



# CATERER QUATTRO

SERIES: MOBILE PAVESI TRADITIONAL BRICK OVENS

Caterer Quattro  
with Coral Stucco



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

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

## FUEL SOURCE ( NO ELECTRICITY REQUIRED )



WOOD

## FEATURES

The Caterer Quattro mobile brick oven offers an agile option for catering at private or modest public events. Transformed from a Pavesi oven from Modena, Italy to a now road-safe trailer. It features a decorative cast-iron arch opening allowing access to the hearth at 20.5" wide by 10.5" tall. Its sturdy aluminum frame reduces the towing weight, making it possible to tow with most mid-range SUVs and larger. Once stationed, the side stainless steel doors open up to create a secure countertop whilst doubling as doors for the ample storage space below. Choose from six different stucco colors.

## STUCCO COLOR OPTIONS



CORAL

HEMP  
GOLD

TERRA

DESERT  
SUN

CADET

CHARCOAL

## 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 LENGTH



1629 mm  
64.13"

## EXTERNAL WIDTH



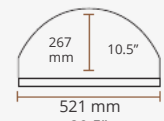
2184mm  
86"

## BAKING SURFACE



1100 mm  
43.3"

## OVEN OPENING



267 mm  
10.5"  
521 mm  
20.5"

FIERO CASA  
601 N Main St, Brewster, NY 10509  
Email: [info@fierocasa.com](mailto:info@fierocasa.com)  
[www.fierocasa.com](http://www.fierocasa.com)

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

Oven Listed to: UL 2162-ULC/ORD C2162,  
ANSI Z83.11-CSA 1.8, & NSF-4 for  
Commercial Wood Fired and  
Gas Fired Cooking Equipment



DOC#: CATQUA-08-2020

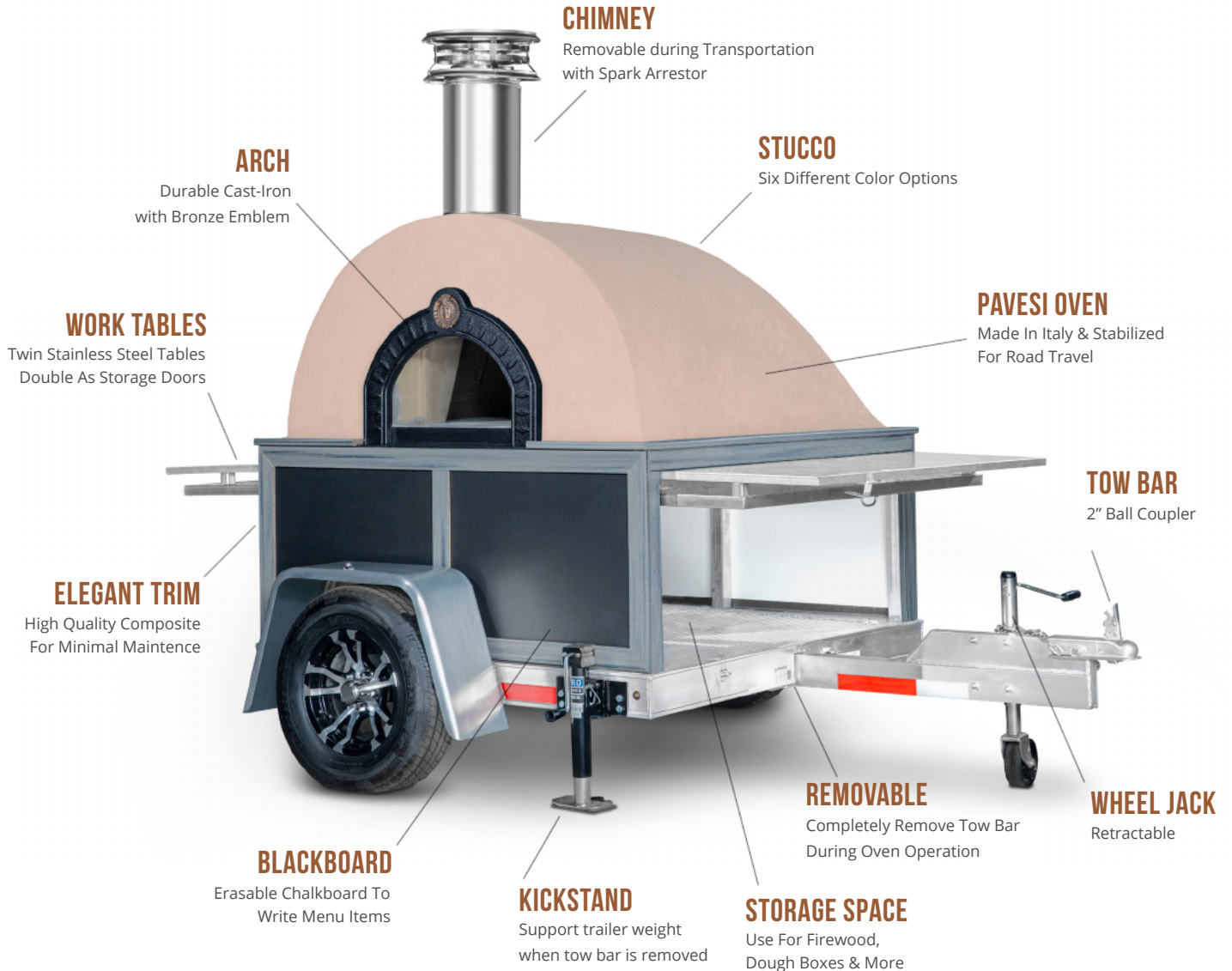
REVISED SPRING 2020. As products continue to improve, spec sheets may change without notice. Please call Fiero Casa for the latest specification sheet and for further details.

