



IL FORNO CLASSICO DOUBLE STACKED DECK OVENS

11.13.2017

MECHANICAL SPECIFICATIONS

Model #	Overall Dim** (W x H x D)	Total BTUH	kW	Deck Height	Deck Size	Decks	Baking Chambers	Thermostat Range	Ship Wt.*
FC-516/ DS-805	65.25" x 74.5" x 43" (1657 x 1892 x 1092)	210,000	61.51	10" (254)/ 7" (178)	48" x 36" (1219 x 914)	2	2	300°-650°F (149-343)	2593 (1179kg)
FC-516/ D-125	65.25" x 74.5" x 43" (1657 x 1892 x 1092)	265,000†	77.65	10" (254)/ 10" (254)	48" x 36" (1219 x 914)	2	2	300°-650°F (149-343)	2625 (1193kg)
FC-616/ Y-600	78" x 74.5" x 43" (1657 x 1892 x 1092)	260,000	76.16	10" (254)/ 8" (203)	60" x 36" (1524 x 914)	2	2	300°-650°F (149-343)	3288 (1495kg)
FC-816/ Y-800	84" x 74.5" x 51" (2134 x 1892 x 1295)	260,000	76.16	10" (254)/ 8" (203)	66" x 44" (1676 x 1118)	2	2	300°-650°F (149-343)	3805 (1730kg)
FC-616/ Y-600BL	78" x 74.5" x 43" (1657 x 1892 x 1092)	260,000	76.16	10" (254)/ 7.5" (191)	60" x 36" (1524 x 914)	2	2	300°-650°F (149-343)	3366 (1499kg)
FC-816/ Y-800BL	84" x 74.5" x 51" (2134 x 1892 x 1295)	260,000	76.16	10" (254)/ 7.5" (191)	66" x 44" (1676 x 1118)	2	2	300°-650°F (149-343)	3885 (1704kg)

*Each oven ships separately as do the legs. Shipping weight shown includes all decks and legs. Refer to D-125, DS-805, Y-600, and Y-800 specification sheets for individual oven specs, weight, and carton size.

**Height includes 16" (406 mm) on stacked units. Height excludes 12" (305 mm) flue or 24" (610 mm) eyebrow hood.

†FC-516/D-125 produce 245,000 BTUH in LP gas. CE certification not available in LP gas.

ARCHED OPENING

FC-516	24" X 10" (610 X 254)
FC-616	32" X 10" (810 X 254)
FC-616	32" X 10" (810 X 254)

REQUIRED CLEARANCES

	Non-Combustible
Left	0" (0 mm)
Right	0" (0 mm)
Back	2" (51 mm)

ACCESSORIES

- Stainless steel leg covers (per pair)
- Custom-height legs (per set of four)
- Draft flue for direct vent (not available on CE units)
- Automatic oven starter
- Side-mounted controls (Specify when ordering.)
- Deck brush and scraper
- Stainless steel wood chip box
- Remote booster burner controls
- Eyebrow-style exhaust hoods
- Legs with casters
- Lightstone decks

GAS CONNECTIONS

	Combustible
Left	1" (25 mm)
Right	3" (76 mm)
Back	3" (76 mm)

VOLTAGE

120



SUPERDECK STACKED DISPLAY DECK OVENS SERIES: IL FORNO CLASSICO



Freight Class: 77.5
FOB Allen 75013



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BEAUTIFUL. PRECISE. DURABLE.



Ambiance. Open flame is visible through the curved opening to add ambiance and flavor.

Top and bottom controlled heat dampers. Achieve perfect results with precise control of top and bottom heat.

Old World Style. Stainless steel or trimmed with black-powder-coated control panels and hardwood door handles.

Powerful. Up to 265,000 total BTUH with natural or LP gas. Combination gas controls with valve, regulator, and pilot safety.

Durable. Fully welded, .25" angle steel construction that is fully insulated throughout and heavy-duty steel legs finished in Bakertone paint.

Built-in design. Front and side skirts allow for mounting tile or stone for a true built-in look.

Combining a Bakers Pride® FC II Forno series pizza oven with a D, DS, or Y series oven allows you to create ambiance while multiplying cooking capacity for the ultimate exhibition pizza kitchen. These ovens are designed to be built in behind a decorative façade of brick, stone, or tile for a traditional, old-world look. You also have the choice to simply display them in standard stainless steel or finish with black-powder-coated control panels and hardwood door handles for an elegant touch.

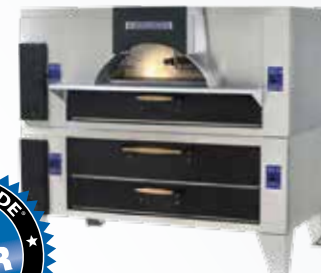
All models feature two oven chambers with a 10" deck height and are available with your choice of Cordierite or brick-lined decks. Also choose from three different deck areas and overall oven widths from 65.25" to 84".

This series is constructed with heavy-duty, .25" angle iron frame, which is fully welded to allow for stacking. Oven exteriors are all heavy-duty, stainless steel and are fully insulated for cooler outer temperatures and consistent interior temperatures. Options are available to accommodate the configuration of your kitchen, such as side-mounted controls and custom-height legs.



TWO-YEAR WARRANTY

At Bakers Pride we stand behind this product with a two-year limited warranty.



CALL OR VISIT THE BAKERS PRIDE WEBSITE TO LEARN MORE.

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