



# 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

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

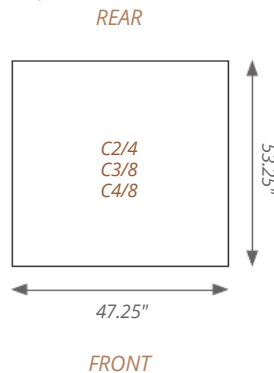
Castelli Forni ovens are designed to hold incredible amounts of heat energy to bake the high hydration Roman pizza dough without giving up.



## SIMPLE & ACCURATE CONTROLS

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

## SIZING



## AVAILABLE IN



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

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

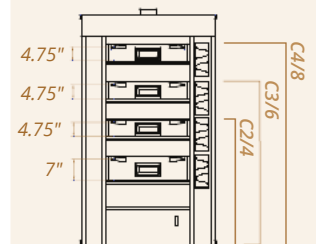


Approved by the  
Associazione Pizzerie Italiane

## 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:

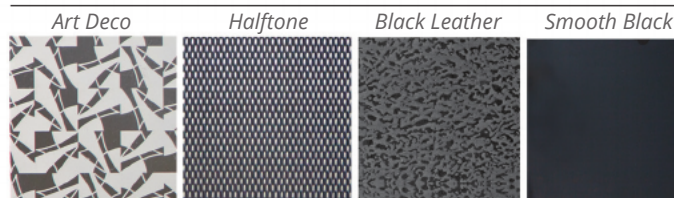


Castelli ovens always have one large 7" deck. Smaller decks are always 4.75". The number of smaller decks depends on the Castelli oven model.

## PRICING

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

## CUSTOM EXTERIOR



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

1 year limited warranty. See warranty doc. for more

**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

