OVEN ARCHES
How you plan to use your Wood Stone oven will determine which arch style is right for you. Shown here are the standard and two optional styles available (on select models). The three arch styles are shown installed on a Mountain Series oven.

STANDARD ARCH
By far our most popular arch because of its versatility, blending the best flame visibility, chef accessibility and menu adaptability.
- Best Visibility
- Best Accessibility
- Small to Large Pizzas

Low Arch Wide
Offers a higher temperature cooking chamber, while still offering good visibility and accessibility.
- Higher Temperatures
- Small to Large Pizzas
- Reduced Visibility
- Reduced Vertical Accessibility
- Available on Mountain Series, Traditional Series and Fire Deck Series Ovens

Low Arch Narrow
For customers that are willing to trade visibility and accessibility in pursuit of the Naples experience.
- Great for “Naples” Pizza
- Highest Temperatures
- Small to Medium Pizzas
- Lowest Visibility
- Lowest Accessibility
- Available on Mountain Series and Traditional Series Ovens

SPECIALTY ARCHES
Our specialty arches have been designed to balance visibility, accessibility and heat characteristics to meet your specific requirements.

Standard Arch
By far our most popular arch because of its versatility, blending the best flame visibility, chef accessibility and menu adaptability.
- Best Visibility
- Best Accessibility
- Small to Large Pizzas

Low Arch Wide
Offers a higher temperature cooking chamber, while still offering good visibility and accessibility.
- Higher Temperatures
- Small to Large Pizzas
- Reduced Vertical Accessibility
- Available on Mountain Series, Traditional Series and Fire Deck Series Ovens

Low Arch Narrow
For customers that are willing to trade visibility and accessibility in pursuit of the Naples experience.
- Great for “Naples” Pizza
- Highest Temperatures
- Small to Medium Pizzas
- Lowest Visibility
- Lowest Accessibility
- Available on Mountain Series and Traditional Series Ovens
ARCH STYLES AND DIMENSIONS

The table below lists doorway opening dimensions and opening dimensions with the installation of Standard, Low Arch Wide and Low Arch Narrow arches for Mountain Series, Traditional Series and Fire Deck Series ovens. **Note:** Select arch styles are not available for all oven models.

<table>
<thead>
<tr>
<th>Doorway Opening</th>
<th>Standard Arch</th>
<th>Low Arch Wide</th>
<th>Low Arch Narrow</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Mountain Series</strong></td>
<td>H</td>
<td>W</td>
<td>H</td>
</tr>
<tr>
<td>Mt. Adams 5'</td>
<td>10&quot;</td>
<td>29.75&quot;</td>
<td>8.75&quot;</td>
</tr>
<tr>
<td>Mt. Baker 6'</td>
<td>10&quot;</td>
<td>36&quot;</td>
<td>9&quot;</td>
</tr>
<tr>
<td>Mt. Rainier 7'</td>
<td>12&quot;</td>
<td>42&quot;</td>
<td>10.75&quot;</td>
</tr>
</tbody>
</table>

**Fire Deck Series**

<table>
<thead>
<tr>
<th>Fire Deck Series</th>
<th>Doorway Opening</th>
<th>Standard Arch</th>
<th>Low Arch Wide</th>
<th>Low Arch Narrow</th>
</tr>
</thead>
<tbody>
<tr>
<td>WS-FD-6045</td>
<td>9.75&quot;</td>
<td>34&quot;</td>
<td>9&quot;</td>
<td>32&quot;</td>
</tr>
<tr>
<td>WS-FD-8645</td>
<td>10&quot;</td>
<td>56&quot;</td>
<td>9&quot;</td>
<td>54&quot;</td>
</tr>
<tr>
<td>WS-FD-9660, 11260</td>
<td>10&quot;</td>
<td>54&quot;</td>
<td>9.5&quot;</td>
<td>53&quot;</td>
</tr>
<tr>
<td>WS-FD-9690, 11275, 11290</td>
<td>10&quot;</td>
<td>60&quot;</td>
<td>9.5&quot;</td>
<td>59.5&quot;</td>
</tr>
</tbody>
</table>

**Traditional Series**

<table>
<thead>
<tr>
<th>Traditional Series</th>
<th>Doorway Opening</th>
<th>Standard Arch</th>
<th>Low Arch Wide</th>
<th>Low Arch Narrow</th>
</tr>
</thead>
<tbody>
<tr>
<td>WS-TS-5</td>
<td>10&quot;</td>
<td>29.75&quot;</td>
<td>9&quot;</td>
<td>28&quot;</td>
</tr>
<tr>
<td>WS-TS-6</td>
<td>10&quot;</td>
<td>36&quot;</td>
<td>9&quot;</td>
<td>33.75&quot;</td>
</tr>
</tbody>
</table>