

izzonapoletano

Forno elettrico Napoletano per pizza Napoletana

The **first** electric oven in the world to be approved by the
Association of True Neapolitan Pizza


APPROVATO

VERA
PIZZA



Napoletana

APPROVED



New technologies validly sustain any new installation project.
Both components and first class materials, render it reliable and durable.

However, one can not ignore one determining element: **the human factor, its intuition, creativity and traditions.**

Our IZZO NAPOLETANO ovens are born from these convictions

Tradition and technology combine

Almost indestructible and oversized in every component. This is the soul of your oven. However, what strikes even more is its appealing form that catches the eye at first glance. The lines, the materials, the colours, everything is in line with the traditional which is wisely mixed with advanced technology.



Appearance and materials

The facade of izzonapoletano is enhanced by the use of metals of finest quality



The copper is carved by master coppersmiths with engravings that personalise the appearance.

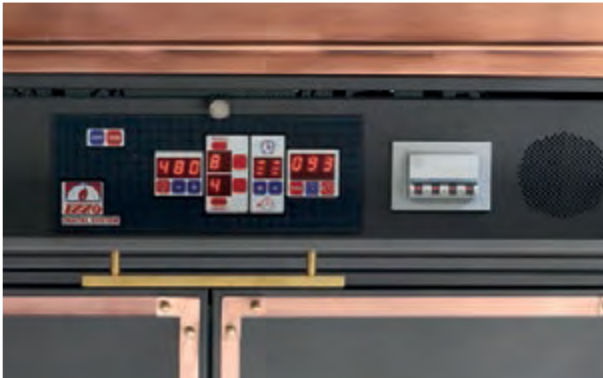
Precious marble on the support surface to land the baked product and as a frame for the oven mouth.

The exterior is coated with micaceous paint, highly resistant to corrosion and perfectly harmonized with the handcrafted copper parts.

Electronic data sheet and electric resistance

The digital panel is very simple to use. Thanks to this, your oven works with minimum energy consumption, the system can be automatically powered on and the bottom and the top of the oven chamber can be operated independently.

Most importantly, all this allows any product to be cooked with this oven. The resistors are in Nickel Chrome and expertly hand-stretched. Since they cover each and every point of the cooking chamber the pizza is cooked evenly wherever it is placed on the oven floor.



Cooking Floor “Biscotto di Sorrento”

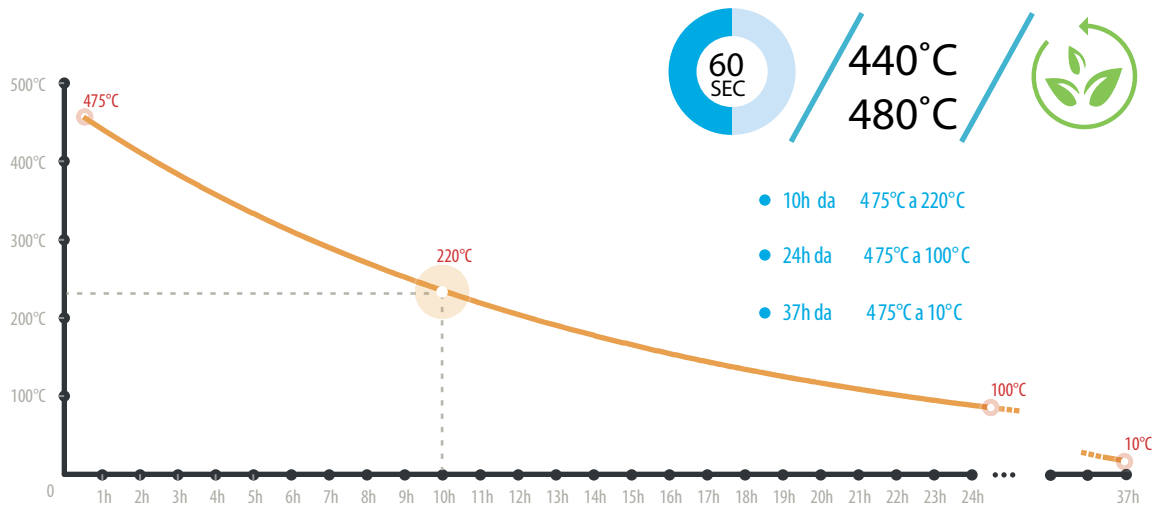


The bricks are the heart of your oven: 4 cm depth both at the bottom and at the top of the cooking chamber in order to keep all the heat inside the oven.

