



IL FORNO CLASSICO



Model FC-616/Y-600DSP

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 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.

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 & 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.

2 years limited parts & labor warranty.

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)
- 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 control panel door
- Combination chamber door in black powder coat with custom hard wood handles or stainless steel with tubular chrome plated handles
- Skirts provided on DSP style ovens only
- Spring balanced combustion chamber door
- 7-Gauge legs with casters (casters not provided on DSP style units)
- Fully insulated throughout
- 2 Year limited part and labor warranty

OPTIONS & ACCESSORIES

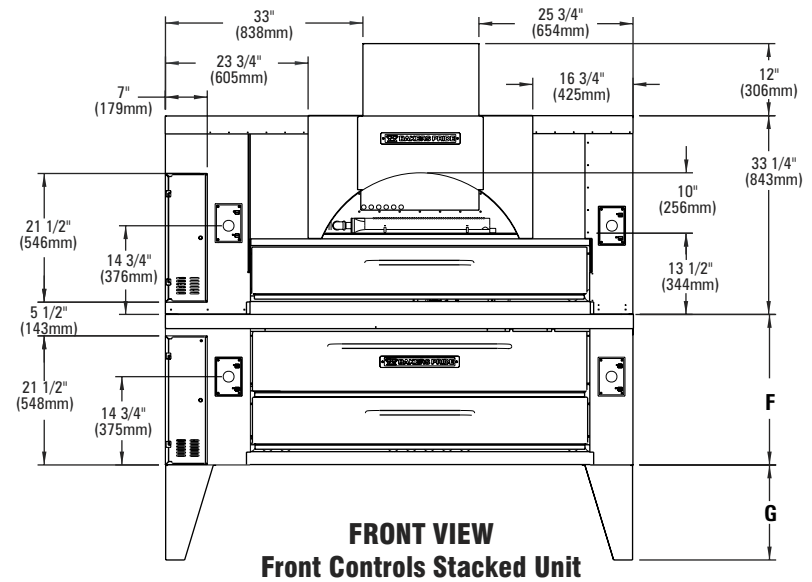
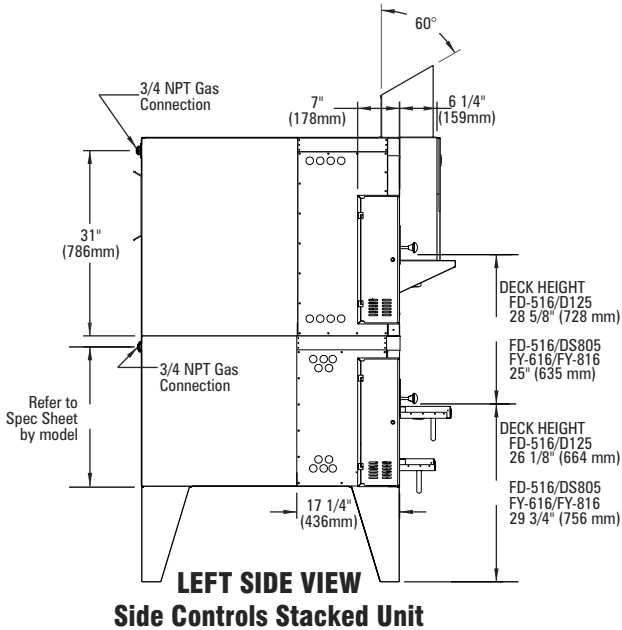
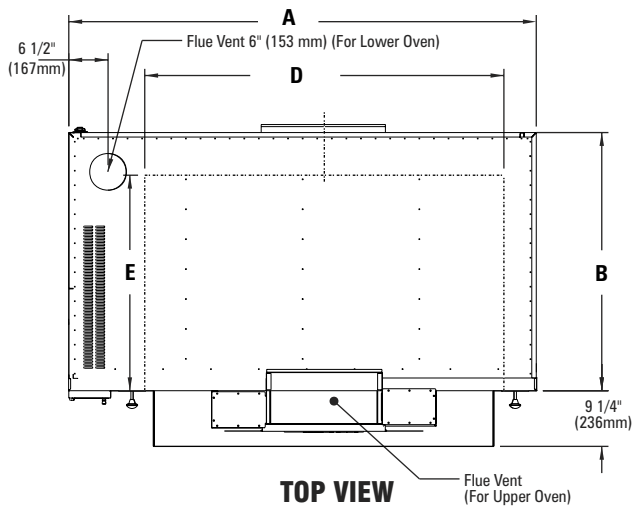
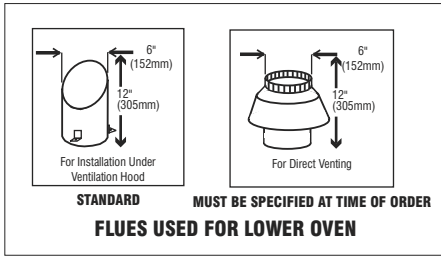
- Natural Wood smoke essence boxes
- Eye Brow style exhaust hood
- Custom height legs
- Stainless steel lintel plate cover
- Stone finishing kits
- 2 1/2" thick fire bricks (not available on FC-816)
- 208v, 220v or 240v electrical connection
- Remote controls for booster burner
- Automatic oven starter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

CERTIFICATIONS



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



ALL DIMENSIONS NOMINAL

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"	120/208/240	
	LP	245,000	71.80	3/4"	120/208/240	
FC-516/DS-805	nat or LP	230,000	67.41	3/4"	120/208/240	
FC-616/Y-600	nat or LP	260,000	76.20	3/4"	120/208/240	
FC-816/Y-800	nat or LP	260,000	76.20	3/4"	120/208/240	

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

Model	Oven				Decks								Arched Opening				
	Width A		Depth B		# Decks	D	E	F	G	Width		Height					
	Inches	mm	Inches	mm		In	mm	In	mm	In	mm	In	mm				
FC-516/D-125	65 1/4	1657	43	1092	2	48	1219	36	914	29	737	12	305	24	610	10	254
FC-516/DS-805	65 1/4	1657	43	1092	2	48	1524	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

	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-combustible materials			