

A close-up, dramatic photograph of a chef's hand in a white sleeve using a metal spoon to stir a pan of food. The pan is on a gas stove with a bright blue flame. The food in the pan is a mix of diced vegetables and meat, and it is engulfed in a large, intense flame that rises from the pan. Steam is rising from the pan, and the background is dark and out of focus, showing other kitchen equipment.

  
**FORNO**®  
*Commerciale*





# INTRODUCING FORNO COMMERCIALE: RELIABLE SOLUTIONS FOR PROFESSIONAL KITCHENS,

## Where Efficiency Meets Innovation

Forno, known for its dedication to quality and design, is expanding into the professional kitchen space with **Forno Commerciale**—a line of commercial-grade appliances designed to support the fast-paced demands of restaurants, cafés, and food service businesses. Built with efficiency, durability, and performance in mind, this collection offers practical solutions to enhance daily operations.

With **Forno Commerciale**, reliability meets innovation. From a commercial gas range delivering consistent heat control to a heavy-duty dishwasher that keeps kitchens running smoothly—each appliance is crafted to support chefs and kitchen professionals in their pursuit of excellence.

Forno Commerciale marks the next step in our journey—bringing thoughtful, well-engineered solutions to the professional culinary world. Discover a new standard in commercial appliances, where quality and practicality come together to elevate your kitchen.





# GAS RANGE



FCMGR0093-24

## 24" CHEF DOOR WITH TOP SHELF PLATE

4 Sealed Burners  
3.59 Cu. Ft. Oven Capacity  
Oven thermostat from 200°F to 500°F.  
Dimensions: 36"W x 27.3"D x 38"H



FCMGR0093-36

## 36" CHEF DOOR WITH TOP SHELF PLATE

6 Sealed Burners  
4.65 Cu. Ft. Oven Capacity  
Oven thermostat from 200°F to 500°F.  
Dimensions: 31.4"W x 36"D x 60"H

# DEEP FRYER



FCMGF0048

## DEEP FRYER 3 GAS BURNERS

90,000 BTU  
Oil Capacity: 35~40LBS  
The temperature range: 200°F-400°F (93°C-205°C)  
Protection: Cuts off gas over 450°F (232°C)  
Dimensions: 15.5"W x 31.3"D x 45.3"H



# ROTISSERIE



FCMGR0056-47

## GAS ROTISSERIE, WITH INFRARED BURNERS

147,000 BTU  
Holds up to 28 chickens with 7 Stainless steel rods  
Water proof on off switch for motor  
Individually controlled infrared burners  
Cooling fan to cool down the control area temperature  
Stainless steel oil collector  
Dimensions: 46.65" W x 19.29" D x 56.46" H



FCMGC0097-40

## GAS ROTISSERIE, WITH INFRARED BURNERS

32,000 BTU  
Holds up to 12 chickens  
Infrared burners  
Angle spits included as standard  
Stainless steel oil collector  
Dimensions: 39.76" W x 32.67" D x 31.88" H

# GRIDDLE



FCMGG0055-24

## 24" GAS GRIDDLE

60,000 BTU  
2 Burners  
1" griddle plate Standing pilot ignition system  
Splash guards on the back and sides (welded)  
Adjustable stainless steel non-skid feet  
Easy to remove 4 1/2" quart grease drawer with weep hole  
Dimensions: 24" W x 33" D x 15.4" H



FCMGG0055-36

## 36" GAS GRIDDLE

90,000 BTU  
3 Burners  
1" griddle plate Standing pilot ignition system  
Splash guards on the back and sides (welded)  
Adjustable stainless steel non-skid feet  
Easy to remove 4 1/2" quart grease drawer with weep hole  
Dimensions: 36" W x 33" D x 15.4" H

# HOTPLATES



FCMHP0079-24

## 24" GAS HOTPLATE

Total 100,000 BTU  
4 Burners  
12"x12" cast iron grates, Octagonal open burner  
Cool-to-the-touch front Stainless Steel edge  
Full width front crumb trays, easy to remove and clean  
Adjustable stainless steel non-skid feet  
Dimensions: 24" W x 28.7" D x 13" H



FCMHP0079-36

## 36" GAS HOTPLATE

Total 150,000 BTU  
6 Burners  
12"x12" cast iron grates, Octagonal open burner  
Cool-to-the-touch front Stainless Steel edge  
Full width front crumb trays, easy to remove and clean  
Adjustable stainless steel non-skid feet  
Dimensions: 36" W x 28.7" D x 13" H

# BROILER



FCMGC0063-41

## SALAMANDER & GRIDDLE

Total 97,500 BTU  
3 Burners with ceramic tiles  
500 - 900°C high intense infrared heat  
Spring-balanced lifting system, easy to adjust  
Grills can be rolled out for easy loading, unloading and cleaning  
Electronic ignition  
1/2" searing griddle plate on top with 2" side and backsplashes  
The 25 1/2" x 25" spacious cooking grids  
Supplied with casters and under-shelf

# ICE MAKER



FCMIM0017

## ICE MAKER

Total 50 kg of ice a daily  
48 ice grids  
Ice storage capacity: 20kg  
Ice making capacity: 50kg  
Condensing method: Air-cooled  
Water inlet method: pipe water & bottled water  
Dimensions: 18.11" W x 17.32" D x 30.51" H



# DISHWASHER



FCMDW0024

## 24" UNDER-COUNTER DISHWASHER

Rack size: 19.69 x 19.69 inches  
Washing capacity: 40 racks/hour  
Selectable cycles(S): 90/120/180  
Power consumption: 8.58KW  
Tank capacity: 24L  
Water consumption: 2.0L/Rack

\*\*In-built detergent, rinse aid pumps



FCMDW0031

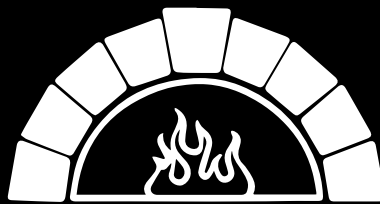
## 31" HOOD-TYPE DISHWASHER

Rack size: 19.69 x 19.69 inches  
Washing capacity: 60 racks/hour  
Selectable cycles(S): 60/90/120  
Power consumption: 15.86KW  
Tank capacity: 32L  
Water consumption: 2.5L/Rack

\*\*In-built detergent, rinse aid pumps



For any inquiries, assistance, or requests regarding **Forno appliances**, our team is happy to help. Feel free to reach out to us at [info@forno.ca](mailto:info@forno.ca), and we will get back to you as soon as possible. We look forward to assisting you with all your appliance needs!



FORNO

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