



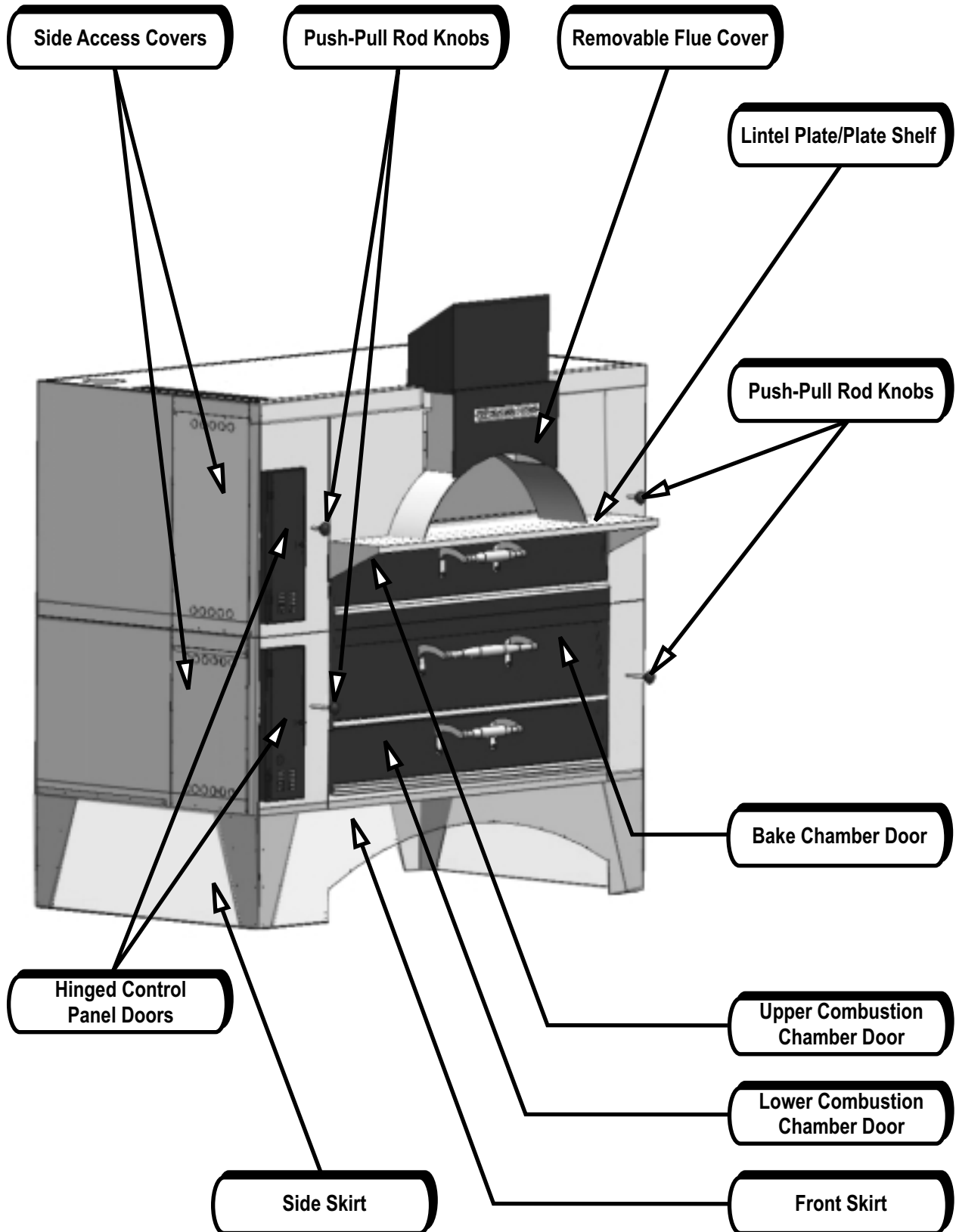
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**DESIGN & INSTALLATION  
 GUIDELINES**  
**IL FORNO CLASSICO**  
**MODELS: FC-516, FC-616 AND FC-816**



# FC-616 Stacked On Y-600

## DSP STYLE WITH SKIRTS



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# SPECIFICATION / ORDER GUIDE CHECK LIST



Date: \_\_\_\_\_  
 Dealer Name: \_\_\_\_\_  
 Project Name: \_\_\_\_\_  
 P. O. Number: \_\_\_\_\_  
 Signature: \_\_\_\_\_

MODEL (Choose One)		
<input type="checkbox"/>	FC-516	Single
<input type="checkbox"/>	FC-616	Single
<input type="checkbox"/>	FC-816	Single
<input type="checkbox"/>	FC-516/D-125	Double
<input type="checkbox"/>	FC-516/DS-805	Double
<input type="checkbox"/>	FC-616/Y-600	Double
<input type="checkbox"/>	FC-816/Y-800	Double

**How do you intend to finish/build-in your oven(s)? (Choose One)**

As Is / Decorative Exterior Trim  
 DSP Style - Apply tile/stone directly on to oven(s)  
 Traditional - Building a facade/enclosure

## Il Forno Specification/Order Check List

**Hinged Control Panel Door (Choose One)**

Front Mounted  
 Side Mounted

**Hinged Control Panel Door (Choose One)**

Black Powder Coated  
 Stainless Steel

**Lower Combustion Chamber Door (Choose One)**

Black Powder Coated  
 Stainless Steel

**Removable Flue Cover (Choose One)**

Black Powder Coated  
 Stainless Steel

**Automatic Oven Starter (Optional)**

*Allows operator to establish automatic oven start & stop times*

Yes  
 No

**Brick Lining (Highly Recommended)**

Yes  
 No

**Lintel Plate/Plate Shelf (Choose One)**

Provided by customer to cover with tile, stone, etc. (1" lower than cook/bake surface)  
 Covered by factory in stainless steel ready to use (same height as cook/bake surface)

**Gas Type (Choose One)**

Natural Gas  
 L.P. Gas

**Electric Type (Choose One)**

115 volts, AC  
 240 volts, AC

**Casters (Set of 4)**

*Not suitable for DSP style finish with skirts*

Yes  
 No

## Lower Oven Of Stacked Installation Specification/Order Check List

**Hinged Control Panel Door (Choose One)**

Front Mounted  
 Side Mounted

**Hinged Control Panel Door (Choose One)**

Black Powder Coated  
 Stainless Steel

**Lower Combustion Chamber Door (Choose One)**

Black Powder Coated  
 Stainless Steel

**Bake Chamber Door (Choose One)**

Black Powder Coated  
 Stainless Steel

**Automatic Oven Starter (Optional)**

*Allows operator to establish automatic oven start & stop times*

Yes  
 No

**Gas Type (Choose One)**

Natural Gas  
 L.P. Gas

**Casters (Set of 4)**

*Not suitable for DSP style finish with skirts*

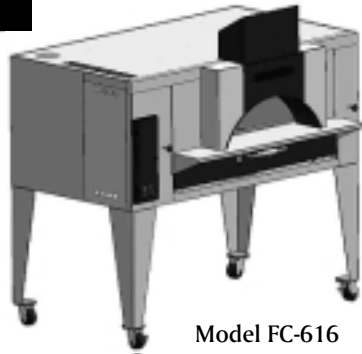
Yes  
 No

**NOTE:** See specification sheets for additional options & accessories.

# SPECIFICATION SHEETS



## IL FORNO CLASSICO



Model FC-616

### SPECIFICATIONS

The BAKERS PRIDE Il Forno Classico combines the ambiance of a traditional old world brick oven with the convenience, control and precision of modern technology, and is perfect for display kitchens and exhibition cooking.

The Il Forno Classico features a steel-reinforced, arched open hearth up to 32" wide (813mm) a visible 20,000 BTUH open flame burner for ambiance and additional top heat with a large lintel plate/landing shelf for ease of operation. Another 120,000 BTUH gas dual burner provides thermostatically controlled temperatures with independent, operator-controlled top & bottom heat control dampers and micro slides for perfectly balanced results.

The Il Forno Classico is designed and engineered to be used either as-is, or finished and trimmed with brass, copper, etc. for an elegant high-tech presentation, or finished DSP-style with tile, stone or thin brick applied directly to the oven exterior, or built-in behind a decorative facade of brick, stone or tile for an old-world look.

The Il Forno Classico is available in three sizes to meet your space requirements and may be stacked on our standard deck ovens for increased capacity & production in limited spaces. Designed and engineered to fit through a standard door opening, the Il Forno is assembled on-site thus eliminating the need for heavy equipment and cranes.

Standard features include removable 1 1/2" (38mm) thick hearth baking decks, 300°-650°F (149°-343°C) throttling thermostat, removable front mounted flue for easy access for installation of hearth decks, optional brick lining & maintenance, front or side mounted controls behind an extra large black powder-coated access panel, rear gas & electrical connections, combination gas control valve, slide-out flame diverters for even heat distribution, fully insulated, spring-balanced doors and heavy duty, 7-gauge steel legs in a variety of heights with or without casters.

Interior oven frame is constructed of 1/4" (6mm) heavy-duty angle iron, completely welded to form a single unitized section. The oven body and lining are then welded to the oven framework. Oven interiors are manufactured of high-heat resistant 16-gauge aluminized steel.

Job \_\_\_\_\_ Item # \_\_\_\_\_

### GAS DECK OVENS

#### SINGLE DECK MODELS

- Model FC-516
- Model FC-616
- Model FC-816

### STANDARD FEATURES

- 140,000 BTUH total in natural or LP gas (**CE** not available in LP gas)
- Stackable with traditional deck ovens
- 120V, 15 amp igniter with cord & plug
- 300°-650° F (149°-343°C) throttling thermostat
- Top & bottom heat control dampers & micro-slides
- Combination gas controls with valve, regulator & safety pilot
- Front or side mounted controls
- Rear gas & electrical connections
- Heavy-duty, slide-out flame diverters
- 1 1/2" (38mm) thick hearth baking decks
- Black, powder-coated combustion chamber & control access doors
- Custom hard wood handles
- Skirts provided on DSP style ovens only
- Spring balanced combustion chamber door
- 7-Gauge legs with casters (Casters not provided on DSP style ovens)
- Fully insulated throughout
- 1 Year limited part and labor warranty

### OPTIONS & ACCESSORIES

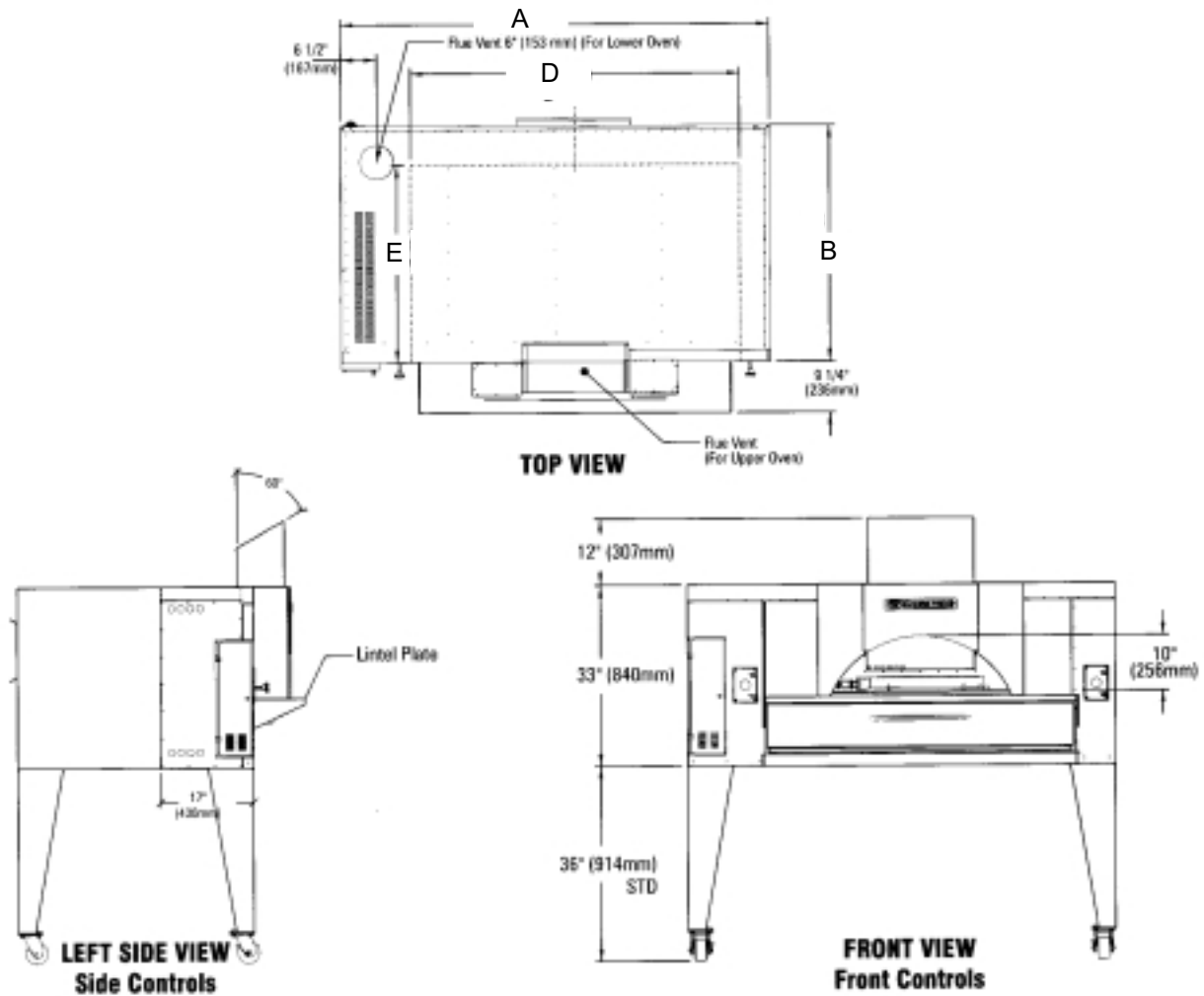
- Brick lining for additional top heat & quicker recovery
- Natural Wood smoke essence boxes
- Eye Brow style exhaust hood
- Custom height legs
- All seamless stainless steel finish with stainless steel doors and stainless lintel plate
- Stone finishing kits
- 2 1/2" thick fire bricks
- 240V electrical connection
- Remote controls for booster burner
- Automatic oven starter
- On-site training & chef support

### CERTIFICATIONS



BAKERS PRIDE OVEN COMPANY, INC.  
 30 Pine Street, New Rochelle, NY 10801  
 914/576-0200 • 1-800-431-2745 • fax 914/576-0605  
[www.bakerspride.com](http://www.bakerspride.com)

Continuous product improvement is a policy of Bakers Pride Oven Company. Therefore, specifications and design are subject to change without notification



ALL DIMENSIONS NOMINAL

SHIPPING INFORMATION										
Model	Shipping Weight		Carton Dimensions						Crate Size	
	Lbs.	Kilos	Width		Depth		Height		Cubic Feet	Cubic Meter
			Inches	mm	Inches	mm	Inches	mm		
FC-516	1588	720	40	1016	74	1880	62	1575	105	3.0
FC-616	1925	873	40	1016	84	2134	69	1753	133	3.7
FC-816	2155	978	40	1016	88	2236	69	1753	139	3.9

Shipping Class #70  
 Hearth Decks and Legs ship in separate cartons  
 For DSP style installations, 36" legs are provided without casters

POWER SUPPLY					
Model	Gas Type	BTUH	KW	Connection	Voltage
FC-516	Natural	140,000	41.03	3/4"	120
FC-616	Natural	140,000	41.03	3/4"	120
FC-816	Natural	140,000	41.03	3/4"	120

CE certification not available in L.P. Gas  
 Each oven requires separate gas connections

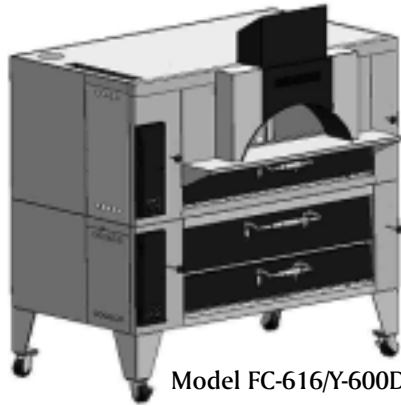
SPECIFICATIONS													
Model	Oven				Deck				Arched Opening				
	Width A		Depth B		# Decks	Width D		Depth E		Width		Height	
	Inches	mm	Inches	mm		Inches	mm	Inches	mm	Inches	mm	Inches	mm
FC-516	64 1/4	1657	43	1092	1	48	1219	36	914	24	610	10	254
FC-616	78	1981	43	1092	1	60	1524	36	914	32	810	10	254
FC-816	84	2134	51	1295	1	66	1676	44	1118	32	810	10	254

MINIMUM CLEARANCES				
	Non-Combustible Construction		Combustible Construction	
	Inches	mm	Inches	mm
Right	0	0	1	25
Left	0	0	3	76
Rear	2	51	3	76
Front Flue Area	Enclose with Non-combustible materials			





## IL FORNO CLASSICO



Model FC-616/Y-600DSP

### SPECIFICATIONS

The BAKERS PRIDE II Forno Classico combines the ambiance of a traditional old world brick oven with the convenience, control and precision of modern technology, and is perfect for display kitchens and exhibition cooking.

