



ROMA SUPERPIZZA/C TWO CHAMBER

SERIES: CASTELLI FORNI OVENS

JOB NAME: _____

REFERENCE INVOICE #: _____



Closed Cabinet Base Model Pictured

CUSTOM FACADE: YES NO

CUSTOM FACADE DOCUMENT #: _____

FEATURES

The Castelli Roma Superpizza/C Two Chamber Oven is a hand-built electric pizza oven designed and manufactured in Rome, Italy. The oven features two vertically-stacked chambers that measure 40.15" wide and 34" deep. In the standard model, the top chamber measures 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

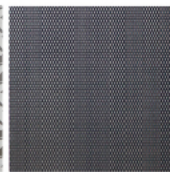


Approved by the Associazione Pizzerie Italiane

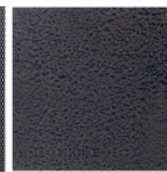
CUSTOM EXTERIOR



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 order deck arrangement shown</p> <p>Top opening:</p> <p>1020 mm x 120 mm 40.15" x 4.75"</p> <p>Bottom opening:</p> <p>1020 mm x 180 mm 40.15" x 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>4.75" </p> <p>7" </p> <p>CUSTOM</p> <p>7" </p> <p>7" </p> <p>CUSTOM</p> <p>4.75" </p> <p>4.75" </p> <p>*Choose from standard or custom chamber heights</p>

FIERO GROUP
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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 TWO CHAMBER

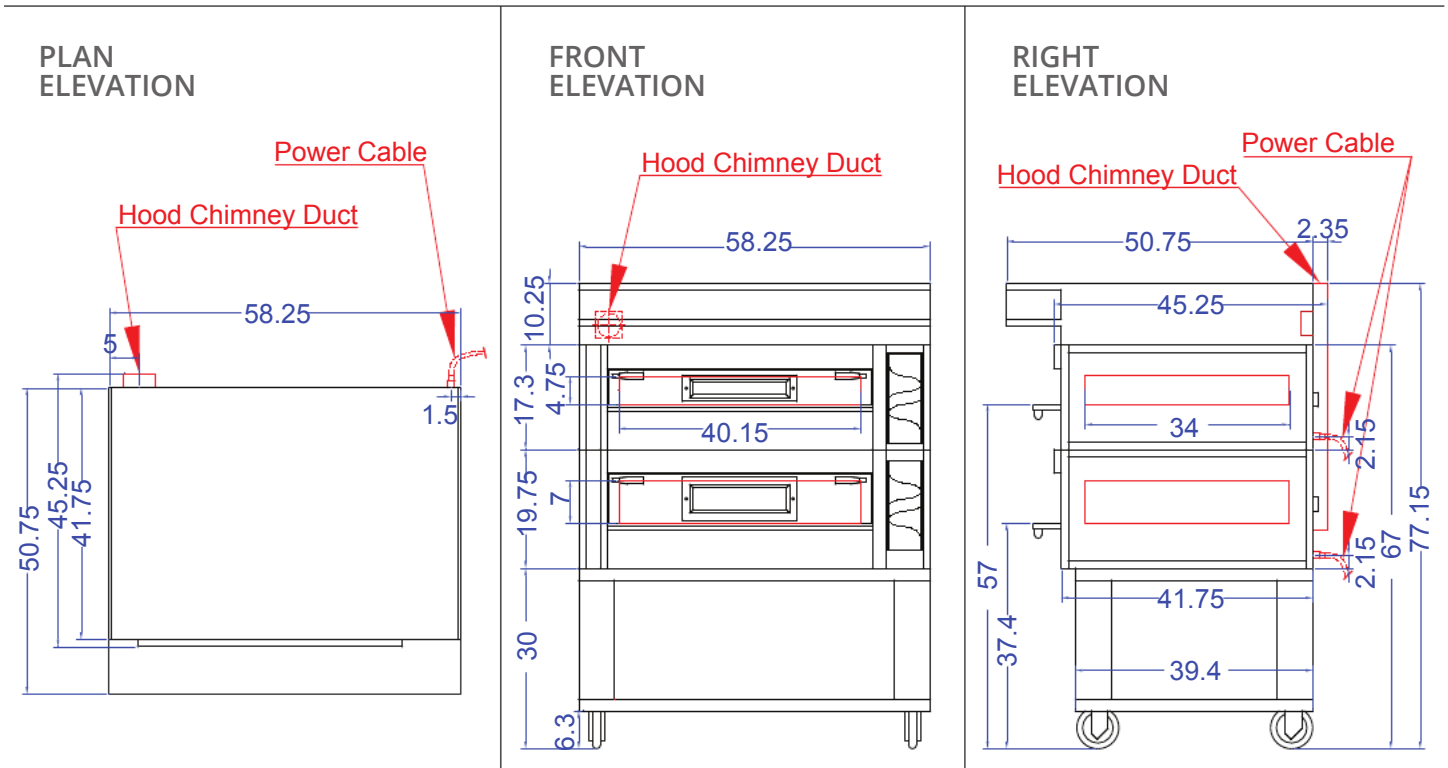
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DETAILED SPECS

WEIGHT:
1760 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.



VENTILATION REQUIREMENTS

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

Chimney Connection: 4" ø

WARRANTY INFORMATION

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

ELECTRICAL REQUIREMENTS

- 3-phase connection
- 208V (220-240V available via special order)
- 2 x 26.4A connections (each chamber powered separately)
- 2.3-9.5 Kw usage per chamber

OVEN PRODUCTION

ROMAN PIZZA CAPACITY: 4 STANDARD PANS

TEMPERATURE RANGE: 500°F - 750°F

DAILY PREHEAT TIME: 2 HOURS

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.

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.

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