



CA-9 CARUSO ELECTRIC NEAPOLITAN PIZZA OVEN

SERIES: HIGH TEMPERATURE ELECTRIC BRICK OVEN



CA-9-1PVB
Caruso 9 Pie Oven,
Proofer Base Support,
Vapor Hood,
Black Trim

FEATURES

- Bake up to **270 pizzas/hr** with a 90 second bake time
- Oven hearth capacity for up to **nine 14" pizzas** with max baking temperature of **986°F**
- Authentic 1.5" thick "Biscotto di Sorrento" baking surface heated by electric elements
- Certified by the **Associazione Verace Pizza Napoletana** for adherence to Neapolitan pizza-making regulations
- Baking chamber walls lined in Italian-made high performance refractory
- Durable aluminized-steel reinforced oven wall protection
- HyoPe stainless steel armored electric heating elements with floor/ceiling control
- Crisp "leopard-spotting" bake enhanced by anti-humidity steel mesh lining in ceiling
- 5" smart touch screen control panel with remote oven start & recipe storage program
- Full-width Monolite Ipergres® specialty ceramic countertop in glossy black (made in Italy)
- Heated dough proofer base (122°F max temp) for leavening, fits up to 60 dough boxes
- 38"-wide steel mesh-lined pizza tool storage cabinet below countertop for quick access
- Integrated vapor hood with recessed halogen lights in both hood and oven chamber for full visibility during operation
- Excellent oven insulation with external oven surface temperatures of 86°F
- Heavy duty insulated steel oven door to retain heat overnight/when not baking
- 5" locking casters for easy oven mobility

JOB NAME:

REF INVOICE #:

*choose one

PROOFER SUPPORT
BASE: ☐ *YES

COLLAPSIBLE
STAND BASE: ☐ *YES

ELECTRICAL (3-Ph): ☐ 208V ☐ 230V

* Made in Italy, learn more at
www.fierogroup.com.

OPTIONAL

- Standard proofer support base
 - Double-door proofer cabinet with electric heating & controls for dough
- Optional lightweight tray stand base
 - Collapsible steel stand powdercoated in chosen oven color
- Ventilation
 - Without motor (standard)
 - Motorized hood fan (415 CFM)
- Electrical Power Supply
 - 208V 3-Phase (standard)
 - 230V 3-Phase available to order

MAX PIZZA CAPACITY

14" PIZZAS:	9
*PIZZAS PER HOUR	
60 SEC. BAKE:	360
90 SEC. BAKE:	270
180 SEC. BAKE:	155

*Includes additional 30 second handling time per batch of pizzas

BAKING CHAMBER

CHAMBER WIDTH:	44"
CHAMBER DEPTH:	44"
CHAMBER HEIGHT:	6.7"
CHAMBER BAKING SURFACE	13.4 FT ²
COUNTERTOP DEPTH:	10.5"
CHAMBER QUANTITY:	1

OVEN PERFORMANCE

TEMPERATURE RANGE:	212° – 986° F
DAILY PREHEAT TIME:	45 MIN
PREHEAT TIME FROM COLD:	75 MIN
CHAMBER FLOOR:	BISCOTTO DI SORRENTO
CHAMBER WALL:	REINFORCED REFRACTORY

OVERALL DIMS

TOTAL HEIGHT:	71"
TOTAL WIDTH:	58.5"
TOTAL DEPTH:	51.5" + 10.5" HOOD/COUNTER
VENTILATION:	4.7" Ø DUCT
TOUCH SCREEN CONTROL PANEL:	5" LCD

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

844-OVEN-INC (844-623-6462)
Toll-free in USA
(Hablamos Español,
Falamos Português)

Listed to: ANSI/UL 197 &
CAN/CSA-C22.2 No. 109 & NSF/ANSI-4
Commercial Cooking Appliance
Electric Baking Oven





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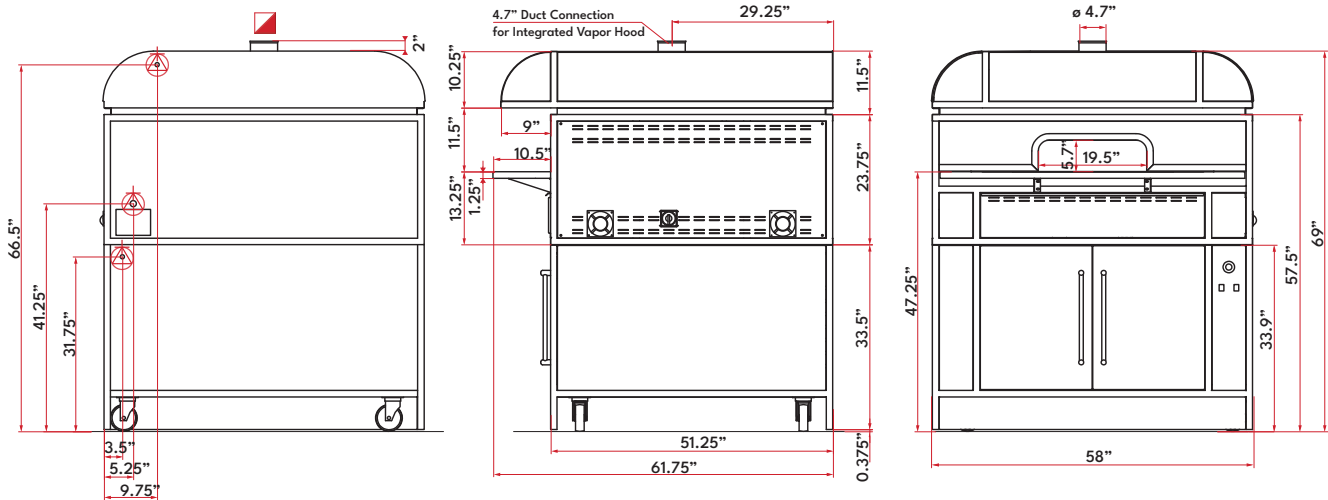


