



IL FORNO CLASSICO

**BRICK
LINING NOW
STANDARD!**



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, 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 doors, control panel and flu cover
- ☐ 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

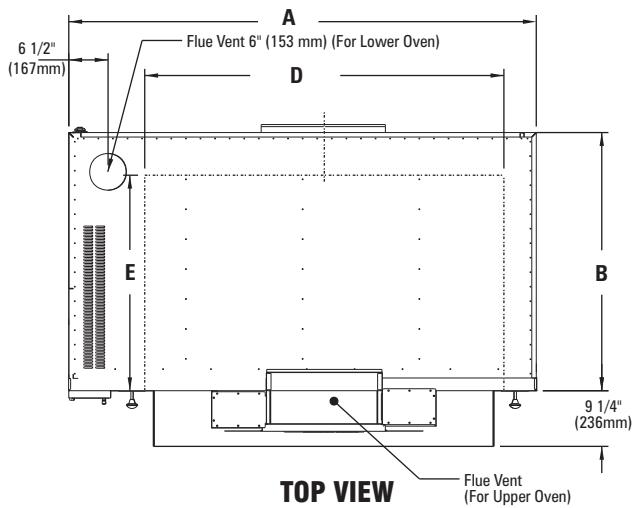
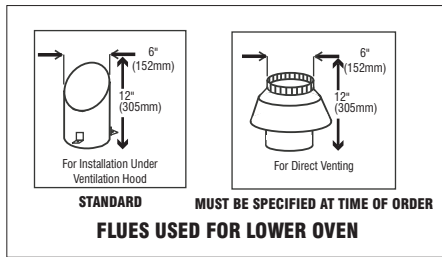
- ☐ Natural Wood smoke essence boxes
- ☐ Eye Brow style exhaust hood
- ☐ Custom height legs
- ☐ Stainless steel lintel plate cover
- ☐ 2 1/2" thick fire bricks (not available on FC-816)
- ☐ 208v, 220v or 240v electrical connection
- ☐ Remote controls for booster burner
- ☐ Automatic oven starter
- ☐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

CERTIFICATIONS

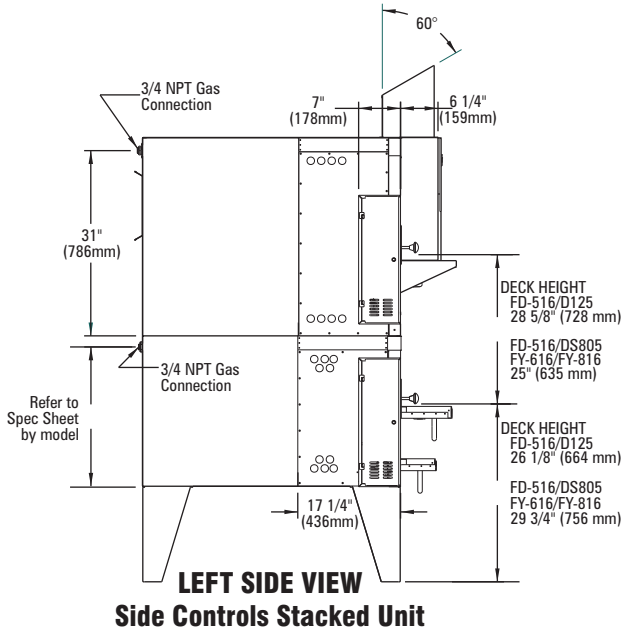


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Continuous product improvement is a policy of Bakers Pride Oven Company. Therefore, specifications and design are subject to change without notification

