



# Scugnizzonapoletano®

Professional electric pizza oven

**THE VERY  
FIRST WOOD  
OVEN...  
WITHOUT  
WOOD**



**OUT IN 60 SECONDS**  
Constant temperature at 440-460 °C  
with the front door opened

**TRADITIONAL COOKING**  
Heat, infrared, motion of the air

**PERFECT INSULATION**  
Maximum performance and energy saving

**ZERO EMISSIONS**  
No combustion, smoke, residues

**CHAMPION OF AGILITY**  
Foldaway spinning wheels

**INDESTRUCTIBLE**  
Oversized components



## THE REVOLUTION STARTS IN NAPLES

The Scugnizzonapoletano project has no compromises: performance, traditional design, innovation, but above all preservation of the authentic taste of the "Verace Pizza Napoletana".

Years ago Scugnizzonapoletano was a model on paper, an idea: today I am proud to have reached the harmony of technological detail and traditional cooking that will bring our pizza art to new excellence all over the world.

We entrust you with our best oven:  
use it for your best pizza.

Giuseppe  
**Krauss**



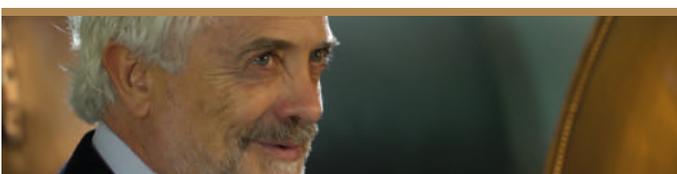


## The Company

Scugnizzonapoletano is an Italian industrial reality. Here was born the line of professional ovens that bears the same name, code name SCN.

The creator of Scugnizzonapoletano, Giuseppe Carlo Russo Krauss, gave himself the goal of protecting and enhancing the taste of true Neapolitan pizza intended as a unique, extemporary piece, tailor-made by the hands of skilled craftsmen, witnesses in the world of Italian excellence: our pizzaioli.

The headquarters is obviously Naples, the holy city of the cult of pizza, with branches of activity spreading in the five continents: the United States, South America, Africa, the Middle and Far East, up to Australia.



## Quality

Scugnizzonapoletano's research is based on the concrete confrontation with the challenges of the restaurant sector, on the scientific study of traditional solutions such as the Biscotto di Sorrento refractory brick, and on the development of technological measures as discreet as revolutionary.

Scugnizzonapoletano uses only high-quality precious materials, extracted and worked in Italy such as the bare incandescent/red nickel-chromed resistors, skillfully stretched by hand, the handcrafted copper dome, and the large support sill made in a monobloc of real volcanic stone.

The secret for such exceptional resistance to prolonged work sessions is simple: construction simplicity, oversizing of each individual component, precision hand-assembly for an indestructible oven.

## Three models, the same inimitable power

Scugnizzonapoletano is available in three versions:  
discover the most suitable for you.



**SCN-4**  
(SMALL)

Compact solution with  
minimized dimensions  
and weight



**SCN-6**  
(MEDIUM)

The perfect balance  
between size and  
productive power



**SCN-9**  
(LARGE)

The amazing turning  
point for those looking  
for record performances

Model	Cooking chamber capacity	Cooking chamber size	Dimensions (Side x Depth x Height)	Weight
<b>SCN-4</b> (SMALL)	4 pizzas Ø 33 cm	72 x 82 cm	110 x 103 x 176 cm	480 Kg
<b>SCN-6</b> (MEDIUM)	6 pizzas Ø 33 cm	75 x 113 cm	110 x 135 x 176 cm	580 Kg
<b>SCN-9</b> (LARGE)	9 pizzas Ø 33 cm	103 x 113 cm	145 x 151 x 194 cm	880 Kg

# FEATURES

Scugnizzonapoletano®



## Scugnizzonapoletano



## Traditional oven

Average temperature	440 - 460 °C	420 - 440 °C
Measurement of the temperature	Accurate to the degree	Sensorial
Heat source	Naked nickel chrome resistors	Flame
Heat distribution	Whole cooking chamber	Close to the Flame
Maximum workspace	Whole space	About ⅔
Cooking quality	Uniform and constant	Variable
Expert operator	Not necessary	Necessary
Supply	Electrical 220V, 400V (3F+N)	Wood or gas
Energy consumption	33% renewable	0% renewable
Pollutant/harmful substances	NO	Present
Carbon oxide (CO)	NO	Present
Handling of wood	NO	About 120 hours/year
Maintenance of soot leftover	NEVER	Monthly
Specific flue	NO	Necessary
Frame	Electro-welded galvanized tubulars	Masonry
Front side	Worked copper	Covered masonry
Sill on which pizzas are taken out of the oven	Lava stone	Variable
Can be disassembled	YES	Sometimes
On wheels	YES	Sometimes