Approved by the
Association of Neapolitan
Pizzaiuoli of America

CA-9-...-1PMB – STANDARD MODEL, 9 PIE, 208V/3Ph, VAPOR HOOD, PROOFER BASE

WEIGHT:

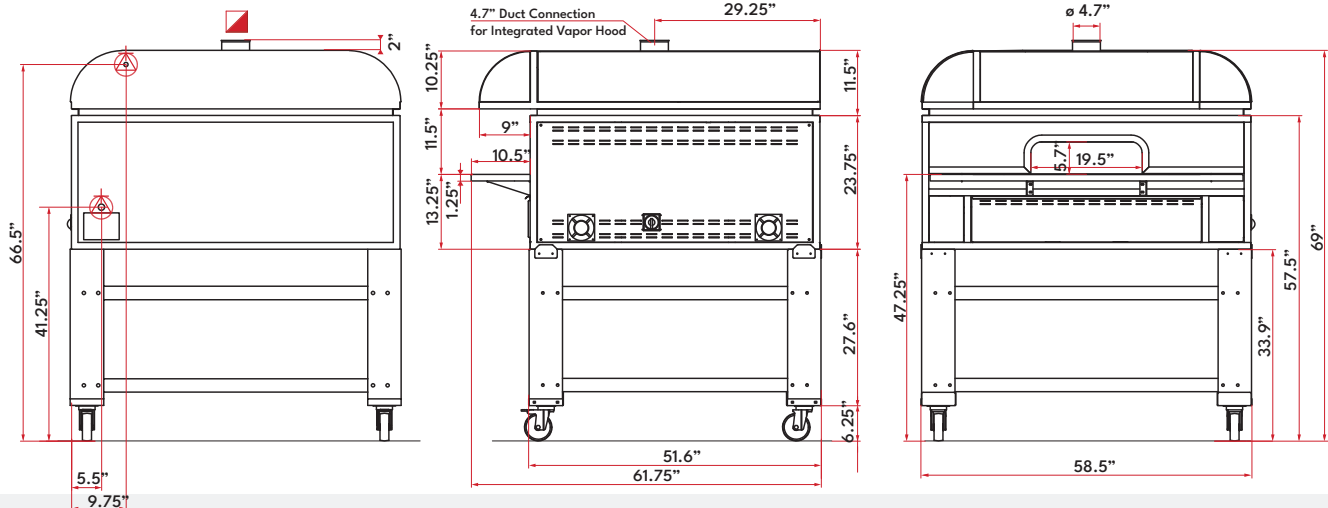
1102 LB



CA-9-...-1SMB – STANDARD MODEL, 9 PIE, 208V/3Ph, VAPOR HOOD, COLLAPSIBLE STAND

WEIGHT:

937 LB



VENTILATION

Install per NFPA 96 under a commercial kitchen hood that meets local requirements.

REQUIRED AIRFLOW 415 CFM

CLEARANCES

Clearance shall be provided behind oven and to right side for maintenance and component ventilation

Do not install next to heat sources. Do not restrict air vents.

MIN. REQUIRED CLEARANCE:

3"

ELECTRICAL REQUIREMENTS PER CHAMBER

SUPPLY CONNECTION	VOLTAGE	PHASE	FREQ.	MAX POWER	MED. POWER	FULL LOAD AMPERAGE
OVEN	208 V	3 Ph	60 Hz	20.5 Kw	10.3 Kw	51 Amp
PROOFER	208 V	1 Ph	60 Hz	1 Kw	0.5 Kw	4.8 Amp
HOOD	208 V	1 Ph	60 Hz	0.3 Kw	0.3 Kw	1.5 Amp
OVEN CHAMBER ELECTRICAL CONNECTION	<i>Independent connection per component</i> requires 3-phase to L1, L2, L3 and Ground screw-terminal blocks located in electrical cabinet*. Pre-installed cable gland provided.					
SUPPLY CONNECTION	OVEN: 3-Phase Delta (3-pole 4-wire) connection PROOFER/HOOD: 1-Phase (2-pole 3-wire) connection					
CABLE CONNECTION	Oven power supply cables not supplied. Use appropriate materials per NFPA 70/NEC for the calculated rating					
- Oven may be special ordered with 230V connection						

SHIPPING SPECS

MIN. FORKLIFT RATING:	2000 LB 1000 LB FOR LIFTING INDIVIDUAL CHAMBER
PACKAGE	1 X CARTON FOR OVEN/HOOD 1 X CARTON FOR PROOFER BASE
TOTAL WEIGHT:	1600 LB
Ships in 1 palletized carton for oven, hood, and stand (for stand model); proofer base ships separately. Collapsible stand ships disassembled.	
1 year limited warranty. See warranty document for details.	

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