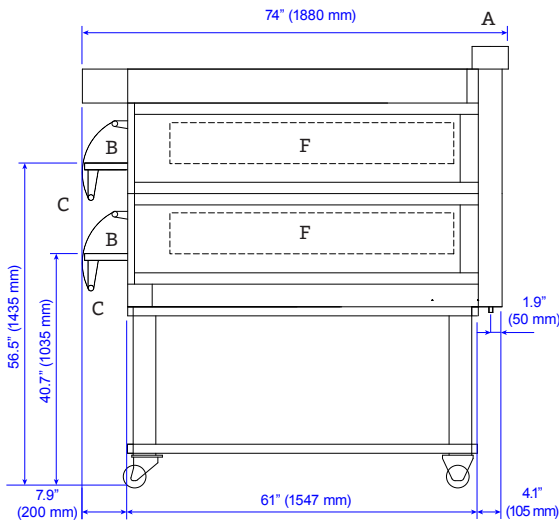


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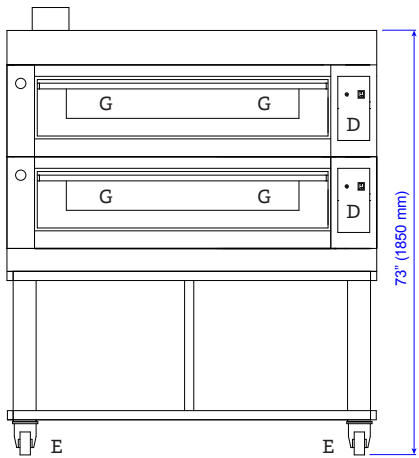
PLAN VIEW



SIDE VIEW



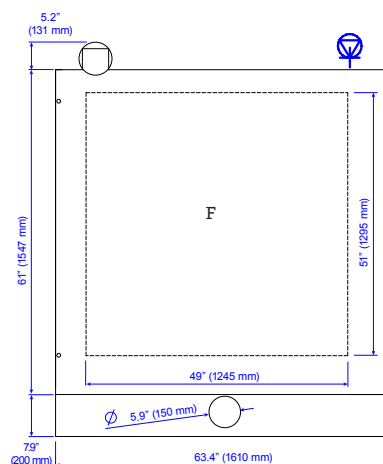
FRONT VIEW



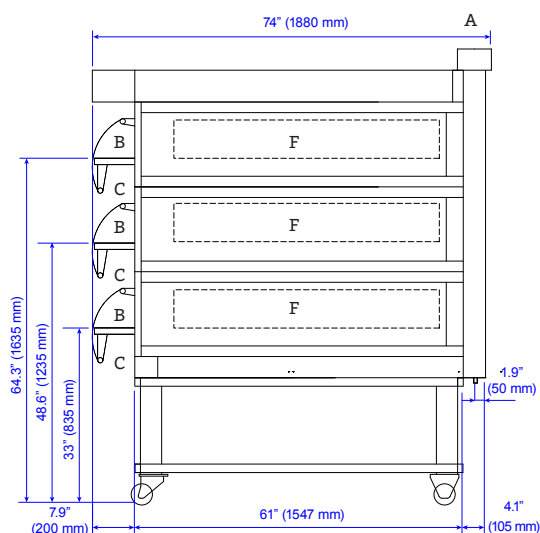
UTILITIES SPECIFICATIONS	SHIP WEIGHT	VENTING INFORMATION	ENVIRONMENTAL
ELECTRICAL 208 VAC, 60 Hz, 3 phase Connection made on left side of oven as shown.	TWO DECKS: 1413 lbs / 641 kg	The AMP Series 64 is Type 2 hood compatible. Venting must comply with all applicable local and national codes—check with your local authority having jurisdiction (AHJ) before planning or construction.	WORKING TEMPERATURE: +50°F TO 95°F (+10°C TO 35°C) RELATIVE HUMIDITY: 15% TO 65%



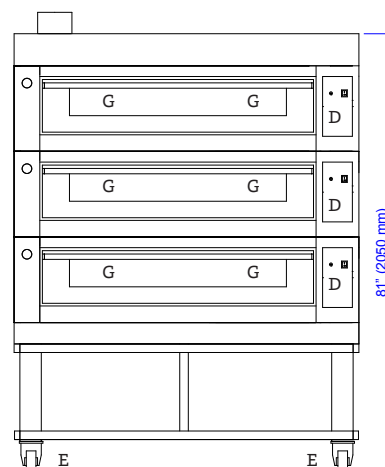
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SIDE VIEW



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UTILITIES SPECIFICATIONS

ELECTRICAL
208 VAC, 60 Hz, 3 phase
Connection made on left side of oven as shown.

SHIP WEIGHT

THREE DECKS: 1953 lbs / 886 kg

VENTING INFORMATION

The AMP Series 64 is Type 2 hood compatible. Venting must comply with all applicable local and national codes—check with your local authority having jurisdiction (AHJ) before planning or construction.

ENVIRONMENTAL

WORKING TEMPERATURE:
+50°F TO 95°F (+10°C TO 35°C)

RELATIVE HUMIDITY:
15% TO 65%



PRODUCT OVERVIEW

The Wood Stone Electric Deck Oven (EDO) is a high-performance, electric, stone-deck oven designed for baking pizza, flatbread, and artisan products at high temperature with precise digital control.

Features include:

- Temperatures up to 850° F
- Armored heating elements
- Dual-zone digital temperature control (top/bottom)
- Programmable presets and timer functions
- Energy-saving standby mode
- Refractory baking surface
- Heavy insulation for thermal efficiency
- Modular design (multiple decks, depending on configuration)

This manual is intended for daily operators. A separate Service Manual contains wiring, diagnostics, and internal component details.

