

## IL FORNO CLASSICO STACKED SERIES GAS DISPLAY OVENS



FC-616/Y600 II Forno

### Specifications

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 "built-in" behind a decorative façade of brick, stone or tile for an old world look, or may be displayed in seamless stainless steel and finished with black powder-coated doors with hard wood handles complete the brick oven ambiance.

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, optional 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.

Interior oven frame is constructed of 1/4" (6mm) heavy-duty angle iron frame, completely welded to form a single, unitized section. The oven body and lining are then welded to the framework. Oven interiors are manufactured of high heat resistant aluminized steel.

**Model – FC-516 / D-125**  
**Model – FC-516 / DS-805**  
**Model – FC-616 / Y600**  
**Model – FC-816 / Y800**

### Standard Features

- Up to 265,000 BTUH total in natural or LP gas
- Stackable with traditional deck ovens
- 120V, 15amp igniter with cord & plug
- 300°-650°F (149° - 343°C) throttling thermostat
- Top and bottom heat control dampers & micro-slides
- Combination gas controls with valve, regulator & pilot safety
- Side or front mounted controls
- Rear gas & electrical connections
- Heavy-duty, slide-out flame diverters
- 1 1/2" (38mm) thick hearth baking decks
- Black powder coated combustion chamber & control access doors
- Custom hardwood handles
- Front & side skirts
- Spring balanced combustion chamber door
- 7-Gauge legs
- Fully insulated throughout
- 2 Year limited warranty

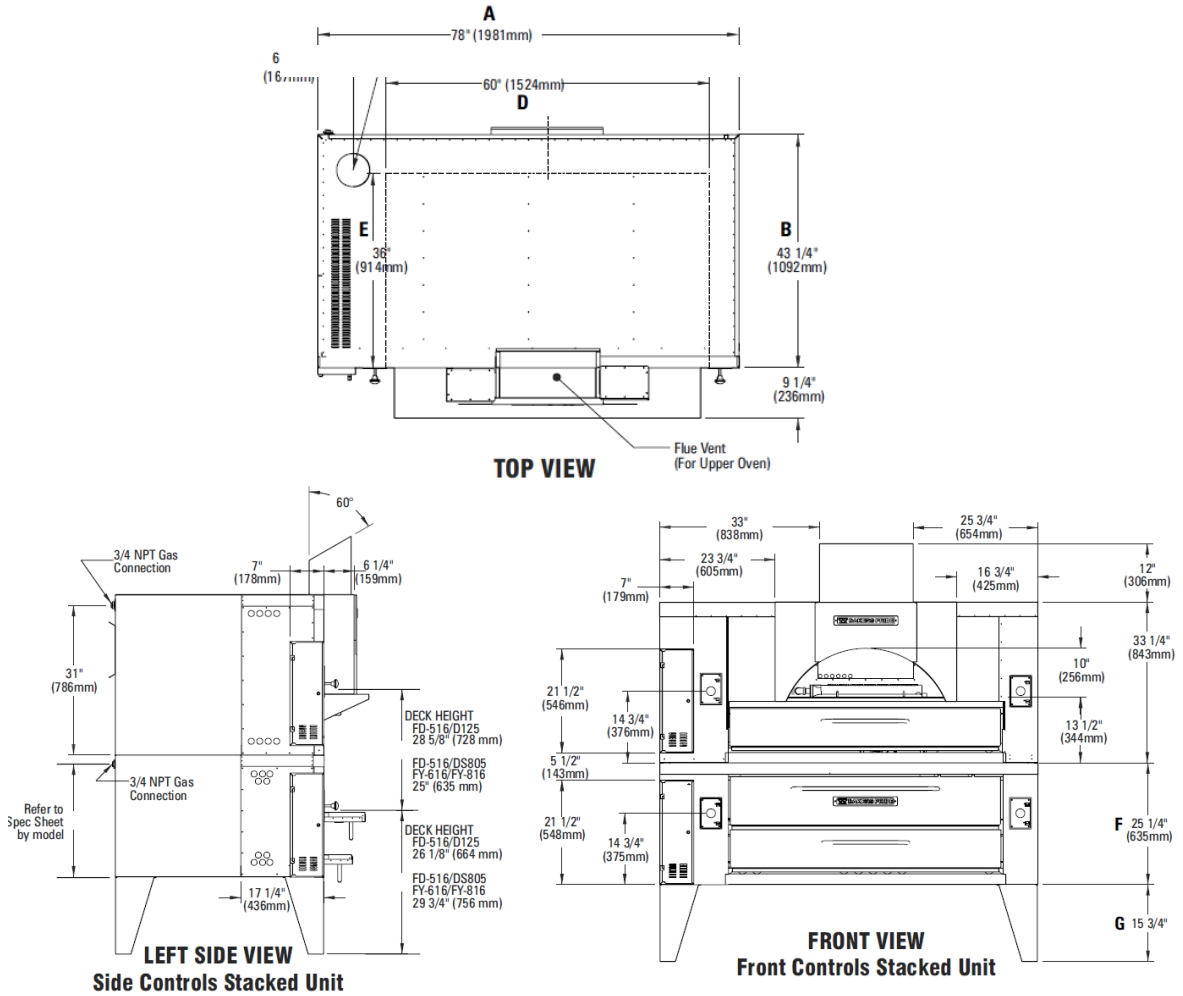
### Options & Accessories

- Brick lining for additional top heat & quicker recovery
- Lightstone decks
- Natural Wood smoke essence boxes
- Eye Brow style exhaust hood
- Custom height legs
- All Seamless stainless steel finish with stainless steel doors
- Side mounted controls
- Remote controls for booster burner
- Automatic oven starter
- Front & side skirts

### Certifications



# IL FORNO CLASSICO SERIES GAS DISPLAY OVENS



ALL DIMENSIONS NOMINAL

SHIPPING INFORMATION										
Model	Shipping Weight		Carton Dimensions				Crate Size			
	Lbs.	Kilos	Width Inches	Width mm	Depth Inches	Depth mm	Height Inches	Height 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	1575	133	3.7
FC-816	2155	978	40	1016	88	2236	69	1575	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	77.61	3/4"	120
	LP	245,000	71.71	3/4"	120
FC-516/DS-805	natural	230,000	71.71	3/4"	120
FC-616/Y-600	natural	260,000	76.16	3/4"	120
FC-816/Y-800	natural	260,000	76.16	3/4"	120

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

Model	Oven			Decks								Arched Opening					
	Width A Inches	Width A mm	Depth B Inches	# Decks	D In	D mm	E In	E mm	F In	F mm	G In	G mm	Width In	Height In			
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			

Left side clearance when supplied with automatic oven starter 16"

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