



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.

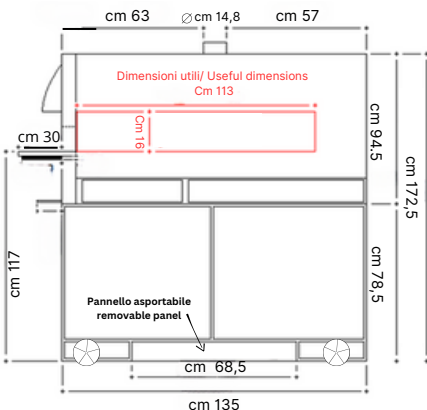
- Cooking chamber floor in 45 mm thick "Biscotto di Sorrento" clay brick
- Cooking chamber ceiling, unique on the market, in refractory bricks of mm. 40 thick grooved to accommodate resistors with visible portion
- Independence of the switching on of the ground and sky resistors
- Maximum precision electronic 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 features

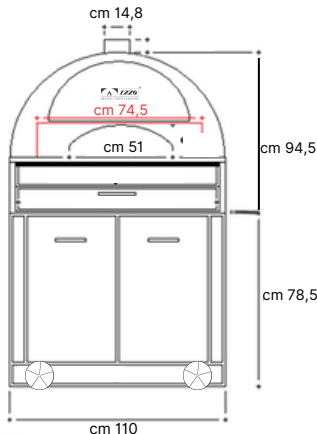
- Support on retractable swivel castors
- Insulated door closing chamber with copper finish
- Full refractory cooking chamber
- Electronic programmable timer with end-of-cycle buzzer cycle
- Safety thermostat
- Sill and door frame in natural Etruscan volcanic stone
- Storage compartment with double door
- 3 mtl. power cable with plug
- Flue collar prepared for 150 mm diameter tubing
- Removable skirting for insertion of force lift

OPTIONAL

- Side-mounted control panel
- Countertop oven
- Engraving of logo/name on copper fascia
- Painting of sheet metal and/or copper front with RAL colours of your choice
- Execution of different voltages

Prospetto laterale/side view

Prospetto frontale/front view



External dimensions:

- Width: 110 cm
- Depth: 135 cm (+30 cm for marble threshold)
- Height: 177 cm
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Internal dimensions:

- Width: 74.5 cm
- Depth: 113 cm
- Height: 16 cm

Capacity:

- 6 pizzas with a diameter of 33 cm

Storage compartment dimensions:

- Width: 105 cm
- Depth: 125 cm
- Height: 55 cm

Weight

- 580 kg

Power Supply

- 380-415 V3N
- Optional V 230 3

Power

- Maximum power 13,300 watts
- Average consumption 8.5 kw./h.

Dimensions and weight of packaged oven

- Width: 120 cm
- Depth: 180 cm
- Height: 195 cm
- Weight: 620 kg