The oven comprises several units positioned one on top of the other:

- hood
- baking chamber/s
- base
- stand

Each baking chamber is fully independent and equipped with an electronic temperature regulator, a safety thermostat, and a single bottom-hinged door.

The internal structure of the chamber is entirely made of a metal plate with a refractory brick.

The support element comprises a steel structure fitted with tray holder guides.



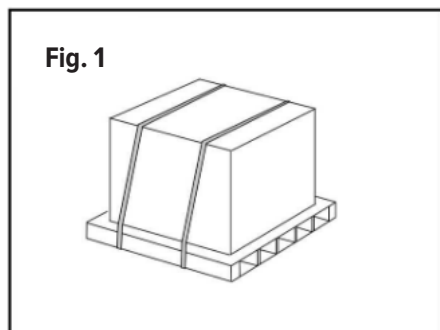


Fig. 1

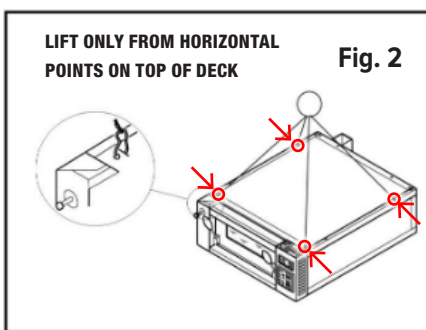
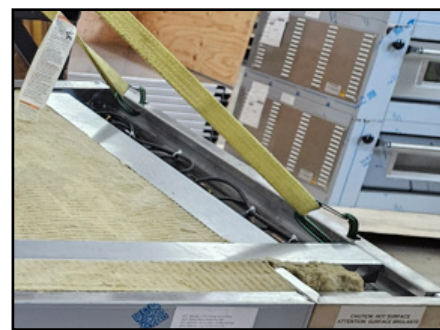


Fig. 2



MOVING THE OVEN WHILE ON THE SHIPPING PALLET (FORKLIFT ALLOWED)

If the oven is secured to its original shipping pallet as shown in **Figure 1**, it may be moved using a forklift with adequate fork length and lifting capacity.

Follow these guidelines:

- The oven must be fully strapped to the pallet before any forklift movement.
- Forks must extend completely under the pallet and be centered for balance.
- Use caution—this is a top-heavy load. Move slowly and avoid sudden stops or turns.
- Do not lift from the oven body or attempt to insert forks under the oven itself.
- Approach from the pallet side only; avoid contact between the forklift mast and any exterior oven components.

Once the oven is placed in front of its installation location, remove the straps. Any lifting required after the straps are removed must be performed from above using the top anchor points.

LIFTING THE OVEN (OVERHEAD LIFT REQUIRED WHEN NOT ON PALLET)

The Wood Stone AMP Series 64 weighs approximately 523 lbs (37"), 600 lbs (45"), 763 lbs (61") per deck and is top-heavy. This oven does not have forklift pockets. **Do not lift from below** using forks or pallet jacks.

To lift the oven safely, **use an overhead lifting system**—such as a crane, hoist, or gantry—connected to the **four designated anchor points located on the top of the oven** as shown in **Figure 2**. Only approved lifting hardware rated for the load may be used. Verify that all attachment points are secure and that the lifting equipment has sufficient capacity. **Use extreme caution when raising, lowering, or positioning the oven. Keep all personnel clear of the suspended load.**

Rigging Example:

- Straps: McMASTER-CARR 9073T631, 4' long, Nylon Fabric.
- Hooks: BLACK DIAMOND LiteWire Carabiner.

TILTING OVEN ON ITS SIDE TO FIT THROUGH DOORWAY.

Stone cooking deck tiles must be removed before tilting oven on its side! When tilting the oven, the control panel side must be up! 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.

DELIVERY NOTE

The customer will receive an Oven Shipping Notification when the oven leaves the Wood Stone factory. This will include a PRO# and a trucking company contact number. Wood Stone recommends that you confirm the delivery date/time with the trucking company before committing to heavy equipment and/or labor. Our goal is a smooth and safe delivery.

WARNING Minimum Required Lifting Capacity

3,500 LBS PER DECK

Model	Lifting from Above
WS-HD-6437-E-03	523 lbs
WS-HD-6445-E-03	600 lbs
WS-HD-6461-E-03	763 lbs



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.

Remove the protective film from the outside of the oven, gently peeling it to ensure all adhesive residue is removed.

Should any adhesive remain on the oven, remove it using kerosene or benzene.

The individual elements selected to make up the oven must be placed one on top of the other. Start with the stand, then the base, then the oven(s), and then the hood on top, slotting the reference feet of each unit into the housing on the one underneath it.

The equipment needs to be placed in a well-ventilated area.

Installation Order:

1. Build the stand.
2. Place "Base" onto the stand.
3. Place "Oven" onto Base.
4. Add additional ovens on top of each other.
5. Place "Eyebrow Hood" onto the oven.
6. Remove "Vapor Exhaust Adapter" and additional items from inside ovens. Note: only one adapter per Eyebrow Hood.
7. Move oven stack to the final location.
8. Remove all protective coatings.
9. Sweep out the inside.
10. Verify that the tiles inside the oven are close and don't have a wide gap. Any gaps can be closed by sliding the left and right tiles towards the center.
11. Contact a licensed electrician to wire the oven as described below.

Pallet shipment order:

Oven(s) on bottom
Base on Oven(s)
Eyebrow Hood on Base
Box with Stand in front or on top
Box with Rails in front or on top

Electrical Requirements

- Must be connected by a licensed electrician.
- Refer to electrical data plate for voltage, and wattage.
- Dedicated circuit required; do not share with other appliances. When stacking two or three deck ovens, do not daisy chain the electrical wiring. Each oven has its own power connection and circuit breaker.
- Do not set the oven over an open floor sink or floor drain.

