



CO9660GE

FORGE 96 OVEN

The Forge 96 is engineered for chain restaurants and high-volume output. Smart technology ensures even heat distribution and consistent deck temperature, while a smart controller manages four heating zones for streamlined operations.

PIZZA CAPACITY PER HOUR

Size (diameter in inches)	8"	10"	12"	16"
Pizzas Per Hour	550	410	320	200

OVEN DETAILS

CFM	1400 CFM Minimum	Voltage	240
Gas Burners	up to 3	BTUs	up to 450,000
Cooking Surface	32 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	10,500 lbs

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

1. Oven Body - 7,000lbs.
2. Base Section - 3,500lbs.

SERVICES REQUIRED

Full Gas: 450,000 BTU Gas Back Up: 76,000 BTU
 NFPA-96 approved flue ducting in accordance with local and/or national codes.