



# ROMA SERIES

SERIES: CASTELLI FORNI OVENS



Two Chamber  
Superpizza/C  
Model



## FEATURES

Made with the exact same technology and principles of the Taglio series, Castelli Forni has made their oven modular for greater ease of installation and customization. The 4.75" chamber is for traditional "pizza al taglio", while the 7" chamber is for "pizza tonda".

The Roma series ovens are designed and manufactured in Rome for the baking of Roman style "pizza al taglio", as well as Roman-style "pizza tonda" i.e. round pizza. The ovens are fully electric-powered and capable of maintaining temperatures in the range of 540 - 575°F for "pizza al taglio" and 575 - 700°F for "pizza tonda". The oven sections are completely modular, which allows for easy installation/shipping. More information can be found online at [www.fierogroup.com](http://www.fierogroup.com).

## 1 CHAMBER



## 2 CHAMBERS



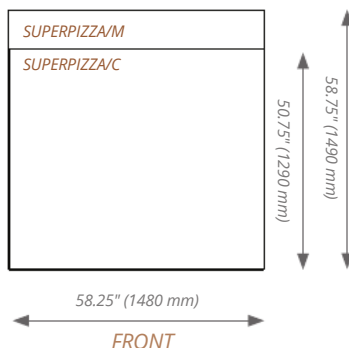
AVAILABLE IN



ELECTRIC

## SIZING

REAR



## THE ORIGINAL ROMAN PIZZA OVEN

Designed, built and used in Rome for over 50 years, Castelli Forni is the only firm in Italy to exclusively design and manufacture pizza ovens for Roman pizza al taglio to this day.

## LOW-MAINTENANCE, HIGH-POWER

Castelli Forni ovens are designed to hold incredible amounts of heat energy to bake the high hydration Roman pizza dough without giving up.



## SIMPLE & ACCURATE CONTROLS

With the simple and easy-to-use controls, the focus stays on baking great pizza.

Optimal Roman "Pizza al Taglio"  
Baking Temp: **540°F - 575°F**



Approved by the  
Associazione Pizzerie Italiane

## SPECIFICATIONS

MODEL	INTERNAL CHAMBER	CHAMBER HEIGHT	TOTAL HEIGHT	PIZZA CAPACITY	ELECTRICAL REQUIREMENTS	DAILY PREHEAT	TOTAL WEIGHT	FLUE SIZE
<b>SUPERPIZZA C ONE CHAMBER</b>	40" x 34"	4.75" or 7"	69.4"	2 x 23.5" x 15.75"	3P 208V 60Hz 1 x 26.4A	2 - 2.5 hr	1030 lbs	4" Ø
<b>SUPERPIZZA C TWO CHAMBERS</b>	40" x 34"		77.15"	4 x 23.5" x 15.75"	3P 208V 60Hz 2 x 26.4A		1760 lbs	
<b>SUPERPIZZA M ONE CHAMBER</b>	40" x 41.3"		69.4"	2 x 31.5" x 15.75"	3P 208V 60Hz 1 x 27.8A		1105 lbs	
<b>SUPERPIZZA M TWO CHAMBERS</b>	40" x 41.3"		77.15"	4 x 31.5" x 15.75"	3P 208V 60Hz 2 x 27.8A		1875 lbs	

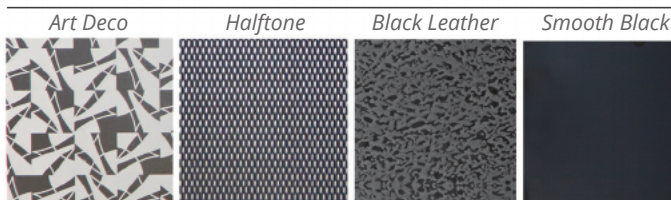
## PRICING

Please call 844-683-6462 or  
contact [info@fierogroup.com](mailto:info@fierogroup.com) for pricing

1 year limited warranty

See warranty document for further details

## CUSTOM EXTERIOR



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

**FIERO GROUP**  
601 N Main St, Brewster, NY 10509  
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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



DOC#:SUPERPIZZA-MOD-0326-19

REVISED SPRING 2019. As products continue to improve, spec sheets may change without notice. Please call Fiero Forni for the latest specification sheet and for further details.

MADE IN ITALY



# TAGLIO SERIES

SERIES: CASTELLI FORNI OVENS



Four Chamber  
C4/8 Model

## FEATURES

The Taglio series ovens are designed and manufactured in Rome exclusively for the baking of Roman style "pizza al taglio". The de facto standard in Rome's most legendary pizzerias, the Taglio ovens from Castelli Forni are renowned for their extremely even bake and minimal heat loss. These features are essential to the production of "pizza al taglio" due to its high dough hydration rate, often in excess of 85% water. The powerful hand-made nickel-chromium heating elements, careful chamber design and thick insulation all ensure an optimal bake with extremely low maintenance. More information about the Taglio series can be found online at [www.fierogroup.com](http://www.fierogroup.com).

## THE ORIGINAL ROMAN PIZZA OVEN

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## LOW-MAINTENANCE, HIGH-POWER

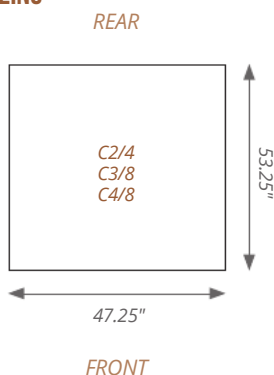
Castelli Forni ovens are designed to hold incredible amounts of heat energy to bake the high hydration Roman pizza dough without giving up.



## SIMPLE & ACCURATE CONTROLS

With the simple and easy-to-use controls, the focus stays on baking great pizza.