MADE IN ITALY



# CATERER QUATTRO

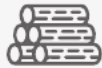
SERIES: MOBILE PAVESI TRADITIONAL BRICK OVENS



## STORAGE & WORKSPACE



**TWIN STAINLESS STEEL TABLES**  
58" x 20.75"



**DOUGH & FIREWOOD STORAGE**  
61.00" x 63.00" x 19.25"

The twin stainless steel pop-up tables double as doors to unveil a roomy storage area below. Carry extra wood, dough boxes and other tools easily.

## FREE-STANDING TRAILER MODE



**REMOVABLE TOW BAR**  
For ease of access



**TWIN KICKSTANDS**  
Support free-standing trailer weight

The trailer features a removable tow hitch bar and twin kickstands that allows the oven to stand without the support of the temporary wheel jack or vehicle.

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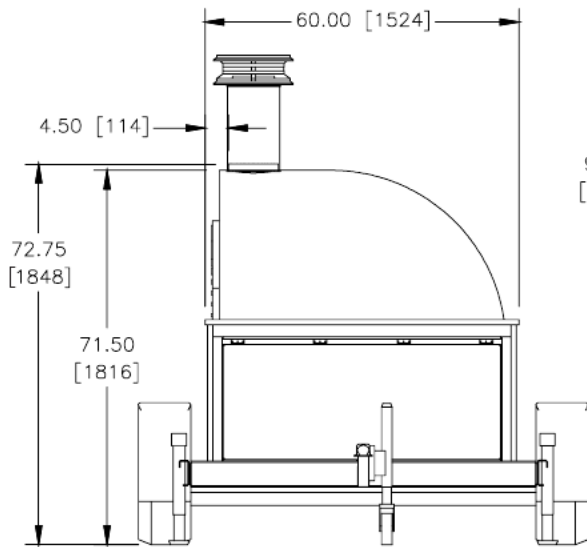
## DETAILED SPECS

We make every effort to provide accurate information regarding manufacturer's reported 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.

TOTAL WEIGHT UNLOADED	<b>2,530 lbs</b>
TONGUE WEIGHT UNLOADED	<b>320 lbs</b>
GROSS VEHICLE WEIGHT RATING	<b>2,990 lbs</b>
TOTAL LENGTH with TOW BAR	<b>110"</b>
EXTERNAL HEIGHT without CHIMNEY	<b>72.75"</b>

1 year limited warranty. See warranty document for details.

