



## IL FORNO CLASSICO



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 flue 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

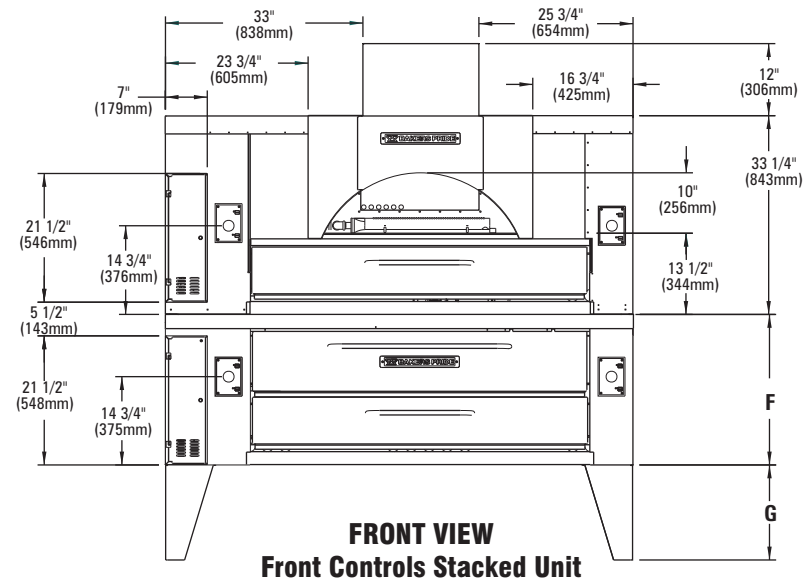
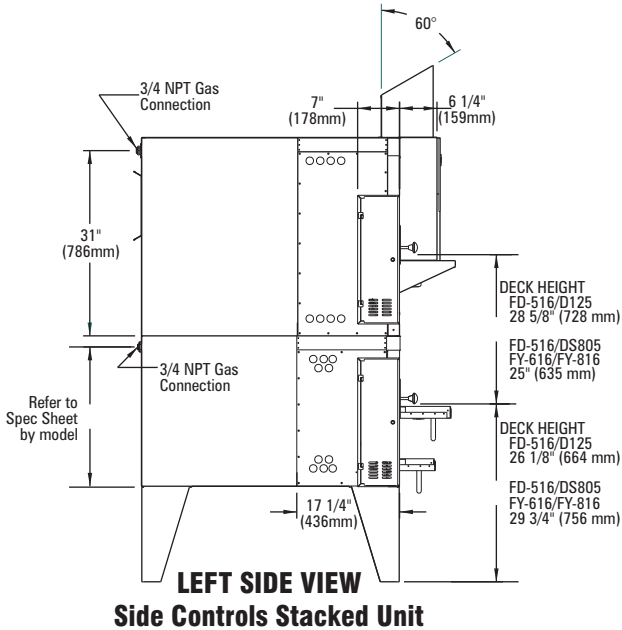
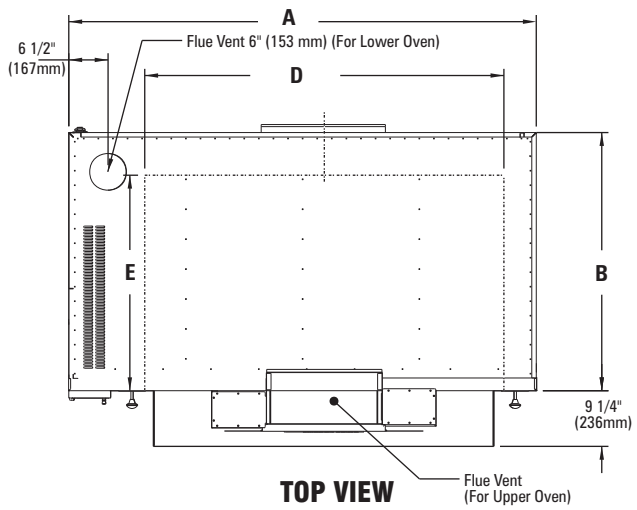
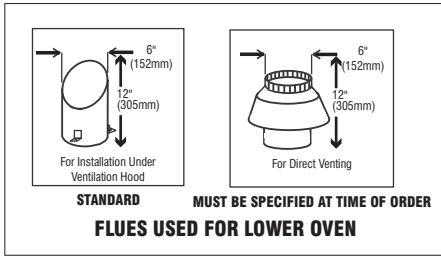
- Natural Wood smoke essence boxes
- Eye Brow style exhaust hood
- Custom height legs
- Stainless steel lintel plate cover
- 2 1/2" thick fire bricks (not available on FC-816)
- 208v, 220v or 240v electrical connection
- Remote controls for booster burner
- Automatic oven starter
- On-site training &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

#### CERTIFICATIONS



BAKERS PRIDE OVEN COMPANY, INC.  
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914/576-0200 • 1-800-431-2745 • fax 914/576-0605  
www.bakerspride.com

