



# SOLFATARA DUO

SERIES: RESIDENTIAL VOLCANO SERIES



Solfatara Duo Wood  
Pictured with stand and tile

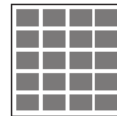
JOB NAME: \_\_\_\_\_

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

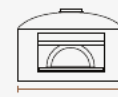


90 SECOND PIZZA  
BAKE TIME



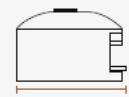
OVEN FLOOR  
TEMPERATURE: 500°F - 1000°F

## EXTERNAL WIDTH



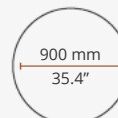
1200 mm  
47.25"

## EXTERNAL DEPTH



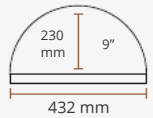
1200 mm  
47.25"

## BAKING SURFACE



900 mm  
35.4"

## OVEN OPENING



230 mm  
9"  
432 mm  
17"

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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