



# STROMBOLI DUO

SERIES: RESIDENTIAL VOLCANO SERIES



Stromboli Duo Wood  
Pictured with stand and tile

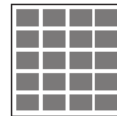
JOB NAME: \_\_\_\_\_

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

## FEATURES

The Stromboli Duo is a hand-built Italian hearth-style brick oven designed for interior and exterior residential use. It features a tiled or stucco dome facade with a steel semicircle arch opening which allows access to the hearth at 23" 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

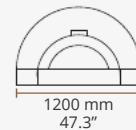


90 SECOND PIZZA  
BAKE TIME

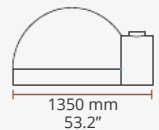


OVEN FLOOR  
TEMPERATURE: 500°F - 1000°F

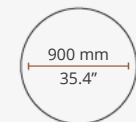
## EXTERNAL WIDTH



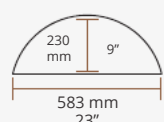
## EXTERNAL DEPTH



## BAKING SURFACE



## OVEN OPENING



FIERO CASA  
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[www.fierocasa.com](http://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



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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