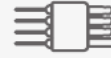
## RIGHT ELEVATION



## TOWING DETAILS



**TOW CONNECTION**  
2" ball coupler

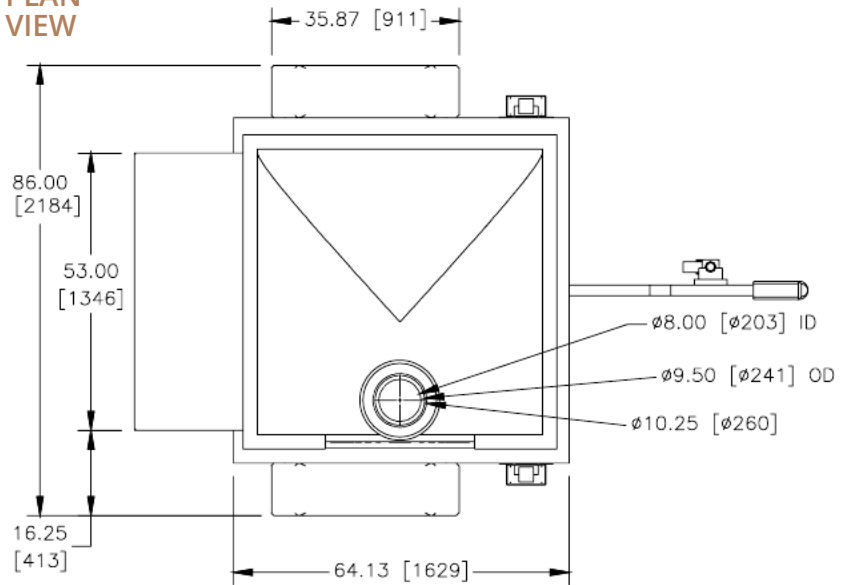


**LIGHTING SIGNALS CONNECTION**  
4 pin flat trailer plug

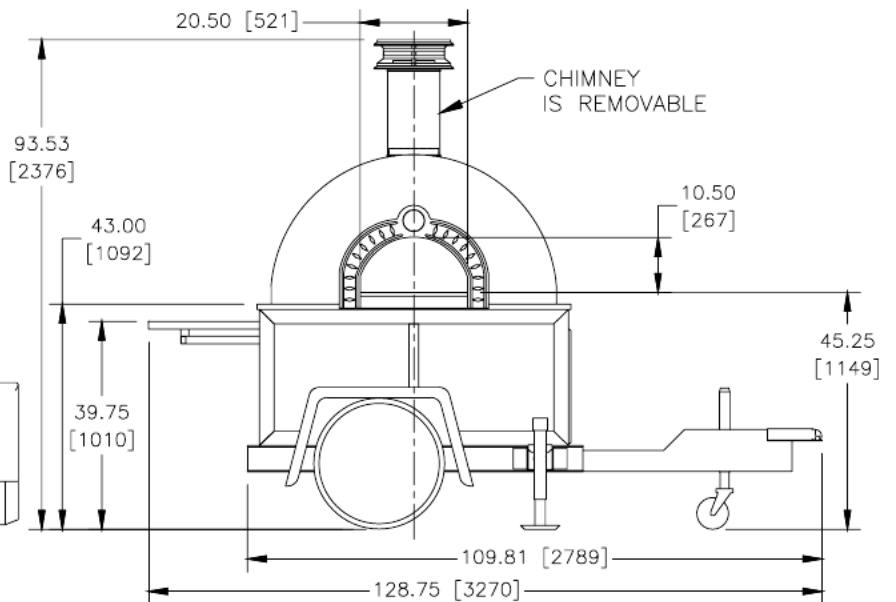


**BRAKING SYSTEM**  
None / Towing vehicle's

## PLAN VIEW



## FRONT ELEVATION



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