The floor is made of “Biscotto di Sorrento”. This particular brick is hand made by old furnaces, air-dried and afterwards oven-dried. It has been used for centuries for the floor of the best wood ovens.

The quality of it is to evenly and constantly spread the heat, giving the pizza its typical appearance and taste that made it famous throughout the world.

Cooking time, average temperature and energy saving



The cooking time for a pizza is about 60 seconds, as in a traditional wood oven. Your oven bakes constantly at 450°C and higher. The strong system together with the thermal insulation keeps the high temperature even when coping with continuous and intense work. The graph shows the decrease in temperature after the system has been switched off: after 10 hours the oven will still be at 220°C. When the oven is switched on the next time it will heat up starting already from a very high temperature allowing a remarkable energy saving.



Smoke

Minimal extraction is required which can be shared with other appliances.



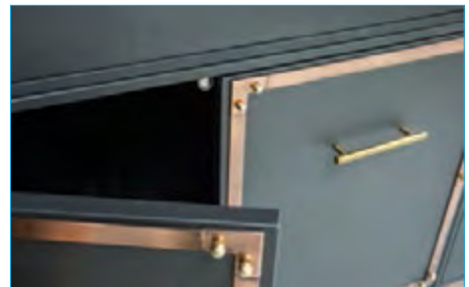
Handling

The revolving wheels make the oven *easy to move*.



Under Counter Storage

Space perfect for storage



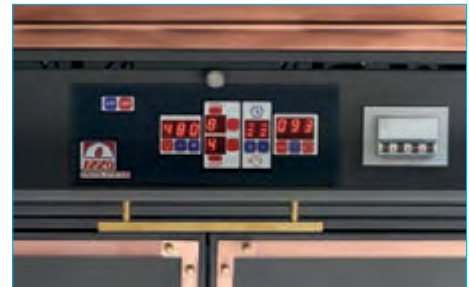
Customization

The possibility of engraving your name and varying the colours of painted parts upon request will make your own oven *simply unique*



Hidden Controls

All electric controls are positioned on the front of the oven and are *elegantly hidden* by a door.

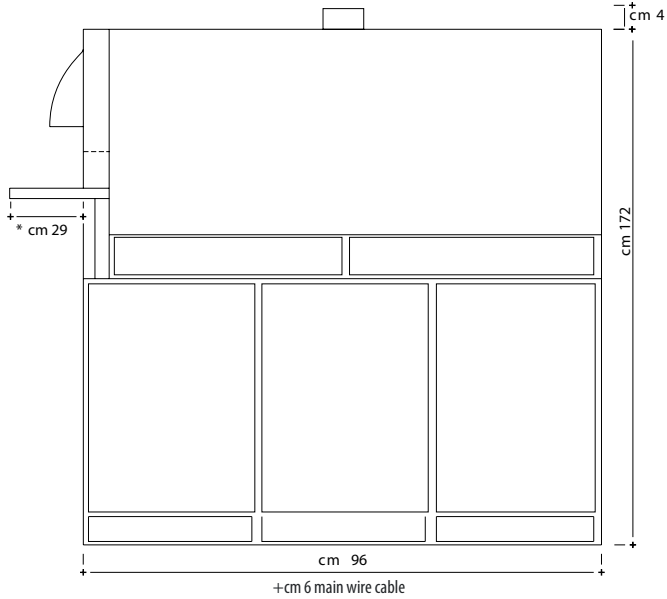


Lighting

Every single corner of the cooking chamber is *perfectly lit* up by four halogen lamps

