



ETNA QUATTRO

SERIES: RESIDENTIAL VOLCANO OVEN SERIES



Etna Quattro Wood
Pictured with stand and stucco

JOB NAME: _____

REFERENCE INVOICE #: _____

FEATURES

The Etna Quattro is a hand-built Italian hearth-style brick oven designed for exterior residential use. It features a stucco barrel vault facade with a granite countertop landing. The decorative cast-iron arch opening allows access to the hearth at 20.5" wide by 10" tall. The oven hearth is designed & manufactured in Modena, Italy as a solid, single piece refractory floor diameter measuring 43.3". Wood fuel is combusted directly within the hearth which maximizes energy efficiency and power.

FACADE OPTIONS



STUCCO

FUEL OPTIONS (NO ELECTRICITY REQUIRED)



WOOD



GAS

* Special order gas —
See Quattro Series Burner
Sheet

OVEN STAND



STAND MODEL



COUNTERTOP MODEL

OVEN PRODUCTION



12" PIZZA
CAPACITY: 4



ROAST CHICKEN
CAPACITY: 6



BREAD LOAF
CAPACITY: 12



60 MINUTE
PREHEAT TIME



90 SECOND PIZZA
BAKE TIME

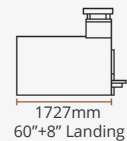


OVEN FLOOR
TEMPERATURE: 500°F - 1000°F

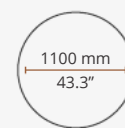
EXTERNAL WIDTH



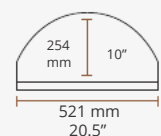
EXTERNAL DEPTH



BAKING SURFACE



OVEN OPENING



FIERO CASA
601 N Main St, Brewster, NY 10509
Email: info@fierocasa.com
www.fierocasa.com

844-OVEN-INC (844-683-6462)
Toll-free in USA
(Hablamos Español,
Falamos Português)

Listed to: UL 2162-ULC/ORD C2162,
Commercial Wood Fired
Cooking Equipment



DOC#: ETNQA-05-21-20

REVISED SPRING 2020. As products continue to improve, spec sheets may change without notice. Please call Fiero Casa for the latest specification sheet and for further details.

MADE IN ITALY



ETNA QUATTRO | STAND MODEL

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DETAILED SPECS

WEIGHT:
1980 LBS

We make every effort to provide accurate information regarding dimension information. Please note that due to the artisan nature of the manufacturing process, from time to time, product sizing and ship weight may vary slightly.

CLEARANCES

Minimum clearance of the oven (built-in or standalone) to combustible materials are as follows:

Top: 14" (356 mm)
Back & Sides: 1" (25 mm)

- Non-combustible flooring must extend out at least 36" (914 mm) from oven opening and at least 30" (762 mm) to each side of the opening.
- Do not fill required air space with insulation or other materials.

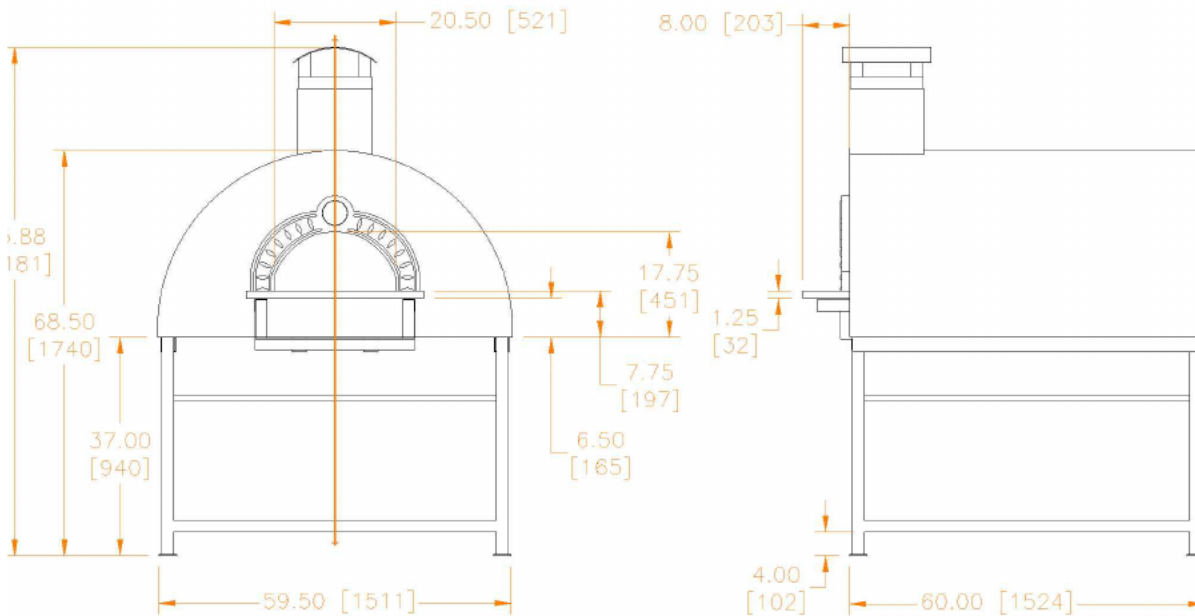
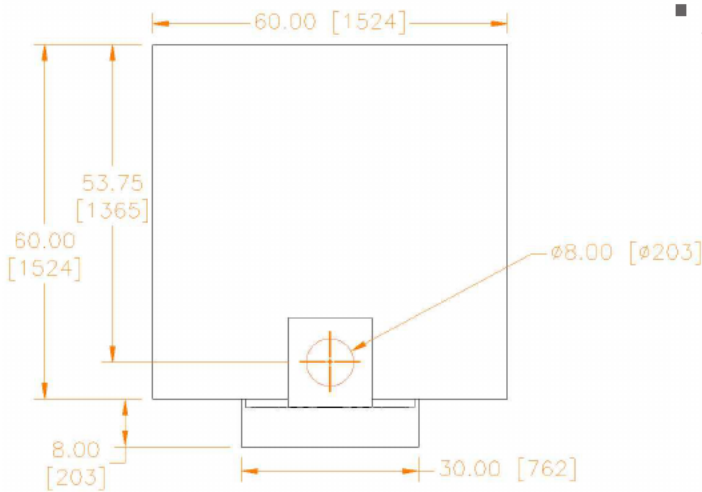
VENTILATION



INTEGRAL CHIMNEY CONNECTION

This oven is supplied with an internal chimney system with a UL-listed spark arrester. The oven shall be installed per local & national codes. The chimney must terminate to a chimney cap with a UL listed spark arrester. Installation requirements may vary dependent upon the desired chimney run.

Operational airflow: 200 CFM
Static Pressure at Flue Collar: 0.05 in H₂O



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1 year limited warranty

