



## 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.

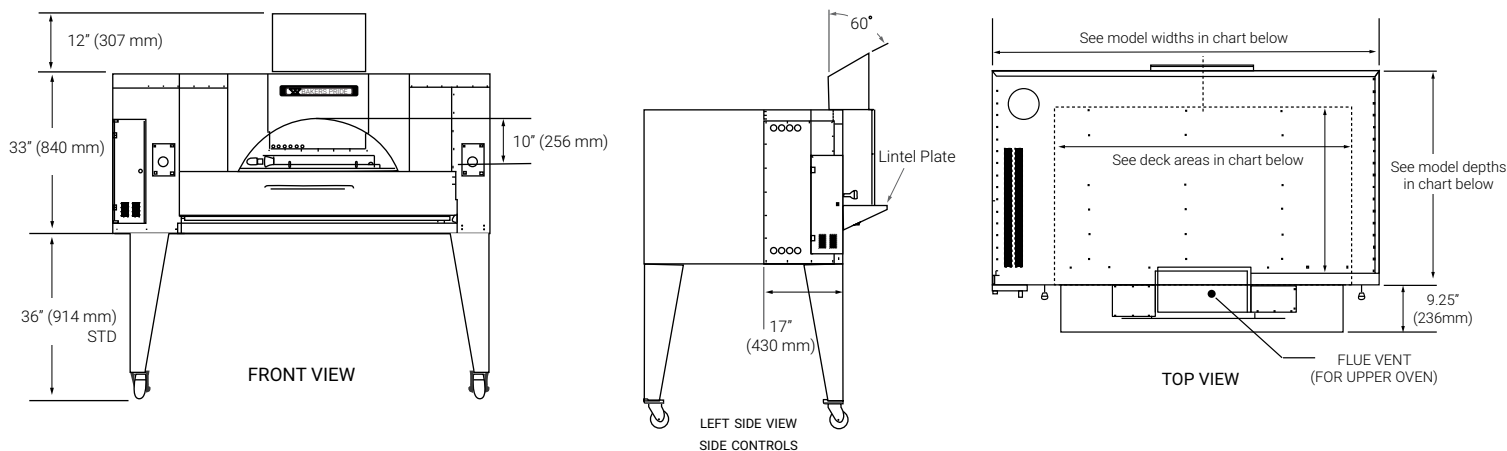
#### FEATURES AT A GLANCE

- 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)
- Choose overall width: 65" (1651 mm) 78" (1981 mm) or 84" (2134 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 and hardwood door handles
- Front and side skirts for mounting tile or stone
- 120 V igniter with cord and plug
- Heavy-duty steel legs finished with durable Bakertone
- Fully insulated throughout
- Two-year limited warranty

#### OPTIONS & ACCESSORIES

- Stainless steel leg covers (per pair)
- Custom-height legs (per set of four)
- Draft flue for direct vent (not available on CE units)
- Automatic oven starter
- 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

### 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-616	32" X 10" (810 X 254)

### GAS CONNECTIONS

3/4"

### VOLTAGE

120

### REQUIRED CLEARANCES

	Non-Combustible Construction	Combustible Construction
Left	0" (0 mm)	1" (25 mm)
Right	0" (0 mm)	3" (76 mm)
Back	2" (51 mm)	3" (76 mm)
Front Flue Area:	Enclosed with non-combustible materials	

Bakers Pride Oven Company, LLC is a wholly owned subsidiary of Standex International Corporation.

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



Freight Class: 77.5,  
FOB Allen 75013