Clearances & Location

- Install under a commercial hood if required by local code.
- Maintain minimum clearances from combustible surfaces as shown below.
- Do not block ventilation openings.
- Do not place near Fryers, Boilers or Steam-producing equipment.



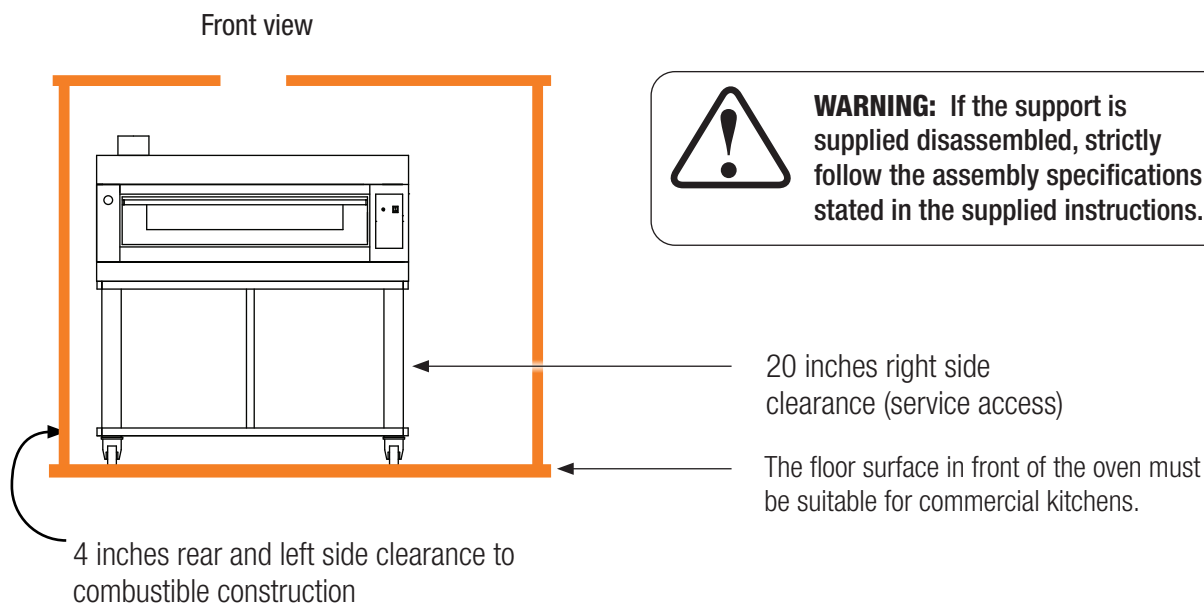
Leveling

- Unit must be level front-to-back and side-to-side for proper baking performance.

Initial Burn-In / Curing

- Perform the guided warm-up/curing cycle before the first use (see "First Time Startup" on page 12).

REQUIRED CLEARANCES



**VENTING**

Submit your venting plans to your local authorities before proceeding with your installation, as there may be additional requirements in your area. With their approval, a type 2 hood can be used with this oven.

It is never appropriate to use “B vent” in any part of an exhaust system connected to this oven. The venting system should be inspected and cleaned at least every 3 months or as necessary. All combustion products and cooking vapors from the Wood Stone AMP Series 64 oven—as well as moisture from the back vent when the valve is opened—vent through a 150 mm (5.9") collar located on the top of the oven.

NOTE

The hood must be installed in accordance with the Hood Manufacturer's instructions, NFPA 96, and any additional relevant local codes. All installations are subject to the approval of the local authority having jurisdiction. Refer to the hood manufacturer's instructions for specifications and exact mounting instructions.

If fire suppression is required by the local jurisdiction, the oven must then be vented with a Type 1 hood.

VAPOR EXHAUST CONNECTION

WARNING! Connection of the vapor exhaust must only be carried out by specialized personnel.

The vapor exhaust pipe is located at the rear of the oven. Insert the perforated ring into the vapor exhaust outlet and connect.

NOTE: It is recommended that you connect the vapor exhaust to a flue or to the outside using a pipe with a minimum diameter of 4-21/64" (110 mm).

This pipe (minimum 4-21/64" (110 mm)) must be inserted into the oven exhaust outlet by means of the perforated ring. Any extensions must also be connected so that the upper pipes fit into the lower ones, as illustrated for the connection described above.

If the external vapor exhaust pipe is very long, it is advisable to fit a small plastic tube to the drain pipe at the bottom of the vapor exhaust stack. This operation must be carried out before coupling the pipe to the outlet.

The correct draft ensures proper vapor evacuation and prevents heat generated from stagnating on equipment components, which would otherwise degrade and shorten service life.

UPPER FRONT VENT**VAPOR EXHAUST**



WARNING: Each of the baking chambers must be fitted with an omnipolar main switch with fuses or an automatic switch suitable for the values shown on the plate, to allow the single appliances to be disconnected from the mains.

NOTE: The device selected should be in the immediate vicinity of the oven and within easy access. This is indispensable in order to be able to disconnect the equipment from the mains in the event of major faults in the oven, such as the sticking of power contactors, which would otherwise keep the relevant heating elements at full power at all times, despite the safety thermostat having tripped or the switches on the oven having been switched off.



WARNING: Electrical connection must only be carried out by specialized personnel, in compliance with the current local state Electric Quality Assurance Corporation requirements. In the absence of local codes, electrical connections must conform with the National Electrical Code (NEC), ANSI/NFPA 70, and Canadian Electrical Code CSA C22.2.

