



# BAMBINO 90

SERIES: BAMBINO ROTATING BRICK OVENS

JOB NAME: \_\_\_\_\_

REFERENCE INVOICE #: \_\_\_\_\_



### REFRACTORY MONOBLOCK FLOOR

The Bambino Oven features the world's only refractory commercial brick oven floor in one solid block.

### TRADITION & TECHNOLOGY

The Bambino Oven is designed to preserve traditional Italian hearth oven dynamics with maximum consistency for high output.

### VERSATILE & RELIABLE

The Bambino Oven design exceeds at holding a wide variety of temperatures to achieve almost any baking style.

### SIZE

The Bambino Oven is perfect for dynamic restaurants where space is limited, but commercial baking capacity is required.

BAKING SURFACE	OVEN OPENING	EXTERNAL WIDTH	EXTERNAL DEPTH

### FEATURES

Designed to provide a uniquely compact yet professional rotating oven, the Bambino 90 Oven opens new frontiers for food-service professionals.

Thanks to its simple construction and portable nature, the Bambino Oven can be installed in almost any imaginable scenario. The revolving deck offers effortless cooking capabilities, without the need to touch or turn the product during baking.

Featuring a 35.4" diameter rotating floor, and a small external size (approx 43.5" width). The professional Bambino Oven can reach temperatures exceeding 800°F. In addition to pizzas, it can bake artisan bread and succulent roasts or stews.

Custom facade options can be found online at [www.fierogroup.com](http://www.fierogroup.com).

### GAS REQUIREMENTS

*This equipment may be used with LP gas or natural gas.*

CONNECTION SIZE:	3/4" Male threaded			
	LP GAS		NATURAL GAS	
GAS PRESSURE:	11-14 in H <sub>2</sub> O		5.5 - 14 in H <sub>2</sub> O	
	●	○	●	○
HOURLY BTU INPUT RATING:	20,000 Btu/Hr	80,000 Btu/Hr	20,000 Btu/Hr	80,000 Btu/Hr

● MINIMUM BTU    ○ MAXIMUM BTU    *(Burner uses a modulation control system that adjusts BTU according to dial setting.)*

### OVEN PRODUCTION

**12" PIZZA CAPACITY: 5 PIZZAS**

**RECOMMENDED BAKING TIME: 90 - 240 SECONDS**  
(DEPENDING ON PIZZA STYLE)

**RECOMMENDED OVEN FLOOR**

**TEMPERATURE RANGE: 600°F - 900°F**  
(DEPENDING ON PIZZA STYLE)

**DAILY PREHEAT TIME: 45 MINUTES**

**FIERO GROUP**  
601 N Main St, Brewster, NY 10509  
Email: [info@fierogroup.com](mailto:info@fierogroup.com)  
[www.fierogroup.com](http://www.fierogroup.com)

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

Listed to:  
ANSI Z83.11-CSA 1.8, & NSF-4 for  
Commercial Gas Fired Cooking  
Equipment

