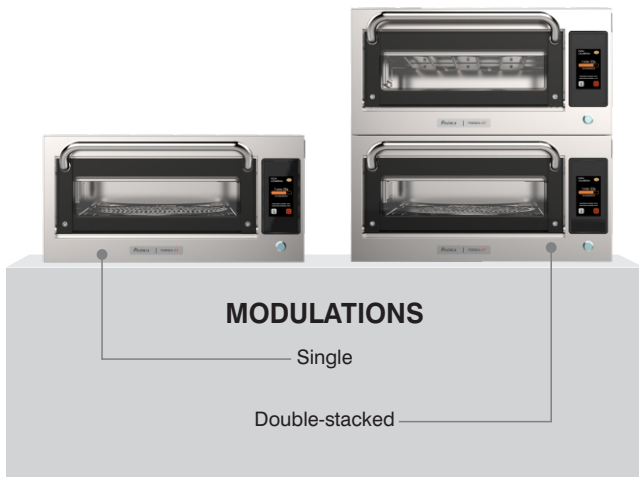


Forza STi 16" Pizza Oven



RECOMMENDATION

- Designed to ensure swift and exceptional deliveries, even during peak demands, the Forza STi proves to be an ideal solution for QSR (Quick Service Restaurants) establishments, as well as pizzerias, bakeries, hotels, kiosks, and convenience stores.
- The production of pizzas, flatbreads, cookies, and more becomes even better with the Forza STi, ensuring superior appearance, flavor, and textures. The combination of impinged air and infrared radiation allows for heating, browning, or toasting foods faster than traditional methods.

TECHNICAL FEATURES AND FUNCTIONALITIES

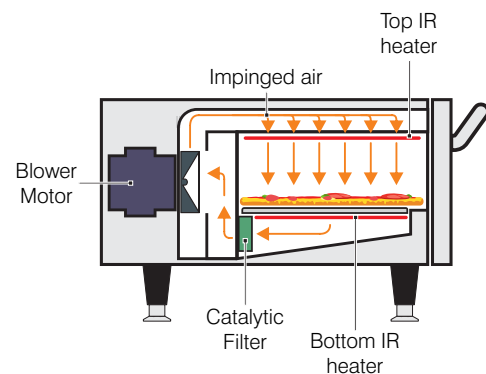
- Stores 1024 recipes with up to 8 steps each, divided into 16 groups.
- USB port for system updates and importing/exporting groups, recipes, and settings.
- Wi-Fi capabilities, enabling remote management for system updates and importing/exporting groups, recipes, and settings via the IOK online platform.
- Adjustable temperature from 86°F (30°C) to 626°F (330°C).
- Constructed from stainless steel.
- User-friendly touchscreen panel.
- Certified Ventless – no need for vent hoods. Easy-to-remove catalytic converter for hassle-free cleaning.
- Equipped with a double-glass door and chamber illumination, providing clear visibility during the baking process.
- Optimal energy efficiency.
- Warranty – 1 year.

INCLUDED ACCESSORIES

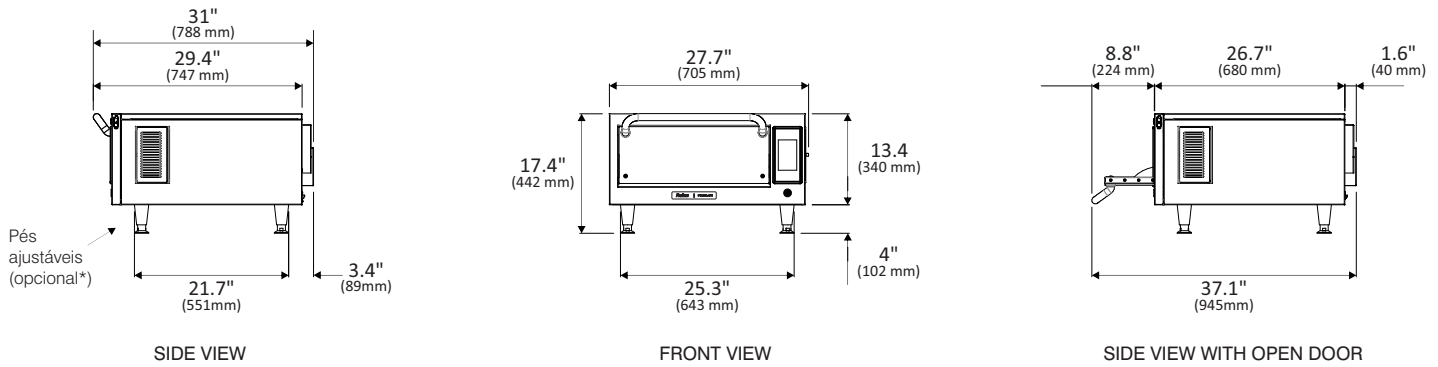
- 02 - Pizza Screen 16";
- 01 - Aluminum Paddle;
- 01 - Door Cleaning Tool.

OPTIONAL ACCESSORIES

- Adjustable feet.