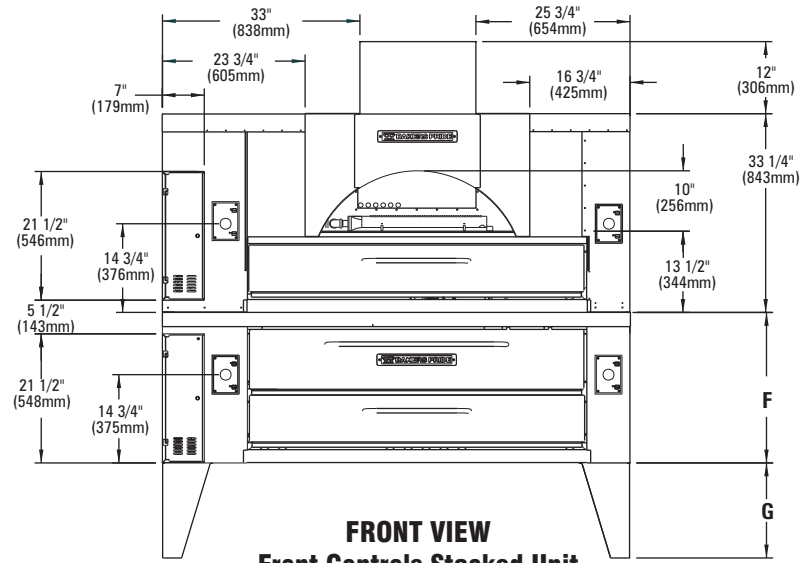


TOP VIEW



LEFT SIDE VIEW

Side Controls Stacked Unit



FRONT VIEW

Front Controls Stacked Unit

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
FC-516	1588	720	40	1016	74	1880	62	1575	105
FC-616	1925	873	40	1016	84	2134	69	1753	133
FC-816	2155	978	40	1016	88	2236	69	1753	139

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

SPECIFICATIONS													
Model	Oven				# Decks	Decks							
	Width A Inches	Width A mm	Depth B Inches	Depth B mm		D In	D mm	E In	E mm	F In	F mm	G In	G mm
FC-516/D-125	65 1/4	1657	43	1092	2	48	1219	36	914	29	737	12	305
FC-516/DS-805	65 1/4	1657	43	1092	2	48	1524	36	914	25	635	16	407
FC-616/Y-600	78	1981	43	1092	2	60	1524	36	914	25	635	16	407
FC-816/Y-800	84	2134	51	1295	2	66	1676	44	1118	25	635	16	407

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			

SPECIFICATION / ORDER GUIDE CHECK LIST



Date: _____
 Dealer Name: _____
 Project Name: _____
 P. O. Number: _____
 Signature: _____

How do you intend to finish/build-in your oven(s)? (Choose One)

- ☐ As Is / Decorative Exterior Trim - casters included
☐ DSP Style - Apply tile/stone directly on to oven(s) - skirts included
☐ Traditional - Building a facade/enclosure - casters included

MODEL (Choose One)

- ☐ FC-516 Single
☐ FC-616 Single
☐ FC-816 Single
☐ FC-516/D-125 Double
☐ FC-516/DS-805 Double
☐ FC-616/Y-600 Double
☐ FC-816/Y-800 Double

Il Forno

Hinged Control Panel Door (Choose One)

- ☐ Front Mounted
☐ Side Mounted

Hinged Control Panel Door (Choose One)

- ☐ Black Powder Coated
☐ Stainless Steel

Lower Combustion Chamber Door (Choose One)

- ☐ Black Powder Coated
☐ Stainless Steel

Electric Type (Choose One)

- ☐ 115 volts AC
☐ 240 volts AC

Gas Type (Choose One)

- ☐ Natural Gas
☐ L.P. Gas

Automatic Oven Starter (Optional)

Allows operator to establish automatic oven start & stop times

- ☐ Yes
☐ No

Casters (Set of 4)

Not suitable for DSP style finish with skirts

- ☐ Yes
☐ No

Lintel Plate/Plate Shelf (Choose One)

- ☐ Provided by customer to cover with tile, stone, etc. (1" lower than cook/bake surface)
☐ Covered by factory in stainless steel ready to use (same height as cook/bake surface)

Removable Flue Cover (Choose One)

- ☐ Black Powder Coated
☐ Stainless Steel

Lower Oven of Stacked Installation

Hinged Control Panel Door (Choose One)

- ☐ Front Mounted
☐ Side Mounted

Hinged Control Panel Door (Choose One)

- ☐ Black Powder Coated
☐ Stainless Steel

Lower Combustion Chamber Door (Choose One)

- ☐ Black Powder Coated
☐ Stainless Steel

Gas Type (Choose One)

- ☐ Natural Gas
☐ L.P. Gas

Bake Chamber Door (Choose One)

- ☐ Black Powder Coated
☐ Stainless Steel

Automatic Oven Starter (Optional)

Allows operator to establish automatic oven start & stop times

- ☐ Yes
☐ No

Casters (Set of 4)

Not suitable for DSP style finish with skirts

- ☐ Yes
☐ No

Legs

Legs (total height with or without casters) included. Please specify.

- ☐ 36" (Standard on FC-516, FC-616 and FC-816)
☐ 30" (Standard on DS-805, D-125, Y-600 and Y-800)
☐ 16" (Standard on all double deck models except FC-516, D-125 and D-250)
☐ 12" (Standard on double deck models FC-516/D-125 and D-250)
☐ Special height legs - specify length - optional extra charge

NOTE: See specification sheets for additional options & accessories.

FC CHECK LIST 7/06