- Before starting the connection procedure, check that the earthing system is provided in accordance with local codes.
- Before starting the connection procedure, check that the main power switch has been turned to the "off" position.
- The rating plate contains all the information necessary for proper connection.



WARNING: Because the oven is equipped with casters, the following are necessary, that:

- Adequate means must be provided to limit the movement of the appliance without depending on or transmitting stress to the electrical conduit.
- The restraining means are to be attached to the stand bottom side.
- The appliance shall be installed using flexible conduit.

These appliances must be connected to the unipotential system: a terminal is provided for this purpose at the back of the appliance. It is marked with the following symbol

TERMINAL FOR THE UNIPOTENTIAL SYSTEM.





Each deck requires its own electrical hook up.

The baking chamber is delivered with the required voltage indicated on the rating plate.

To carry out electrical connection, remove the protective cover located on the rear side of the baking chamber (fig. 3). The connection cable must be supplied by the installer. The cable must be long enough to allow the chamber to be moved for cleaning.

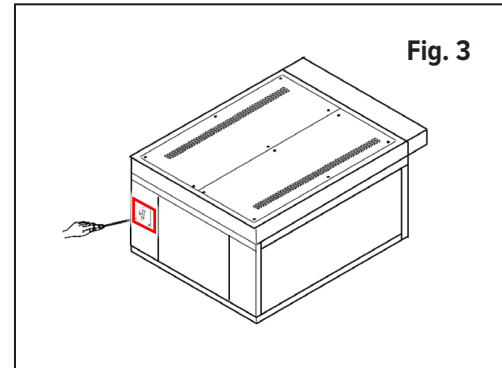


Fig. 3

Insert a cable with an adequate cross-section (see technical data) into the cable raceway provided (fig.4 part B) and connect it to the terminal board as shown in figures 5 and 6, respectively.

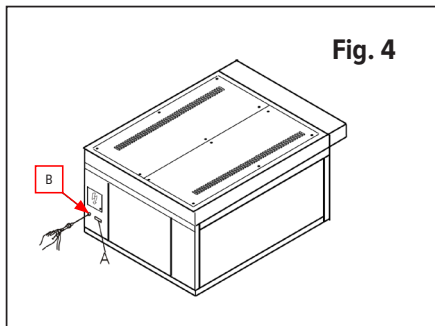


Fig. 4

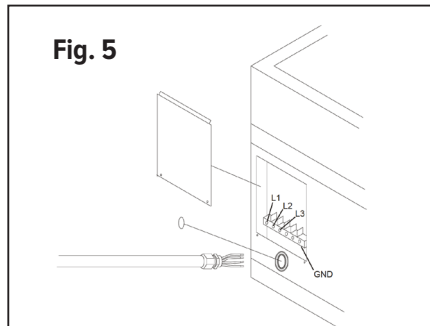


Fig. 5

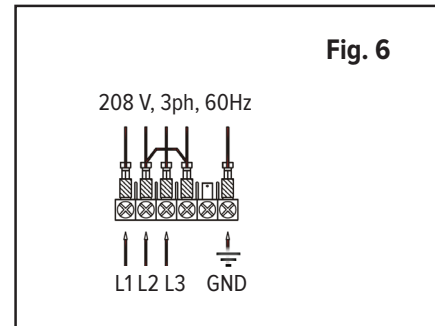


Fig. 6



CONTROL PANEL



MAIN SWITCH

- Turn on the MAIN SWITCH
- Each deck has its own main switch
- Heat in Manual or Program Mode

SAFETY THERMOSTAT (RESET)



WARNING: The chamber is suitable only for cooking bread and pizza.

TOP HEAT

Manual control of temperature. Top and bottom relative power level between 0 and 9. 0 is off and 9 is maximum.

TEMPERATURE SET POINT

The temperature that the oven will preheat to.

CHAMBER TEMPERATURE

F° or C°

BOTTOM HEAT

Manual control of temperature. Bottom and top relative power level between 0 and 9. 0 is off and 9 is maximum.

FUNCTIONS

- Lights
- Program
- Economy Mode
- Manual Mode
- Start/Stop Heating Elements



DISCHARGING VAPOR

Discharge of the vapors that form inside the baking chamber is enabled using the ball knob on the front left-hand side of the oven.

When the ball knob is pulled out, the discharge outlet is open; when the ball knob is pushed towards the oven, the outlet is closed.



WARNING! Before commencing programming of the oven, always check that:

- All electrical and earthing connections have been properly made.
- All vapor exhaust connection operations have been properly made.

All control operations must be carried out by specialized technicians holding a proper license.

WARNING!

- The oven must always be under surveillance when in operation.

WARNING! If any glass parts supplied with the appliance become damaged, stop using it immediately, discard any freshly cooked food or food being cooked, and clean thoroughly to exclude dangerous contamination.

NOTE: Do not use the appliance if the lamp-holder glass is damaged or missing.

- During operation, the oven surfaces, and in particular the glass, become hot, so that care must be taken not to touch them so as to prevent scalding.
- When opening the door, make sure you stand at a safe distance from any hot steam that may come out of the baking chamber.
- Never allow unauthorized persons to approach the oven.



