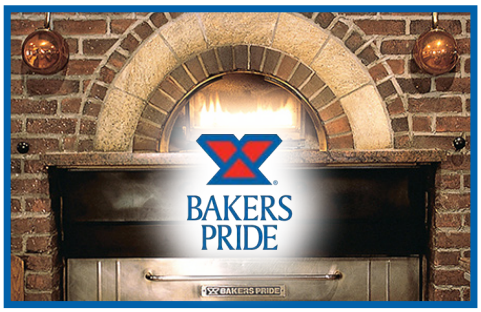
IL Forno Classico

IL Forno ovens feature a steel-reinforced arched opening with a visible, open-flame burner to create dining atmosphere.

The IL FORNO CLASSICO combines the ambiance of a traditional old world brick oven with the convenience and control of modern technology. Customize your installation to create a unique dining atmosphere to leave a lasting impression with your customers and build your business. Perfectly balanced cooking and baking results are assured with our user-friendly technology and consistent, accurate and easy-to-use controls. For the perfect display kitchen and superior results every time, time after time, experience the difference of Il Forno Classico.



The IL Forno Difference

Ambiance & Atmosphere Visible open-flame burner creates the ambiance of a wood fired oven while providing additional top heat. New black powder coated combustion chamber door with hard wood handles create a great "Old World" look. Customize the appearance by installing behind a decorative facade or with factory-supplied stone finish kits.

High Performance Double production capacity by stacking with traditional SuperDecks. 1 1/2" to 2" thick hearth baking decks provide old-world style brick oven finishes to menu items while delivering temperature consistency. Brick-lined ceilings furnish superior top-heat intensity while speeding cooking process & temperature recovery. Unique top & bottom heat damper system with micro-slides allows chefs to perfectly balance oven results. Thermostatic controls deliver accurate & consistent temperatures while eliminating guess work. Add wood smoke essence without wood sourcing, storage, health department and fire hazard issues.

User-Friendly — Easy To Operate 32" wide, arched opening on the FC-616/816 models provides easier access to hearth decks. 36" tall legs on single deck models positions the baking area at proper ergonomic height. Extra large access panel door protects oven controls while providing access for service and maintenance. Ovens may be specified with either front or side mounted controls to best suit individual installations.

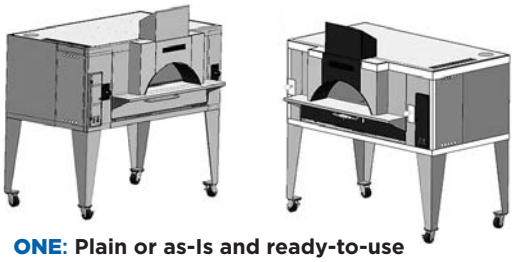
Simple, Easy to Install & Maintain IL Forno Classico is engineered to fit through standard door openings and assembled on-site, thus eliminating the need for heavy equipment or cranes. New, removable front mounted flue provides easy access for installing hearth decks, brick lining and maintenance. Rear electric connection and extra-large rear access panels are now standard for ease of installation and service.

Ventilation IL Forno/deck ovens be installed under a standard type II collection hood or with our unique PB Style eyebrow ventilator saving installation & operational cost and expensive venting required with live fuel ovens.

IL Forno Classico Finish Choices & Options

Decide how you intend to "finish" or "build-in" your oven(s) prior to ordering. Installation instructions are available for each "finish" style

1 Plain/As-Is or Decorative Trim Style

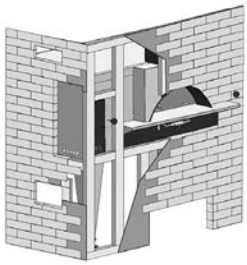


ONE: Plain or as-Is and ready-to-use — no decorative finish. Available with standard front or all stainless steel exterior.

You may finish your oven with decorative brass, copper, tile, etc. pieces - casters included. Brass, copper and tile kits sold by third parties.

The IL Forno is engineered & designed to fit through standard door openings and assembled on-site

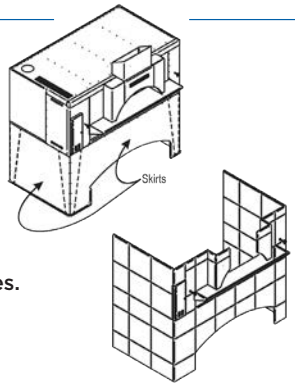
2 Traditional/Facade Style



TWO: Traditional Style — create a "built-in" look by building a facade over the front, or front & sides, or on all four sides.

Finish your facade with the thin brick, stone, tile, marble or materials of your choice. Push/Pull rod extensions and casters are provided. Brass, copper and tile kits sold by third parties.

3 DSP Style



THREE: DSP Style — customize your oven with stone, tile, thin brick or other masonry finishes applied directly to the oven exterior.

Skirts are provided, casters are not. Stone and tile kits sold by third parties.