

01/2024



Little Italy

— FORNI —

ENGLISH

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ABOUT US

Little Italy Forni has specialized in the installation of pizza ovens for over 10 years. We have a very wide range of products and together we will choose the ideal oven to meet all your needs. In addition to the installation of the oven, we also take care of the interior design of your pizzeria.

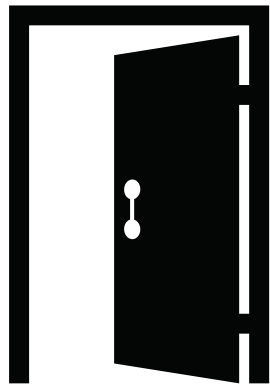
The prices in this catalogue include transport and installation of the oven, excluding VAT.

The color of the oven is not included in the price.

All models are assembled on site and can be brought in through any door.

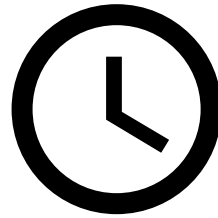
We can also supply you with pizzeria accessories, from pasta machines to pizza shovels.





← 80 cm →

All models are assembled on site and can therefore be brought in through any door.



In one day your oven is fully installed and ready to use (extra day for personalized finish).



Since 1969, Pavesi Forni Modena has been involved in the production and laying of refractory and insulating materials on ceramic, glass and foundry ovens.

Thanks to the acquired know-how, Pavesi Forni Modena has been building professional wood and gas ovens in Italy for pizzerias and bakeries and has been marketing them all over the world for over 30 years

Each Pavesi oven comes from the Italian tradition and their long experience of craftsmanship.

All ovens are built entirely by hand using the highest quality materials in order to ensure stability and the control of each element.

Every single oven is made to last, to ensure the best performance and obtain excellent energy saving.

Finishing options (color, mosaic) for all Pavesi ovens can be found on **page 55**.

ROTATING OVENS GAS

JOY 60TW GAS FRONT



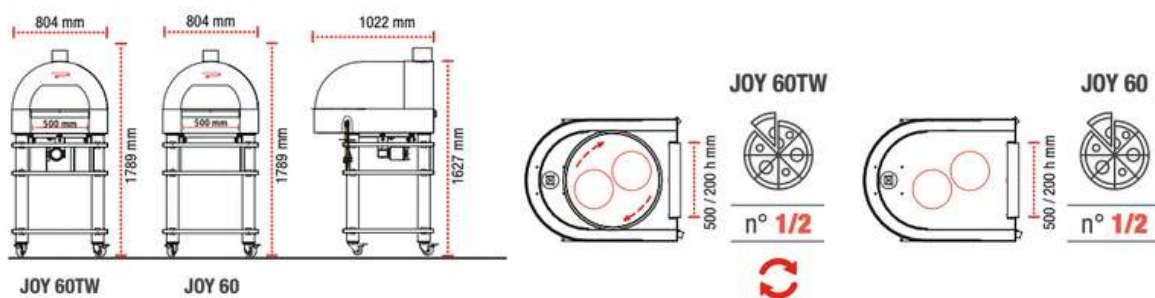
With its rotating plate of 62 cm in diameter, its small size (80 cm) and high-performance materials, the professional Joy 60 TW can reach temperatures exceeding 400 ° C, thanks to its built-in gas burner. In addition to baking pizzas it's possible to cook artisanal bread, succulent roasts or stews, and this all in the space you would usually occupy with a coffee table.

Available in endless customizable colors. The revolving Joy 60 TW oven allows the pizza maker to devote himself to only preparing the pizzas, since those already in the oven do not need to be turned.

JOY 60TW gas	€ 6 710
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Inside dimensions	60 x 70 cm
Weight	250 kg
Dome thickness	steel
Cook Top - Cover Distance	32 cm
Cook top height from ground	121 cm
Base Insulation Thickness (Microporous Panels)	10 cm
Dome Insulation Thickness (Kaolin Blanket)	12 cm
Chimney Flue Ø	12 cm
Smokes temperature at the vent	300 ° - 25 g/sec (50m3/Hr)
Static pressure	12 Pa
Monoblock Cooking Plate	Burner drago P1
Thermal Potential	min. 6 - max. 15 Kw
Thermal Potential	min. 5 000 - max. 13 000 Kcal/h

Gas Pressure Nat. Gas	min. 15/25 max. 25/50 mbar
Gas Flow Nat. Gas	min. 0,63/0,20 max. 1,58/0,54 Nm3/h
Gas Coupling	1/2 inches
Weight	4 kg



JOY 90TW GAS FRONT



Baking surface diameter of 90 cm. , Pavesi ROTATING SINGLE BLOCK, capacity for 2/3 pizzas.

The rotating floor bakes pizza and other dishes perfectly, without moving the food in the oven. It achieves the complex flavors that are only possible with a traditional oven, with the convenience of gas.

The revolving Joy 90 TW oven was made with a one-torch electronic burner, with high and low flame, adjustable in six different positions.

JOY 90TW gas	€ 13 200
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Inside dimensions	90 cm
Weight	390 kg
Dome thickness	steel + refractory cement
Cook Top - Cover Distance	32 cm
Cook top height from ground	116 cm
Base Insulation Thickness (Microporous Panels)	10 cm
Dome Insulation Thickness (Kaolin Blanket)	15 cm
Chimney Flue Ø	15 cm
Smokes temperature at the vent	300 ° - 25 g/sec (50m3/Hr)
Static pressure	12 Pa
Monoblock Cooking Plate	Burner Drago Baby SIX
Thermal Potential	min. 7 - max. 24 Kw
Thermal Potential	min. 6 020 - max. 20 640 Kcal/h

Gas pressure	min. 15 max. 25 mbar
Gas flow	min. 0,73 max. 2,54
Gas coupling	1/2 inches
Weight	4 kg
Total consumption motor + burner	500 W



JOY 90 TW
GAS FRONT



n° 2/3

JOY 110TW GAS FRONT



Baking surface diameter of 110 cm. , Pavesi ROTATING SINGLE BLOCK, capacity for 6/8 pizzas.