The II Forno Classico features steel-reinforced, arched open hearth up to 32" wide (813mm) with a visible 20,000 BTUH open flame burner for ambiance and additional top heat with a large lintel plate/landing shelf for ease of operation. Another 120,000 BTUH gas dual burner provides thermostatically controlled temperatures with independent, operator-controlled top & bottom heat control dampers and micro slides for perfectly balanced results.

The II Forno Classico is designed and engineered to be used either as-is, or finished and trimmed with brass, copper, etc. for an elegant high-tech presentation, or finished DSP-style with tile, stone or thin brick applied directly to the oven exterior, or built-in behind a decorative facade of brick, stone or tile for an old-world look.

The II Forno Classico is available in three sizes to meet your space requirements and may be stacked on our standard deck ovens for increased capacity & production in limited spaces. Designed and engineered to fit through a standard door opening, the II Forno is assembled on-site thus eliminating the need for heavy equipment and cranes.

Standard features include removable 1 1/2" (38mm) thick hearth baking decks, 300°-650°F (149°-343°C) throttling thermostat, removable front mounted flue for easy access for installation of hearth decks, optional brick lining & maintenance, front or side mounted controls behind an extra large black powder-coated access panel, rear gas & electrical connections, combination gas control valve, slide-out flame diverters for even heat distribution, fully insulated, spring-balanced doors and heavy duty, 7 -gauge steel legs in a variety of heights with or without casters.

Interior oven frame is constructed of 1/4" (6mm) heavy-duty angle iron, completely welded to form a single unitized section. The oven body and lining are then welded to the oven framework. Oven interiors are manufactured of high-heat resistant 16-gauge aluminized steel.

Job \_\_\_\_\_ Item # \_\_\_\_\_

### GAS DECK OVENS



#### DOUBLE DECK MODELS

- Model FC-516/ D-125
- Model FC-516 / DS-805
- Model FC-616/ Y-600
- Model FC-816 / Y-800

### STANDARD FEATURES

- Up to 265,000 BTUH total in natural or LP gas (CE not available in LP)
- Stackable with traditional deck ovens
- 120V, 15 amp igniter with cord & plug
- 300° -650° F (149°-343°C) throttling thermostat
- Top & bottom heat control dampers & micro-slides
- Combination gas controls with valve, regulator & safety pilot
- Side or front mounted controls
- Rear gas & electrical connections
- Heavy-duty, slide-out flame diverters
- 1 1/2" (38mm) thick hearth baking decks
- Black, powder-coated combustion chamber & control access doors
- Custom hard wood handles
- Skirts provided on DSP style ovens only
- Spring balanced combustion chamber door
- 7 -Gauge legs with casters (Casters not provided on DSP style ovens)
- Fully insulated throughout
- 1 Year limited part and labor warranty

### OPTIONS & ACCESSORIES

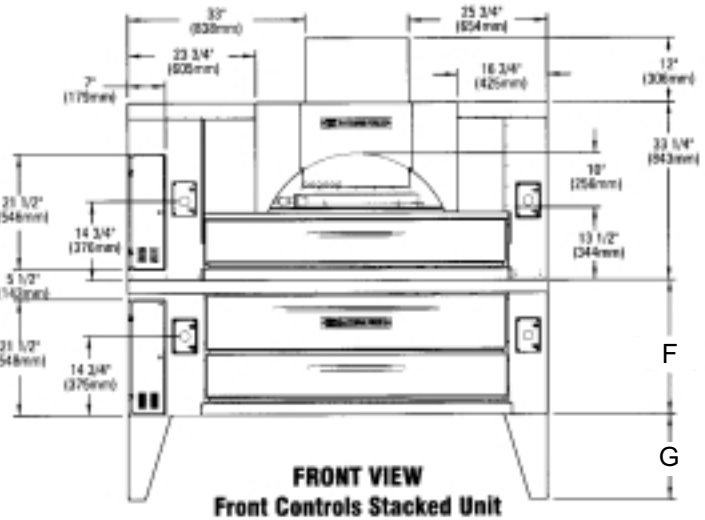
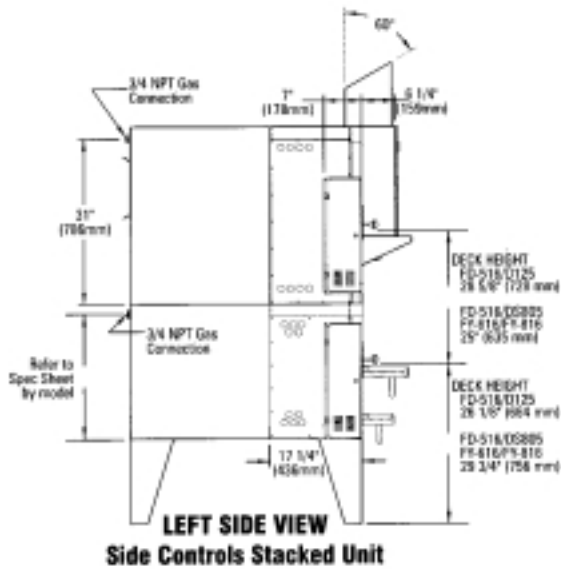
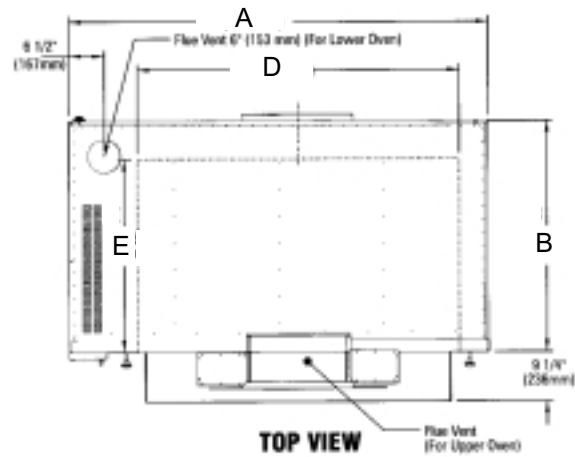
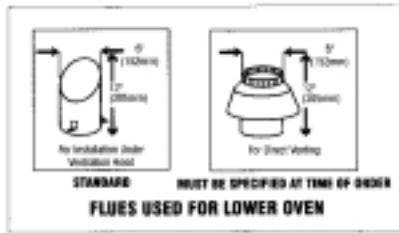
- Brick lining for additional top heat & quicker recovery
- Natural Wood smoke essence boxes
- Eye Brow style exhaust hood
- Custom height legs
- All seamless stainless steel finish with stainless steel doors and stainless lintel plate
- Stone finishing kits
- 2 1/2" thick fire bricks
- 240V electrical connection
- Remote controls for booster burner
- Automatic oven starter
- On-site training & chef support

### CERTIFICATIONS



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ALL DIMENSIONS NOMINAL

SHIPPING INFORMATION										
Model	Shipping Weight		Carton Dimensions						Crate Size	
	Lbs.	Kilos	Width		Depth		Height		Cubic Feet	Cubic Meter
			Inches	mm	Inches	mm	Inches	mm		
FC-516	1588	720	40	1016	74	1880	62	1575	105	3.0
FC-616	1925	873	40	1016	84	2134	69	1753	133	3.7
FC-816	2155	978	40	1016	88	2236	69	1753	139	3.9

Shipping Class #70 \* Hearth Decks and Legs ship in separate cartons  
 For shipping information on D-125, DS-805, Y-600 & Y-800 refer to individual model spec sheet  
 Each oven ships separately

POWER SUPPLY						
Model	Gas Type	BTUH	KW	Connection	Voltage	
FC-516/D-125	Natural	265,000	77.66	3/4"	120	
	L.P.	245,000	71.80	3/4"	120	
FC-516/DS-805	Natural	230,000	67.41	3/4"	120	
FC-616/Y-600	Natural	260,000	76.20	3/4"	120	
FC-816/Y-800	Natural	260,000	76.20	3/4"	120	

CE certification not available in L.P. Gas  
 Each oven requires separate gas connections

SPECIFICATIONS																	
Model	Oven				Deck								Arched Opening				
	Width A		Depth B		# Decks	D		E		F		G		Width	Height		
	Inches	mm	Inches	mm		Inches	mm	Inches	mm	Inches	mm	Inches	mm	Inches	mm		
FC-516/D-125	64 1/4	1657	43	1092	2	48	1219	36	914	29	737	12	305	24	610	10	254
FC-516/DS-805	64 1/4	1657	43	1092	2	48	1219	36	914	25	635	16	407	24	610	10	254
FC-616/Y-600	78	1981	43	1092	2	60	1524	36	914	25	635	16	407	32	810	10	254
FC-816/Y-800	84	2134	51	1295	2	66	1676	44	1118	25	635	16	407	32	810	10	254

MINIMUM CLEARANCES				
	Non-Combustible Construction		Combustible Construction	
	Inches	mm	Inches	mm
Right	0	0	1	25
Left	0	0	3	76
Rear	2	51	3	76
Front Flue Area	Enclose with Non-combustible materials			



## GETTING STARTED

Thank you for choosing a Bakers Pride Il Forno Classico oven. We recommend you thoroughly read and consider steps #1 thru #7 prior to designing your kitchen and prior to ordering your oven(s). We also recommend that you thoroughly read and understand these installation guidelines prior to installing your new oven(s).

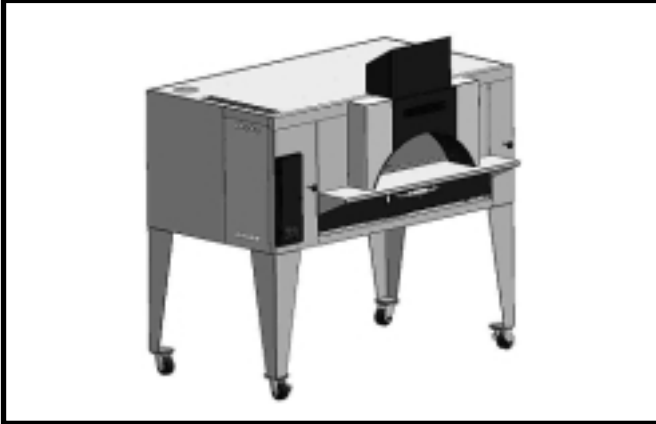
### STEP #1

Choose which oven size is right for you. Il Forno Classico is available in 3 sizes. Choose single, or double deck for increased capacity and production through put.

<b>MODEL</b>	<b>DESCRIPTION</b>	<b>DECK SIZE</b>	<b>NO. OF DECKS</b>	<b>CAPACITY</b>
FC-516	Single Deck Il Forno Oven	48" x 36"	1	4 each 16" Pizzas
FC-616	Single Deck Il Forno Oven	60" x 36"	1	6 each 16" Pizzas
FC-816	Single Deck Il Forno Oven	66" x 44"	1	8 each 16" Pizzas
FC-516/D-125	Il Forno stacked on D-125	48" x 36"	2	8 each 16" Pizzas
FC-516/DS-805	Il Forno stacked on DS-805	48" x 36"	2	8 each 16" Pizzas
FC-616/Y-600	Il Forno stacked on Y-600	60" x 36"	2	12 each 16" Pizzas
FC-816/Y-800	Il Forno stacked on Y-800	66" x 44"	2	16 each 16" Pizzas

*Refer to individual specification sheets for more details.*

### 1A SINGLE DECK IL FORNO



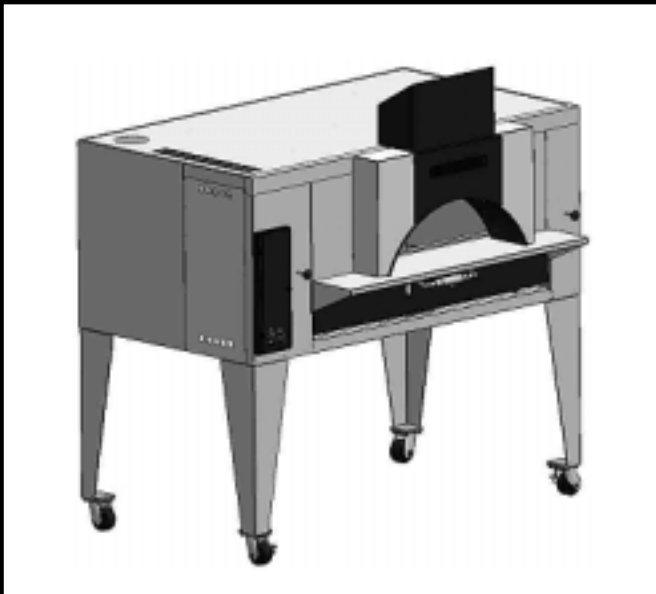
### 1B IL FORNO STACKED



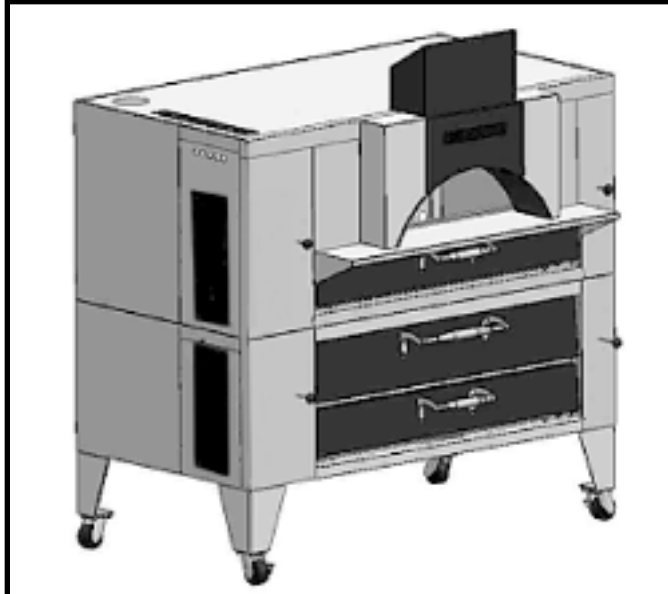
### STEP #2

Choose front-mounted or side-mounted control panel(s). The exterior finish style and location of controls often work together to create the "look" you want.

### 2A SINGLE OVEN W/FRONT-MOUNTED CONTROLS



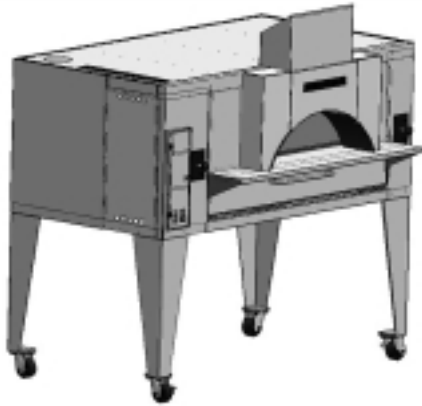
### 2B DOUBLE UNIT W/SIDE-MOUNTED CONTROLS



### STEP #3

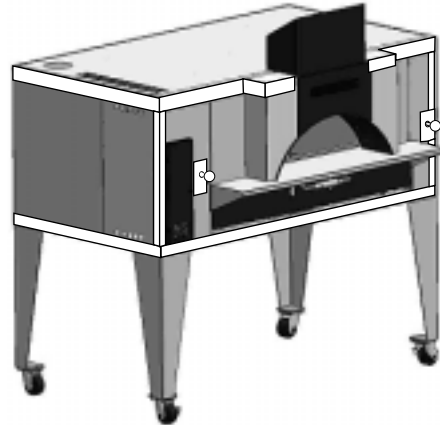
Decide how you intend to “finish” or “build-in” your oven(s) prior to ordering. Installation instructions are available for each “finish” style. There are four basic styles: 1, 2, 3, 4.

