

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

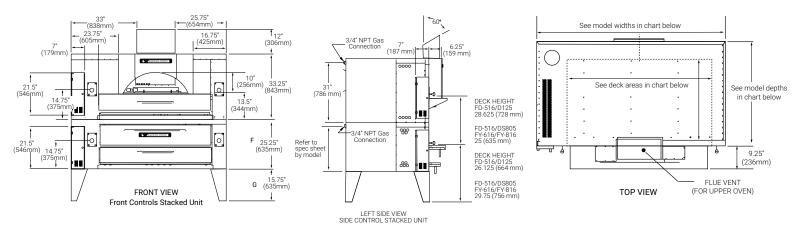
OPTIONS & ACCESSORIES

- 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)
FC516/ 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	GAS CONNECTIONS	REQUIRED CLEARANCES					
FC-516 24" X 10" (610 X 254)	3/4"	Non-Combustible Construction	Combustible Construction 1" (25 mm)				
FC-616 32" X 10" (810 X 254)	VOLTAGE	Left 0" (0 mm)					
FC-616 32" X 10" (810 X 254)	120	Right 0" (0 mm)	3" (76 mm)				
		Back 2" (51 mm)	3" (76 mm)				
Bakers Pride Oven Company, LLC is a wholly owned of Standex International Corporation.	d subsidiary	Front Flue Area: Enclosed with non-combustible materials					
NSF) 🔬 🤇 E 🛞	Freight Class: 77.5, FOB Allen 75013	Bakers Pride reserves the right to modify specifications or discontinue models without incurring obligation. Dimensions nominal.					





