



ACUNTO WOOD-FIRED ANGOLARE 80

SERIES: ACUNTO NAPOLI OVENS



Standard Acunto Angolare 80 Model, shipped from Acunto factory

JOB NAME: _____

REFERENCE INVOICE #: _____

LEGS: FIXED _____

CUSTOM TILE: YES NO _____

CUSTOM TILE DOCUMENT #: _____

CUSTOM LETTERING ON OVEN: YES NO _____

PRINT LETTERING: _____

NOTES: _____

- Model #80 ships with a complementary Carrara Marble counter-top.
- Acunto Ovens are fully cured at the Fiero Casa facility before delivery.
- Gas-fired ovens must be special-ordered from Italy and require additional lead time.



BAKING SURFACE	OVEN OPENING	EXTERNAL WIDTH	EXTERNAL DEPTH

THE ORIGINAL NEAPOLITAN OVEN

Over 125 years of artisan oven-building experience go into each Acunto Neapolitan brick oven. Endorsed by both the *Vera Pizza Napoletana Association* and the *Neapolitan Association of Pizzaioli*, it is the oven of choice for authentic Neapolitan pizza.

OVEN PRODUCTION

12" PIZZA CAPACITY: 2 - 3 PIZZAS

RECOMMENDED BAKING TIME: 90 - 120 SECONDS

RECOMMENDED OVEN FLOOR

TEMPERATURE RANGE: 750°F - 900°F

DAILY PREHEAT TIME: 1 HOUR

FEATURES

The Acunto Angolare 80 oven is a hand-built Neapolitan brick oven which features a cast steel door opening 17" wide by 8.75" high. The refractory baking floor diameter is 31.5", lined with hand-made clay bricks to form a dome. An internal steel and cement structure reinforces the dome and shapes the oven base. A proprietary mixture of Neapolitan sand, volcanic rock and clay form a thick insulation, ensuring heat retention. The

oven is finished with red and white quartz paint and white Carrara marble counter-tops - the painted surfaces are prepared for tiling. The oven may be installed with a choice of permanent welded steel legs, removable steel legs, or placed on an existing structure without factory provided legs. Information about the addition of gas burners, custom tiling, or leg options can be found online at www.fierocasa.com.

CUSTOM TILE & LETTERING AVAILABLE



1-year warranty on oven parts

FIERO CASA
601 N Main St, Brewster, NY 10509
Email: info@fierocasa.com
www.fierocasa.com

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

Listed to: UL 2162, NSF-4
Commercial Wood-Fired
Baking Ovens - Refractory Type;
File#: MH48941



DOC#: GAC80-0118-1

REVISED WINTER 2018. As products continue to improve, spec sheets may change without notice. Please call Fiero Casa for the latest specification sheet and for further details.

MADE IN ITALY



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LEGS

Fixed:

4 3/4" x 4 3/4" footprint per leg



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.

CLEARANCES

Minimum clearance of the oven to combustible materials are as follows:

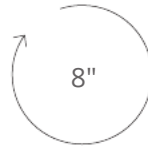
Top: 18" (457 mm)

Back & Sides: 1" (25 mm)

- Maintain required air space clearance between oven and combustible enclosure.
- Do not fill required air space with insulation or other materials.
- Non-combustible flooring must extend out at least 36" from oven opening and at least 30" to each side of the opening.

VENTILATION REQUIREMENTS

Direct connection as a natural draft, grease-rated chimney system per NFPA 96 and UL 2162 is recommended. If the duct run exceeds 20 feet or incorporates a 90° elbow, a UL 705 & UL 762 listed rooftop exhaust fan shall be installed to ensure adequate pressure within the duct. A Listed Type 1 exhaust hood, or one constructed in accordance with all relevant local and national codes (NFPA 96), may also be installed above the oven in instances where a natural/power draft chimney system is otherwise impossible. See "Ventilation Document - Acunto" for details.



FLUE COLLAR
CONNECTION
DIAMETER
(INTERNAL)

Operational airflow: 200 CFM
Static Pressure at Flue Collar:
0.05 in H₂O

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