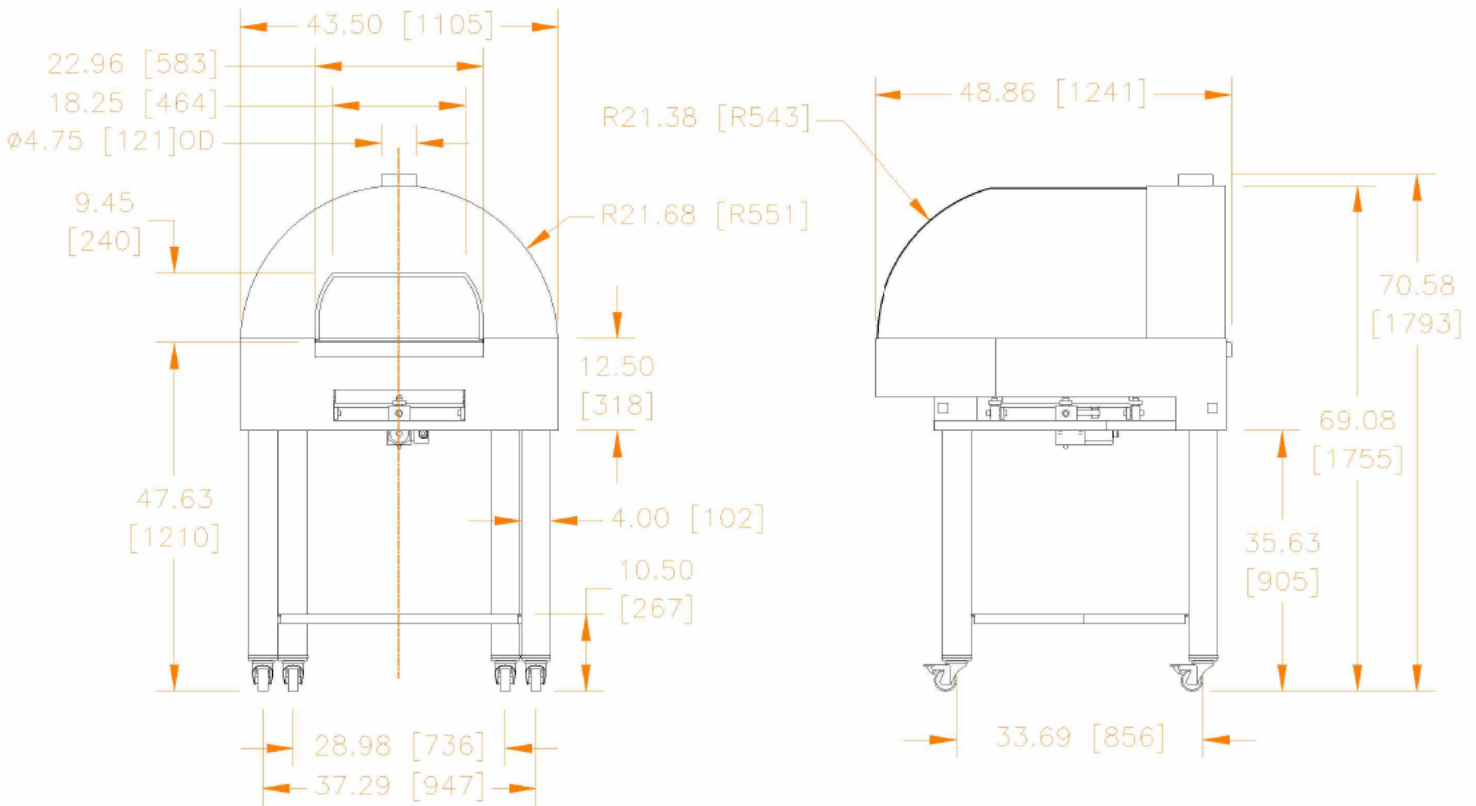




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## DETAILED SPECS



**WEIGHT:**  
**1,760 LB**

*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.*

## WARRANTY INFORMATION

10 year limited warranty on internal refractory parts, 1 year limited warranty on electrical, gas and other components. See warranty document for details.

## ELECTRICAL REQUIREMENTS

- 120 VAC, 3 A, 60 Hz supplied with NEMA 5-15P plug

## 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 - Pavesi" for details.

**Operational airflow:** 150-200 CFM  
**Static Pressure at Flue Collar:** 0.05 in H<sub>2</sub>O



FLUE COLLAR CONNECTION DIAMETER (EXTERNAL)

## CLEARANCES

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

**Top: 14" (356 mm)**  
**Back & Sides: 1" (25 mm)**

- Non-combustible flooring must extend out at least 36" (914 mm) from oven opening and at least 30" (762 mm) to each side of the opening.
- Do not fill required air space with insulation or other materials.

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Listed to:  
ANSI Z83.11-CSA 1.8, & NSF-4 for  
Commercial Gas Fired Cooking  
Equipment



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REVISED SUMMER 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.

MADE IN ITALY