



The oven that revolutionised the world of Neapolitan pizza. All the know-how of Izzo ovens has been poured into it. Appealing aesthetics, use of fine materials with no production savings, and craftsmanship evident in every detail, make the IZZONAPOLETANO series incomparable.

"Handmade", inimitable but, above all, UNBELIEVABLE in terms of performance. Temperature perfectly distributed and maintained thanks to the handmade execution of the heating elements. Baking floor made of clay bricks of the "Biscotto di Sorrento" type for the execution of the true Neapolitan pizza according to AVPN protocol and all products baked on the floor.



Technical features

- Cooking chamber floor in 45 mm thick "Biscotto di Sorrento" clay brick
- Cooking chamber ceiling, unique on the market, in refractory bricks of mm. 40 thick grooved to accommodate resistors with visible portion
- Independence of the switching on of the ground and sky resistors
- Maximum precision electronic thermoregulation of the temperature in the chamber
- Electronic programmable timer with end-of-cycle acoustic warning
- Electronic timer for programmable switching on up to 6 days
- Hand-laid 80/20 bare nichrome spiral resistors with differentiated power layout
- Highly insulating rock wool thermal insulation
- Microprocessor-based electronic control card for energy saving inserted "hidden" from the front

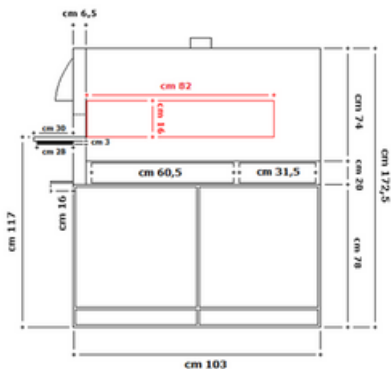
Standard equipment

- Support on retractable swivel wheels
- Insulated door closing the room with copper finishing
- Cooking chamber completely made of refractory material
- Electronic programmable timer with end-of-cycle acoustic warning
- Safety thermostat
- Windowsill and door frame in natural volcanic stone
- Storage compartment with double door
- 3m power cable. with plug
- Smokestack collar designed for 150 mm diameter pipe.
- Removable plinth for insertion of force lift

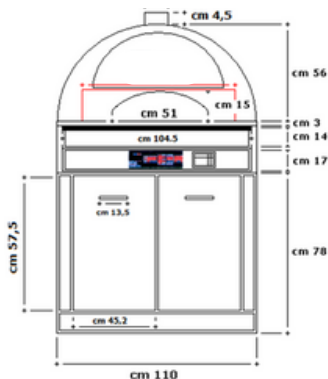
OPTIONAL

- Control panel positioned laterally
- Countertop oven
- Logo/name engraving on copper band
- Copper sheet metal and/or front painting with RAL colors of your choice
- Running different voltages

Side view



Frontal view



External dimensions

- Width 110 cm.
- Depth 103 cm. (+30 cm. marble windowsill)
- Height 177 cm

Internal dimensions

- Width 74.5 cm.
- Depth 82 cm.
- Height 16 cm.

Capacity

- 4 pizzas diameter 33 cm.

Storage compartment dimensions

- Width 105 cm.
- Depth 95 cm.
- Height 55 cm.

Power supply

- 380-415 V3N
- Optional V 230 3

Power

- Max power 11,700 watts
- Average consumption 7.8 kw./h.

Weight

- 480kg.

Packaged

- Width 120 cm.
- Depth 180 cm.
- Height 195 cm.
- 520kg.