

HIGH TEMPERATURE Electric Deck Ovens

AMP Series 64

Designed for Pizzaiolos
and High-Volume Operators

Produces Consistent
Artisan Pizza at Scale

Oven Heats up to 850°F
in an Efficient, Compact Form

Backed by Wood Stone's
35+ Years of Industry Expertise
and Exceptional Service



ELECTRIC
HIGH TEMP
DECK OVEN

Artisan. Modular. Performance.



- A Customizable Brand Panel**
Add your logo or mark to the top panel
- B Vent Control** *Easily release oven chamber moisture for a crispier crust*
- C Viewing Window**
Brightly lit, easy-to-monitor oven interior
- D Individual Programmable Control Panels**
Store up to 20 baking profiles



ECONOMY MODE

Reduces power draw up to 40% by idling the oven at a set temperature, then quickly returns to full production mode when needed.



PROGRAMMABLE CONTROL PANEL

20+ cooking programs let you fine-tune combinations for ceiling/floor power, timings, and ramp-ups.

Use the **QR code** to get more info, request a quote, or set up a cooking demo.



Call us at 360.650.1111
woodstone-corp.com



WOOD  STONE

WINTER.2026

HIGH TEMPERATURE Electric Deck Ovens

AMP Series 64



Add Decks as You



Grow Your Business



GROW YOUR *Artisan*
PIZZA BUSINESS
ONE DECK AT A TIME

WOOD  STONE

Artisan

Modular

Performance

HEATS UP TO
850°F

High-Temp Electric Deck Cooking

High oven temperatures and precise heat control deliver the consistent crust texture, structure, and bubbling tops artisan pizzas demand.

Cooking Versatility

High-temperature performance that cooks artisan pizzas, breads, proteins, veggies and more!

Multiple Pizza Styles

Consistently bakes a wide range of pizza styles and doughs, from hand-stretched and pressed to sheet-pan pizzas, all with reliable, repeatable artisan results across every shift.

TRUE MODULAR Stackable Deck Versatility

You can stack up to three individual oven decks, giving you scalable capacity as your business grows.

Grow  **YOUR ARTISAN PIZZA BUSINESS**
ONE DECK AT A TIME



HIGH
Temperature
ELECTRIC DECK

High-Temp Electric Deck Oven Dimensions

Interior Floor Dimensions with 12" Pizzas



Installation Flexibility

Our modular deck design simplifies installation in both new builds and remodels. Individual oven decks are easier to maneuver through tight spaces like doorways, elevators, and narrow corridors.

Throughput that matches your demand

Future-ready flexibility: increase capacity by adding more ovens whenever your demand—and your business—calls for it.

AMP Series 64 PIZZA BAKING CAPACITY PER DECK

DECK MODEL	8" PIZZA 200mm	10" PIZZA 250mm	12" PIZZA 300mm	14" PIZZA 350mm	16" PIZZA 450mm	18" PIZZA 450mm
37	18 pizzas	8 pizzas	8 pizzas	5 pizzas	3 pizzas	2 pizzas
45	24 pizzas	12 pizzas	11 pizzas	6 pizzas	6 pizzas	3 pizzas
61	36 pizzas	20 pizzas	16 pizzas	9 pizzas	9 pizzas	6 pizzas

Better Performance Through Thermal Management

Our modules are built with thicker, high-performance insulation than typical electric deck ovens, enabling more effective thermal management at high temperatures. The result is faster recovery, more consistent bakes, and reliable performance—even during peak service.

AMP Series 64