FIRST-TIME STARTUP / CURING PROCEDURE

The oven requires a gradual heat cycle to stabilize the deck, remove residual moisture, and prepare the stone for high-temperature operation. This process burns off oils and dries the insulation and refractory. **Smoke and odor are normal during initial cure. Make sure the area is well-vented.**

Curing Steps

- Turn on "ON/OFF" Main Switch, put oven into Economy Mode.
- Verify temperature units (F or C) and update to desired units.
- Press the "M" Manual button.
- Set default power split to: **TOP-8** and **BOTTOM-2**.
- Set chamber **SET POINT** temperature to **140°F**, press **START/STOP** button.
- After 15 minutes, turn off Economy Mode.
- Increase to **250°F** and heat for **1 hour**. **Note:** If a great deal of steam is noticed inside the chamber, open the door for a few minutes and then close it and continue.
- Increase to **400°F** and heat for **1 hour**.
- Increase to **600°F** and heat for **1 hour**.
- Increase to **750–800°F** and heat for **45 minutes**.
- Allow oven to cool naturally. Do not force-cool with fans or water.

Switching temperature display between Celsius and Fahrenheit

1. Hold down **LIGHT** button and **SET POINT** up arrow together to set temperature scale.
2. Setpoint display indicates selection between °F or °C degrees.

The deck may darken during the first few cycles. This is normal and part of the seasoning process.

1 1 HOUR at 250°F



2 1 HOUR at 400°F



3 1 HOUR at 600°F



4 45 MINUTES at 750–800°F



**STARTING UP THE BAKING CHAMBER: MANUAL MODE**

- a) Turn on the Main Switch
- b) Press the "M" button to put the oven into manual mode.
- c) Set the required cooking temperature using the up and down arrow buttons below the "SET POINT" display.
- d) Set the power values of the TOP HEAT and the BOTTOM HEAT. These values vary from 0 (power disconnected) up to 9 (maximum power) and appear on the respective displays.

A red dot in the lower-right corner of the display indicates that the heating elements at the top and bottom are in use.

The dot turns on and off to indicate when power is and is not being applied to the heating elements.

Separate adjustment of the top and bottom temperatures makes the oven much more flexible, allowing for more customized baking.

- e) Switch on the baking chamber by pushing the "START/STOP" pushbutton. A red LED will light up in the top right corner next to the button.
- f) When the temperature inside the baking chamber ("TEMPERATURE") reaches the set temperature ("SET POINT"), the power will turn off, and the LED indicator next to the TOP HEAT and BOTTOM HEAT displays will turn off.
When the temperature inside the baking chamber drops below the set value ("SET POINT"), the power will automatically turn on again, and the LED will light up.
- g) The oven control system is equipped with an economy function, which can be switched on either automatically or manually.

g.1) Automatic enabling of the economy function

When the sum of the values set for the TOP HEAT and the BOTTOM HEAT is equal to or less than 9, the economy function is enabled automatically, and a red LED in the top right corner of the "ECONOMY" button lights up.

This means that the heating elements at the top and bottom are never fed simultaneously, so the oven uses approximately half the power.

g.2) Manual enabling of the economy function

When the sum of the values set for the TOP HEAT and the BOTTOM HEAT is higher than 9, the heating elements are fed according to the set values. In this case, you can enable the economy function manually by pressing the "ECONOMY" push button.

The red LED in the top right corner, next to the button, will start flashing, and the values set for the top and bottom will be reduced proportionally until they add up to a value equal to or less than 9. The oven will then operate at approximately half the power. The economy function is disabled by pressing the "ECONOMY" button again. The red LED will go out, and the original values for the top and bottom will be restored.

If the economy function has already been enabled manually (the red LED next to the button is flashing) and adjustments are made to the top and bottom regulator buttons, the economy function will once again adjust the values automatically until the sum is once again equal to or less than 9.

When the manual economy function is disabled, the displayed values will be those set during the last adjustment.

Manually enabling the economy function is extremely useful during periods of low work or a pause, when maximum power is not required, but the oven needs to be kept at a certain temperature to be ready to quickly resume normal work.



NOTE: The "Economy" function is switched off when passing from "Manual" to "Program" and vice versa. It is also switched off when passing from one program to another and/or when "saving" a program.

While baking, if you switch from the oven temperature display to the Program screen or edit the active program, the Economy function is temporarily disabled. It is automatically re-enabled when the display returns to the oven temperature screen.

STARTING THE BAKING TIMER

MANUAL MODE

- In order to start one of the three baking timers, access the timer function, select the timer required, and press the " START/ STOP " and the "TIMER" buttons simultaneously.
- The timer LED will start to flash, indicating that there is a baking timer in operation.
- When the "TIMER" button is pressed, the timer is in operation, and the time remaining will be displayed.
- As soon as the timer countdown has finished, all the displays will go out, the timer LED will light up, and the buzzer will begin sounding. Press the "TIMER" button to return to normal.

PROGRAMS MODE

- To start the baking timer, access the timer function and press the "START/STOP" and the "TIMER" buttons simultaneously.
- The timer LED will start to flash, indicating that there is a baking timer in operation.
- When the "TIMER" button is pressed, the timer is put into operation, and the time remaining will be displayed.
- As soon as the timer countdown has finished, all the displays will go out, the timer LED will light up, and the buzzer will begin sounding. Press the "TIMER" button to return to normal.

NOTE: The baking timers have no effect on the oven's baking conditions.



TIMER FUNCTIONS

The control panel enables three (3) baking timers to be set (countdown), the current time, and the daily start-up time.

Note: If the timer is not programmed within ten seconds of entering this function, the control unit will automatically exit the function and the temperature and set point will be shown once again on the displays.

Note: The baking timers have no effect on the oven's baking conditions.

BUTTON PUSHES:

- 1-3 Timers 1,2,3
- 4 Set current time
- 5 Set startup time
- 6 Exit Timer Function

PROGRAM A BASIC BAKER TIMER

Press the **"TIMER"**  button once. The message **"OFF 000"** will appear across the displays under **TEMPERATURE F or C** and **SET POINT**. The **TOP HEAT** display will display **"1"**.