Designed to provide a working tool of the highest standard but still unique, because it is strongly characterized in terms of aesthetics, almost a piece of design.

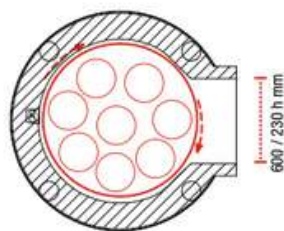
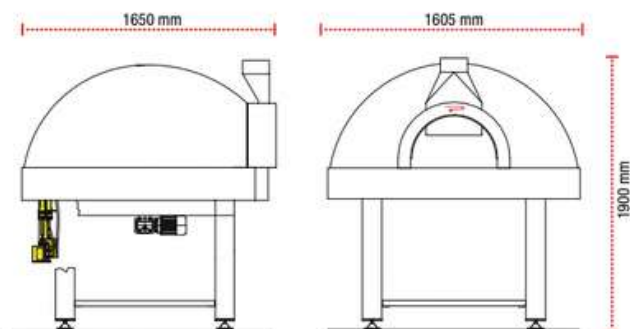
- User friendly
- Rotation speed control
- Cooking plate always at the ideal temperature
- Recommended for those who must cook large quantities of pizzas as quickly as possible

All the Pavesi gas-fired ovens are supplied with an electronically managed gas burner.

JOY 110TW gas front *burner included	€ 17 930
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Inside dimensions	110 cm
Weight	970 kg
Dome thickness	8/10 cm
Cook Top - Cover Distance	42 cm
Cook top height from ground	115/125 adjustable
Base Insulation Thickness (Microporous Panels)	10 cm
Dome Insulation Thickness (Kaolin Blanket)	12 cm
Chimney Flue Ø	20 cm
Smokes temperature at the vent	300 ° - 25 g/sec (50m3/Hr)
Static pressure	12 Pa
Monoblock Cooking Plate	Burner drago D2
Thermal Potential	min. 6 - max. 34 Kw
Thermal Potential	min. 5 000 - max. 29 200 Kcal/h

Gas Pressure Nat. Gas	min. 7/20 max. 25/50 mbar
Gas Flow Nat. Gas	min. 0,63/0,20 max. 3,59/1,22
Gas Coupling	1/2 inches
Weight	8 kg
Electrical power supply	230 V monophase
Consumption	500 W
m2 mosaic (option)	4m2



JOY 130TW GAS FRONT



Baking surface diameter of 130 cm. , Pavesi ROTATING SINGLE BLOCK, capacity for 10/12 pizzas.

Designed to provide a working tool of the highest standard but still unique, because it is strongly characterized in terms of aesthetics, almost a piece of design.

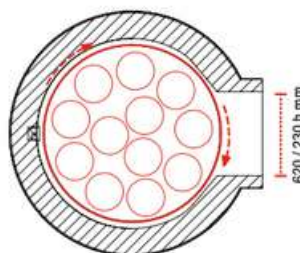
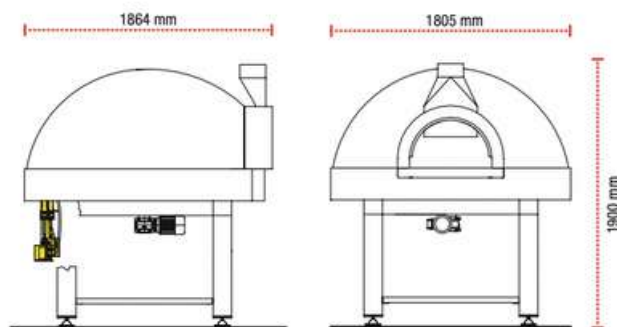
- User friendly
- Rotation speed control
- Cooking plate always at the ideal temperature
- Recommended for those who must cook large quantities of pizzas as quickly as possible

All the Pavesi gas-fired ovens are supplied with an electronically managed gas burner.

JOY 130TW gas front *burner included	€ 20 130
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Inside dimensions	130 cm
Weight	1270 kg
Dome thickness	8/12 cm
Cook Top - Cover Distance	42 cm
Cook top height from ground	115/125 adjustable
Base Insulation Thickness (Microporous Panels)	10 cm
Dome Insulation Thickness (Kaolin Blanket)	12 cm
Chimney Flue Ø	20 cm
Smokes temperature at the vent	300 ° - 25 g/sec (50m3/Hr)
Static pressure	12 Pa
Monoblock Cooking Plate	Burner drago D2
Thermal Potential	min. 6 - max. 34 Kw
Thermal Potential	min. 5 000 - max. 29 200 Kcal/h

Gas Pressure Nat. Gas	min. 7/20 max. 25/50 mbar
Gas Flow Nat. Gas	min. 0,63/0,20 max. 3,59/1,22
Gas Coupling	1/2 inches
Weight	8 kg
Electrical power supply	230 V monophase
Total consumption + motor	500 W
m2 mosaic (option)	5m2



JOY 130 TW
GAS FRONT



n° **10/12**



TWISTER GAS



- ROTATING MONOBLOCK auto-dilating baking surface of 130 cm.
- Central back gas fired
- Single opening 56x27 cm
- Uniform heat distribution
- Production capacity that can exceed 160 pizzas / hour and 400 pizzas baked in succession (data gathered directly from pizza restaurants)

Anyone will be able to work in front of the oven and dedicate themselves entirely to preparing pizza. The Twister Gas is the extra help that everyone would love in their restaurant:

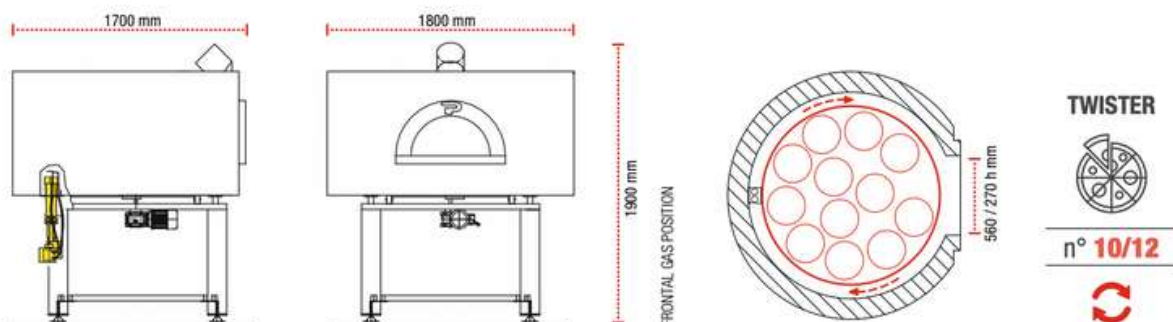
- Extremely simple to use
- Maximum hygiene
- Power consumption kept to a minimum
- Maximum space optimisation
- Excellent baking characteristics

All the Pavesi gas-fired ovens are supplied with an electronically managed gas burner

Twister gas *burner included	€ 19 500
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Revolving plate diameter	130 cm
Weight	1500 kg
Dome thickness	8/10 cm
Cook top.- cover distance	42 cm
Cook top height from ground	115/125 cm (adjustable)
Base insulation thickness (microporous panels)	10/15 cm
Dome insulation thickness (kaolin blanket)	10 cm
Chimney flue Ø	20 cm
Smokes temperature at the vent	300 ° - 25 g/sec (50m3/Hr)
Static pressure	12 Pa
Consumption	400 W
Total consumption motor + burner	500 W

Monoblock cooking plate	Burner Drago D2
Thermal potential	min. 6 max. 34
Thermal potential	min. 5 000 max. 29 200
Gas pressure nat. gas	min. 7/20 max. 25/50
Gas flow nat. gas	min. 0,63/0,20 max. 3,59/1,22
Gas coupling	1/2 inches
Weight	8 kg
Electrical power supply	230 V monophas
Total consumption motor + burner	500 W



PVP 110 TW GAS



- ROTATING SINGLE BLOCK Pavesi Baking surface diameter of 110 cm.
- Capacity for 8/10 pizzas
- FLAT VAULT
- Square chamber with refractory cement walls
- Single 56x27 opening
- Heats from 100° C. to 300° C. in approx. in 40 minutes (data measured using 34 KW/h Methane Gas Burner and 20 cm. insulated flue).

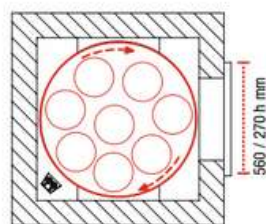
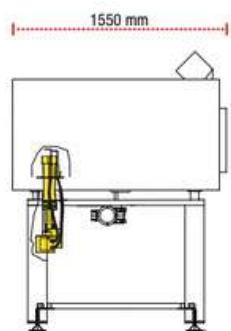
A small yet extremely reactive oven.
We prefer not to indicate the hourly production rate, as it is linked to many factors other than the oven specifications, such as the production capacity of the staff and the work area. It's up to you to find out. You'll be surprised.

All the Pavesi gas-fired ovens are supplied with an electronically managed gas burner.

PVP 110 TW gas	€ 17 000
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Revolving plate diameter	110 cm
Weight	1300 kg
Dome thickness	7,5 cm
Cook top.- cover distance	32 cm
Cook top height from ground	115/125 adjustable
Base insulation thickness (microporous panels)	10/15 cm
Dome insulation thickness (kaolin blanket)	10 cm
Chimney flue Ø	20 cm
Smokes temperature at the vent	300 ° - 25 g/sec (50m3/Hr)
Static pressure	12 Pa
Monoblock cooking plate	Burner drago D2
Thermal potential	min. 6 - max. 34 Kw
Thermal potential	min. 5 000 - max. 29 200 Kcal/h

Gas pressure nat. gas	min. 7/20 max. 25/50 mbar
Gas flow nat. gas	min. 0,63/0,20 max. 3,59/1,22
Gas coupling	1/2 inches
Weight	8 kg
Electrical power supply	230 V monophase
Total consumption motor + burner	500 W



PVP 130 TW GAS



- ROTATING SINGLE BLOCK Pavesi baking surface diameter of 130 cm.
- Capacity for 10/12 pizzas
- FLAT VAULT
- Square chamber with refractory cement walls
- Single 56x27 opening
- Heats from 100° C. to 300° C. in approx. 50 minutes (data measured using 34 KW/h Methane Gas Burner and 20 cm. insulated flue).

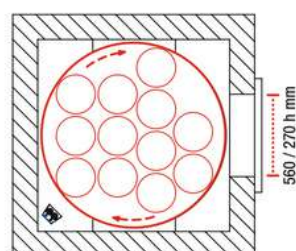
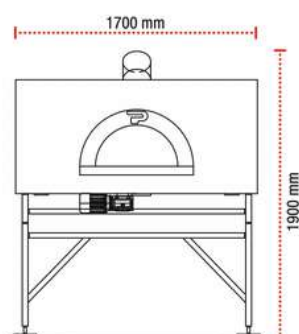
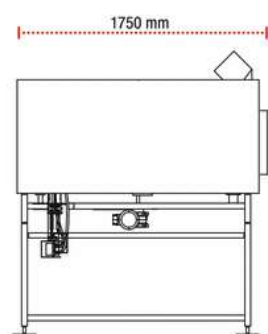
An oven that can fully meet the requirements of all those restaurants that need to work intensely for many hours. A large yet extremely reactive oven.

