



# 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



1524 mm  
60"

## EXTERNAL DEPTH



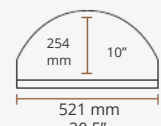
1727mm  
60"+8" Landing

## BAKING SURFACE



1100 mm  
43.3"

## OVEN OPENING



254 mm  
10"  
521 mm  
20.5"

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(Hablamos Español,  
Falamos Português)

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



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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