



IL FORNO CLASSICO GAS DECK OVENS SERIES: FC



Bakers Pride® Il Forno Classico FC series pizza ovens combine the ambiance of a traditional brick oven with the convenience, control, and precision of modern technology. These ovens feature a steel-reinforced arched opening with a visible, open-flame burner to create dining atmosphere while making loading pizzas easy. The oven chamber features a Cordierite deck with 10" deck height and independently controlled top and bottom heat dampers for perfectly balanced results. To further enhance performance, choose an optional brick-lined ceiling to deliver more top heat and speed cooking and temperature recovery.

This series is designed to be built in behind a decorative facade of brick, stone, or tile to create an old-world, exhibition kitchen. You also have the choice to simply display these ovens in standard stainless steel or finish with black-powder-coated control panels and hardwood door handles for an elegant touch. Choose from three different deck areas and three overall oven widths (65.25", 78", or 84"). Thanks to heavy-duty, stainless steel construction and fully welded .25" angle iron frame, the Il Forno Classico may be stacked on our Y or D series deck ovens for increased capacity.

FEATURES AT A GLANCE

- 140,000 total BTUH
- Natural or LP gas
- One 1.5" (38 mm) thick Cordierite deck
- Stackable on Y or D series deck ovens
- 300–650°F (148–343°C) temperature range
- Choose deck area: 48" x 36" (1219 x 914 mm), 60" x 36" (1524 x 914 mm) or 66" x 44" (1676 x 1118 mm)
- Combination gas controls with valve, regulator, and pilot safety
- Independently controlled top and bottom heat dampers
- Heavy-duty, slide-out flame diverters
- Choose stainless steel or trimmed with black-powder-coated control panels with hardwood door handles
- Front and side skirts for mounting tile or stone
- 120 V igniter with cord and plug
- Fully insulated throughout
- Two-year limited warranty

OPTIONS & ACCESSORIES

- Heavy-duty steel legs finished with durable Bakertone
- Custom-height legs (per set of four)
- Draft flue for direct vent (not available on CE units)
- Automatic oven starter (comes with 120v plug)
- Side-mounted controls (specify when ordering.)
- Deck brush and scraper
- Stainless steel wood chip box
- Remote control booster burner
- Eyebrow-style exhaust hood
- Legs with casters
- Cordierite or Lightstone decks

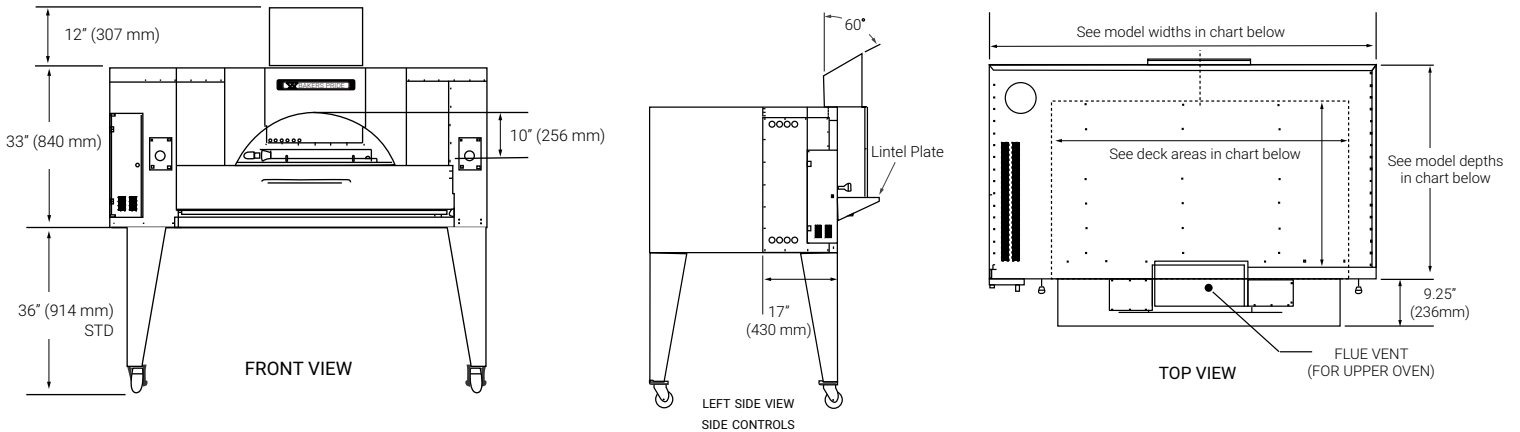
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EQUIPMENT DIMENSIONS



MECHANICAL SPECIFICATIONS

Model #	Overall Dim** (W x H x D)	Total BTUH	kW	Deck Height	Deck Size	Decks	Baking Chambers	Thermostat Range	Carton Dim (W x H x D)	Cubic Feet	Cubic Meter	Ship Wt.•
FC-516	65.25" x 71" x 43" (1657 x 1803 x 1092)	140,000	41.01	10" (254)	48" x 36" (1219 x 914)	1	1	300°-650°F (149-343°C)	40" x 62" x 74" (1016 x 1575 x 1880)	105	3.0	1588 (720kg)
FC-616	78" x 71" x 43" (1981 x 1803 x 1092)	140,000	41.01	10" (254)	60" x 36" (1524 x 914)	1	1	300°-650°F (149-343°C)	40" x 84" x 69" (1016 x 2134 x 1575)	133	3.7	1925 (873kg)
FC-816	84" x 71" x 51" (2134 x 1803 x 1295)	140,000	41.01	10" (254)	66" x 44" (1676 x 1118)	1	1	300°-650°F (149-343°C)	40" x 88" x 69" (1016 x 2236 x 1575)	139	3.9	2155 (978kg)

•Legs ship in separate carton. Shipping weight shown includes decks and legs.
 **Height includes 36" (914 mm) legs on single. Height excludes 12" (305 mm) flue or 24" (610 mm) eyebrow hood.

ARCHED OPENING

FC-516	24" X 10" (610 X 254)
FC-616	32" X 10" (810 X 254)
FC-816	32" X 10" (810 X 254)

GAS CONNECTIONS

3/4"

VOLTAGE

120

REQUIRED CLEARANCES

	Non-Combustible Construction	Combustible Construction
Left	0" (0 mm)	3" (76 mm)
***Left	0" (0 mm)	16" (400 mm)
Right	0" (0 mm)	1" (25 mm)
Back	2" (51 mm)	3" (76 mm)

***Models with an automatic oven starter

Front Flue Area: Enclosed with non-combustible materials

Bakers Pride reserves the right to modify specifications or discontinue models without incurring obligation. Dimensions nominal.



Freight Class: 77.5,
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