All the Pavesi gas-fired ovens are supplied with an electronically managed gas burner.

PVP 130 TW gas	€ 19 140
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Revolving plate diameter	130 cm
Weight	1350 kg
Dome thickness	7,5 cm
Cook top.- cover distance	32 cm
Cook top height from ground	115/125 adjustable
Base insulation thickness (microporous panels)	10/15 cm
Dome insulation thickness (kaolin blanket)	10 cm
Chimney flue Ø	20 cm
Smokes temperature at the vent	300 ° - 25 g/sec (50m ³ /Hr)
Static pressure	12 Pa
Monoblock cooking plate	Burner drago D2
Thermal potential	min. 6 - max. 34 Kw
Thermal potential	min. 5 000 - max. 29 200 Kcal/h

Gas pressure nat. gas	min. 7/20 max. 25/50 mbar
Gas flow nat. gas	min. 0,63/0,20 max. 3,59/1,22
Gas coupling	1/2 inches
Weight	8 kg
Electrical power supply	230 V monophase
Total consumption motor + burner	500 W



PVP 130



n° 10/12



PVP 150TW GAS



- ROTATING SINGLE BLOCK Pavesi baking surface diameter of 150 cm.
- Capacity for 14/18 pizzas
- Ideal for tray baked pizza
- FLAT VAULT
- Square chamber with refractory cement walls
- Single 56x27 opening
- Heats from 100° C. to 300° C. in approx. 60 minutes (data measured using 34 KW/h Methane Gas Burner and 20 cm. insulated flue).

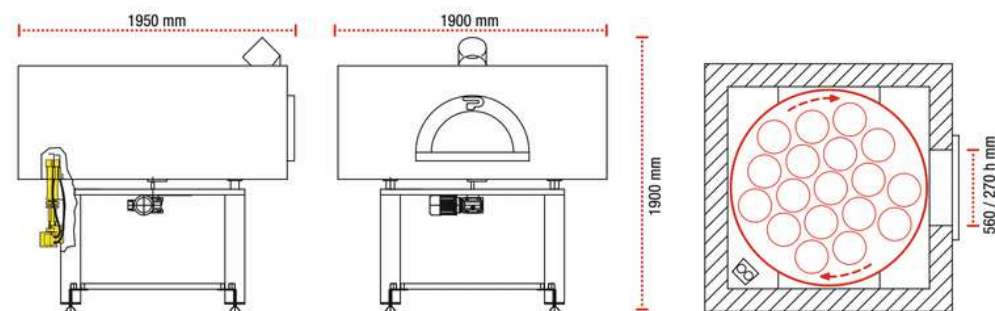
An oven that can fully meet the requirements of all those restaurants that need to work intensely for many hours. A large, even huge oven yet still extremely reactive.

All the Pavesi gas-fired ovens are supplied with an electronically managed gas burner.

PVP 150TW gas	€ 20 740
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Revolving plate diameter	150 cm
Weight	1400 kg
Dome thickness	7,5 cm
Cook top.- cover distance	32 cm
Cook top height from ground	115/125 adjustable
Base insulation thickness (microporous panels)	10/15 cm
Dome insulation thickness (kaolin blanket)	10 cm
Chimney flue Ø	25 cm
Smokes temperature at the vent	300 ° - 25 g/sec (50m ³ /Hr)
Static pressure	12 Pa
Monoblock cooking plate	Burner drago D2
Thermal potential	min. 6 - max. 34 Kw
Thermal potential	min. 5 000 - max. 29 200 Kcal/h

Gas pressure nat. gas	min. 7/20 max. 25/50 mbar
Gas flow nat. gas	min. 0,63/0,20 max. 3,59/1,22
Gas coupling	1/2 inches
Weight	8 kg
Electrical power supply	230 V monophase
Total consumption motor + burner	500 W



PVP 150



n° 14/18





ROTATING OVENS COMBO

JOY 110TW WOOD/COMBO



Baking surface of 110 cm. Pavesi ROTATING SINGLE BLOCK, capacity for 6/8 pizzas.

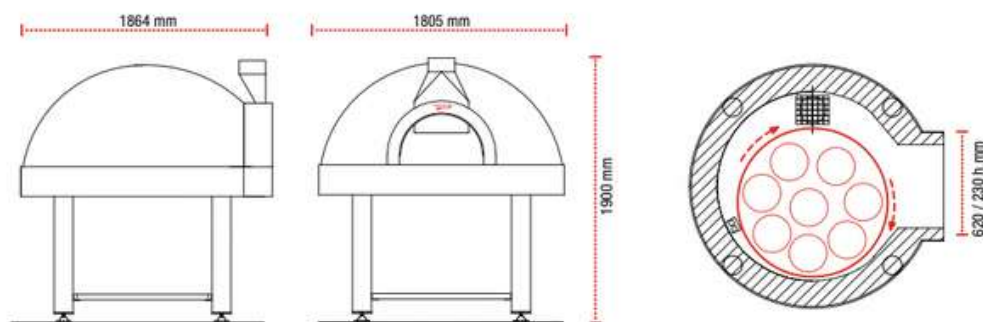
A small yet extremely reactive oven. We prefer not to indicate the hourly production rate, as it is linked to many other factors like the production capacity of the staff and the work area. It's up to you to find out. You'll be surprised.

