



IL FORNO CLASSICO DOUBLE STACKED DECK OVENS

10.11.2019

**MECHANICAL SPECIFICATIONS**

Model #	Overall Dim** (W x H x D)	Total BTUH	kW	Deck Height	Deck Size	Decks	Baking Chambers	Thermostat Range	Ship Wt.*
FC-516/ DS-805	65.25" x 74.5" x 43" (1657 x 1892 x 1092)	210,000	61.51	10" (254)/ 7" (178)	48" x 36" (1219 x 914)	2	2	300°-650°F (149-343)	2593 (1179kg)
FC-516/ D-125	65.25" x 74.5" x 43" (1657 x 1892 x 1092)	265,000†	77.65	10" (254)/ 10" (254)	48" x 36" (1219 x 914)	2	2	300°-650°F (149-343)	2625 (1193kg)
FC-616/ Y-600	78" x 74.5" x 43" (1657 x 1892 x 1092)	260,000	76.16	10" (254)/ 8" (203)	60" x 36" (1524 x 914)	2	2	300°-650°F (149-343)	3288 (1495kg)
FC-816/ Y-800	84" x 74.5" x 51" (2134 x 1892 x 1295)	260,000	76.16	10" (254)/ 8" (203)	66" x 44" (1676 x 1118)	2	2	300°-650°F (149-343)	3805 (1730kg)
FC-616/ Y-600BL	78" x 74.5" x 43" (1657 x 1892 x 1092)	260,000	76.16	10" (254)/ 7.5" (191)	60" x 36" (1524 x 914)	2	2	300°-650°F (149-343)	3366 (1499kg)
FC-816/ Y-800BL	84" x 74.5" x 51" (2134 x 1892 x 1295)	260,000	76.16	10" (254)/ 7.5" (191)	66" x 44" (1676 x 1118)	2	2	300°-650°F (149-343)	3885 (1704kg)

\*Each oven ships separately as do the legs. Shipping weight shown includes all decks and legs. Refer to D-125, DS-805, Y-600, and Y-800 specification sheets for individual oven specs, weight, and carton size.

\*\*Height includes 16" (406 mm) on stacked units. Height excludes 12" (305 mm) flue or 24" (610 mm) eyebrow hood.

†FC-516/D-125 produce 245,000 BTUH in LP gas. CE certification not available in LP gas.

**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)

**REQUIRED CLEARANCES**

	Non-Combustible
Left	0" (0 mm)
Right	0" (0 mm)
Back	2" (51 mm)

**GAS CONNECTIONS**

	Combustible
Left	1" (25 mm)
Right	3" (76 mm)
Back	3" (76 mm)

**VOLTAGE**

120

**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 (comes with 120v plug)
- Side-mounted controls (Specify when ordering.)
- Deck brush and scraper
- Stainless steel wood chip box
- Remote booster burner controls
- Eyebrow-style exhaust hoods
- Legs with casters
- Lightstone decks



**SUPERDECK STACKED DISPLAY DECK OVENS  
SERIES: IL FORNO CLASSICO**



Freight Class: 77.5  
FOB Allen 75013



www.bakerspride.com | p: 800.431.2745

1307 N. Watters Rd. Suite 180 Allen TX, 75013

**BUILT BY CRAFTSMEN. TESTED BY TIME®**

# BEAUTIFUL. PRECISE. DURABLE.



**Ambiance.** Open flame is visible through the curved opening to add ambiance and flavor.

**Top and bottom controlled heat dampers.** Achieve perfect results with precise control of top and bottom heat.

**Old World Style.** Stainless steel or trimmed with black-powder-coated control panels and hardwood door handles.

**Powerful.** Up to 265,000 total BTUH with natural or LP gas. Combination gas controls with valve, regulator, and pilot safety.

**Durable.** Fully welded, .25" angle steel construction that is fully insulated throughout and heavy-duty steel legs finished in Bakertone paint.

**Built-in design.** Front and side skirts allow for mounting tile or stone for a true built-in look.

Combining a Bakers Pride® FC II Forno series pizza oven with a D, DS, or Y series oven allows you to create ambiance while multiplying cooking capacity for the ultimate exhibition pizza kitchen. These ovens are designed to be built in behind a decorative façade of brick, stone, or tile for a traditional, old-world look. You also have the choice to simply display them in standard stainless steel or finish with black-powder-coated control panels and hardwood door handles for an elegant touch.

All models feature two oven chambers with a 10" deck height and are available with your choice of Cordierite or brick-lined decks. Also choose from three different deck areas and overall oven widths from 65.25" to 84".

This series is constructed with heavy-duty, .25" angle iron frame, which is fully welded to allow for stacking. Oven exteriors are all heavy-duty, stainless steel and are fully insulated for cooler outer temperatures and consistent interior temperatures. Options are available to accommodate the configuration of your kitchen, such as side-mounted controls and custom-height legs.



## TWO-YEAR WARRANTY

At Bakers Pride we stand behind this product with a two-year limited warranty.



CALL OR VISIT THE BAKERS PRIDE WEBSITE TO LEARN MORE.

**800.431.2745**

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