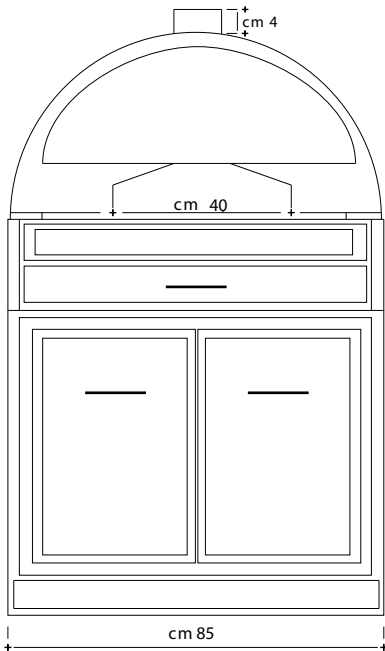


Technical Specifications



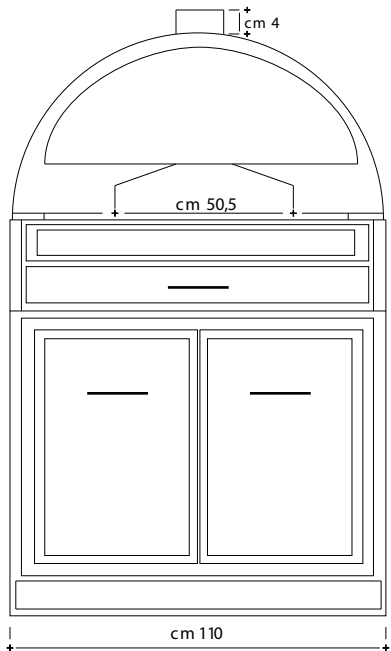
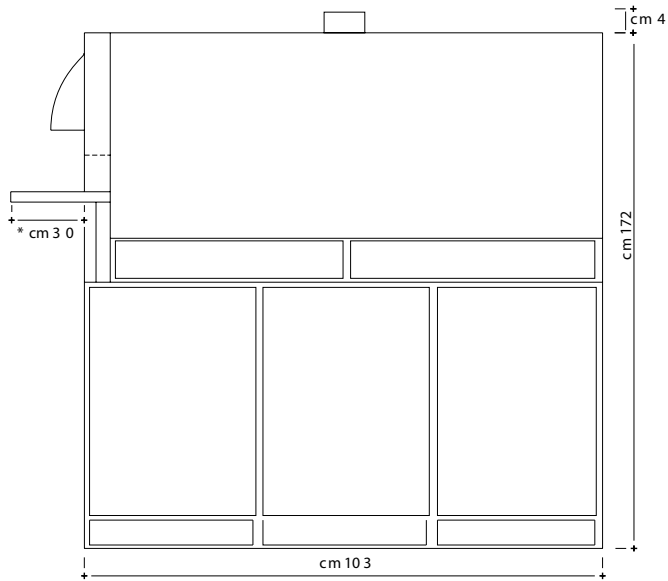
Cooking chamber dimension	Pizza capacity	External	Weight
49x775	2 pizzas Øcm33	85x96*x164	330 kg

*+29cm oven shelf



220v 50 Hz 37 Amps
Maximum Power 8.5 kw

Technical Specifications



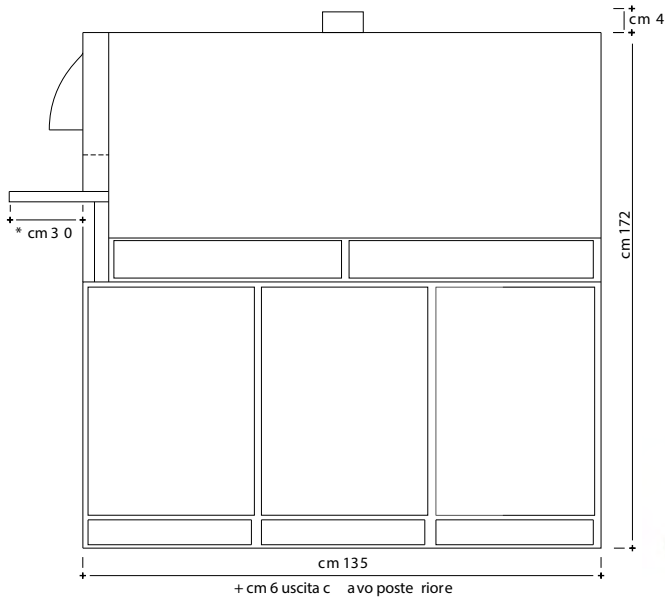
Cooking chamber dimension	Pizza capacity	External	Weight
75x77	4 pizzas Øcm33	110x103*x176	480 kg

