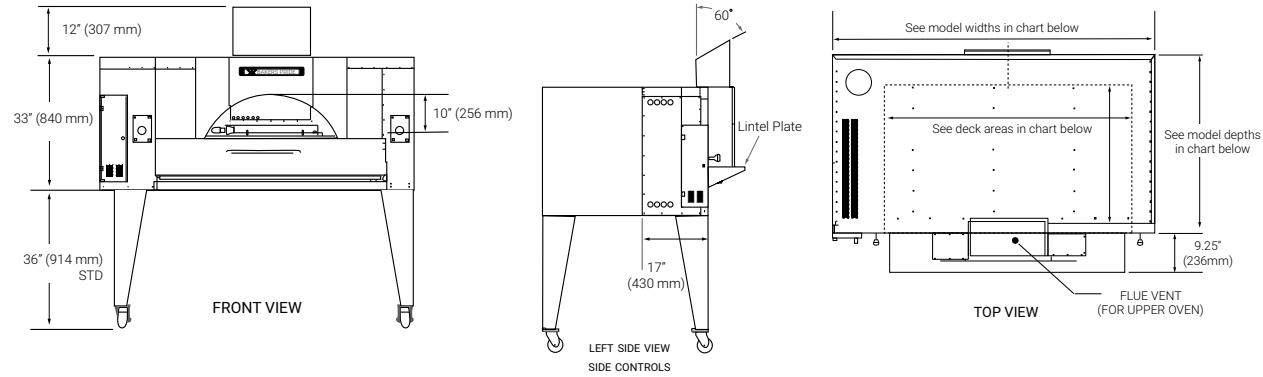




IL FORNO FC DISPLAY DECK OVENS

11.13.2017

EQUIPMENT DIMENSIONS



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	65.25" x 71" x 43" (1657 x 1803 x 1092)	140,000	41.01	10" (254)	48" x 36" (1219 x 914)	1	1	300°-650°F (149-343)	1588 (720kg)
FC-616	65.25" x 71" x 43" (1657 x 1803 x 1092)	140,000	41.01	10" (254)	60" x 36" (1524 x 914)	1	1	300°-650°F (149-343)	1925 (873kg)
FC-816	84" x 71" x 51" (2134 x 1803 x 1295)	140,000	41.01	10" (254)	66" x 44" (1676 x 1118)	1	1	300°-650°F (149-343)	2155 (978kg)

•Legs ship in separate carton. Shipping weight shown includes decks and legs.

••Height includes 36" (914 mm) legs on single. Height excludes 12" (305 mm) flue or 24" (610 mm) eyebrow hood.

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)
		Combustible
	Left	1" (25 mm)
	Right	3" (76 mm)
	Back	3" (76 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 control booster burner
- Eyebrow-style exhaust hood
- Legs with casters
- Cordierite or Lightstone decks

GAS CONNECTIONS

3/4"

VOLTAGE

120



Freight Class: 77.5
FOB Allen 75013



1307 N. Watters Rd. Suite 180 Allen TX, 75013



Bakers Pride Oven Company, LLC is a wholly owned subsidiary of Standex International Corporation.

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SUPERDECK SERIES DISPLAY DECK OVENS SERIES: IL FORNO FC



BUILT BY CRAFTSMEN. TESTED BY TIME®



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. Choose from stainless steel or trimmed with black-powder-coated control panels and hardwood door handles.

Powerful. Up to 140,000 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.

Bakers Pride® II Forno Classico pizza ovens combine the ambiance of a traditional brick oven with the convenience, control, and precision of modern technology. These ovens feature a steel-reinforced arched opening with a visible, open-flame burner to create dining atmosphere while making loading pizzas easy. Each oven chamber features Cordierite decks with 10" deck height and independently controlled top and bottom heat dampers for perfectly balanced results. To further enhance performance, choose an optional brick-lined ceiling to deliver more top heat and speed cooking and temperature recovery.

This series is designed to be built in behind a decorative façade of brick, stone, or tile to create an old-world, exhibition kitchen. You also have the choice to simply display these ovens in standard stainless steel or finish with black-powder-coated control panels and hardwood door handles for an elegant touch. Choose from three different deck areas and two overall oven widths (65" or 84"). Thanks to heavy-duty, stainless steel construction and fully welded .25" angle iron frame, the II Forno Classico may be stacked on our standard deck ovens for increased capacity.



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.

800.431.2745

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