#### 3A PLAIN “AS-IS” - STYLE 1



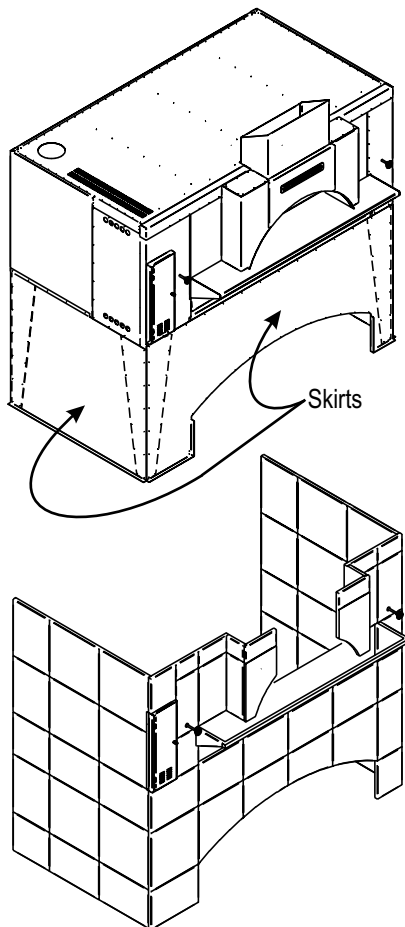
Plain, AS-IS ready to use. No decorative finish. Available with standard front or all stainless steel exterior.

#### 3B DECORATIVE TRIM - STYLE 2



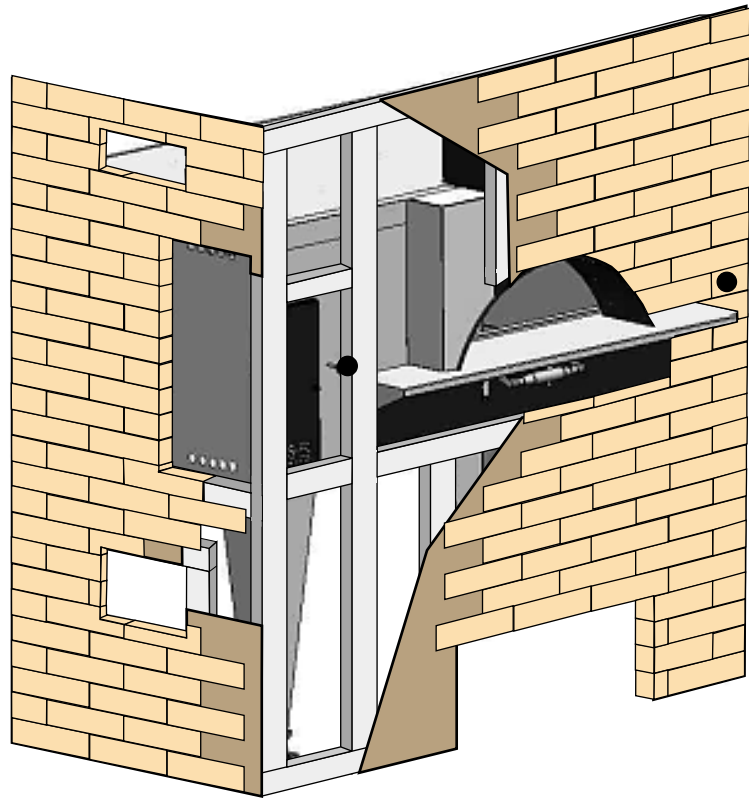
Finish your oven with decorative trim-pieces of brass, copper, tile etc., in standard front or all stainless steel exterior.

#### 3C DSP - STYLE 3



“DSP” Style. Stone, tile, thin brick or other masonry finish is applied directly to the oven exterior. Skirts provided, casters excluded.

#### 3D TRADITIONAL - STYLE 4

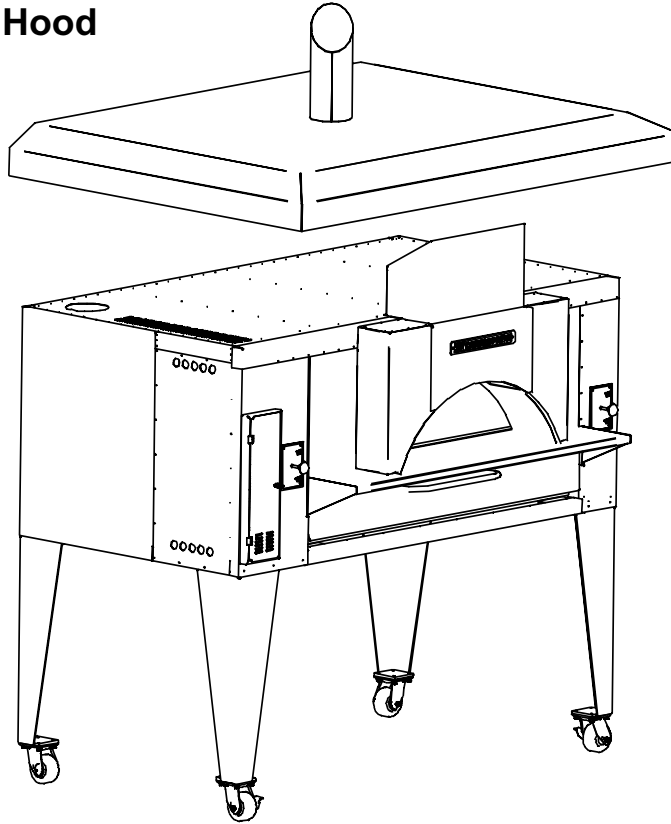


Traditional - “built-in”. Involves building a facade over the front, or front and side(s) or around all four sides. The facade is finished in brick, stone, tile, marble or materials of choice. Push-Pull rod extensions provided.

**STEP #4**

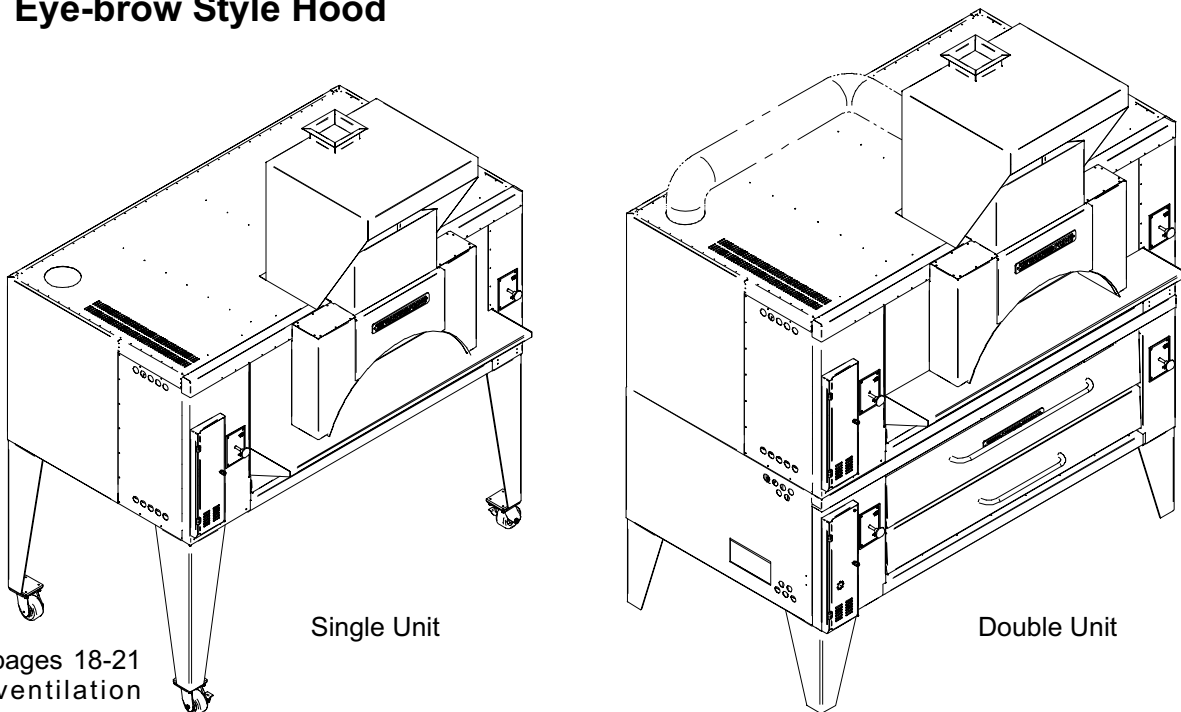
Ventilation: Choose either a canopy or eye-brow style hood. (DO NOT direct vent an Il Forno Classico).

**4A Canopy Style Hood**



See pages 18-21 for ventilation details.

**4B Eye-brow Style Hood**



See pages 18-21 for ventilation details.

**NOTE:** Minimum clearance may be reduced when using UL listed hood assemblies and installed in accordance with the terms of the listing and the manufacturer instructions. Consult NFPA standard number 96 and local codes concerning ventilation requirements and fire extinguishing system requirements.

**STEP #5**

Choose gas type: Natural or L.P. Gas.

**STEP #6**

Choose electric type: 120V or 240V.

- Provision of 115 Volts AC, 15 Amps electric supply for the booster burner ignition control systems must be made. (Optional 240 Volts AC available).

**STEP #7**

Choose options and accessories

- Casters - Set of 4.  
**NOTE:** Provision for restraints on the legs with casters must be made.  
**DO NOT** use casters with DSP style built-in ovens as the casters interfere with the skirts.
- Brick lining - highly recommended for top heat intensity and quicker recovery.
- Natural wood essence smoke boxes.
- Automatic oven starter.
- Remote controls for booster burner.
- Combustion chamber door in stainless steel or black powder coated with hard wood handles.
- Hinged control panel access door in stainless steel or black powder coated.
- Removable flue cover in stainless steel or black powder coated.
- Black powder coated doors and flue may be mixed or matched with stainless steel doors and flue on special request.

**Other Key Provisions And Notes**

- Emergency gas shut off valve in an easily accessible location must be provided by the customer.
- Units must be electrically grounded to conform to the National Electric Code ANSI/NFPA#70 and/or local codes.
- Gasoline or other flammable vapors and liquids should never be stored in the vicinity of the unit.

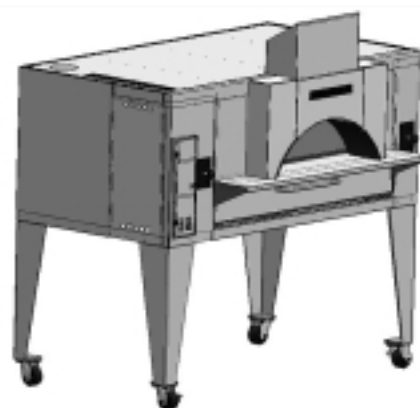
***BE SPECIFIC WHEN ORDERING***

## PLAIN “AS-IS” STYLE INSTALLATION

Your IL FORNO CLASSICO oven(s) may be used “as-is” without decorative finishes or architecturally designed facades. For best-looking results consider your preference for stainless steel doors or black powder coated doors with wood handles and other exterior finish options.

Oven(s), decks and legs are shipped in separate cartons. Uncrate, attach legs, install decks then connect gas and electric utilities. Refer to operating instruction manual provided with oven(s) for details .

### 5 PLAIN “AS-IS” STYLE



Plain, AS-IS ready to use. No decorative finish. Available with standard front or all stainless steel exterior.

## DECORATIVE TRIM STYLE INSTALLATION

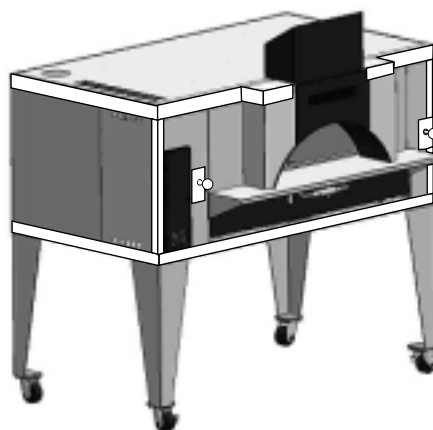
Rather than 'building-in' your oven(s) or applying masonry finishes directly to the oven(s) exterior, consider finishing your oven(s) with decorative trim-pieces of brass, copper, powder-coated colored trim or L-shaped tile pieces.

For best looking results, consider an all stainless steel exterior finish. Control panel access cover, combustion chamber door and flue-front may be ordered in black-powder-coated finish or stainless steel.

Metal trim pieces are fastened by the foodservice equipment contractor directly to the oven exterior using 3/8" to 1/2" sheet metal screws. Pre-drill holes for best results.

The design is only limited by your imagination. Consider finishing the lintel plate with matching materials, tile, stone or stainless steel. Stainless steel lintel plate provided when ordering the all stainless exterior option.

### 6 DECORATIVE TRIM STYLE



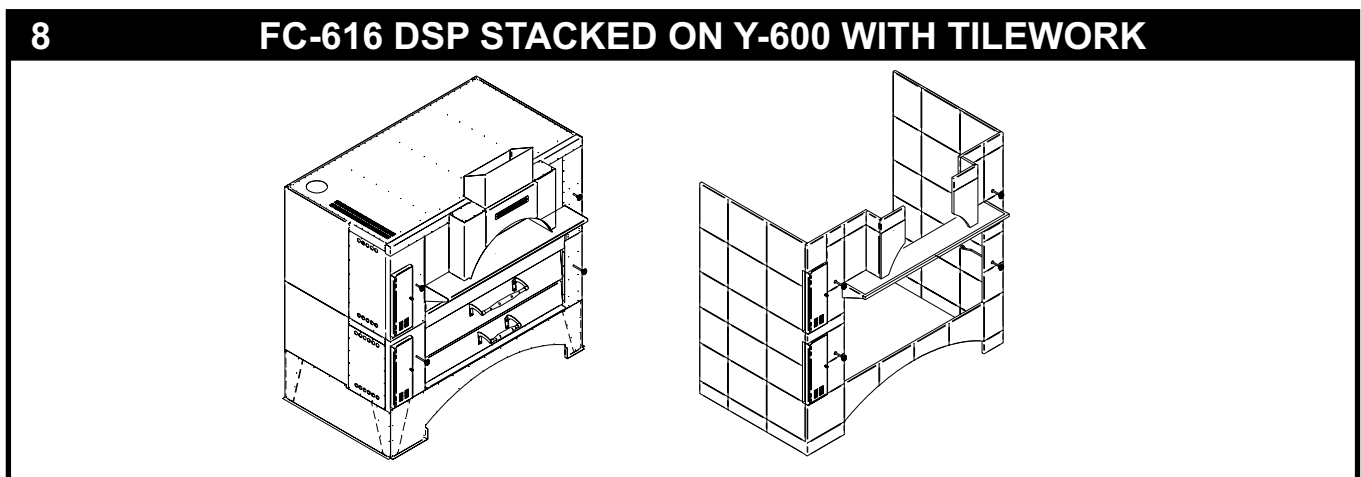
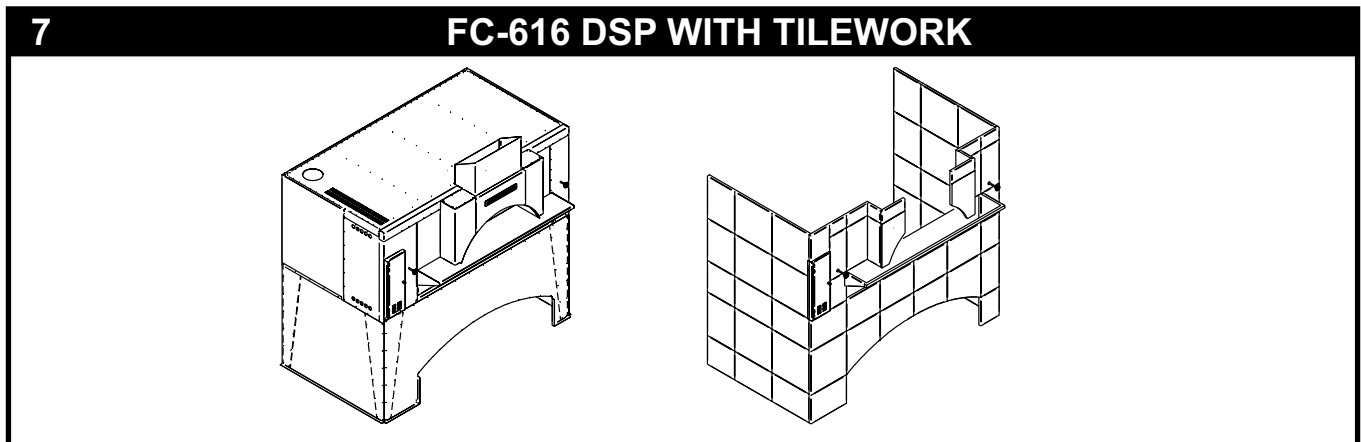
Finished with decorative trim-pieces of brass, copper, tile etc. In standard front or all stainless steel exterior.

Disclaimers: Continuous product improvement is a policy of Bakers Pride. Therefore specifications and designs are subject to change without notice. Ultimately, the proper design and execution of any appliance installation is the responsibility of the property owner. That party or their representative is expected to engage the service of a qualified professional to carry out that responsibility. This includes matters of compliance with local codes. The above information is provided as guidelines to the installation professional. Job site conditions vary considerably, and therefore Bakers Pride Oven Company can assume no responsibility or liability for the proper installation and operation of the gas-fired appliance. The above assumes certain conditions, which are specified. A quality professional may modify these recommendations as job site conditions dictate. For example, 70°F air is assumed.

