

JOB NAME:

REFERENCE INVOICE #:



CUSTOM FACADE: VES NO

CUSTOM FACADE DOCUMENT #:

WEIGHT: 203 LBS

PIAN

ELEVATION

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.



RIGHT

F

ELEVATION

Extractor duct

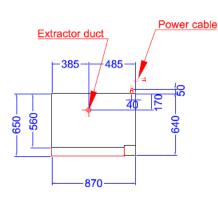
450-

640

690

Approved by the Associazione Pizzerie Italiane

Power cable





VENTILATION REQUIREMENTS

Vent the Caldo SPB/3 oven in accordance with NFPA 96 and local code. Chimney Connection: 4" ø

FIERO GROUP 601 N Main St, Brewster, NY 10509 Email: info@fierogroup.com www.fierogroup.com Extractor duct

FRONT

ELEVATION

FEATURES

The Castelli Caldo Warmer Oven SPB/3 is a hand-built electric pizza warming oven designed and manufacturerd in Rome, Italy. The oven features one warming chamber that measures 24.4" 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.

ELECTRICAL REQUIREMENTS

- 3-phase connection
- 208V 60Hz
- 7.78A
- 2.83Kw

844-OVEN-INC (844-683-6462) Toll-free in USA (Hablamos Español, Falamos Português)

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.

OVEN PRODUCTION

TEMPERATURE RANGE: 450°F - 480°F DAILY PREHEAT TIME: 2 HOURS

1 year limited warranty.

See warranty document for details.

Listed to: UL 197, CAN/CSA C22.2 No. 109-M1981, & NSF-4 for Commercial Electric Cooking Appliances UL File # E486182



DOC#: SPB3-0112018-1

REVISED WINTER 2020. As products continue to improve, spec sheets may change without notice. Please call Fiero Group for the latest specification sheet and for further details.