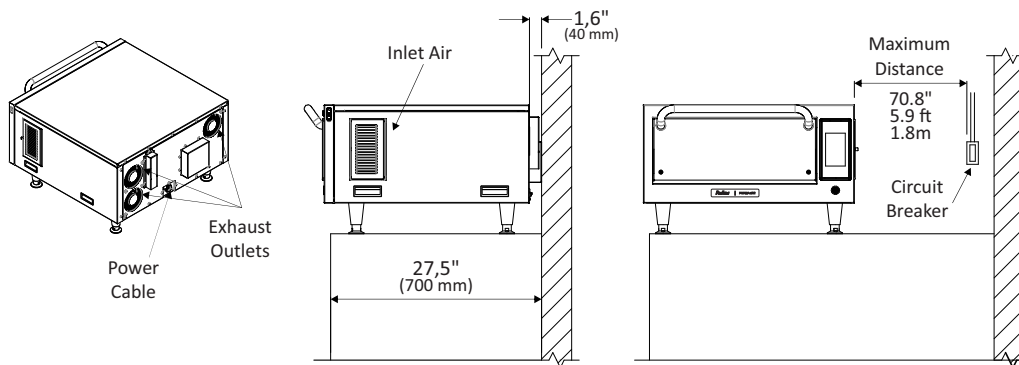
PRODUCT DIMENSIONS



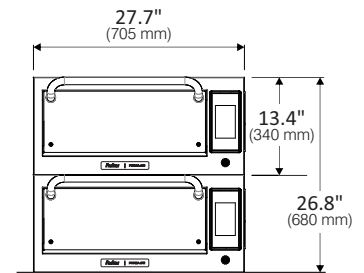
DIMENSIONS

Forza STI	Product Dimensions				Boxed Product Dimensions				Chamber Dimensions	Capacity	Height	Width	Depth
	Height	Width	Depth (w/handle)	Weight	Height	Width	Depth (w/handle)	Weight					
Without feet	13.4" (340 mm)	27.7" (705 mm)	31" (788 mm)	148lbs (67 kg)	25.2" (640 mm)	33.2" (845 mm)	37.6" (955 mm)	189.5lbs (86 kg)	0.65 cu.ft 18.6L	3.6" (93 mm)	18.1" (460 mm)	17.1" (435 mm)	
With feet	17.4" (442 mm)	27.7" (705 mm)	31" (788 mm)	148lbs (67 kg)	-	-	-	-	Clearance	Left Side	Back	Right Side	
										0" (0 mm)	0" (0 mm)	1" (25 mm)	

INSTALLATION



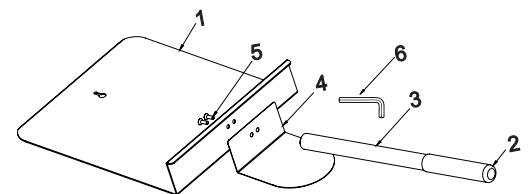
STACKED VERSION DIMENSIONS



ITEM	DESCRIPTION	QTY.
1	PADDLE BASE	1
2	GAUNTLET	1
3	400 MM CABLE	1
4	HAND PROTECTOR	1
5	FLAT HEAD SCREW M5 X 15 MM	2
6	ALLEN WRENCH	1

PADDLE ASSEMBLY

USE THE ALLEN WRENCH THAT COMES WITH THE PADDLE.



ELECTRICAL SPECIFICATIONS

Ensure that the electrical configuration of the building is in accordance with the technical specifications located on the serial plate located on the back panel of the unit.

The outlet should be located no more than 70.8" / 5.9ft / 1.8m away from the unit.

This plug must be connected to a properly installed and grounded outlet.

In case of a short circuit, the unit's ground connection reduces the risk of electrical shock. The customer is responsible for the electrical conditions at the installation site.

Region	Voltage (V)	Phases	Freq. (Hz)	Power (kW)	*Circuit Breaker (A)	Cable	Socket
Europe	230	Single	50	6.6	32	3x4mm ²	32A (2P+E)

*Prática recommends installing a type D circuit breaker whilst remaining in accordance with local regulations.

GENERAL INSTRUCTIONS

The oven should be placed on a base or countertop capable of supporting the unit's weight (148 lbs/67kg for the single version or 296 lbs/94.9kg for the double-stacked version).

For proper ventilation, a minimum space of 1"/25mm between the right side of the oven and the wall, another oven, or any other equipment, and 1.6"/40mm between the back of the oven and the wall is required. The bumper, located at the back of the oven, has been designed to provide this necessary space at the back of the oven and cannot be removed. Do not block the air inlets and exhaust outlets located on the sides and rear of the oven.

The Forza STI includes optional feet as an accessory. These feet are not pre-assembled in the oven when shipped; they are included in the package and can be easily assembled if desired.

It is not recommended for the unit to be positioned near stoves, deep fryers, hot plates and other equipment that releases fat, fumes and heat.

The oven must be installed at a leveled and ventilated location. Improper installation may void the equipment warranty.