

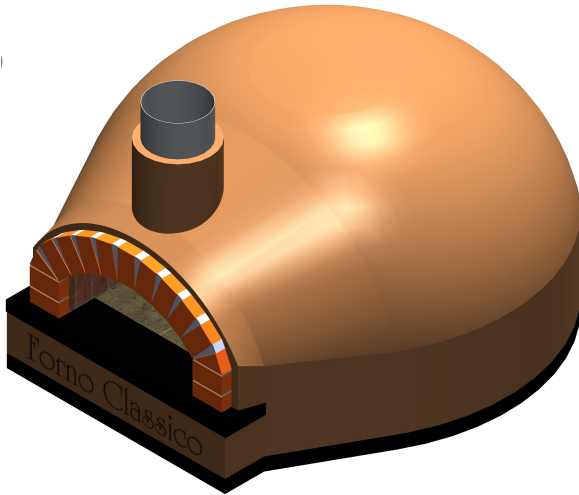
### HYBRID

Job name:

Item#:

### Features

- Standard door opening: 20 ½ Inches wide x 9½ inches high with stylish and functional stainless steel high efficiency doors.
- 32" x 36" cooking surface which allows for the preparation of an array of foods - perfect for entertaining
- Hand made fire brick cooking floor and dome for high performance
- Low brick dome for better performance
- Contemporary in style while honoring the cooking characteristics that produce the distinctive flavor and crust of traditional Italian pizza
- All brick interior is heated by an adjustable flame burner in the rear of the oven floor
- Black granite hearth is standard
- Standard analog thermometer in the oven front monitors the temperature
- Stainless Steel Door
- Turbo ventilating system circulates the smoke in the oven interior for maximum heat efficiency and performance
- Oven body and gas control panel are integrated within the oven's steel stand
- Only 1-inch side and back clearance to combustible building materials required
- CSA Listed for Commercial installation
- Built in the USA
- Oven features 4 " insulation blanketing the entire oven.
- Stainless Steel flue vent 8"
- Stucco finish
- Hybrid system gas /wood



### Pizza Capacity

8" pizza Capacity: 6

16" pizza Capacity: 4

### Shipping Dimensions:

62"x 58" x 40"

### Unit shipping:

Weight: 1800 lbs.

**Note:** For more information on home oven configuration options, please visit: [www.fornoclassico.com](http://www.fornoclassico.com)

Forno Classico LLC Company, 53 Aero Camino Goleta CA USA

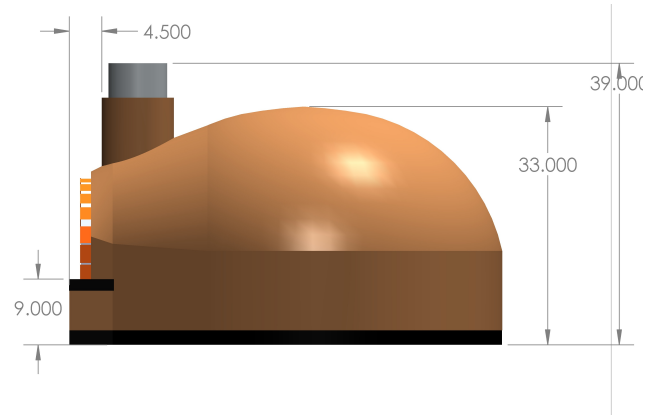
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[www.fornoclassico.com](http://www.fornoclassico.com)



### FRONT VIEW



### Gas Features

Gas connections ½ " NPT per burner, quick disconnect flex gas hose must be used. Pressure required 10" - 14" W.C. (Water Column) at the gas valve. 65,000 BTU's No electricity required

### Clearances

1" clearance all the way around side walls; 14" above completed dome assembly; 30" side clearance from door opening; 36" from front of oven landing; Non-combustible hearth.

### Venting

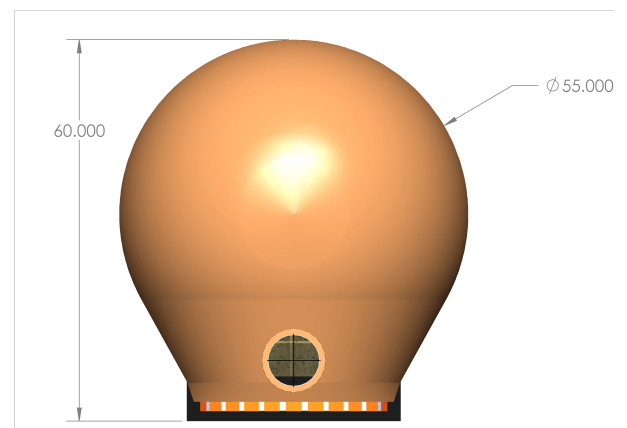
The oven is direct vented with an 8" chimney pipe listed to the UL 103 HT standard. The chimney starts with an anchor plate and requires a minimum rise of 36" for the oven to properly draft. The Chimney must terminate to a UL listed spark arrestor installed 2' taller than any structure within a 10' radius. Venting is not included as it varies depending on installation requirements.

### Note

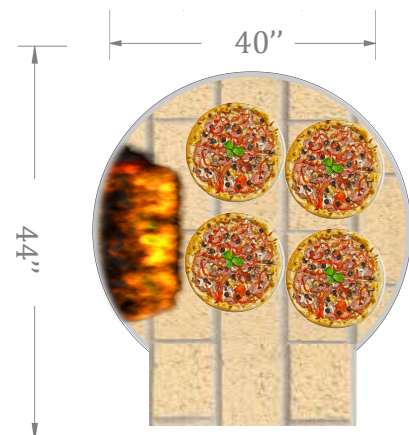
The oven should be installed in accordance with all relevant local and national codes and in a manner acceptable to the authority having jurisdiction.

Progressive changes in technology and product development may necessitate changes to specifications without notice.

### SIDE VIEW



### TOP VIEW



### COKING SURFACE

