

FORGE 56 OVEN

Discover the Forge 56 Oven: innovative, consistent, and efficient. Its electric in-floor heating system eliminates hot spots, ensuring even heat distribution, while the smart controller handles four heating zones simultaneously for seamless multi-item cooking.

PIZZA CAPACITY PER HOUR

Size (diameter in inches)	8″	10″	12″	16″
Pizzas Per Hour	120	90	70	45

CFM	600 CFM Minimum	Voltage	120/220/240
Gas Burners	2	BTUs	143,000
Cooking Surface	6 sq. ft.	Fuel Options	Gas/Electric
Automatic High/Lo Burners	Yes	Gas Type	Propane/Natural
Touchscreen Interface	Yes	Duct Size	10″
Electric Floor Heating	Yes	Oven Weight	4,750 lbs

Oven is designed in two sections for standard (32") door access.

1. Oven Body - 2,850lbs. 2. Base Section - 1,900lbs.

SERVICES REQUIRED

Full Gas: 76,000 BTU. 3/4" Gas connection. NFPA-96 approved flue ducting in accordance with local and/or national codes.