



# SOLFATARA DUO

SERIES: RESIDENTIAL VOLCANO SERIES



Solfatara Duo Wood  
Pictured with stand and tile

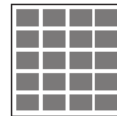
JOB NAME: \_\_\_\_\_

REFERENCE INVOICE #: \_\_\_\_\_

## FEATURES

The Solfatara Duo is a hand-built Italian hearth-style brick oven designed for exterior residential use. It features a ceramic Italian tile facade with a steel arch opening which allows access to the hearth at 17" wide by 9" tall. The oven hearth is designed & manufactured in Modena, Italy as a solid, single piece refractory floor diameter measuring 35.4". Wood fuel is combusted directly within the hearth which maximizes energy efficiency and power.

## FACADE OPTIONS



TILE



STUCCO

## FUEL OPTIONS (NO ELECTRICITY REQUIRED)



WOOD



GAS

\* Special order gas —  
See Duo Series Burner Sheet  
for gas utilities

## OVEN STAND



STAND MODEL



COUNTERTOP MODEL

## OVEN PRODUCTION



12" PIZZA  
CAPACITY: 2



ROAST CHICKEN  
CAPACITY: 3



BREAD LOAF  
CAPACITY: 6



60 MINUTE  
PREHEAT TIME

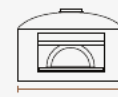


90 SECOND PIZZA  
BAKE TIME



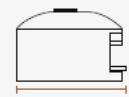
OVEN FLOOR  
TEMPERATURE: 500°F - 1000°F

## EXTERNAL WIDTH



1200 mm  
47.25"

## EXTERNAL DEPTH



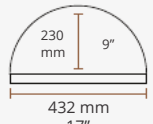
1200 mm  
47.25"

## BAKING SURFACE



900 mm  
35.4"

## OVEN OPENING



230 mm  
9"  
432 mm  
17"

FIERO CASA  
601 N Main St, Brewster, NY 10509  
Email: [info@fierocasa.com](mailto:info@fierocasa.com)  
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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#: SOLDUO-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



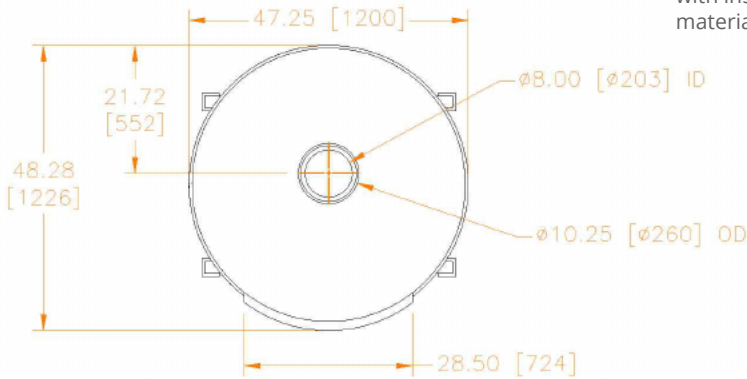
# SOLFATARA DUO | STAND MODEL

SERIES: RESIDENTIAL VOLCANO OVEN SERIES

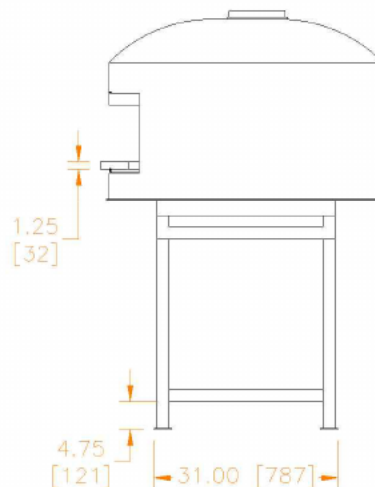
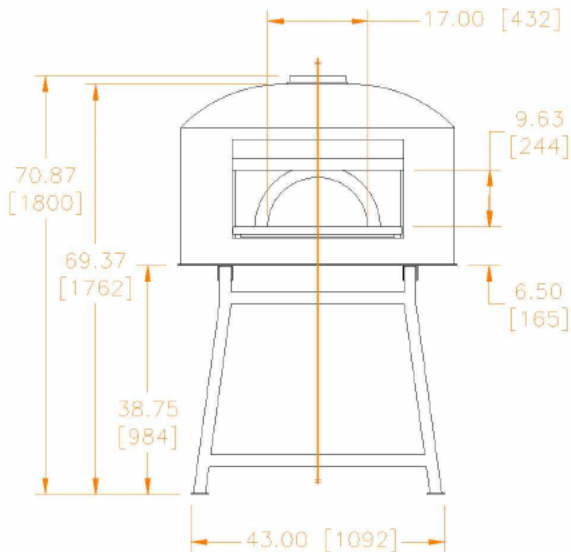
## DETAILED SPECS

WEIGHT:  
**1180 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.



NOTE:  
DIM.S WITHOUT TILES  
AND GROUT



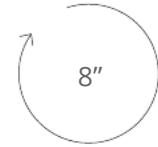
## CLEARANCES

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



FLUE COLLAR  
CONNECTION  
DIAMETER  
(INTERNAL)

This oven is supplied with an 18" tall chimney piece with a chimney cap & spark arrester. This may be removed and replaced with chimney material that is listed to the UL 103 HT chimney standard or equivalent standard per NFPA 211 & local 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 H<sub>2</sub>O

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1 year limited warranty

