

IZZONAPOLETANO



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izzonapoletano
Forno elettrico Napoletano per pizza Napoletana

It is indeed the only electric oven that bakes the pizza as if it was baked in a traditional oven

It can work non-stop, with a continuous production of pizza for hours and hours

THE PIZZA lies over a hand made brick produced in ancient furnaces; it is called "biscotto di Sorrento" both, because of its ancient origin in that area and because of its color similar to a biscuit.

THE TEMPERATURE in the baking chamber is the same or warmer than the one in a wood oven. The temperature reaches and keeps the one approved by the manual *disciplinare Verace Pizza Napoletana* (that is 420°C/440°C), and even more.

The oven works all the time with the **FRONT DOOR OPEN**.

We produce the **naked nichrome wire RESISTORS** in our factory. They are skillfully stretched to turn red and to have the proper temperature in each part of the cooking chamber. Due to their thickness and quality they are basically indestructible.

THE OVEN IS ON WHEELS although it does not show it because it is only 14mm lifted from the ground. Due to the specific position of the wheels and to the perfectly aligned structure it takes only one person to move the oven.

The oven does not produce any waste since it does not have neither wood nor gas combustion.

The only thing coming out of the oven is warm air.

If by accident something burns during the cooking procedure it will shortly fade away due to the very high temperature (440°C/480°C). It is enough to catch the smokes that come out from the top of the oven and channel them towards the hood available in the room.

The oven has an **ENERGY SAVING** system. It varies between 20% and 30% depending on the amount of pizza baked per hour.

The oven is delivered as a PALLET! Its base is a reinforced bridge structure, accessible by the forklift or by the pallet truck. When it reaches its destination it is positioned in its location by means of the tail lift of the motor vehicle, the pallet truck and the rotating wheels, and it is ready to use in few minutes.

The factory tests (2hrs at 100°C and then 4hrs at 100°C) allow an immediate usage of the system

It can also be put together at the final location, allowing the delivery to occur in any place and situation.

Without wood (about 150 hours per year of work spared), **without soot eliminator**, **without chimney** due to the absence of inflammable particles, **without harmful or unwanted materials** in the cooking chamber, **even temperature distribution** and consistent reduced need of moving the pizza (allowing the baking of the pizza to be performed also by a non skilled *pizzaiolo*). That is why the oven has been defined as **"THE FERRARI OF THE OVENS"** (Dr . Enzo Vizzari, director of "Guida dell'Espresso"), **" THE FUTURE OF THE NAPOLITAN PIZZA"** (Dr . Enzo Vizzari, director of "Guida dell'Espresso"), **" the only oven that equals the performance of a wood oven"** (said by all the world best Pizzaioli that used it during pizza competitions, events and expos. Between others: the last two editions of the *Guida Pizzerie di Italia* by **Gambero Rosso**, the shows in **RAI**, including 4 times at the **GEO&GEO** and **PORTA a PORTA** shows, and other unexpected places where a pizza can be baked as in **LOUVRE** in Paris, in **THE VATICAN**, in the **SCUOLA GRANDE SAN GIOVANNI EVANGELISTA** in a 1261 building in **Venice**, in the prestigious **FOUR SEASONS Hotel** in Firenze, in the **CIPRIANI Hotel** in Venice in the **PALAZZO CARACCILO** in Naples).

The oven has already been distributed to hundreds of places all over the world.

You can find the oven all over ~~USA~~ Europe, South America, Middle East, China, Japan, Taiwan, New Zealand, Singapore, North Africa and many other places.

The oven is **patented all over the world** and **every attempt to copy it is against the law** and has resulted in a failure both in quality and in the performance, not even comparable to those that ~~the wood oven~~ has got and therefore ~~the wood oven~~ has got.

DISTRUST ALL THOSE WHO SHOW OVENS RESEMBLING THIS ONE EVEN ONLY IN THE APPEARENCE

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