## DSP STYLE INSTALLATION

Anyone with some experience laying tile should be able to complete this project with relative ease.

- Step #1 Uncrate oven(s), set in place.
- Step #2 Attach front sheet metal skirt (provided) by drilling holes in oven legs using pre-punched holes in sheet metal skirt as a template.  
**NOTE:** *Bottom flange on skirt faces outward.*
- Step #3 Secure skirt using sheet metal screws.
- Step #4 If you plan on finishing the oven sides with tile, etc, follow steps #2 and #3 for side skirts.
- Step #5 Fasten 3/8" thick fire resistant "Wonder Board" (7mm) to oven front (and sides if appropriate) using 1/2" to 5/8" sheet metal screws. When finishing Lintel Plate, thinner "Wonder Board" and shorter screws may be necessary.  
**NOTE:** *"Wonder Board" must be cut to fit. Allow access for push-pull rod holes, oven control access doors and combustion and bake chamber doors.*
- Step #6 Attach tile, stone, thin-brick or the material of choice over "Wonder Board" using either a latex/polymer based high-heat ceramic thin-set mortar, "spec" mix mortar or type "S" mortar. Best results will be achieved using tile, etc. no more than 5/8" thick.  
**NOTE:** *Start at the floor and work up to top of oven. Cut stone, etc. to fit as required based on your design and to create the look you want.*
- Step #7 Consider L-shaped tile or brick trim pieces along front vertical corners and top edges of oven front and side to complete a finished look.
- Step #8 Grout between brick joints. It is best to allow the thin-set mortar to dry over night prior to grouting.
- Step #9 Allow grout to dry for 24 hours prior to starting ovens.
- NOTE: Wonder Board equivalents; Harde Backer Board, various trade names.





# TRADITIONAL INSTALLATION

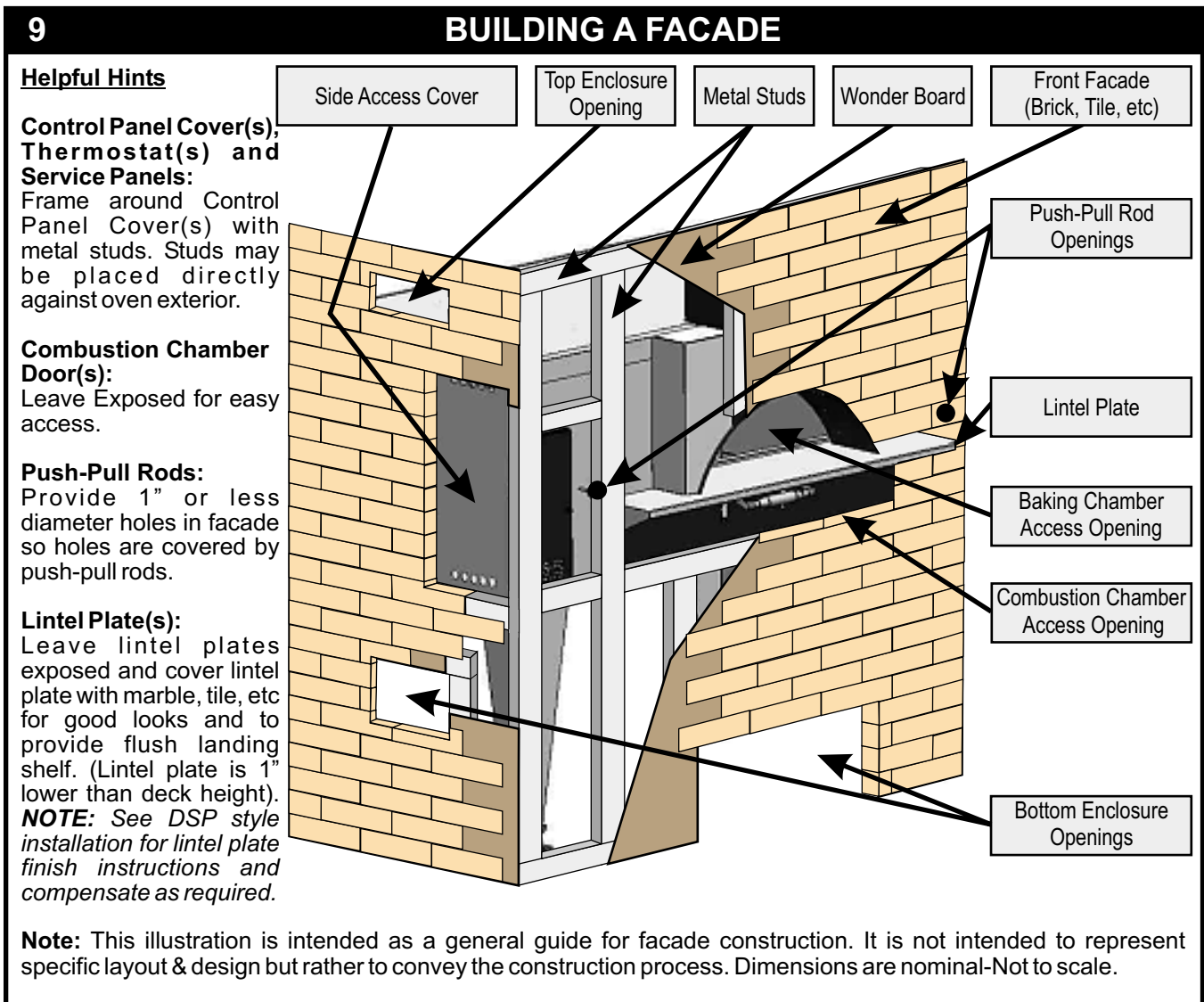
## Building a Facade:

The facade may consist of a front only, front and one side, front and two sides or all four sides. Generally the facade is framed with metal studs, then covered with fire-resistant "Wonder Board" and decorated with tile, brick, masonry or material of choice. Check with local health department and building codes for local requirements.

## Before Proceeding:

Note that provisions must be made in the facade for access to the control panel cover, push-pull rods, arched opening, combustion chamber door(s), service panels and electrical and gas connections. Provisions must be made for air movement in architecturally enclosed structures. Instructions on the following pages.

- Step #1 Uncrate oven(s), set in place.
- Step #2 Build a metal-stud frame. Work around your oven(s) allowing provisions for air movement and access requirements (described on following pages).
- Step #3 Fasten 3/8" (7mm) "Wonder Board" to oven metal-stud framework using sheet metal screws.
- Step #4 Attach tile, stone, marble, thin brick or finish of your choice over Harde Backer Board using a latex/polymer based high-heat resistant ceramic thin set mortar. Start at the floor and work up to the top of facade enclosure. Cut tile, etc to fit as required based on your design and to create the look you want.
- Step #5 Grout between tile/stone joints. It is best to allow thin set mortar to dry overnight prior to grouting.
- Step #6 Allow grout to dry for 24 hours prior to starting oven(s).



# VENTILATION OF AN ARCHITECTURALLY ENCLOSED GAS FIRED OVEN

This applies to the FC series ovens initially, but also to FC “stacks” as well as any other enclosed installations. A four walled “room” around the oven is anticipated, with a ventilation hood as the room’s “ceiling”.

(This four-walled room is selected for this discussion as an easily defined, “worst case” scenario. A more ideal installation is enclosed on only one, two or three sides, which face the public space of the restaurant. The back and one or two sides are open to the kitchen and/or other working spaces).

## AIR VOLUME REQUIRED

The purpose of ventilation is to remove bi-products of combustion, remove grease laden vapors, limit the temperatures within the enclosure and to provide fresh air for combustion. The combustion air volume is included in the larger volume required for temperature controlling the space, therefore only a single calculation is required.

$$\text{VOLUME REQUIRED (CFM)} = \text{RATED INPUT (BTUH)} / 105$$

e.g. The air required for an FC-816 stacked with a Y-800 is 2,476 CFM (= 260,000 BTUH / 105 ).

This assumes: (1) 70°F air entering the enclosure, (2) the oven runs at an average of 70% of its rated input during peak business hours and (3) 25% “stack losses” are discharged directly to the top of the enclosure or are removed from the enclosure by a chimney connection.

## AIR OPENINGS TO THE ENCLOSURE

At least three total openings must be provided in the enclosure to allow the oven within the enclosure to properly breathe. Additional openings are acceptable. Louvers and grilles typically have free area ratings provided by their manufacturer. If the ratings are not known, assume 25% free area for wood louvers and 60% free area for metal louvers and grilles.

### TOP OPENING(S)

At least one opening must be provided. The top opening(s) prevents pressure differences from developing over the height of the enclosure. Provide an opening of one square inch free area per 1,000 BTUH of Rated Input:

$$\text{Top Opening Free Area (sq in)} = \text{Rated Input (BTUH)} / 1000.$$

e.g. The top opening for a FC-816 stacked with a Y-800 is 260 sq in (=260,000 BTUH / 1,000). The top edge of this opening should be within (12”) twelve inches of the bottom edge of the ventilation hood.

### BOTTOM OPENING(S)

At least one opening must be provided. The bottom opening(s) provides the bulk of the ventilation air to the space. Enough area must be provided to limit the entering air velocity to five feet per second. The calculation:

$$\text{Bottom Opening Free Area (sq in)} = \text{Rated Input (BTUH)} / 219$$

e.g. The bottom opening for an FC-816 stacked with a Y-800 is 1,187 sq in (=260,000 BTUH / 219).

The same discussion regarding louvers and grilles applies. The Bottom opening, or openings, should be planned to distribute air uniformly about the lower portion of the enclosure. The bottom edge of the bottom opening (s) should be within twelve inches of the floor of the enclosure.

## CLEARANCES

Within the enclosure the normal clearances for safety and service should be maintained. Additionally the floor area of the enclosure should be at least equal to the “footprint” area of the oven plus the Bottom Opening Free Area. This limits the vertical air velocities inside the enclosure to the same five feet per second.

e.g. FC-816 stacked with Y-800.....51” deep x 84” wide = 4,284 sq in

Add the bottom free area: 1,187 sq in (Roughly 4 1/2” all around)

Total 5,471 sq in (38 sq ft) [Roughly 60” x 93”]

When building a 4-walled facade, or room around the oven(s), provisions must be made in the facade/enclosure for the free and uninterrupted air movement to the interior of enclosed installations from the room outside the enclosure.

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## AIR SUPPLY & VENTILATION

### Models

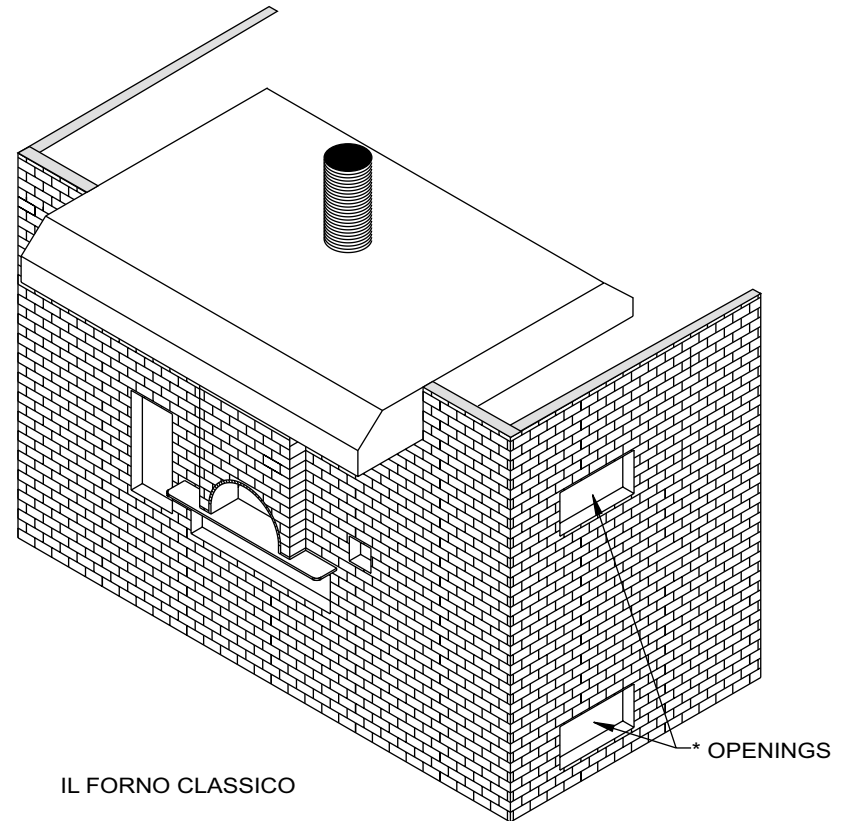
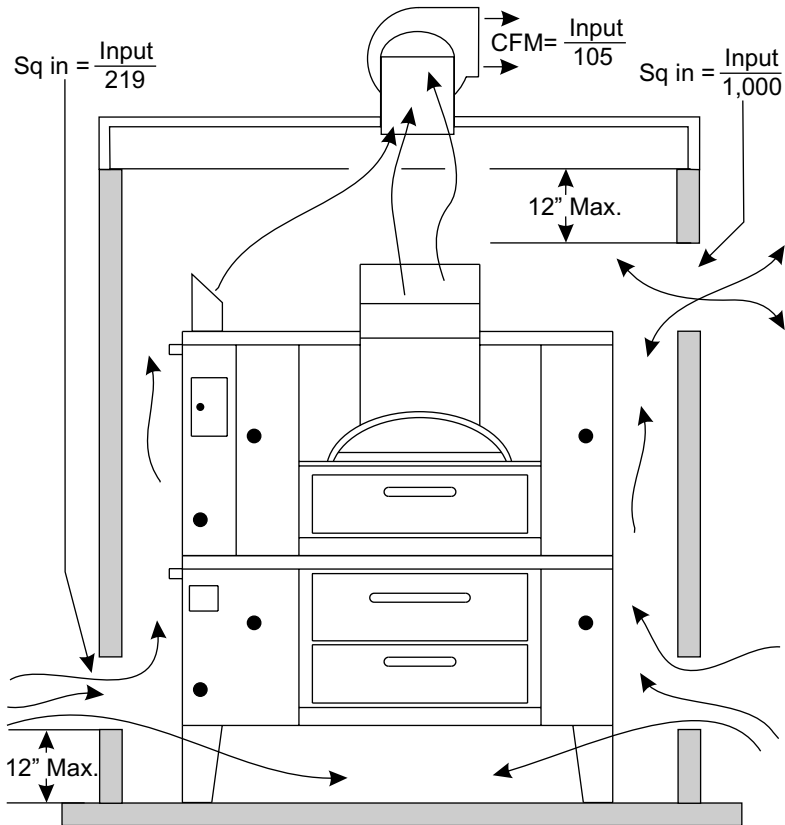
FC-516/FC-616/FC-816  
FD-516/FY-616/FY-816

### Enclosure Openings (Top)

140 SQ.IN(903 SQ.cm)  
260 SQ. IN(1675 SQ.cm)

### Enclosure Openings (Bottom)

640SQ. IN (4,130 SQ.cm)  
1,187 SQ. IN (7,660 SQ.cm)



IL FORNO CLASSICO

**NOTE:** Refer to instructions on previous page.

**\* TYPICAL OPENINGS SHOWN FOR A COMPLETELY ENCLOSED INSTALLATION. OPENINGS OF OTHER SHAPES MAY BE PROVIDED AT ANY OTHER SUITABLE LOCATION TO SERVE THE SAME PURPOSE.**

## VENTILATION, AIR SUPPLY AND FIRE PROTECTION

All gas appliances must be ventilated. Proper air supply and ventilation is essential for effective operation. Consult NFPA (National Fire Protection Association) standard number 96 as well as local mechanical codes concerning ventilation requirements and potential fire extinguishing systems requirement in your area.

There are two basic methods for ventilating the IL FORNO CLASSICO; canopy style hood(s) or eye-brow style hood(s). The IL FORNO CLASSICO should not be direct vented although the lower oven in a stacked installation may be direct vented.

**Canopy Hood(s):** A properly designed canopy hood will remove heat as well as bi-products of combustion and grease laden vapors. A Type II canopy is appropriate in most areas. Typically the canopy will extend beyond the footprint of the oven(s) by 4 to 6 inches (102mm to 150mm) and be at least 78" from the floor (1950mm).

The distance between the grease removal device and the cooking surface shall be as great as possible but not less than 18" (458mm) and not greater than 30" (762mm), NFPA standard #96.

**NOTE:** Minimum clearance may be reduced when using UL listed hood assemblies and installed in accordance with the terms of the listing and the manufacturer instructions. Consult NFPA standard number 96 and local codes concerning ventilation requirements and fire extinguishing system requirements.

Low velocity hoods are recommended. High velocity hoods will pull too much heat from your oven(s) baking chamber causing inconsistencies in bake/cook performance (not enough top-heat and too much bottom heat).