- User friendly
- Rotation speed control
- Cooking plate always at the ideal temperature
- Recommended for those who must cook large quantities of pizzas as quickly as possible

All Pavesi revolving wood ovens can be supplied with the electronically managed Avanzini gas burner, including a special stainless steel protection that protects the nozzles of the burner from the soot of wood, so they can safely work with gas and with wood.

JOY 110TW wood	€ 16 100
JOY 110TW wood + gas	+ burner D2 € 2 400

Inside dimensions	110 cm
Weight	1420 kg
Dome thickness	8/10
Cook top.- cover distance	42 cm
Cook top height from ground	115/125 adjustable
Base insulation thickness (microporous panels)	10 cm
Dome insulation thickness (kaolin blanket)	12 cm
Chimney flue Ø	20 cm
Smokes temperature at the vent	300 ° - 25 g/sec (50m3/Hr)
Static pressure	12 Pa
Consumption	400 W
Total consumption motor + burner	500 W
m2 mosaic (option)	4m2



JOY 110 TW



n° 6/8



JOY 130TW WOOD/COMBO



Baking surface diameter of 130 cm. , Pavesi ROTATING SINGLE BLOCK, capacity for 10/12 pizzas.

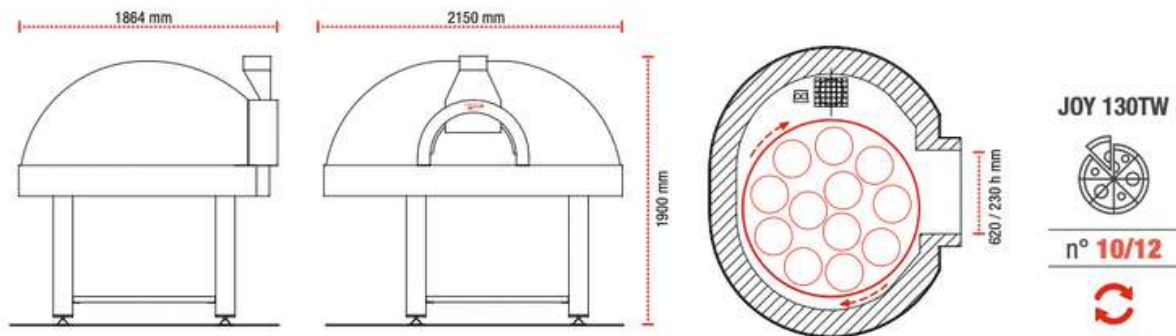
Designed to provide a working tool of the highest standard but still unique, because it is strongly characterized in terms of aesthetics, almost a piece of design.

- User friendly
- Rotation speed control
- Cooking plate always at the ideal temperatures
- Recommended for those who must bake large quantities of pizzas as quickly as possible

All Pavesi revolving wood ovens can be supplied with the electronically managed Avanzini gas burner, including a special stainless steel protection that protects the nozzles of the burner from the soot of wood, so they can safely work with gas and with wood.

JOY 130TW wood	€ 17 910
JOY 130TW wood + gas	+ burner D2 € 2 400

Inside dimensions	130 cm
Weight	1600 kg
Dome thickness	8/10 cm
Cook top.- cover distance	42 cm
Cook top height from ground	115/125 adjustable
Base insulation thickness (microporous panels)	10 cm
Dome insulation thickness (kaolin blanket)	12 cm
Chimney flue Ø	20 cm
Smokes temperature at the vent	300 ° - 25 g/sec (50m3/Hr)
Static pressure	12 Pa
Consumption	400 W
Total consumption motor + burner	500 W
m2 mosaic (option)	5m2



TWISTER SIDE WOOD/COMBO



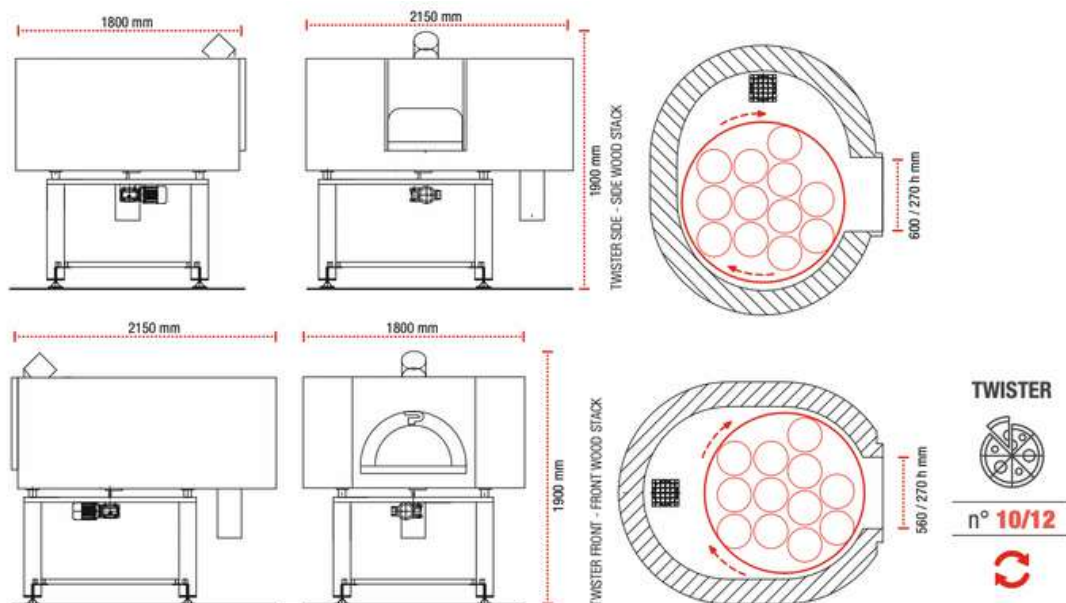
- ROTATING MONOBLOCK auto-dilating baking surface
- Wood fired
- Gas burner optional
- Single opening
- Wood stack and ash discharge left, right and middle
- Uniform heat distribution
- Production capacity that can exceed 160 pizzas / hour and 400 pizzas baked in succession (data gathered directly from pizza restaurants)

The Twister Side is ideally suited for large restaurants or pizzerias whose work load is concentrated in just a few hours, with the need to retain the traditional wood fired baking feel and the desire to provide its clients with a perfect product at all times, while saving on time and labor.

