



CALDO WARMER OVEN SP/2C

SERIES: CASTELLI FORNI OVENS



JOB NAME: _____

REFERENCE INVOICE #: _____

CUSTOM FACADE: YES NO

CUSTOM FACADE DOCUMENT #: _____

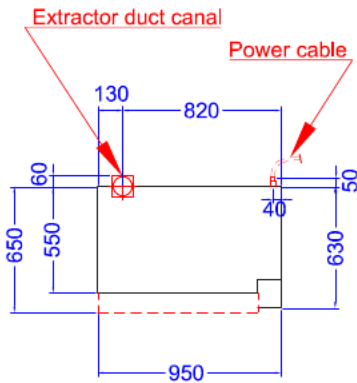
WEIGHT:
386 LBS

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.

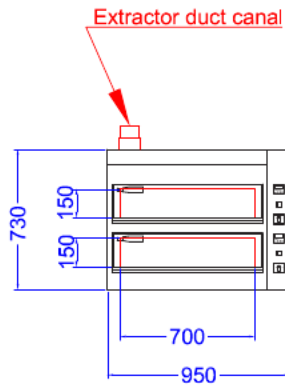


Approved by the
Associazione
Pizzerie Italiane

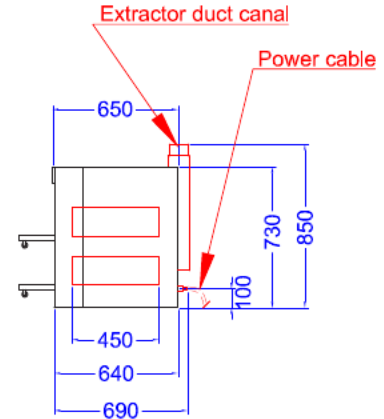
PLAN ELEVATION



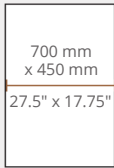
FRONT ELEVATION



RIGHT ELEVATION



BAKING SURFACE



OVEN OPENING



FEATURES

The Castelli Caldo Warmer Oven SP/2C is a hand-built electric pizza warming oven designed and manufactured in Rome, Italy. The oven features two vertically-stacked warming chambers that measure 27.5" wide and 17.75" deep. The warming floor is lined with a solid refractory cement floor. The floor and ceiling are heated by custom nickel-chromium resistors managed by an electromechanical controller. Exterior and interior surfaces are finished in 300 and 400 series stainless steel.

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.

VENTILATION REQUIREMENTS

Vent the Caldo SP/2C oven in accordance with NFPA 96 and local code.
Chimney Connection: 4" Ø

ELECTRICAL REQUIREMENTS

- 3-phase connection
- 208V 60Hz
- 15.76A
- 5.67Kw

OVEN PRODUCTION

TEMPERATURE RANGE: 450°F - 480°F

DAILY PREHEAT TIME: 2 HOURS

1 year limited warranty.

See warranty document for details.

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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