**Eye-Brow Hood(s):** Will remove bi-products of combustion, grease-laden vapors and most heat from your oven(s).

Bakers Pride offers two models of eye-brow style hoods: Model #PB-24 for single IL FORNO CLASSICO ovens and model # PB-24S for IL FORNO CLASSICO stacked on D, DS or Y-Series deck ovens.

Refer to individual specification sheets for details. Hoods are shipped loose with mounting angle for installation by foodservice equipment contractor.

**Exhaust Fans:** An exhaust fan is required for all ventilation types. The exhaust fan will create a vacuum thus effectively removing bi-products of combustion, grease-laden vapors and heat from your kitchen.

Exhaust fans are required and provided and installed by others in compliance with local mechanical code.

Low-velocity fans are recommended. High volume exhaust fans will pull too much heat from your oven(s) baking chamber causing inconsistencies in bake/cook performance (not enough top-heat and too much bottom heat).

Fan sizing is determined by computing static air pressures at the hood entrance, the length of duct work (static pressure drops) and CFMs required for your particular oven(s). Contact your hood manufacturer or H.V.A.C. Contractor for specifications.

**Air Supply:** Exhausted and make-up air must be properly balanced for your exhaust system and oven(s) to work properly. For proper balance contact your local H.V.A.C. contractor.

Gas burners and pilot lights require sufficient air to operate properly. Do not place objects over the oven vent exits and do not obstruct airflow to the ovens by placing objects in the rear, under or in front of your oven(s).

For minimum air-flow requirements of architecturally enclosed ovens refer to the "Traditional Built-in" section of this manual.

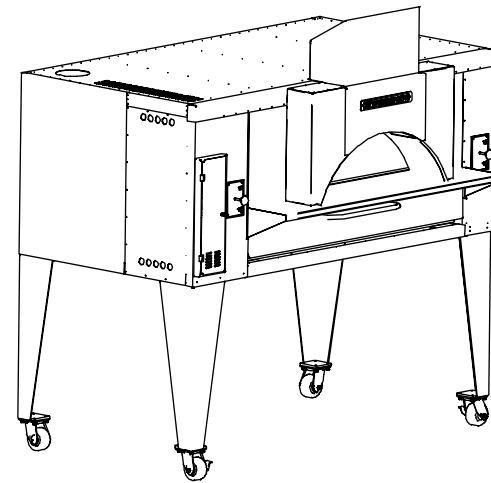
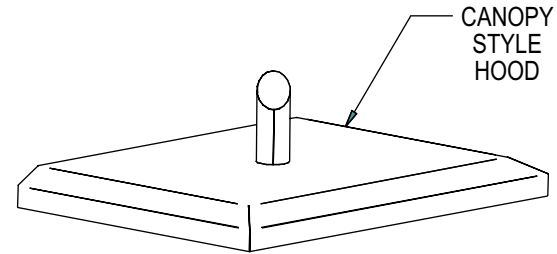
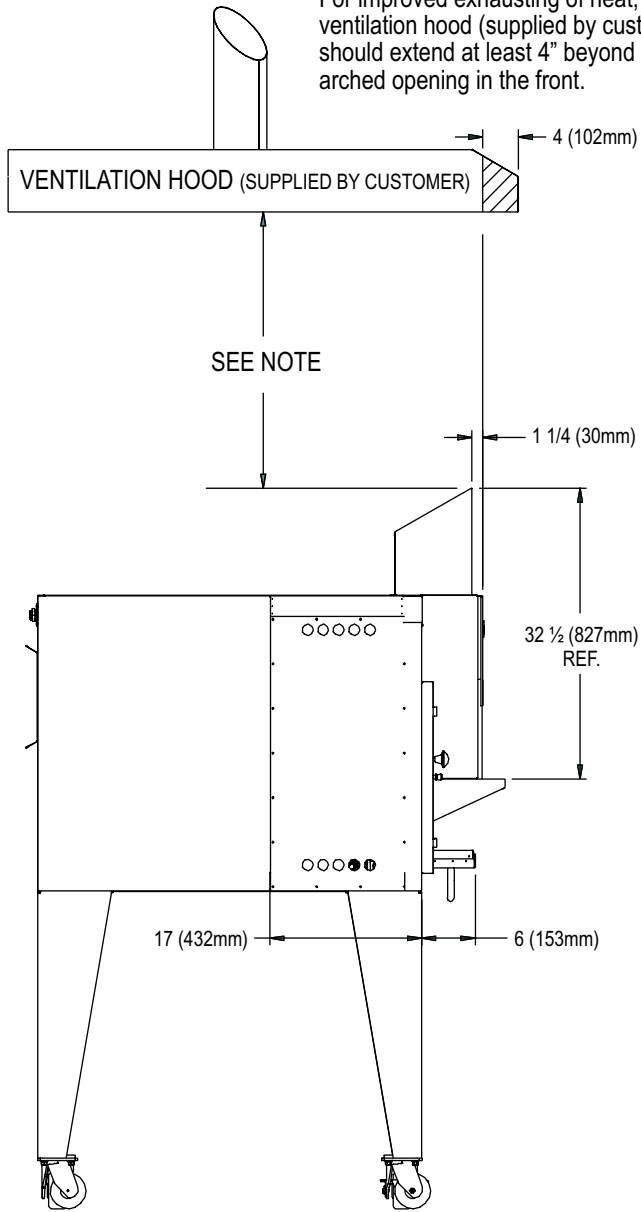
Make-up air must be supplied for replacement of air exhausted through all kitchen exhaust systems. Make-up air should be delivered through registers at ceiling height and distributed throughout the kitchen 75% to 80% of replacement air should be fresh, outside air, conditioned (heated or cooled) distributed directly into the kitchen with the remaining 20% to 25% allowed to flow into the kitchen from adjacent areas.

Fire Protection: Contact your local fire officials and refer to local mechanical codes for exact requirements in your area.

NFPA Standard No. 96 requires a fire extinguisher system for protection of the duct collar and plenum of non-waterwash ventilators.

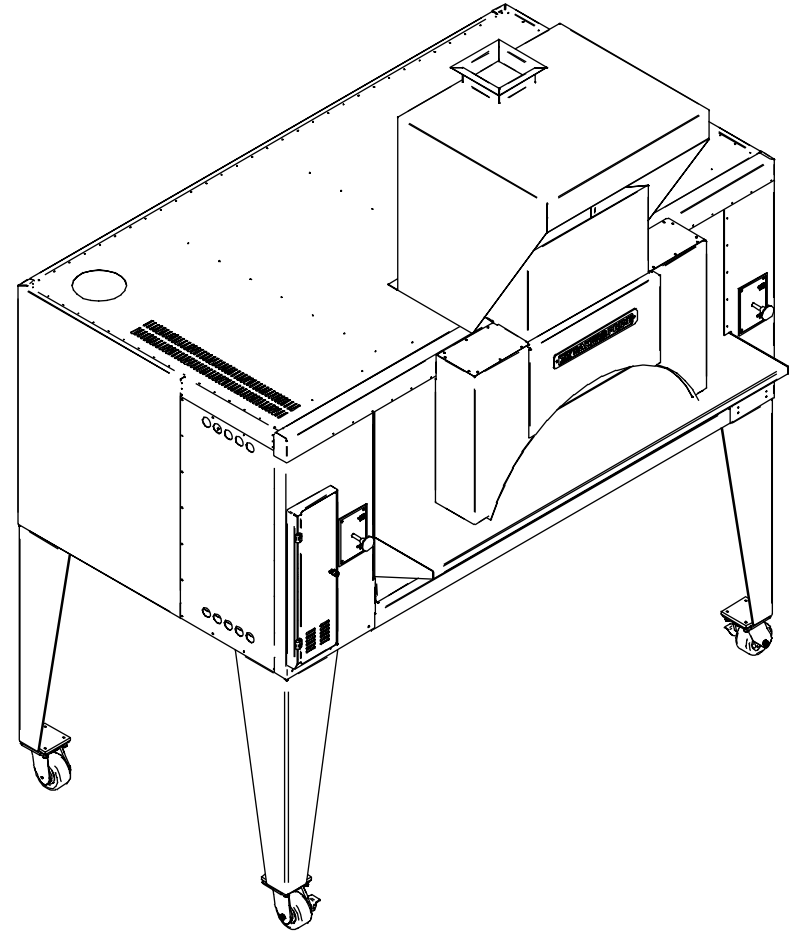
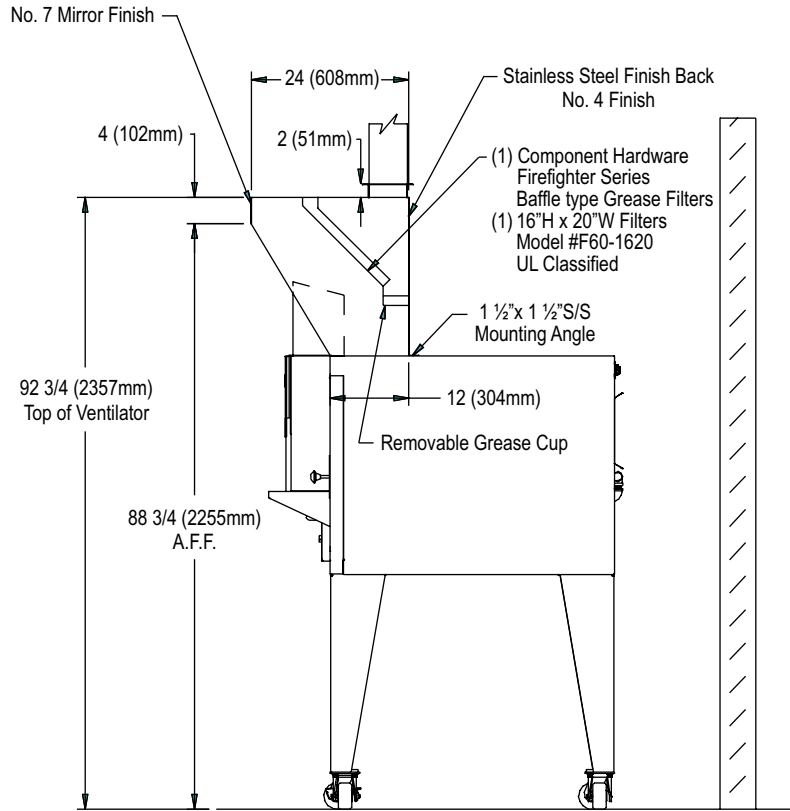
# AIR SUPPLY & VENTILATION (CANOPY STYLE HOOD)

For improved exhausting of heat, ventilation hood (supplied by customer) should extend at least 4" beyond arched opening in the front.



**NOTE:** Minimum clearance may be reduced when using UL listed hood assemblies and installed in accordance with the terms of the listing and the manufacturer instructions. Consult NFPA standard number 96 and local codes concerning ventilation requirements and fire extinguishing system requirements.

**AIR SUPPLY & VENTILATION (MODEL PB-24 EYE-BROW HOOD)**

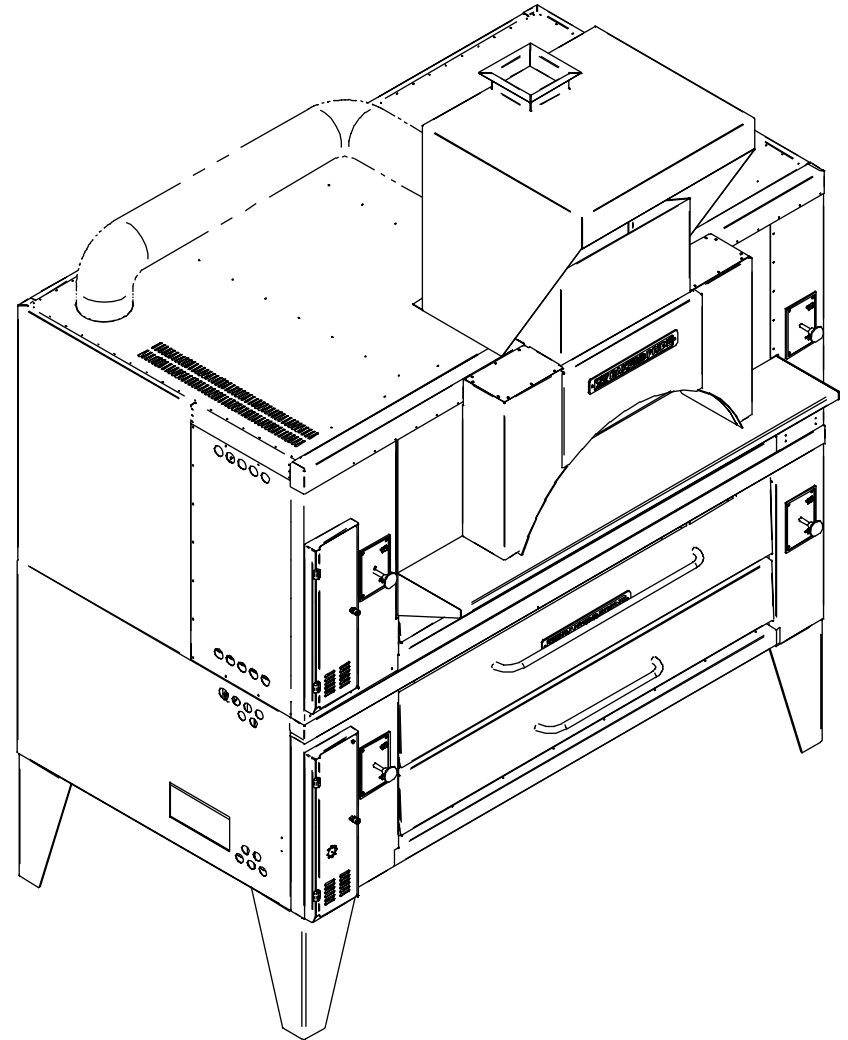
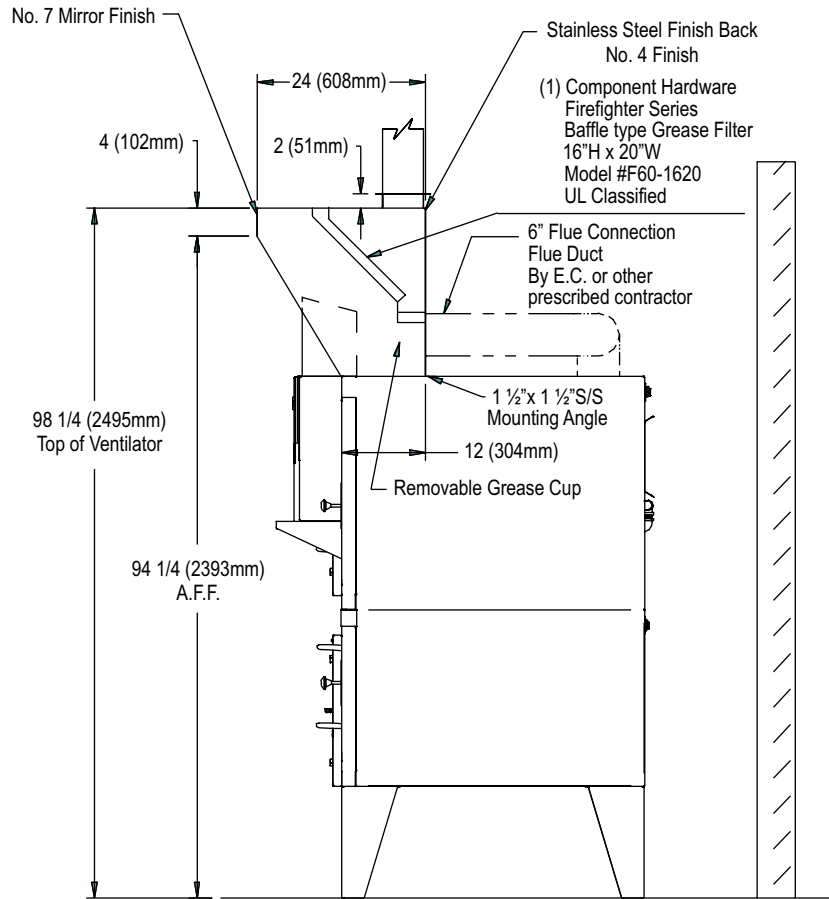


**NOTE:** Consult NFPA standard number 96 and local codes concerning ventilation requirements and fire extinguishing system requirements.



# 13

# AIR SUPPLY & VENTILATION (MODEL PB-24S EYE-BROW HOOD)



**NOTE:** Consult NFPA standard number 96 and local codes concerning ventilation requirements and fire extinguishing system requirements.

