



IL FORNO CLASSICO & SUPERDECK STACKED GAS DECK OVENS SERIES: IL FORNO DOUBLE STACK



Combining a Bakers Pride® FC II Forno 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 facade 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 in the top oven and are available with Cordierite, Lightstone, 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.

FEATURES AT A GLANCE

- Up to 265,000 total BTUH
- Natural or LP gas
- 300–650°F (148–343°C) temperature range
- 10" (254 mm) top oven deck height
- Two decks (choice of Cordierite, Lightstone, or brick-lined)
- Choose overall width: 65.25" (1657 mm), 78" (1981 mm) or 84" (2134 mm)
- Choose deck area: 48" x 36" (1219 x 914), 60" x 36" (1524 x 914 mm) or 66" x 44" (1676 x 1118 mm)
- Combination gas controls with valve, regulator, and pilot safety
- Stainless steel or trimmed with black-powder-coated control panels and hardwood door handles
- Front and side skirts for mounting tile or stone
- Independently controlled top and bottom heat dampers
- Heavy-duty, slide-out flame diverters
- 120 V igniter with cord and plug
- Heavy-duty steel legs finished with durable Bakertone
- Fully insulated throughout
- Two-year limited warranty

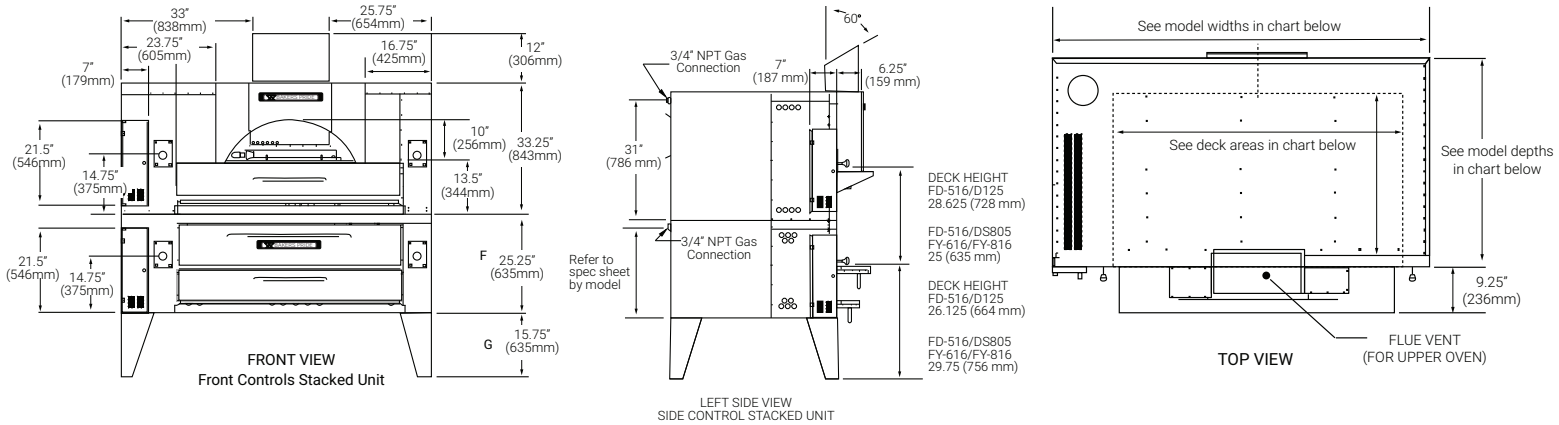
OPTIONS & ACCESSORIES

- 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 booster burner controls
- Eyebrow-style exhaust hoods
- Legs with casters
- 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/ DS-805	65.25" x 74.5" x 43" (1657 x 1892 x 1092)	210,000	61.51	10" (254)/ 6.75" (171)	48" x 36" (1219 x 914)	2	2	300°-650°F (149-343°C)	•	•	•	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°C)	•	•	•	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°C)	•	•	•	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°C)	•	•	•	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°C)	•	•	•	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°C)	•	•	•	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)

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

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