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



ALL DIMENSIONS NOMINAL

Model	Shipping Weight		Carton Dimensions				Crate Size			
	Lbs.	Kilos	Width		Depth		Height		Cubic Feet	Cubic Meter
	Inches	mm	Inches	mm	Inches	mm	Inches	mm		
FC-516	1588	720	40	1016	74	1880	62	1575	105	3.0
FC-616	1925	873	40	1016	84	2134	69	1753	133	3.7
FC-816	2155	978	40	1016	88	2236	69	1753	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

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

Model	Oven				# Decks	Decks								Arched Opening			
	Width A		Depth B			D	E	F	G	Width		Height					
	Inches	mm	Inches	mm		In	mm	In	mm	In	mm	In	mm	In	mm		
FC-516/D-125	65 1/4	1657	43	1092	2	48	1219	36	914	29	737	12	305	24	610	12	305
FC-516/DS-805	65 1/4	1657	43	1092	2	48	1524	36	914	25	635	16	407	24	610	12	305
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			

# SPECIFICATION / ORDER GUIDE CHECK LIST



Date: \_\_\_\_\_  
 Dealer Name: \_\_\_\_\_  
 Project Name: \_\_\_\_\_  
 P. O. Number: \_\_\_\_\_  
 Signature: \_\_\_\_\_

**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

**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

**Il Forno**

<p><b>Hinged Control Panel Door (Choose One)</b></p> <p><input type="checkbox"/> Front Mounted  <input type="checkbox"/> Side Mounted</p> <p><b>Hinged Control Panel Door (Choose One)</b></p> <p><input type="checkbox"/> Black Powder Coated  <input type="checkbox"/> Stainless Steel</p> <p><b>Lower Combustion Chamber Door (Choose One)</b></p> <p><input type="checkbox"/> Black Powder Coated  <input type="checkbox"/> Stainless Steel</p>	<p><b>Electric Type (Choose One)</b></p> <p><input type="checkbox"/> 115 volts AC  <input type="checkbox"/> 240 volts AC</p> <p><b>Gas Type (Choose One)</b></p> <p><input type="checkbox"/> Natural Gas  <input type="checkbox"/> L.P. Gas</p> <p><b>Automatic Oven Starter (Optional)</b></p> <p><i>Allows operator to establish automatic oven start &amp; stop times</i></p> <p><input type="checkbox"/> Yes  <input type="checkbox"/> No</p>	<p><b>Casters (Set of 4)</b></p> <p><i>Not suitable for DSP style finish with skirts</i></p> <p><input type="checkbox"/> Yes  <input type="checkbox"/> No</p> <p><b>Lintel Plate/Plate Shelf (Choose One)</b></p> <p><input type="checkbox"/> Provided by customer to cover with tile, stone, etc. (1" lower than cook/bake surface)  <input type="checkbox"/> Covered by factory in stainless steel ready to use (same height as cook/bake surface)</p> <p><b>Removable Flue Cover (Choose One)</b></p> <p><input type="checkbox"/> Black Powder Coated  <input type="checkbox"/> Stainless Steel</p>
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<p style="text-align: center;"><b>Lower Oven of Stacked Installation</b></p> <p><b>Hinged Control Panel Door (Choose One)</b></p> <p><input type="checkbox"/> Front Mounted  <input type="checkbox"/> Side Mounted</p> <p><b>Hinged Control Panel Door (Choose One)</b></p> <p><input type="checkbox"/> Black Powder Coated  <input type="checkbox"/> Stainless Steel</p> <p><b>Lower Combustion Chamber Door (Choose One)</b></p> <p><input type="checkbox"/> Black Powder Coated  <input type="checkbox"/> Stainless Steel</p> <p><b>Gas Type (Choose One)</b></p> <p><input type="checkbox"/> Natural Gas  <input type="checkbox"/> L.P. Gas</p>	<p><b>Bake Chamber Door (Choose One)</b></p> <p><input type="checkbox"/> Black Powder Coated  <input type="checkbox"/> Stainless Steel</p> <p><b>Automatic Oven Starter (Optional)</b></p> <p><i>Allows operator to establish automatic oven start &amp; stop times</i></p> <p><input type="checkbox"/> Yes  <input type="checkbox"/> No</p> <p><b>Casters (Set of 4)</b></p> <p><i>Not suitable for DSP style finish with skirts</i></p> <p><input type="checkbox"/> Yes  <input type="checkbox"/> No</p>	<p style="text-align: center;"><b>Legs</b></p> <p><b>Legs (total height with or without casters) included. Please specify.</b></p> <p><input type="checkbox"/> 36" (Standard on FC-516, FC-616 and FC-816)  <input type="checkbox"/> 30" (Standard on DS-805, D-125, Y-600 and Y-800)  <input type="checkbox"/> 16" (Standard on all double deck models except FC-516, D-125 and D-250)  <input type="checkbox"/> 12" (Standard on double deck models FC-516/D-125 and D-250)  <input type="checkbox"/> Special height legs - specify length - optional extra charge</p>
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NOTE: See specification sheets for additional options & accessories.