

FRONT VIEW

SIDE VIEW

Pizza Capacity

8" pizza capacity: 5

14" pizza capacity: 2

Oven weight: 900 lbs. + 95 lbs. wood crate

Note

The oven must be installed outdoor only

Gas Features

Gas connections ½ " NPT per burner, quick disconnect flex gas hose must be used. Pressure required 10" - 14" W.C. (Water Column) at the gas valve. 55,000 BTU's No electricity required Customer must specify LP or PROPANE

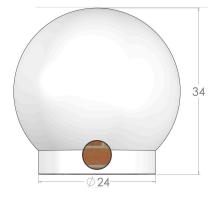
Clearances

Minimal clearance from sides and back of the unit to combustible construction, 36 inches from the sides and 36 Inches from the front.

Features

- \checkmark Standard door opening: 16 Inches wide x 8 inches
- ✓ 26'' x 30'' cooking surface
- \checkmark Hand made fire brick cooking floor and dome for high performance
- ✓ CSA Listed for residential installation ANSI Z21.89-2017 CSA 1.18-2017
- \checkmark The brick interior is heated by an adjustable flame burner

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COOKING SURFACE

TOP VIEW



required





60 seconds pizza Bake time



Maximum oven Temperature: 1000°F

- ✓ Built in California
- \checkmark Oven features hi-tech insulation blanketing the entire oven.
- ✓ Stainless steel flue vent 6 inches
- ✓ Standard custom mosaic tile finish
- ✓ Analog thermometer 200/1000°F