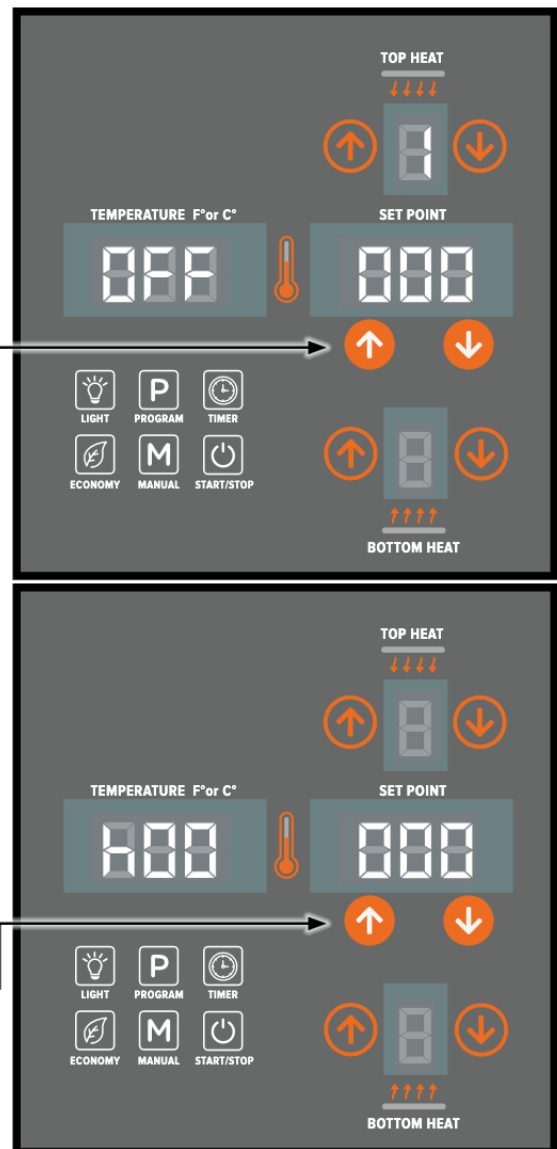
- Press the **"TIMER"** button two times for the second (2) timer and three times for the third (3) timer.
- Press the **SET POINT** **"↑"** and **"↓"** buttons to adjust the countdown timer.

SET THE CURRENT TIME

- Press the **"TIMER"**  button four (4) times. The message **"h 00 00"** will appear across the displays under **TEMPERATURE F or C** and **SET POINT**.

The first **"00"** is the hours.
The second **"00"** is the minutes.

- Press the **SET POINT** **"↑"** button to set the hours, and the **"↓"** button to set the minutes.
- Press the **"TIMER"** button two (2) more times to exit.



**PROGRAM A STARTUP TIME**

1. Press the **"TIMER"**  button five (5) times in Manual Mode, one (1) time in Programs Mode. The message **"o 00 00"** will appear across the displays under **TEMPERATURE F or C** and **SET POINT**.

The first **"00"** is the hours.

The second **"00"** is the minutes.

2. Press the **SET POINT "↑"** button to set the hours, and the **"↓"** button to set the minutes.
3. Start the timer by pressing the **TIMER** and **START/STOP** buttons simultaneously.
4. Press the **"TIMER"** button one (1) more time to exit the timer functions.
5. Set the **SET POINT, TOP HEAT,** and **BOTTOM HEAT** are required for the programmed startup.
6. Repeat these steps nightly. This startup is a one-shot timer for safety reasons.

START A BAKER TIMER

1. Press the **"TIMER"**  button one to three times for timers 1 through 3.
2. Press the **"TIMER"** button and the **"START/STOP"** button at the same time to start the countdown timer.
3. When the timer expires,
 - all the displays will turn off
 - a buzzer will sound
 - the LED next to the timer button will light up
4. Press the **"TIMER"** button to return to normal operation.



DAILY OPERATION



POWERING THE OVEN

- Turn on the MAIN SWITCH
- Each deck has its own main switch
- Heat in Manual or Program Mode

MODES OF OPERATION

Manual Mode

Manual control of temperature. Top and bottom relative power level between 0 and 9. 0 is off and 9 is maximum.

Program Mode

Up to 20 programmable presets including:

- Set temperatures
- Timer cycle
- Economy settings
- Startup profiles

Economy Mode

Reduces power consumption while maintaining a low structural temperature.



Program: Activate Program Mode



Lights: Activate Oven's Internal Light



Timer: Activate Timer Functions



Manual Mode: Activate Manual Mode



Start/Stop: Start/Stop the Oven's Heating Elements



COOKING GUIDELINES

STONE DECK USE

- Always use a peel; do not place cold pans directly on stone.
- Avoid sudden impacts; stones can crack if misused.

PRODUCT LOADING

- Leave space between products to maintain airflow.
- Heavily topped pizzas require longer dwell time.
- Take care not to drip cold liquids on window glass.

ADJUSTING HEAT DURING SERVICE

- Increase TOP heat for additional browning.
- Increase BOTTOM heat if underside is pale.
- Use Economy Mode when not cooking for extended periods.

Deck ovens rely on thermal mass. Continuous loading may lower surface temperature—allow short recovery periods when possible.

**CLEANING & CARE****DAILY**

- Brush the deck with a brass or natural-fiber brush. *Do not use ice, excess water or liquid cleaners on the stone deck.*
- Wipe the metal exterior surfaces with a damp cloth. *Do not use a metal scouring pad - this will scratch the metal.*

WEEKLY

- Clean the door glass with a non-abrasive cleaner after oven is cool. *Make sure the glass is cold before cleaning. Tempered glass could shatter if cold liquids come into contact with the hot glass.*
- Remove carbon buildup on deck edges using a scraper designed for stone.