All Pavesi rotating wood ovens can be supplied with the electronically managed Avanzini gas burner, including a special stainless steel protection that protects the nozzles of the burner from the soot of wood, so they can safely work with gas and with wood.

Twister wood	€ 17 570
Twister wood + gas	+ burner D2 € 2 400

Revolving plate diameter	130 cm
Weight	1600 kg
Dome thickness	8/10 cm
Cook top - cover distance	42 cm
Cook top height from ground	115/125 cm adjustable
Base Insulation Thickness (Microporous Panels)	10/15 cm
Dome Insulation Thickness (Kaolin Blanket)	10 cm
Chimney Flue Ø	20 cm
Smokes temperature at the vent	300 ° - 25 g/sec (50m3/Hr)
Static pressure	12 Pa
Consumption	400 W
Total consumption motor + burner	500 W



PVP 130TW ROUND WOOD/COMBO



- Baking surface diameter of 130 cm.
- Pavesi rotating SINGLE BLOCK
- Capacity for 10/12 pizzas
- Single 62x24 opening
- Ideal for tray baked pizza
- FLAT VAULT, round
- High-thickness walls in refractory cement to further increase the heat accumulation (thermal flywheel)
- Wood stack and ash discharge left and right
- Heats from 100° C. to 300° C. in approx. 45 minutes (data measured using dry wood and 20 cm. insulated flue)

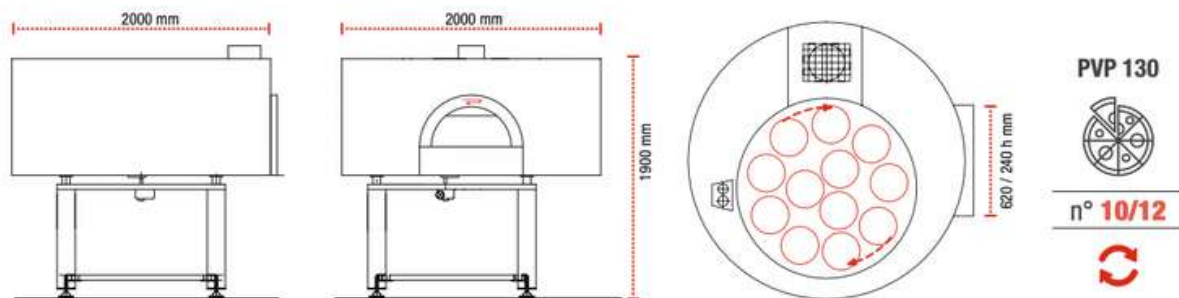
A small yet extremely reactive oven.

We prefer not to indicate the hourly production rate, as it is linked to many factors such as the production capacity of the staff and the work area. That will be up to you to find out. You'll be surprised.

All Pavesi rotating wood ovens can be supplied with the electronically managed Avanzini gas burner, including a special stainless steel protection that protects the nozzles of the burner from the soot of wood, so they can safely work with gas and with wood.

PVP 130TW round	€ 17 570
PVP 130TW ROUND wood + gas	+ burner D2 € 2 400

Revolving plate diameter	130 cm
Weight	1500 kg
Dome thickness	7,5 cm
Cook top - cover distance	37 cm
Cook top height from ground	115/125 cm adjustable
Base Insulation Thickness (Microporous Panels)	15 cm
Dome Insulation Thickness (Kaolin Blanket)	10/20 cm
Chimney Flue Ø	20 cm
Smokes temperature at the vent	300 ° - 25 g/sec (50m3/Hr)
Static pressure	12 Pa
Consumption	400 W
Total consumption motor + burner	500 W



PVP 150TW ROUND WOOD/COMBO



- Baking surface of 150 cm.
- Pavesi rotating single block
- Capacity for 14/18 pizzas
- Single 62x24 opening
- Ideal for tray baked pizza
- FLAT VAULT, round
- High-thickness walls in refractory cement to further increase the heat accumulation (thermal flywheel)
- Wood stack and ash discharge left, and right
- Heats from 100° C. to 300° C. in approx. 60 minutes (data measured using dry wood and 20 cm. insulated flue)

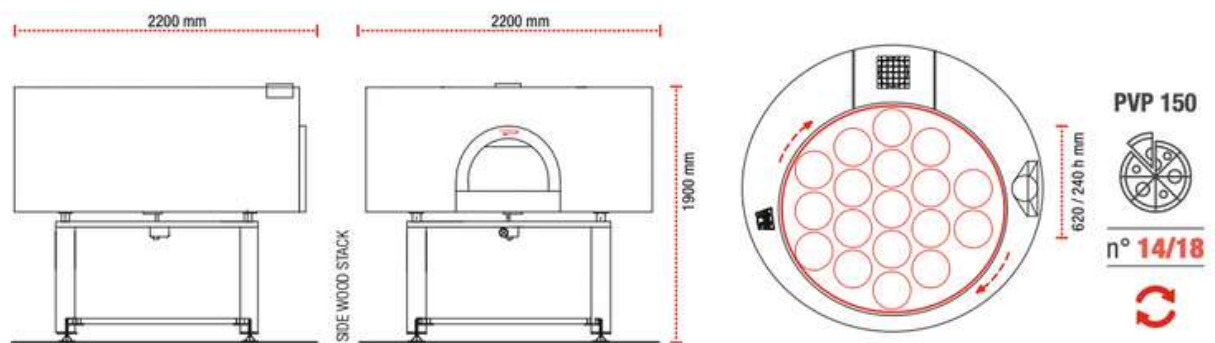
The opening of the PVP ROUND leaves the classic brick for an elegant, molded and painted steel bow able to give the oven a decisive modern touch. An oven that can fully meet the needs of all those restaurants that have to work a lot for many hours.