## SIZING



## AVAILABLE IN



**ELECTRIC**  
208V or 230V  
UPON REQUEST

Optimal Roman "Pizza al Taglio"  
Baking Temp: **540°F - 575°F**

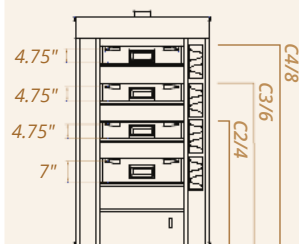


Approved by the  
Associazione Pizzerie Italiane

## SPECIFICATIONS

MODEL	EXTERNAL (W x D x H)	INTERNAL CHAMBER (W x D)	Kw Usage: Min-Max	PIZZA CAPACITY	ELECTRICAL REQUIREMENTS	DAILY PREHEAT	TOTAL WEIGHT	FLUE SIZE
<b>C2/4</b>	45.7" x 53.25" x 77.5"	24.4" x 41.3"	4-14	4 x 23.5" x 15.75"	3P 208V 60Hz 38.9A	2-2.5 Hours	1,215 lbs	4" Ø
<b>C3/6</b>			6-20	6 x 23.5" x 15.75"	3P 208V 60Hz 55.5A		1,480 lbs	
<b>C4/8</b>			8-27	8 x 23.5" x 15.75"	3P 208V 60Hz 75A		1,565 lbs	

## \* DECKS:

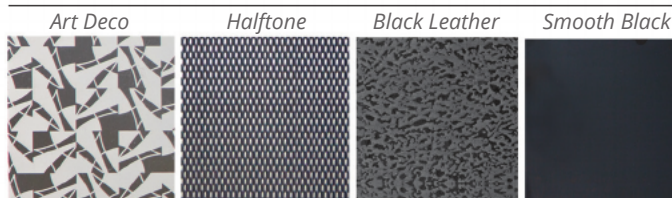


Castelli ovens always have one large 7" deck. Smaller decks are always 4.75". The number of smaller decks depends on the Castelli oven model.

## PRICING

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## CUSTOM EXTERIOR



Create a unique  
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1 year limited  
warranty.  
See warranty  
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# CALDO PIZZA WARMER SERIES

SERIES: CASTELLI FORNI OVENS



*Caldo Single Short Deck  
Warming Oven SPB/1*

*Caldo Single Wide Deck  
Warming Oven SPB/3*

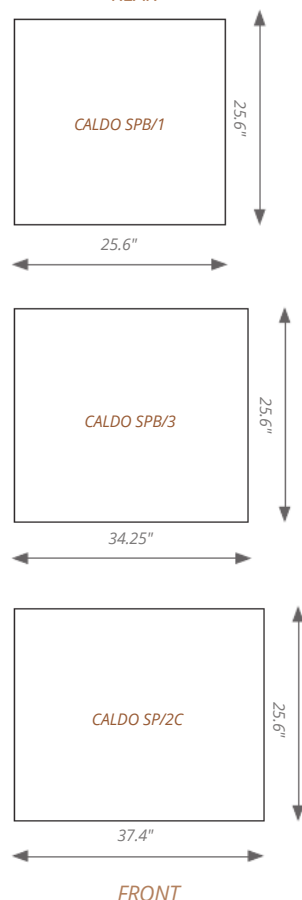


*Caldo Double Deck  
Warming Oven SP/2C*

## FEATURES

The Caldo pizza warmer oven series is designed and manufactured in Rome for the reheating of Roman style "pizza al taglio". The Caldo series ovens are fully electric-powered and capable of maintaining temperatures in the range of 450°F to 480°F during high-production hours. The oven allows production to continue unabated while retaining the crispiness and humidity levels of the "pizza al taglio", so that the pizza tastes fresh from the oven. More information can be found online at [www.fierogroup.com](http://www.fierogroup.com).

## SIZING



## THE ORIGINAL ROMAN PIZZA OVEN

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## LOW-MAINTENANCE, HIGH-POWER

Castelli Forni ovens are designed to hold incredible amounts of heat energy to bake the high hydration Roman pizza dough without giving up.



## SIMPLE & ACCURATE CONTROLS

With the simple and easy-to-use controls, the focus stays on baking great pizza.

AVAILABLE IN



ELECTRIC

*Optimal Reheating Temperature  
Baking Temp: 450°F - 480°F*



*Approved by the  
Associazione Pizzerie Italiane*

## SPECIFICATIONS

MODEL	EXTERNAL (W x D x H)	INTERNAL CHAMBER (W x D x H)	OPERATING TEMP.	ELECTRICAL REQUIREMENTS	DAILY PREHEAT	TOTAL WEIGHT	FLUE SIZE
CALDO SINGLE SHORT DECK SPB/1	25.6" x 25.6" x 18.5"	15.75" x 17.75" x 7"	450 - 480°F	3-PHASE 208V 60Hz 6.11A 2.26Kw	2 hrs	154 lbs	4" Ø
CALDO SINGLE WIDE DECK SPB/3	34.25" x 25.6" x 18.5"	24.4" x 17.75" x 7"		3-PHASE 208V 60Hz 7.78A 2.83Kw		203 lbs	
CALDO DOUBLE DECK SP/2C	37.4" x 25.6" x 28.75"	27.5" x 17.75" x 6" (2 chambers of equivalent size)		3-PHASE 208V 60Hz 15.76A 5.67Kw		386 lbs	

## PRICING

FOB 10509, NY

Please call 844-683-6462 or  
contact [info@fierogroup.com](mailto:info@fierogroup.com) for pricing

## WARRANTY INFORMATION

1 year limited warranty on all components. See warranty  
document for details.

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