# SINGLE OVENS WITH FRONT MOUNTED CONTROLS

WHEN BUILDING YOUR FACADE, PROVISIONS MUST BE MADE FOR ACCESSING THE FOLLOWING:  
(SEE SKETCH 14, PAGE 21)

## FRONT:

1. Hinged control access panel
2. Push-pull rods (2)
3. Arched opening and lintel plate
4. Combustion chamber door

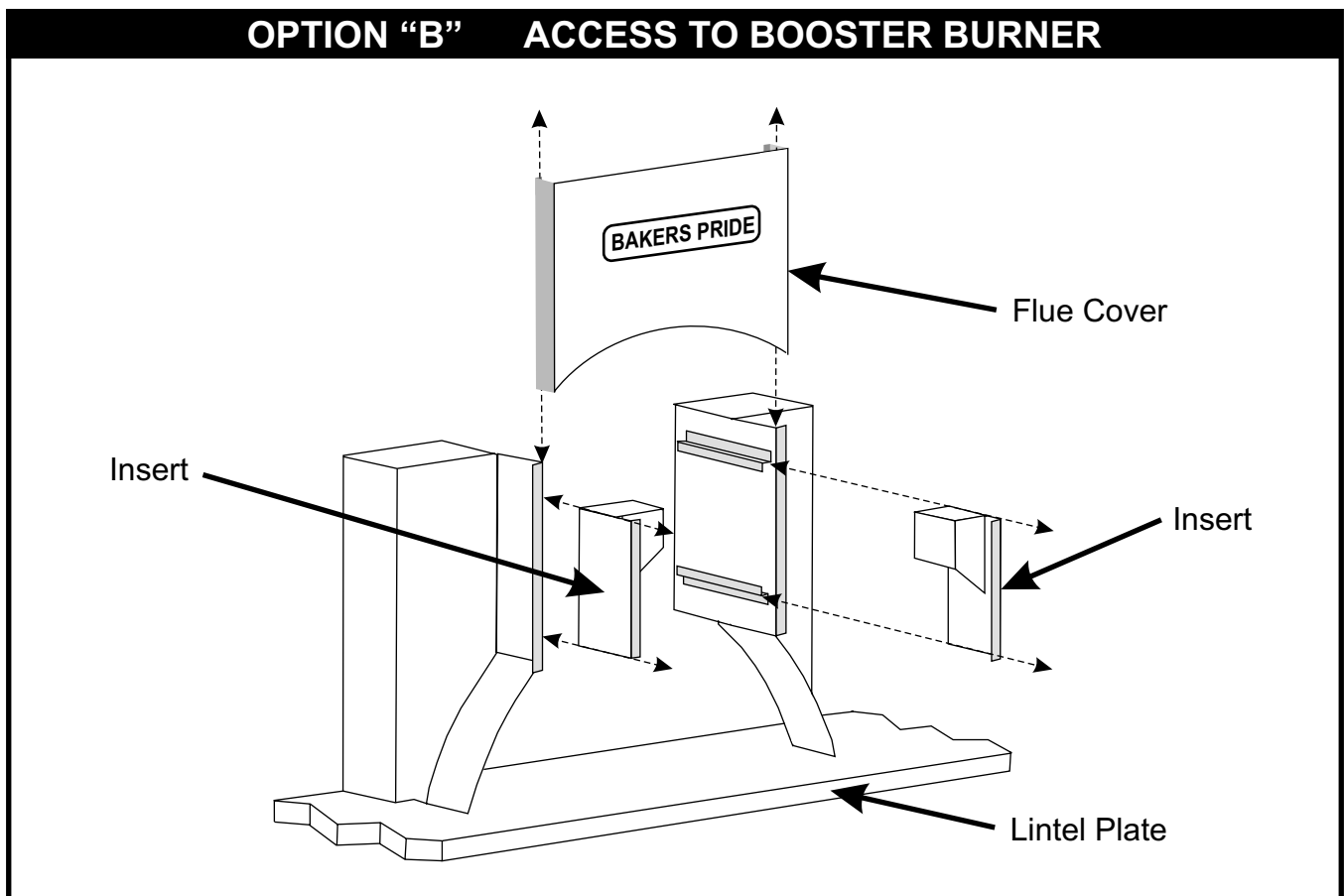
## LEFT SIDE:

1. Side service access panel (optional & recommended). Access to this panel eases potential service access to the valve, booster burner control, booster burner ignition module and thermostat. However all components may be accessed though front hinged controls access panel (difficult).

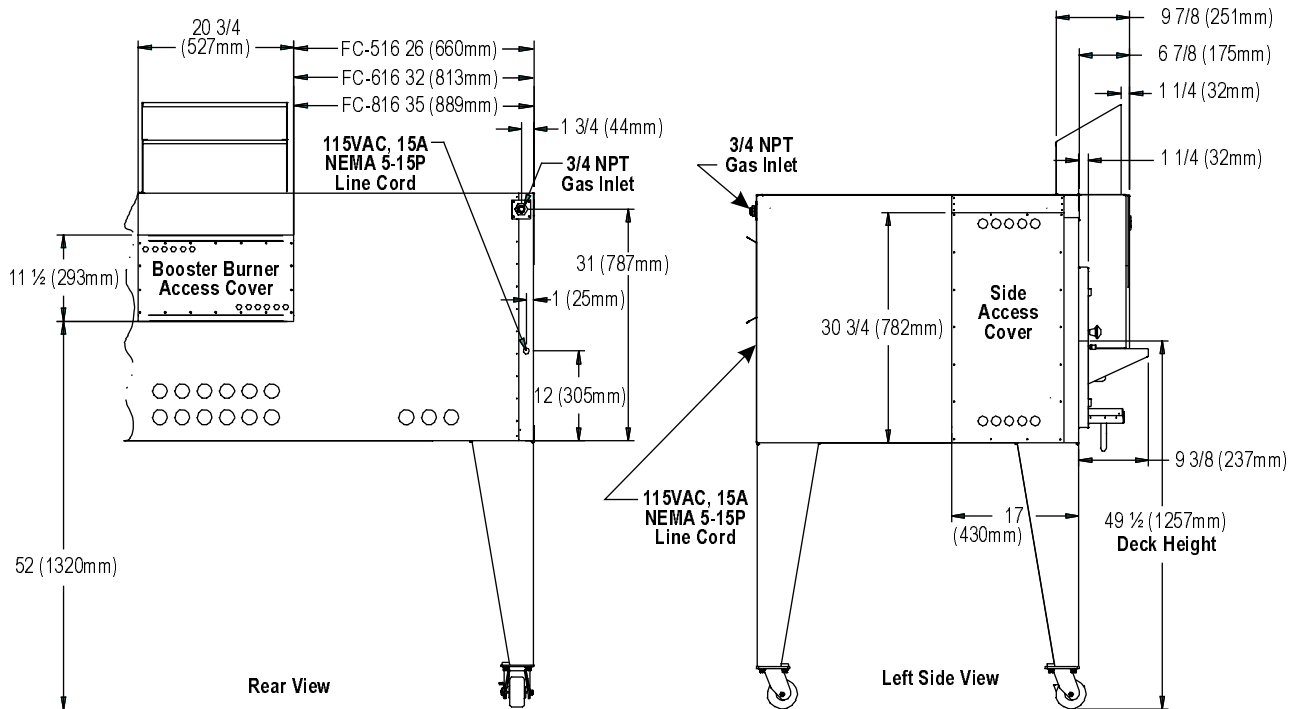
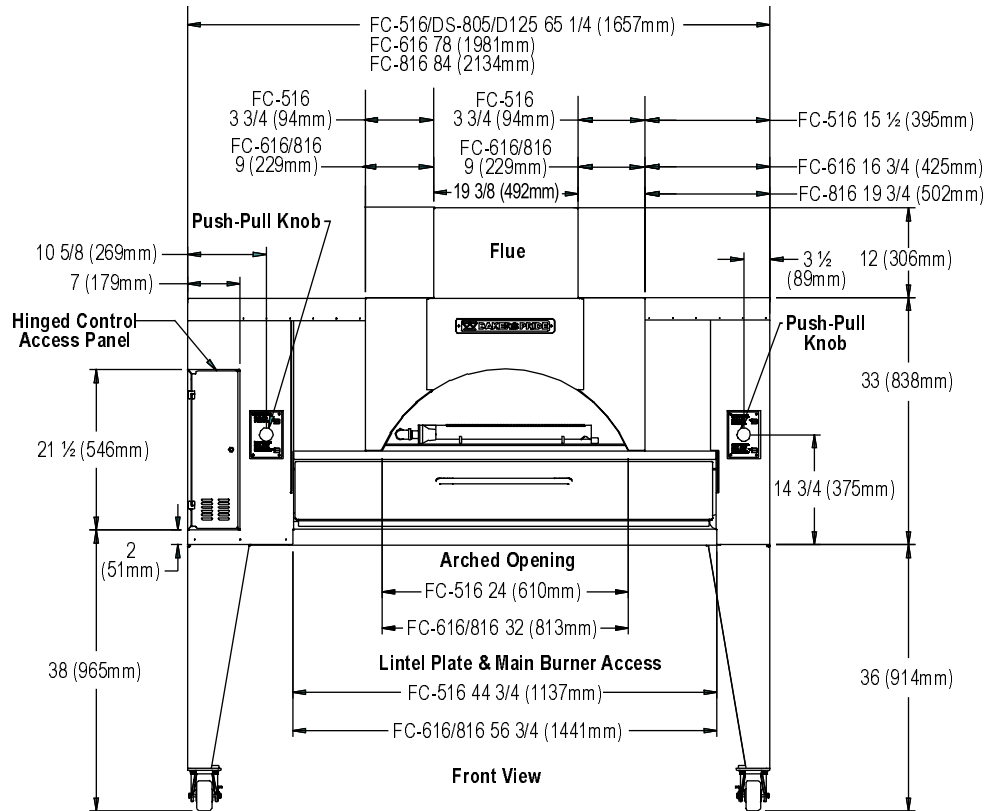
## REAR:

1. Rear booster burner, flame sensor and igniter - Provision should be considered for potential service of these components. Following are 3 options:
  - A. Rear access panel (recommended).
  - B. Hinged or removable panel on the front of the facade to allow the removal of flue cover and inserts. This provides greater access for a technician to service these components through the front of the oven (see drawing below).
  - C. Through the arched bake chamber entrance (difficult).
2. Electrical connection
3. Gas connection
4. Minimum clearance for Service Technician and/or for safe operation

VENTILATION, AIR SUPPLY AND FIRE PROTECTION: SEE INSTRUCTIONS ON PAGES 14-19.



**SINGLE UNIT (WITH FRONT MOUNTED CONTROLS)**



# SINGLE OVENS WITH SIDE MOUNTED CONTROLS

WHEN BUILDING YOUR FACADE, PROVISIONS MUST BE MADE FOR ACCESSING THE FOLLOWING:  
(SEE SKETCH 15, PAGE 23)

## FRONT:

1. Push-pull rods (2)
2. Arched opening and lintel plate
3. Combustion chamber door

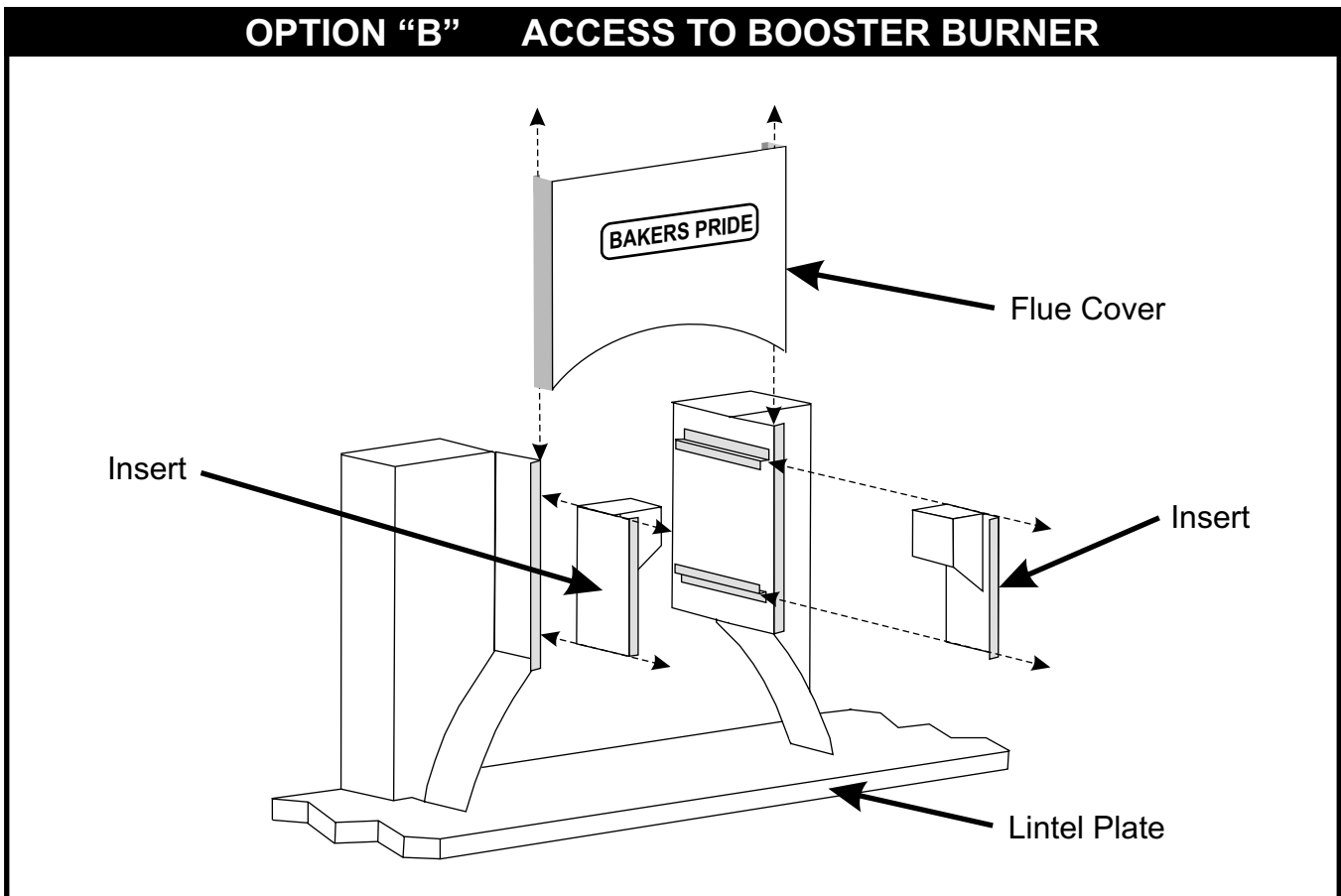
## LEFT SIDE:

1. Hinged control access panel
2. Side service access panel (optional). Access to this panel eases potential service access to the valve, booster burner control, booster burner ignition module and thermostat, however all components may be accessed through the side mounted hinged controls access panel.