A large, even huge oven yet still extremely reactive.

All Pavesi rotating wood ovens can be supplied with the electronically managed Avanzini gas burner, including a special stainless steel protection that protects the nozzles of the burner from the soot of wood, so they can safely work with gas and with wood.

PVP 150TW ROUND wood	€ 19 730
PVP 150TW ROUND wood + gas	+ burner D2 € 2 400

Revolving plate diameter	150 cm
Weight	1750 kg
Dome thickness	8 cm
Cook top - cover distance	37 cm
Cook top height from ground	115/125 cm adjustable
Base Insulation Thickness (Microporous Panels)	15 cm
Dome Insulation Thickness (Kaolin Blanket)	10/20 cm
Chimney Flue Ø	25 cm
Smokes temperature at the vent	300 ° - 25 g/sec (50m3/Hr)
Static pressure	12 Pa
Consumption	400 W
Total consumption motor + burner	500 W





STATIC OVENS

JOY 90 WOOD/COMBO



This monoblock auto-dilating baking oven is recommended for restaurants seating a maximum of 20 people or for anyone who simply wishes to give an extra service to the customers without losing space. It's also ideal for baking pizza at home or in the garden with the help of a professional oven.

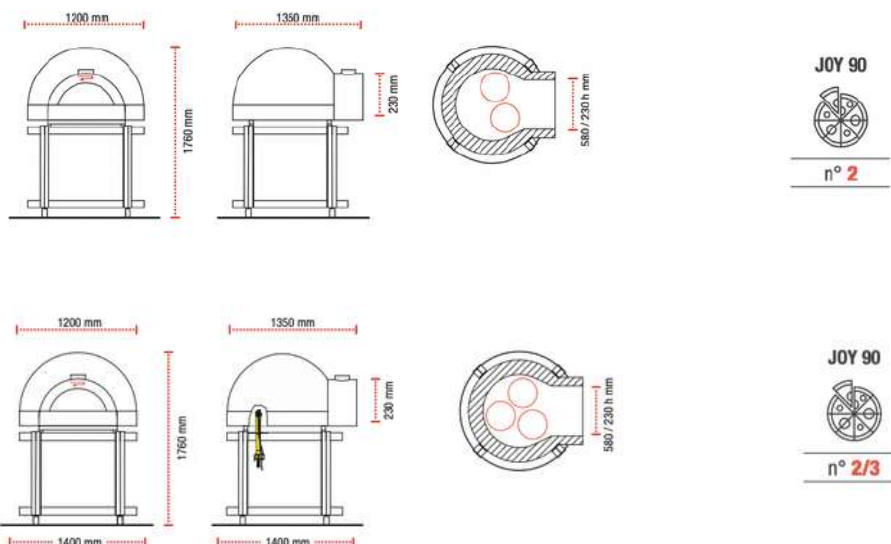
Exceptional performance, compact size, power consumption in line with our traditional ovens, perfect baking for the entire evening. Designed to provide a working tool of the highest standard but still unique, because it is strongly characterized in terms of aesthetics, almost a piece of design.

Through the installation of the manual Avanzini gas burner, the Joy 90 wood oven can cook also on gas.

JOY 90 wood	€ 4 620
JOY 90 gas	+ burner D1 € 2 400

Inside Dimentions	86 x 81 cm
Weight	300 kg
Dome Thickness	8 cm
Cook Top - Cover Distance	40 cm
Cook top height from ground	116 cm
Base Insulation Thickness (Microporous Panels)	10 cm
Dome Insulation Thickness (Kaolin Blanket)	12 cm
Chimney Flue Ø	14,5/15 cm
Smokes temperature at the vent	300 ° - 25 g/sec (50m3/Hr)
Static pressure	12 Pa
Monoblock cooking plate	Burner Drago P1
Thermal potential	min. 6 - max. 10 Kw
Thermal potential	min. 5 000 - max. 13 000 Kcal/h

Gas pressure nat. gas	min. 15/25 max. 25/50 mbar
Gas flow nat. gas	min. 0,63/0,20 max. 1,58/0,54 Nm3/h
Gas coupling	1/2 inches
Weight	4 kg



JOY 120 WOOD/COMBO



Small wood fired oven with the capacity to bake up to 4/5 pizzas. It has a MONOBLOCK cooktop and is recommended for restaurants seating a maximum of 40/50 people or for anyone who simply wishes to give an extra service to the customers without losing space.

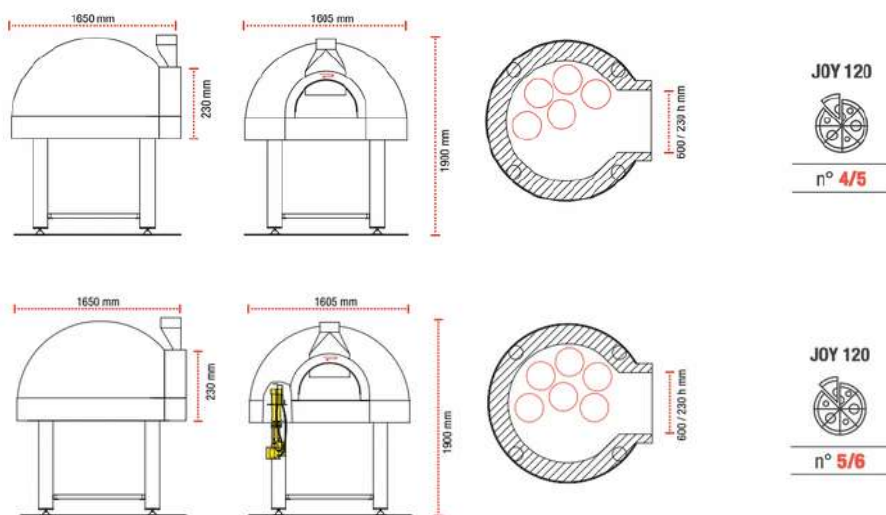
Exceptional performance, compact size, power consumption in line with our traditional ovens, perfect baking for the entire evening. Designed to provide a working tool of the highest standard but still unique, because it is strongly characterized in terms of aesthetics, almost a piece of design.

