



TAGLIO C3/6

SERIES: CASTELLI FORNI OVENS

JOB NAME: _____

REFERENCE INVOICE #: _____



CUSTOM FACADE: YES NO

CUSTOM FACADE DOCUMENT #: _____

FEATURES

The Castelli Taglio C3/6 is a hand-built electric pizza oven designed and manufactured in Rome, Italy. The oven features three vertically-stacked chambers that measure 24.4" wide and 41.3" deep. In the standard model, the top two chambers measure 4.75" tall and the bottom chamber measures 7" tall.

Each chamber is heated by hand-built nickel chromium resistors in the floor and ceiling. Steel doors attached by a bottom hinge protect the chambers from exposure and provide insulation during operation. The

oven exterior and interior is finished in 300 and 400 series stainless steel.

Each oven chamber is managed independently by a unique set of electromechanical controls. Set the desired baking temperature for each chamber separately.

The chambers vent to a connected chimney with a final exhaust connection on the oven roof. An integrated exhaust hood on the front of the oven collects any vapors released when opening a baking chamber door.

Custom voltages, steel façade patterns, and other information is available on www.fierogroup.com

Standard Taglio C3/6 Model

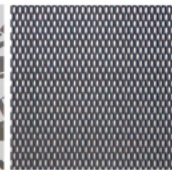


Approved by the Associazione Pizzerie Italiane

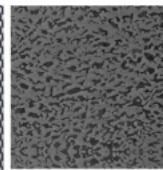
CUSTOM EXTERIOR



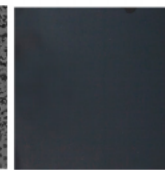
Art Deco



Half-tone



Black Leather



Smooth Black

Create a unique look for your oven. Patterned steel and other color options are available upon request.

BAKING SURFACE	OVEN OPENINGS	EXTERNAL WIDTH	EXTERNAL DEPTH	* DECKS:
	<p>Top two openings:</p> <p>Bottom opening:</p>			<p>Standard Castelli Taglio ovens have one large 7" deck. Smaller decks are always 4.75". The number of smaller decks depends on the Castelli oven.</p>

FIERO GROUP
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Email: info@fierogroup.com
www.fierogroup.com

844-OVEN-INC (844-683-6462)
Toll-free in USA
(Hablamos Español,
Falamos Português)

Listed to: UL 197, CAN/CSA C22.2
No. 109-M1981, & NSF-4 for
Commercial Electric Cooking Appliances
UL File # E486182





TAGLIO C3/6

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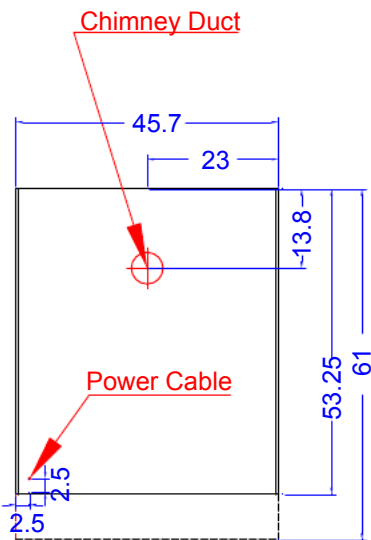


DETAILED SPECS

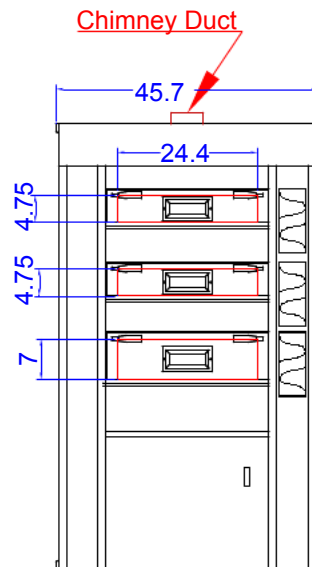
WEIGHT:
1480 LBS

We make every effort to provide accurate information regarding manufacturer's reported dimension information. Please note that due to the artisan nature of the manufacturing process, from time to time, product sizing and ship weight may vary slightly.

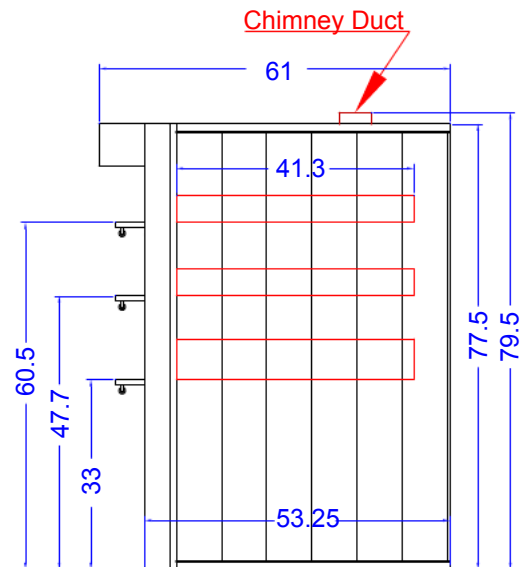
PLAN ELEVATION



FRONT ELEVATION



RIGHT ELEVATION



VENTILATION REQUIREMENTS

Vent the Taglio C3/6 oven in accordance with NFPA 96 and local code.

Chimney Connection: 4" \emptyset

ELECTRICAL REQUIREMENTS

- 3-phase connection
- 208V (220-240V available via special order)
- 55.5A
- 6-20 Kw

CLEARANCES

To reduce the risk of fire, the appliance is to be installed in non-combustible surroundings only, with no combustible material within 18 inches of the sides, front, or rear of the appliance or within 40 inches above the appliance.

WARRANTY INFORMATION

1 year limited warranty on electrical and other components. See warranty document for details.

OVEN PRODUCTION

ROMAN PIZZA CAPACITY: 6 STANDARD PANS

TEMPERATURE RANGE: 500°F - 750°F

DAILY PREHEAT TIME: 2 HOURS

The appliance is to be mounted on floors of noncombustible construction with non-combustible flooring and surface finish and with no combustible material against the underside, or on noncombustible slabs or arches that have no combustible material against the underside. Such construction shall in all cases extend not less than 12 inches beyond the equipment on all sides.

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