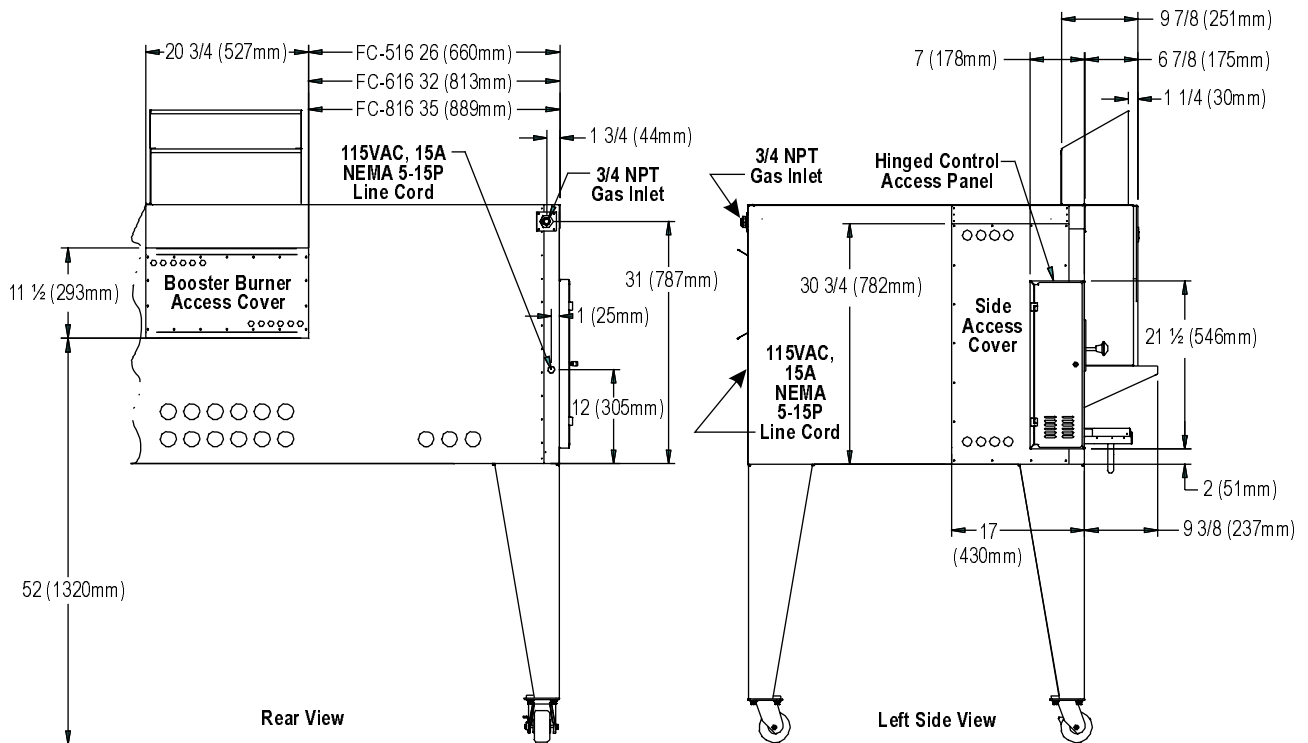
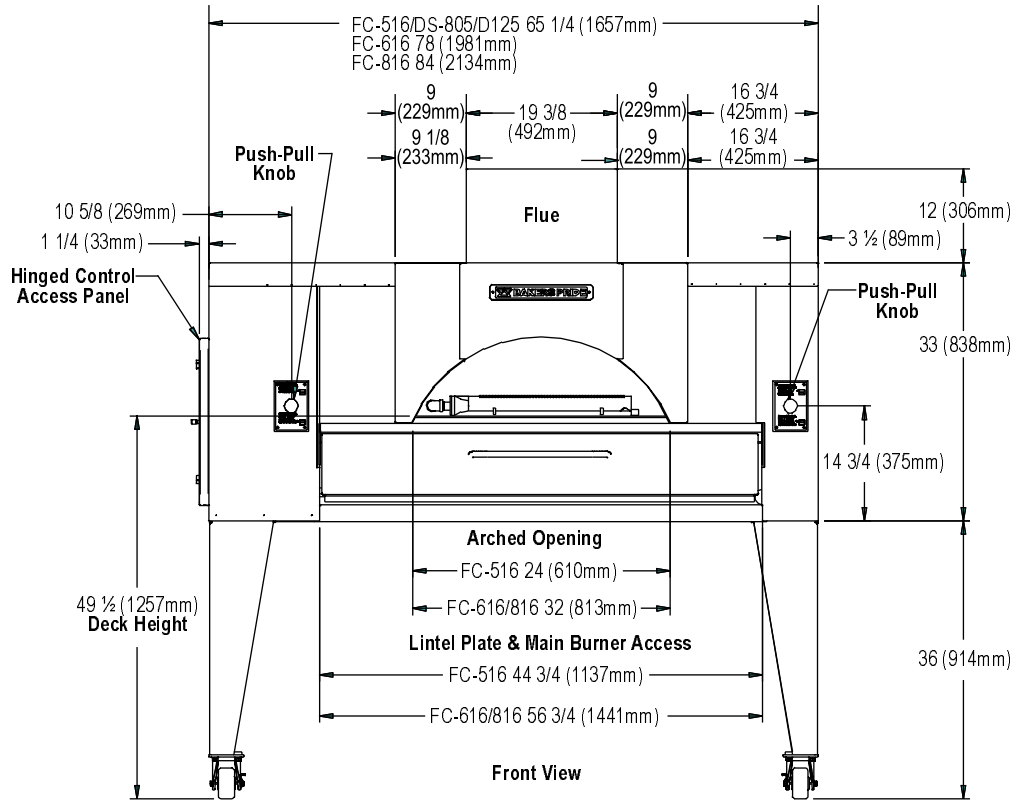
## REAR:

1. Rear booster burner, flame sensor and igniter - Provision should be considered for potential service of these components. Following are 3 options:
  - A. Rear access panel (recommended).
  - B. Hinged or removable panel on the front of the facade to allow the removal of flue cover and inserts. This provides greater access for a technician to service these components through the front of the oven (see drawing below).
  - C. Through the arched bake chamber entrance (difficult).
2. Electrical connection
3. Gas connection
4. Minimum clearance for Service Technician and/or for safe operation

VENTILATION, AIR SUPPLY AND FIRE PROTECTION: SEE INSTRUCTIONS ON PAGES 14-19.



**SINGLE UNIT (WITH SIDE MOUNTED CONTROLS)**



# DOUBLE OVENS WITH FRONT MOUNTED CONTROLS

WHEN BUILDING YOUR FACADE, PROVISIONS MUST BE MADE FOR ACCESSING THE FOLLOWING:  
(SEE SKETCH 16, PAGE 25)

## FRONT:

1. Hinged control access panels (one per oven)
2. Push-pull rods (two per oven)
3. Arched opening and lintel plate IL Forno only
4. Bake chamber door on lower oven
5. Combustion chamber doors both ovens

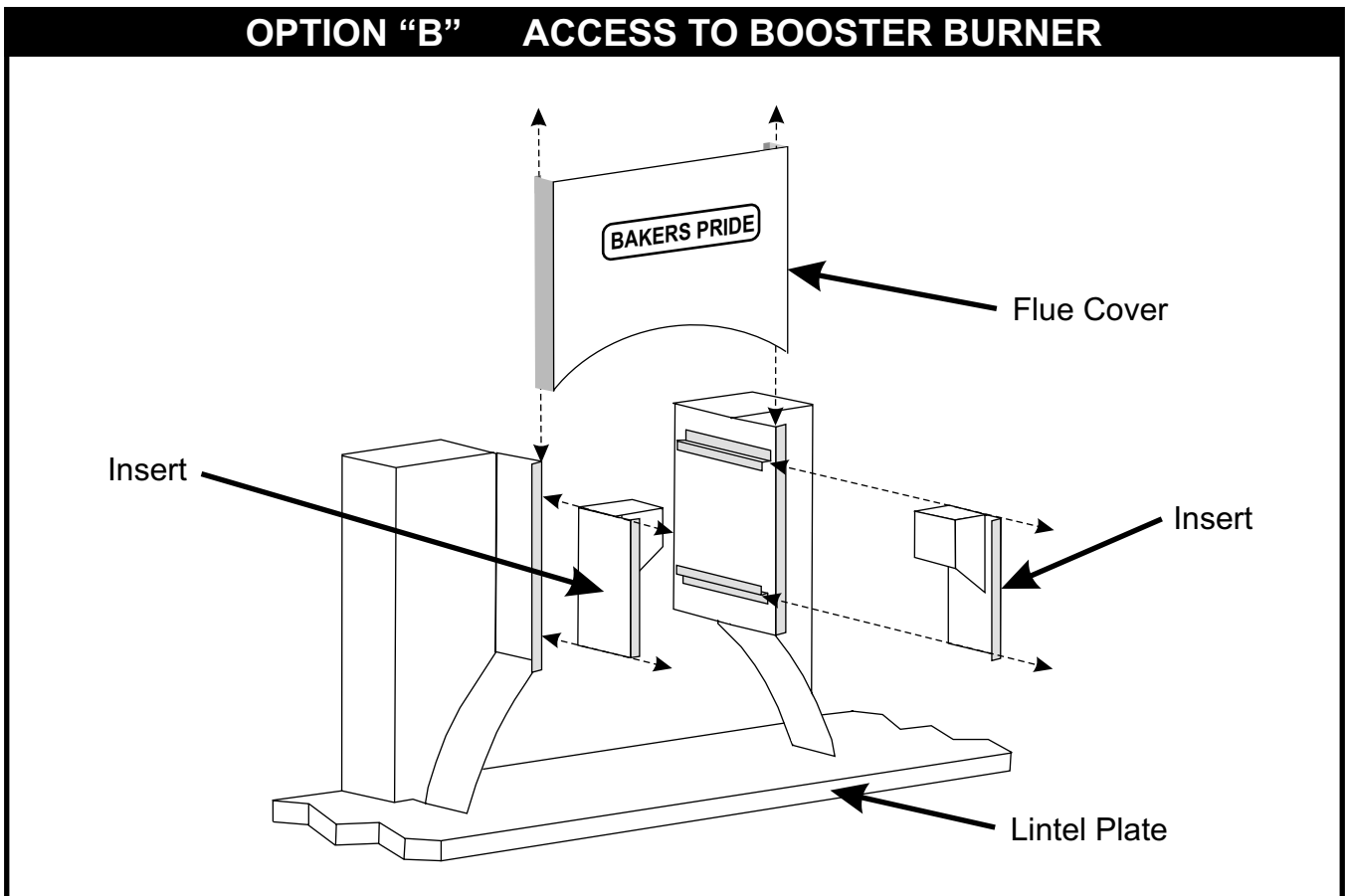
## LEFT SIDE:

1. Side service access panels (optional & recommended). Access to this panel eases potential service access to the valve, booster burner control, booster burner ignition module and thermostat, however all components may be accessed though the front hinged control access panels (difficult).

## REAR:

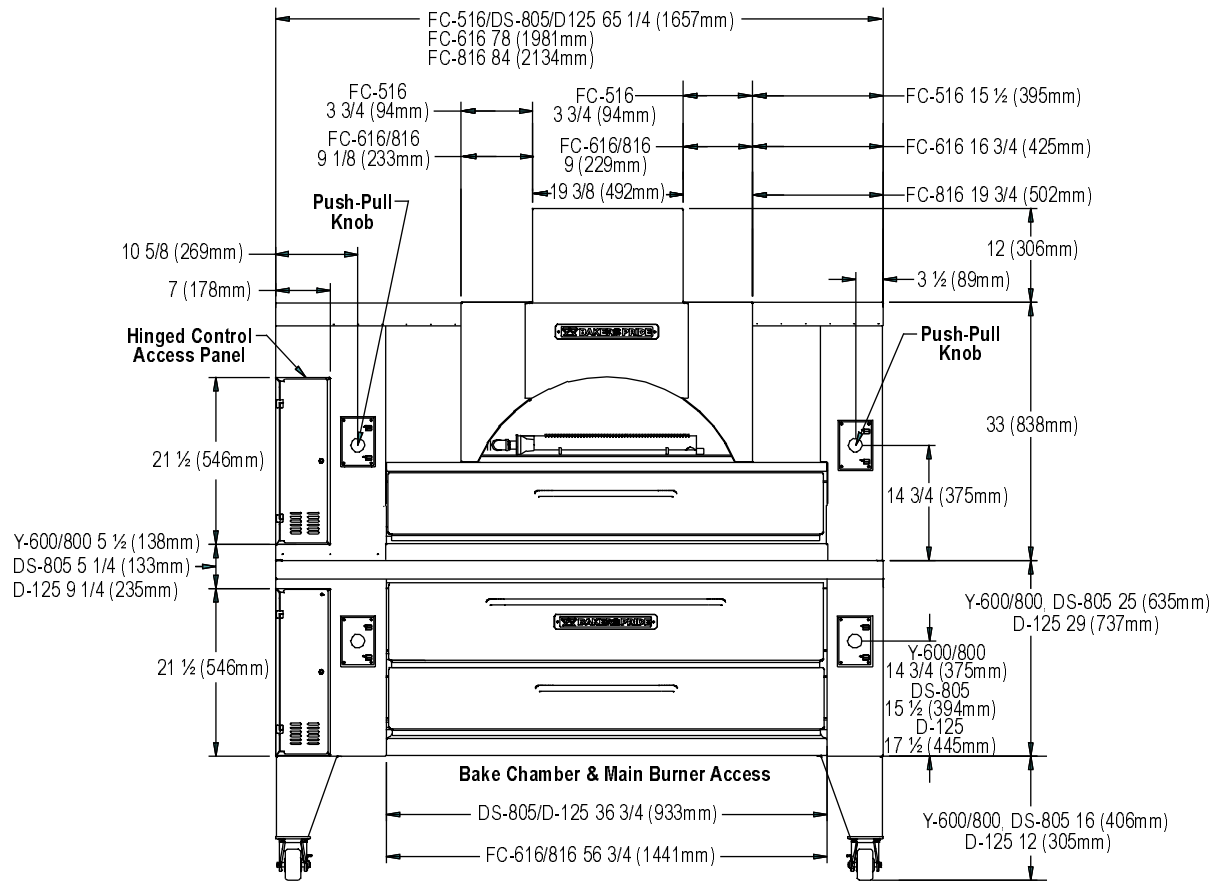
1. Rear booster burner, flame sensor and igniter - Provision should be considered for potential service of these components. Following are 3 options:
  - A. Rear access panel (recommended).
  - B. Hinged or removable panel on the front of the facade to allow the removal of flue cover and inserts. This provides greater access for a technician to service these components through the front of the oven (see drawing below).
  - C. Through the arched bake chamber entrance (difficult).
2. Electrical connection- IL Forno only
3. Gas connections - Each oven has a separate gas connection
4. Minimum clearance for Service Technician and/or for safe operation

VENTILATION, AIR SUPPLY AND FIRE PROTECTION: SEE INSTRUCTIONS ON PAGES 14-19.

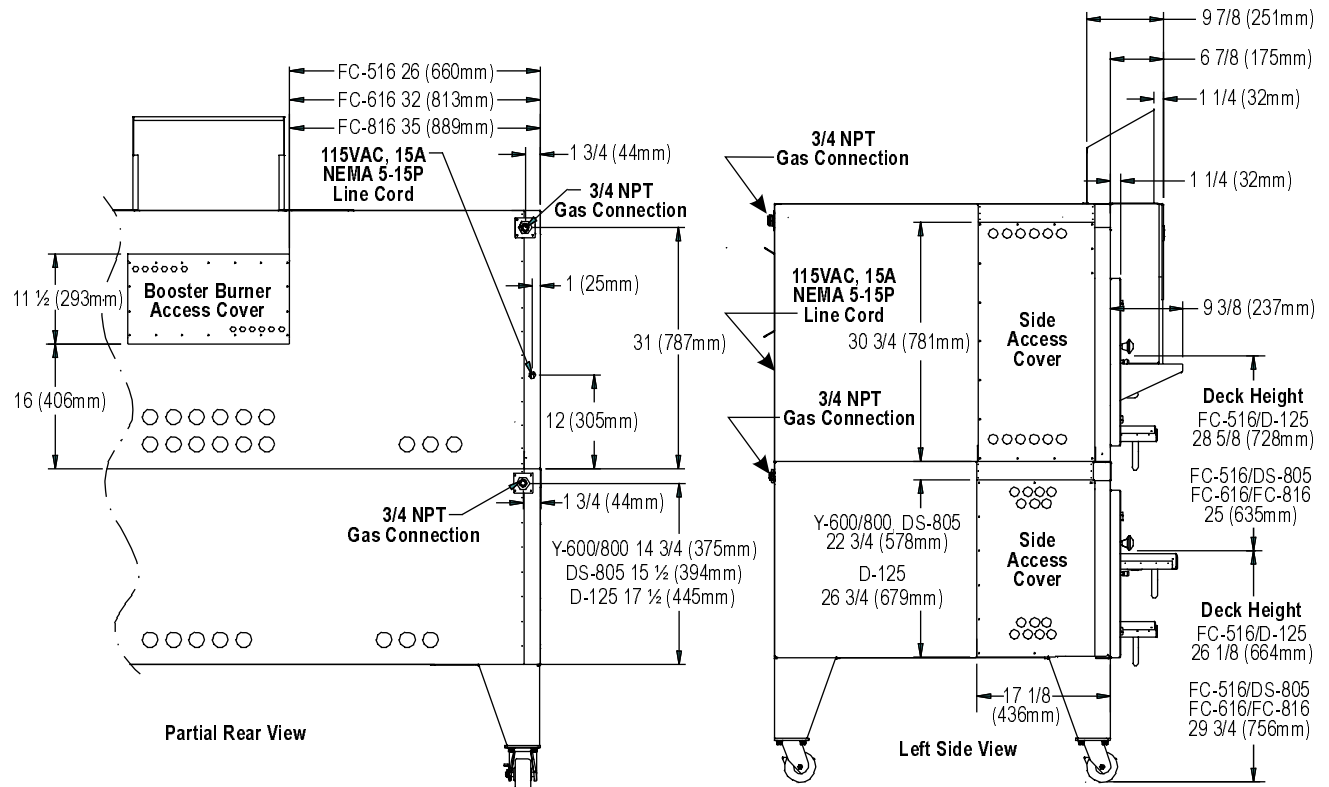




**DOUBLE UNIT (WITH FRONT MOUNTED CONTROLS)**



Front View



Partial Rear View

Left Side View

## DOUBLE OVENS WITH SIDE MOUNTED CONTROLS

WHEN BUILDING YOUR FACADE, PROVISIONS MUST BE MADE FOR ACCESSING THE FOLLOWING:  
(SEE SKETCH 17, PAGE 27)

