



IL FORNO CLASSICO

**BRICK
LINING NOW
STANDARD!**



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.

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, standard brick lining, 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.

2 year limited parts & labor warranty.

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)
- ☐ Brick lining for additional top heat & quicker recovery
- ☐ 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
- ☐ Stainless steel or black powder coated doors, control panel and flu cover
- ☐ Combustion chamber door in black powder coat with custom hard wood handles or stainless steel with tubular chrome plated handle
- ☐ 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
- ☐ 2 Year limited part and labor warranty

OPTIONS & ACCESSORIES

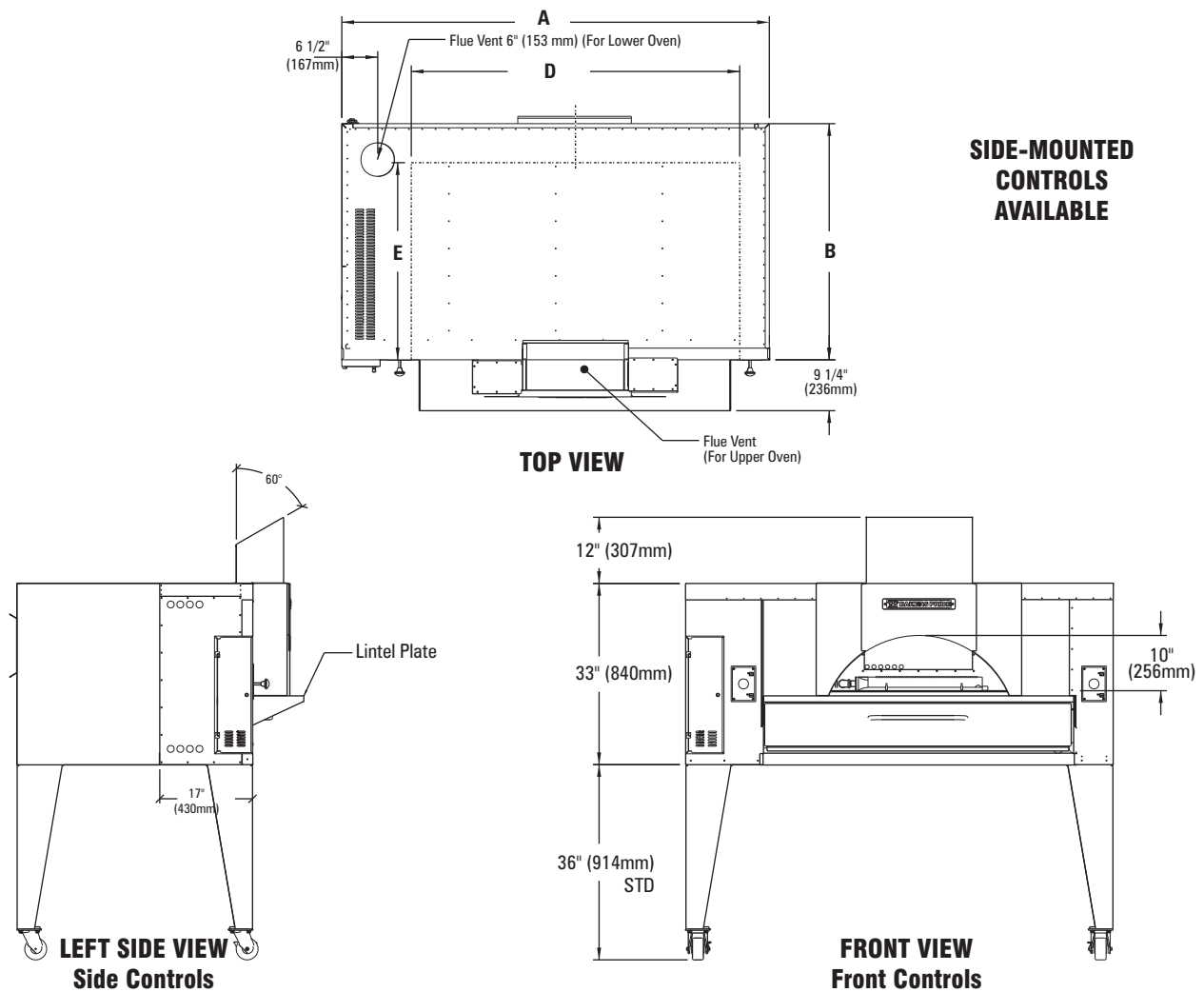
- ☐ Natural Wood smoke essence boxes
- ☐ Eye Brow style exhaust hood
- ☐ Custom height legs
- ☐ Stainless steel lintel plate cover
- ☐ 2 1/2" thick fire bricks (not available on FC-816)
- ☐ 208v, 220v or 240v electrical connection
- ☐ Remote controls for booster burner
- ☐ Automatic oven starter
- ☐ 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

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 Inches	mm	Depth Inches	mm	Height Inches	mm	Cubic Feet	Cubic Meter
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	nat or LP	140,000	41.03	3/4"	120/208/240
FC-616	nat or LP	140,000	41.03	3/4"	120/208/240
FC-816	nat or LP	140,000	41.03	3/4"	120/208/240

CE certification not available in LP gas
Each oven requires separate gas connections

SPECIFICATIONS

Model	Oven				# Decks	Deck				Arched Opening			
	Width A Inches	mm	Depth B Inches	mm		Width D Inches	mm	Depth E Inches	mm	Width Inches	mm	Height Inches	mm
FC-516	65 1/4	1657	43	1092	1	48	1219	36	914	24	610	12	305
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

	Noncombustible 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-combustable materials			



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