PROHIBITED

- No water, ice, or liquid cleaners on hot stone deck.
- No metal scouring pads on stainless steel.
- No cold liquid on hot window glass (may cause it to shatter.)



TROUBLESHOOTING

Oven Not Heating

- Verify **power** is on.
- Verify **ON/OFF** switch and **START/STOP** are on.
- Close **VENT CONTROL** knob.
- Check breaker or disconnect.
- Ensure door is fully closed.
- Make sure **Eco Mode** is off.
- Use IR thermometer or IR camera to verify all the elements are operating.
- The baking chamber can be set to a maximum of **850°F (450°C)**. Should this maximum temperature be exceeded at any time due to a fault, the safety thermostat will trigger, stopping operation of the oven and turning it off.
- All the indicator lights on the lower control panel will start to flash, signaling an alarm. **Wait until the oven cools down.**
- Unscrew the safety thermostat cap and **press the reset button**. This will reset the thermostat; the bottom LEDs will stop flashing, and the oven will start up normally again.
- **Replace the protective cap** over the safety thermostat reset button.

Uneven Baking

- **Rotate the product** in the same spot halfway through the bake.
- Make sure the top and bottom **setpoints** are correct for your product.
- **Keep the stone clean** for good contact and heat transfer.

Long Recovery Time

- **Reduce loading density.**
- Check for drafts or **ventilation issues**.
- Confirm **setpoints** are correct.
- **Rotate your landing spots** so that you are using the whole deck. Start by landing on the right side, near the thermocouple.

**MAINTENANCE****Lamp Replacement**

- Turn off the circuit breaker and/or unplug the oven
- Cool oven fully.
- Remove protective cover, replace bulb with OEM part.
- Be sure to replace protective cover (oven will not function properly without it.)

Stone Deck

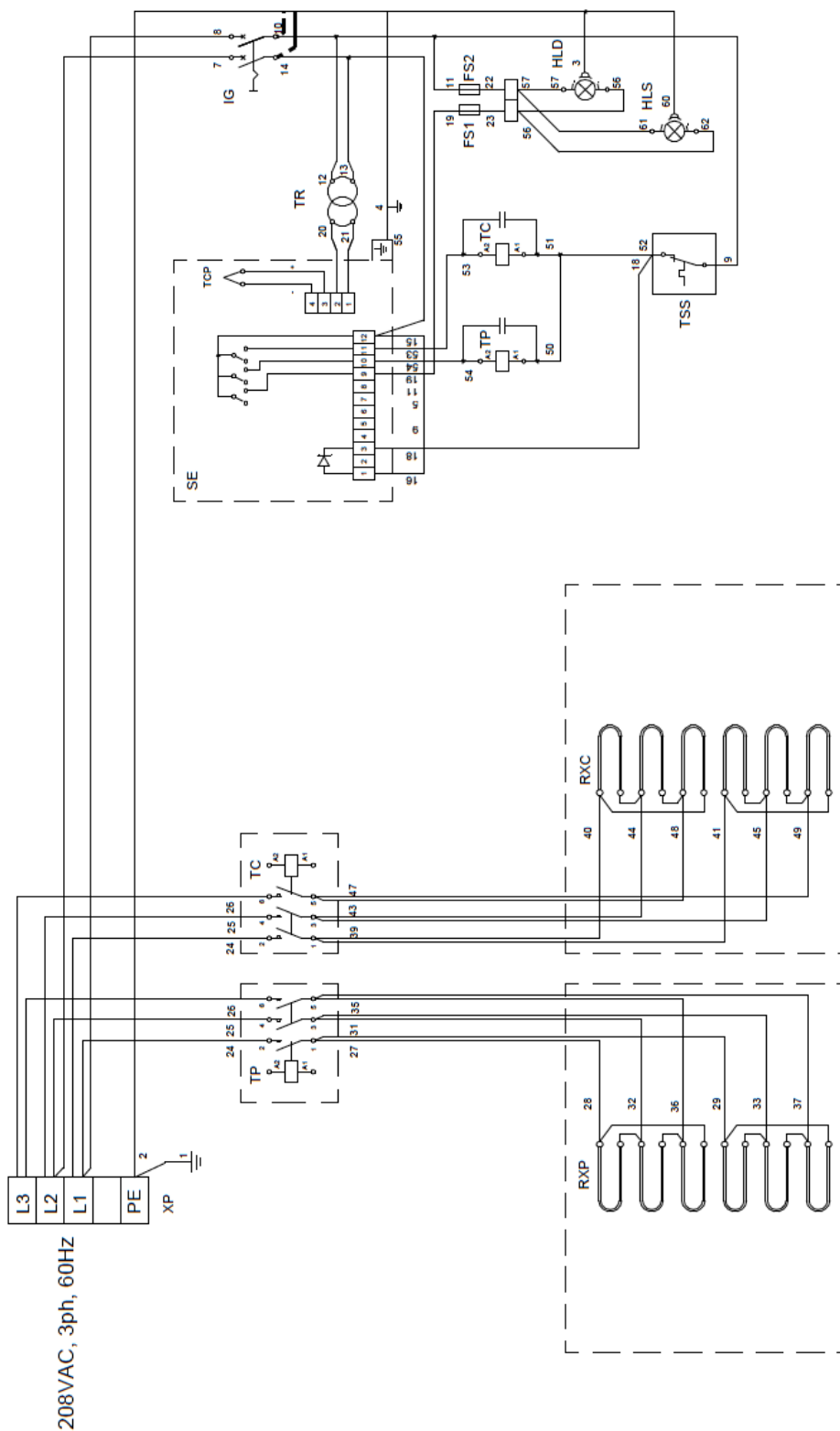
- Minor surface cracks are normal and not a defect.
- Replace only if structurally compromised.