*+30cm oven shelf



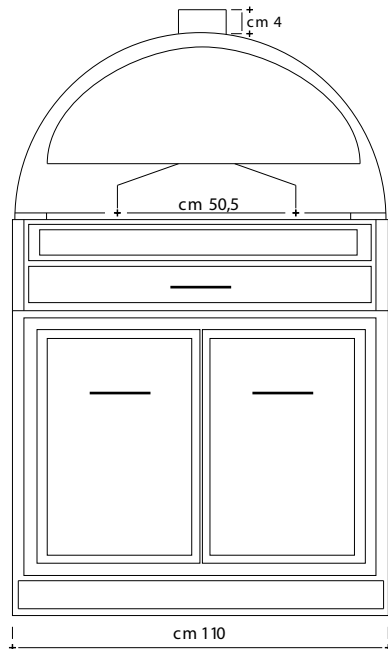
Total power 12kw
32amp 3 phase supply

Technical Specifications



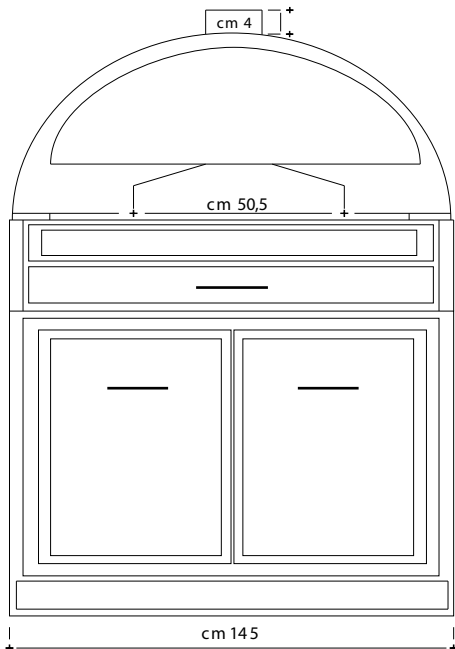
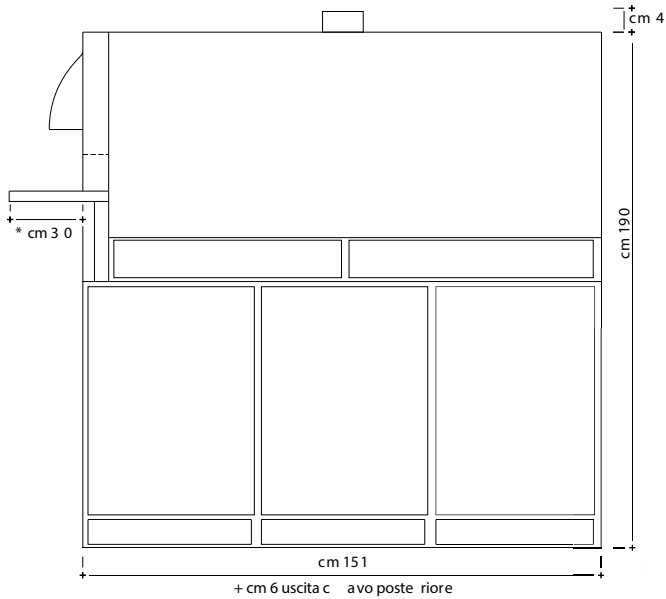
Cooking chamber dimension	Pizza capacity	External	Weight
75x113	6 pizzas Øcm33	110x135*x176	580 kg

*+30cm oven shelf



Total power 13.2 kw
32 amp 3 phase supply

Technical Specifications



Cooking chamber dimension	Pizza capacity	External	Weight
103x113	9 pizzas Øcm33	145x151*x194	880 kg

*+30cm oven shelf



Total power 16.5 kw
32 amp 3 phase supply

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