# FREQUENTLY ASKED QUESTIONS Scugnizzonapoletano®

## What power supply should I use?

Electric at 440V (3F+N)

## Can I use it to cook the "true Neapolitan pizza"?

Yes, it is the only electric oven in the world to guarantee average temperatures conforming to the characteristics of the wood oven while being cooked.

## What temperature does it reach?

We recommend following the directions of the "Verace Pizza Napoletana" recipe: 60 seconds at average temperatures of around 440 ° C.

Scugnizzonapoletano works between 440-460 ° C with its front door opened, but can rise well above 485 ° C.

## I've heard of electric ovens that exceed 500 ° C ...

Yes, at those temperatures it is possible to obtain excellent charred pizzas.

Maybe that value refers to the heat source, instead of the real average cooking chamber temperature?

## How long does it takes to the oven to be operational?

Just over two hours. Thanks to the thermal insulation system, much of the heat from the previous session is preserved.

## How many consecutive hours can it works?

The only limit is the resistance of the pizzaiolo. The oven does not need to sleep.

## How many pizzas does it cook at the same time?

Depending on the model, the cooking chamber comfortably accommodates:

- SCN-9 → 9 units
- SCN-6 → 6 units
- SCN-4 → 4 units

We mean pizzas of Ø 33 cm.

## Is the record really 17 pizzas at the same time?

Yes, the undefeated record is held by Davide Civitiello in a performance at the International Travel Exhibition (BIT) in Milan, with smaller than normal pizzas (about Ø 22 cm).

## How much does it consume?

It consumes as much and even less than a wood oven in terms of operating costs.

For more details you can consult the technical sheets.

## Where can I use it?

Because it has no internal combustion, you can use it in compliance with anti-pollution regulations even in areas where wood or gas ovens are prohibited.

Just one person is needed to move it, so it is also ideal for fairs and conferences. Or to prepare a pizza in a luxury suite. Or on cruise ships. Or outdoors.

In short: just everywhere.

## Does it really work without a dedicated flue?

Yes, but we recommend using it under a suction hood to absorb smells, steam and any fumes which can occur in case of accidental combustion of the ingredients.

## Is it easy to install?

Yes, it can be dismantled and assembled even in critical situations and with little space.

It can be embedded in masonry and work alongside other ovens in total safety.

## Can I use it only for cooking pizza?

No, you can use it for any type of preparation, by setting lower temperatures. Including bread, biscuits and cakes.

## How much space does it take? How much does it weight? How big is the cooking chamber?

It depends on the model: you can consult the technical sheets.

## I want it. How much does it cost?

It costs much less than what it will earn you in a few days. Contact us and we will find a solution tailored for you.

## Can I use it immediately?

Yes, Scugnizzonapoletano is ready for immediate use.

Each oven shipped has already passed a tough internal test at our factory.

The stress test lasts about 12 hours:

- 2 hours at 100 ° C
- 4 hours at 480 ° C

Tests are conducted with the front door opened.



## Reliable, always, anywhere

Scugnizzonapoletano Srl has consolidated a sustainable and reliable production process thanks to the continuous quality control of the materials and the consolidated network of partners for production and distribution all over the world.

The prompt technical intervention ensures operation and efficiency for the customers, everywhere and at any time: the ovens are designed and manufactured with a more than ten-year life expectation and have practically zero maintenance needs.



ITALY



UNITED STATES  
OF AMERICA



BRAZIL &  
SOUTH AMERICA



LEBANON



AUSTRALIA



# EVERYWHERE



## THE TRUE SCUGNIZZO LIVES IN FREEDOM

The first fully moveable electric oven  
with retractable swivel wheels.



The first electric oven to not need a  
dedicated flue.



The first electric oven to work outdoors,  
indoors, on vehicles, in hotel suites, on a  
cruise, in the Louvre.



To buy:

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**Scugnizzonapoletano®**  
The very first wood oven... without wood