### FRONT:

1. Push-pull rods (two per oven)
2. Arched opening and lintel plate IL Forno only
3. Bake chamber door on lower oven
4. Combustion chamber doors both ovens

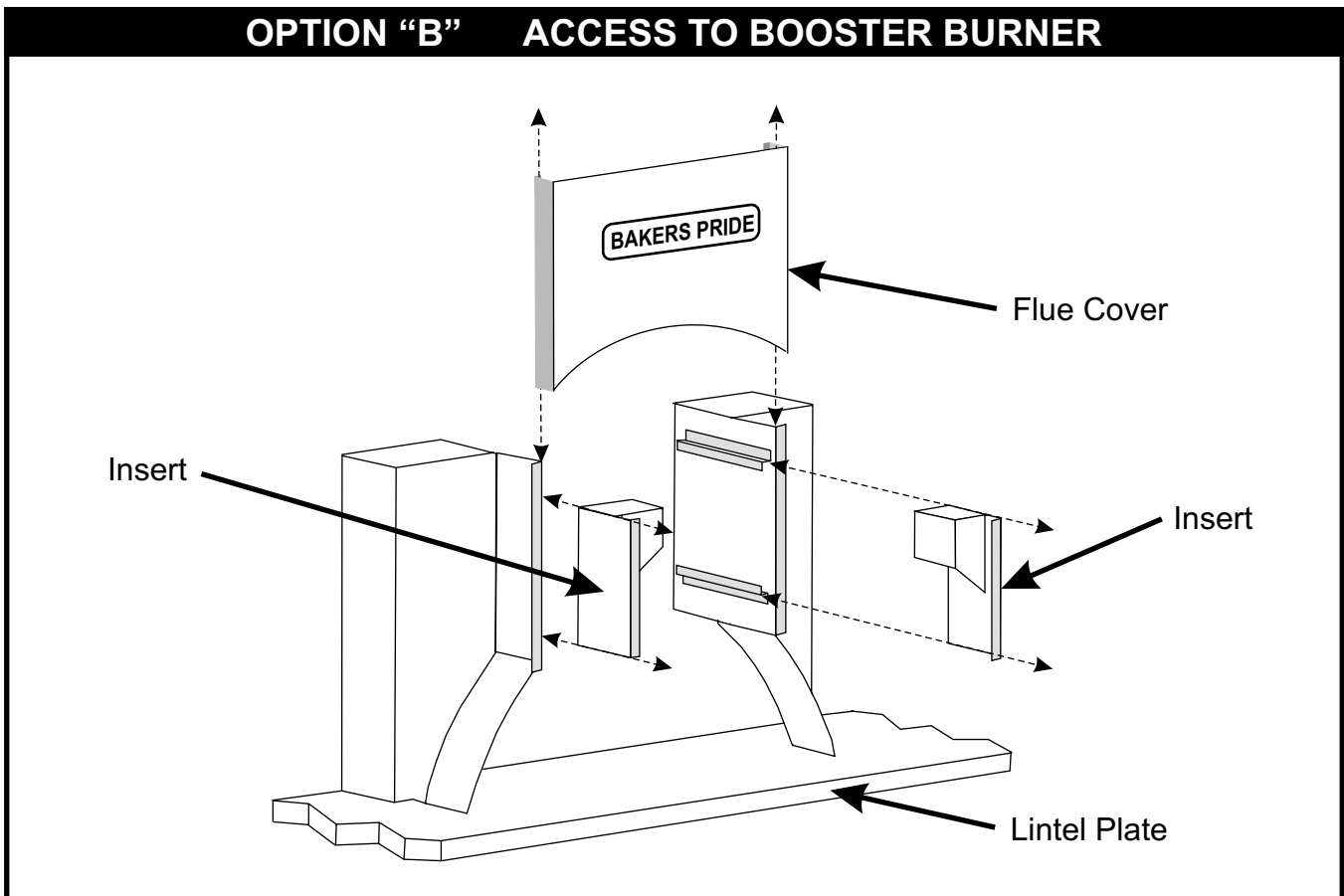
### LEFT SIDE:

1. Hinged control access panels (one per oven)
2. Side service access panel (optional). Access to this panel eases potential service access to the valve, booster burner panel control, booster burner ignition module and thermostat, however all components may be accessed through the side mounted hinged controls access panels.

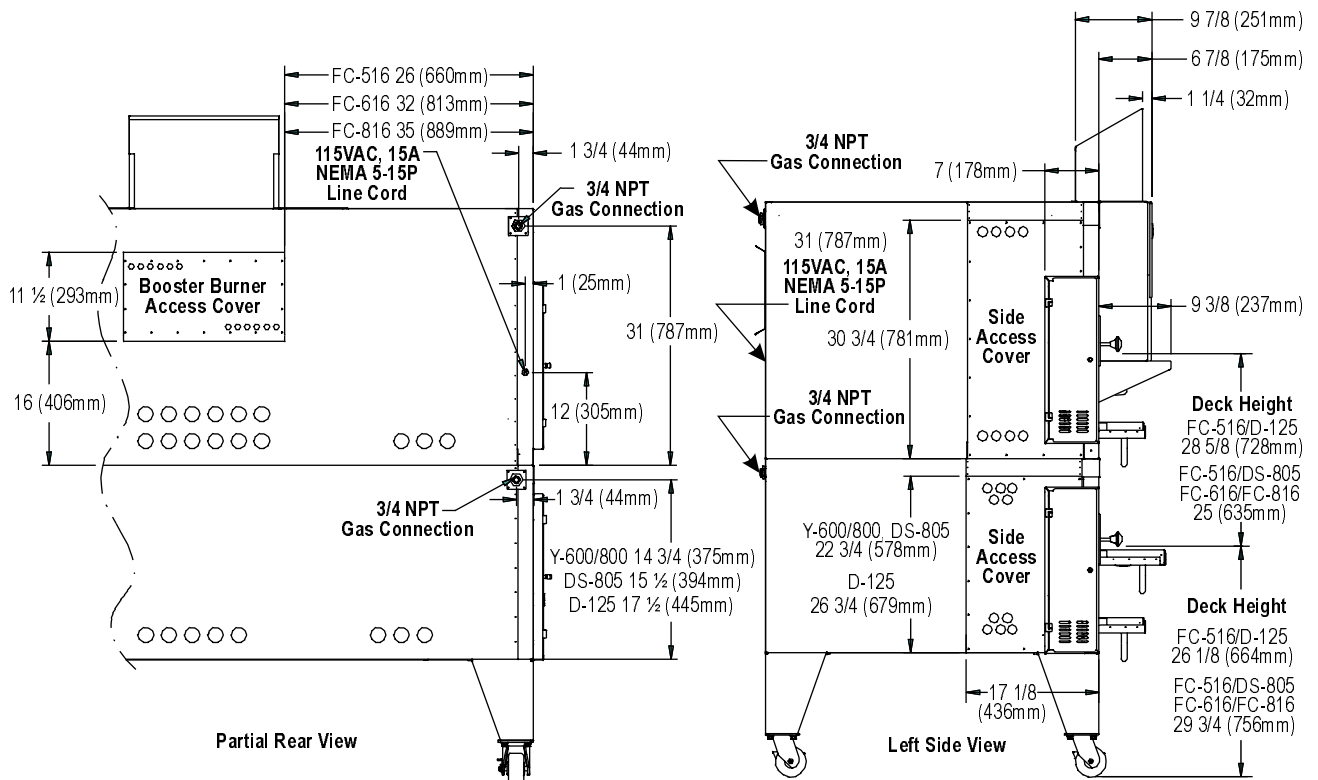
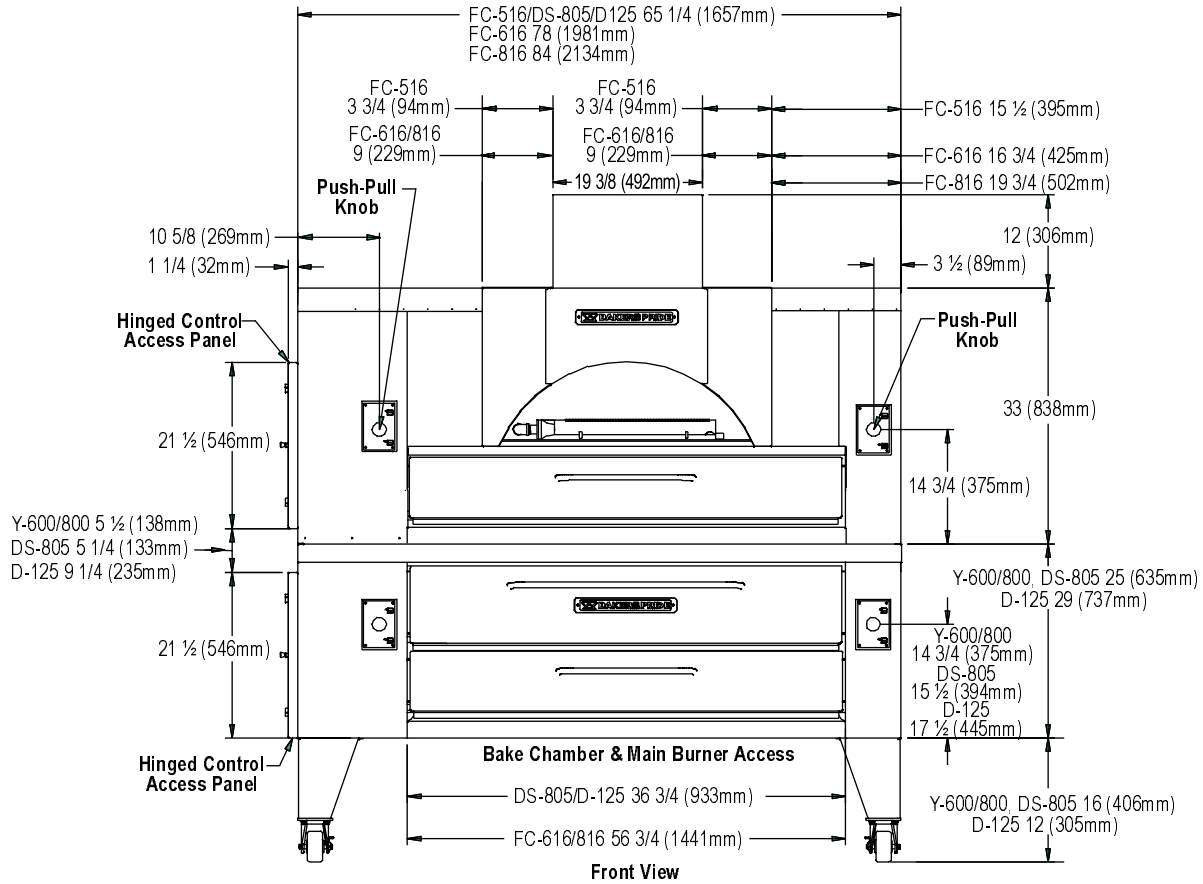
### REAR:

1. Rear booster burner, flame sensor and igniter - Provision should be considered for potential service of these components. Following are 3 options:
  - A. Rear access panel (recommended).
  - B. Hinged or removable panel on the front of the facade to allow the removal of flue cover and inserts. This provides greater access for a technician to service these components through the front of the oven (see drawing below).
  - C. Through the arched bake chamber entrance (difficult).
2. Electrical connection- IL Forno only
3. Gas connection- Each oven requires a separate gas connection.
4. Minimum clearance for Service Technician and/or for safe operation.

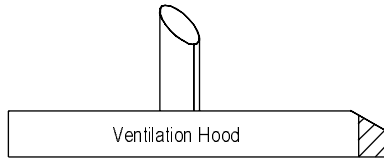
VENTILATION, AIR SUPPLY AND FIRE PROTECTION: SEE INSTRUCTIONS ON PAGES 14-19.



# DOUBLE UNIT (WITH SIDE MOUNTED CONTROLS)

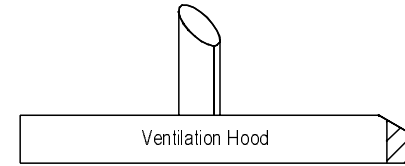


# RECOMMENDED CLEARANCES (ALL MODELS)

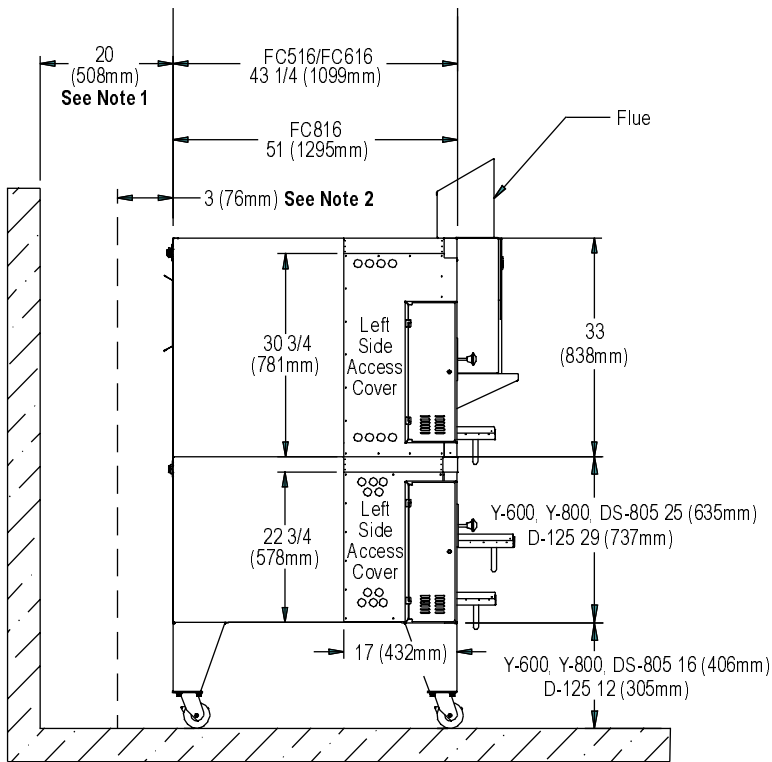


Ventilation Hood

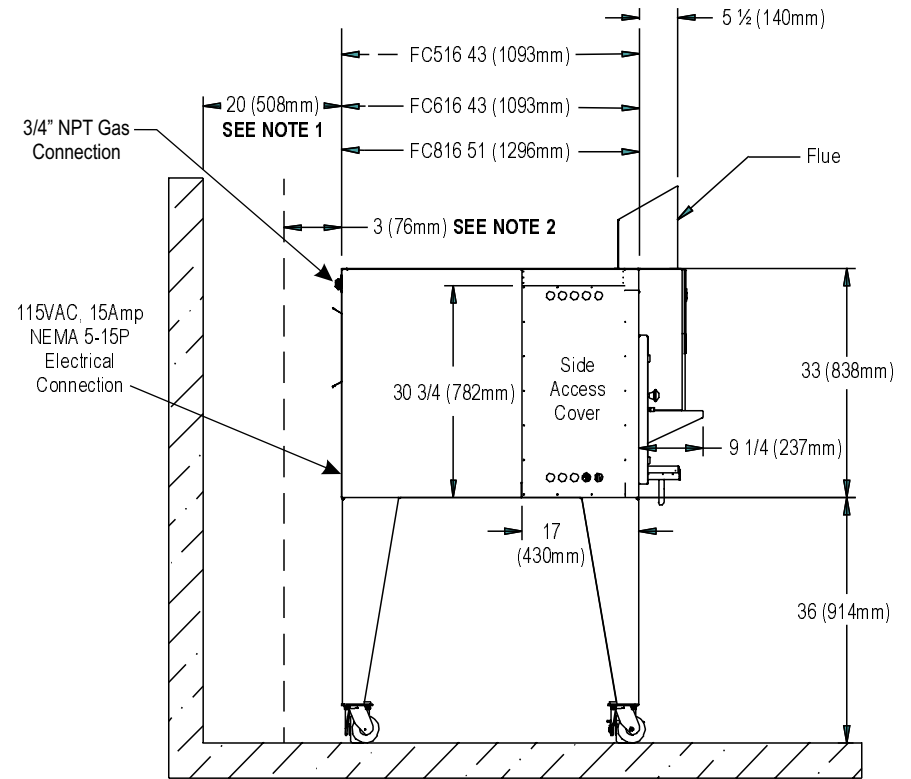
	MINIMUM CLEARANCES			
	Non-Combustible Construction		Combustible Construction	
	Inches	mm	Inches	mm
Right	0	0	1	25
Left	0	0	3	76
Rear	2	51	3	76
Front Flue Area	Enclose with Non-combustible materials			



Ventilation Hood



LEFT SIDE VIEW - SIDE CONTROLS UNIT



LEFT SIDE VIEW - FRONT CONTROLS UNIT

**Note:** 1. Recommended minimum clearances for human technician.  
 2. Minimum clearances for safe operation.





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