



ROMA SUPERPIZZA/C ONE CHAMBER

SERIES: CASTELLI FORNI OVENS

JOB NAME: _____

REFERENCE INVOICE #: _____

CUSTOM FACADE: YES NO

CUSTOM FACADE DOCUMENT #: _____



Closed Cabinet Base Model Pictured

FEATURES

The Castelli Roma Superpizza/C One Chamber Oven is a hand-built electric pizza oven designed and manufactured in Rome, Italy. The oven features a baking chamber that measures 40.15" wide and 34" deep. In the standard model, the baking chamber measures 7" tall.

The chamber is heated by hand-built nickel chromium resistors in the floor and ceiling. Steel doors attached by a bottom hinge protect the chamber from exposure and provide insulation during operation. The oven exterior and interior is finished in 300

and 400 series stainless steel.

The oven chamber is managed independently by a unique set of electromechanical controls. Set the desired baking temperature via the electronic display.

The chamber vents 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 the baking chamber door.

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

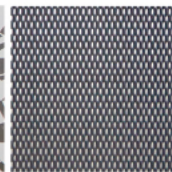


Approved by the Associazione Pizzerie Italiane

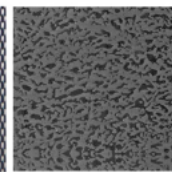
CUSTOM EXTERIOR



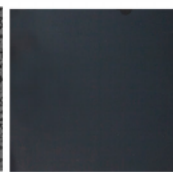
Art Deco



Halftone



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 DEPTH	EXTERNAL WIDTH	* CHAMBER HEIGHTS
<p>1020 mm x 860 mm 40.15" x 34"</p> <p>WIDTH x DEPTH</p>	<p>■ Standard deck size</p> <p>1020 mm x 180 mm 40.15" 7"</p>	<p>1150 mm 45.25"</p> <p>not including power cable, oven door, hood</p>	<p>1480 mm 58.25"</p>	<p>STANDARD</p> <p>7"</p> <p>CUSTOM</p> <p>4.75"</p> <p>*Choose from standard 7" chamber or the 4.75" chamber.</p>

FIERO GROUP
601 N Main St, Brewster, NY 10509
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





ROMA SUPERPIZZA/C ONE CHAMBER

SERIES: CASTELLI FORNI OVENS

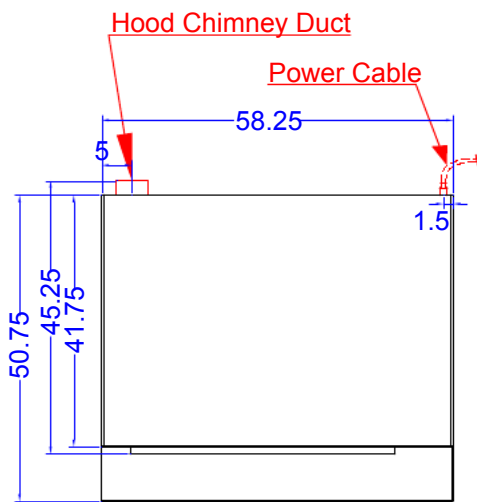


DETAILED SPECS

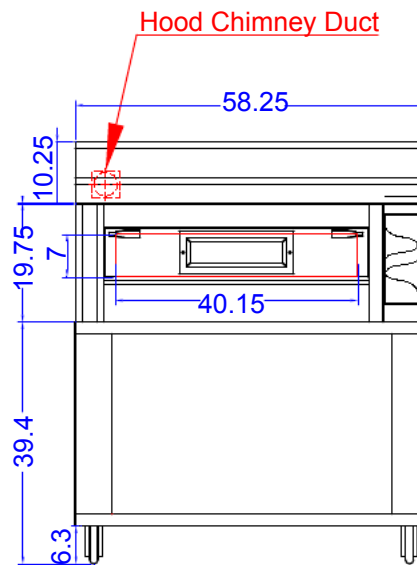
WEIGHT:
1030 LBS

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.

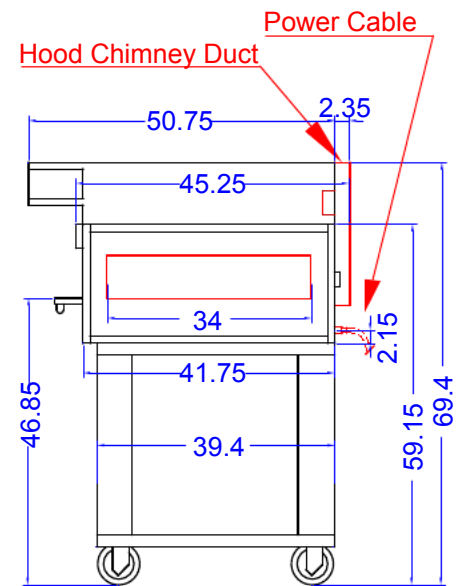
PLAN ELEVATION



FRONT ELEVATION



RIGHT ELEVATION



VENTILATION REQUIREMENTS

Vent the Roma Superpizza/C oven in accordance with NFPA 96 and local code.

Chimney Connection: 4" \varnothing

ELECTRICAL REQUIREMENTS

- 3-phase connection
- 208V (220-240V available via special order)
- 26.4A
- 2.3-9.5 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: 2 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 noncombustible 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.

FIERO GROUP
601 N Main St, Brewster, NY 10509
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