For internal component service, refer to the Service Manual.



WIRE DIAGRAM

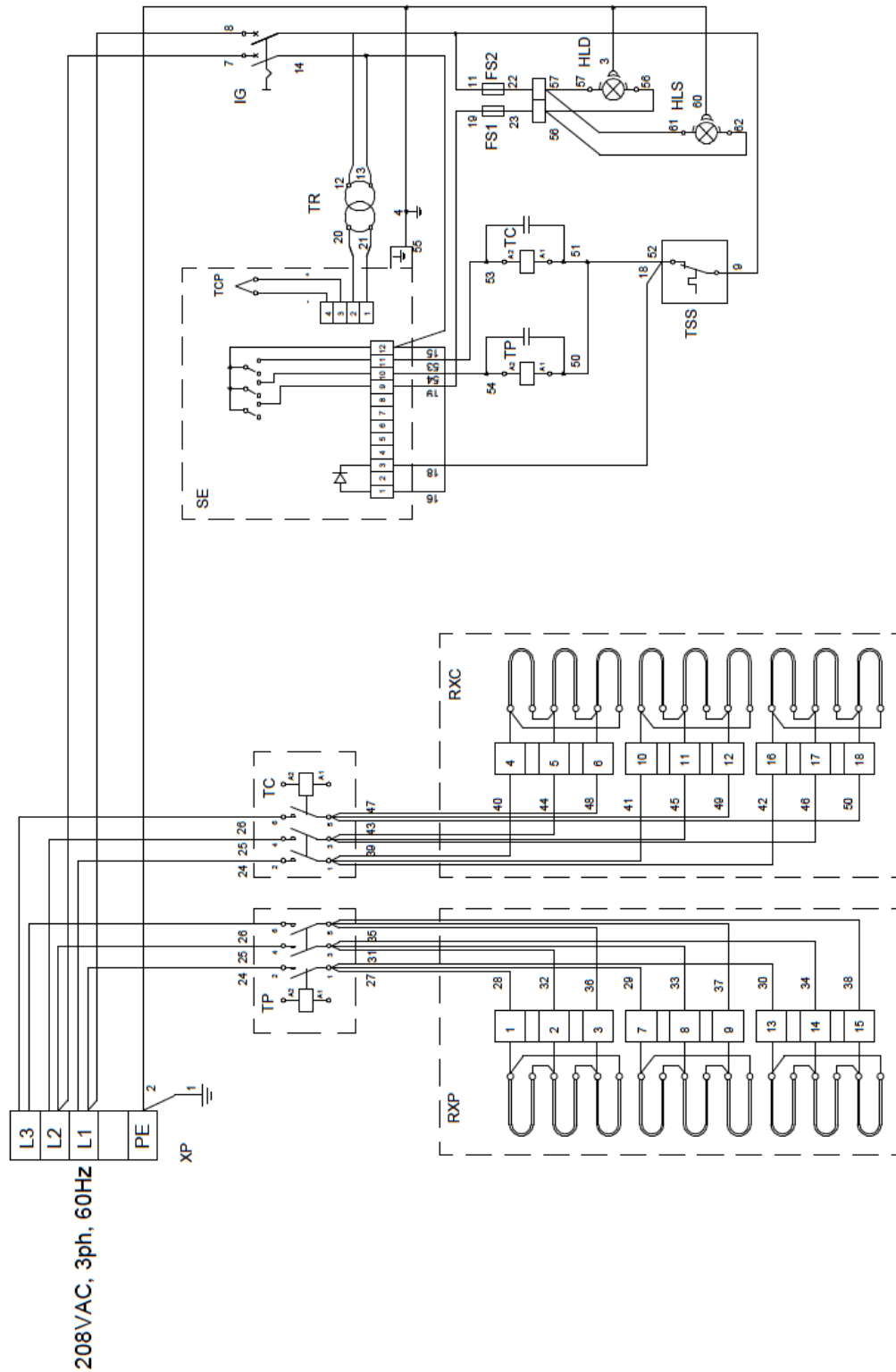
MODEL: WS-HD-37-E3-L & WS-HD-45-E3-L | 208VAC, 3PH, 60HZ





WIRE DIAGRAM

MODEL: WS-HD-61-E3-L | 208VAC, 3PH, 60HZ



**ALL WARRANTY SERVICE MUST BE PRE-APPROVED BY WOOD STONE
PLEASE CONTACT THE FACTORY FIRST**

Please call 1.800.988.8103 or 1.360.650.1111 seven days a week. Our normal service hours are 8am to 5pm Pacific time Monday through Friday. If calling during non-business hours, follow the recorded instructions for emergency service and a Wood Stone technician will get back to you promptly. Wood Stone warrants its equipment to the original purchaser against defects in material or manufacture for a period of one year from the original date of purchase subject to the following exclusions and limitations.

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 manual.
2. In the event the equipment is improperly maintained. Proper maintenance is the responsibility of the user; proper maintenance procedures are prescribed in the Wood Stone installation manual.
3. In the event that the failure or malfunction of the appliance or any part thereof is caused by abnormal 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.

8. In the event that any type of solid fuel has been burned in the equipment.

9. Damage resulting from the use of chemical cleaning products in the oven, as well as any damage from liquids or chemicals 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

If you claim a defect covered by this Limited Warranty, direct your claim to:
Wood Stone Corporation 1801 W. Bakerview Rd. Bellingham, WA 98226 USA Attn: Global Service Manager



KEEP THESE INSTRUCTIONS