All Pavesi traditional wood ovens can be supplied with the electronically managed Avanzini gas burner, including a special stainless steel protection that protects the nozzles of the burner from the soot of wood, so they can safely work with gas and with wood.

JOY 120 wood	€ 8 400
JOY 120 gas	+ burner D2 € 2 400

Inside Dimentions	120 x 115 cm
Weight	860 kg
Dome Thickness	8/10 cm
Cook Top - Cover Distance	42 cm
Cook top height from ground	115/125 cm aanpasbaar
Base Insulation Thickness (Microporous Panels)	10 cm
Dome Insulation Thickness (Kaolin Blanket)	12 cm
Chimney Flue Ø	20 cm
Smokes temperature at the vent	300 ° - 25 g/sec (50m3/Hr)
Static pressure	12 Pa
Monoblock cooking plate	Brander drago D2
Thermal potential	min. 6 - max. 34 Kw
Thermal potential	min. 5 000 - max. 29 200 Kcal/h

Gas pressure nat. gas	min. 7/20 max. 25/50 mbar
Gas flow nat. gas	min. 0,63/0,20 max. 3,59/1,22
Gas coupling	1/2 inches
Weight	8 kg
Electrical power supply	230 V monophas
Consumption burner	100 W
m2 mosaic (option)	4m2



JOY 140 WOOD/COMBO



Perfectly circular with a maximum capacity between 6 and 8 pizzas. MONOBLOCK auto-dilating oven. Production capacity of over 100 pizzas/ hour. The highest productivity at very low cost.

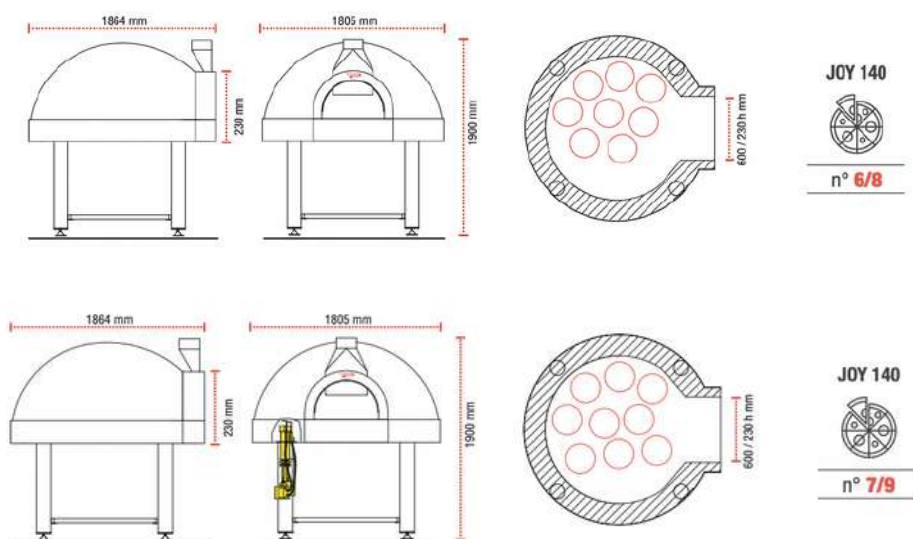
Exceptional performance, compact size, power consumption in line with our traditional ovens, perfect baking for the entire evening. Designed to provide a working tool of the highest standard but still unique, because it is strongly characterized in terms of aesthetics, almost a piece of design.

All Pavesi traditional wood ovens can be supplied with the electronically managed gas burner Avanzini, including a special stainless steel protection that protects the nozzles of the burner from the soot of wood, so they can safely work with gas and with wood.

JOY 140 wood	€ 8 960
JOY 140 gas	+ burner D2 € 2 400

Inside Dimentions	140 x 135 cm
Weight	1320 kg
Dome Thickness	8/10 cm
Cook Top - Cover Distance	42 cm
Cook top height from ground	115/125 cm adjustable
Base Insulation Thickness (Microporous Panels)	10 cm
Dome Insulation Thickness (Kaolin Blanket)	12 cm
Chimney Flue Ø	20 cm
Smokes temperature at the vent	300 ° - 25 g/sec (50m3/Hr)
Static pressure	12 Pa
Monoblock cooking plate	Brander drago D2
Thermal potential	min. 6 - max. 34 Kw
Thermal potential	min. 5 000 - max. 29 200 Kcal/h

Gas pressure nat. gas	min. 7/20 max. 25/50 mbar
Gas flow nat. gas	min. 0,63/0,20 max. 3,59/1,22
Gas coupling	1/2 inches
Weight	8 kg
Electrical power supply	230 V monophase
Consumption burner	100 W
m2 mosaic (option)	4m2



JOY 140/160 WOOD/COMBO



MONOBLOCK auto-dilating cooktop with a maximum capacity between 9 and 11 pizzas. Production capacity of over 120 pizzas/ hour. The highest productivity at very low cost.

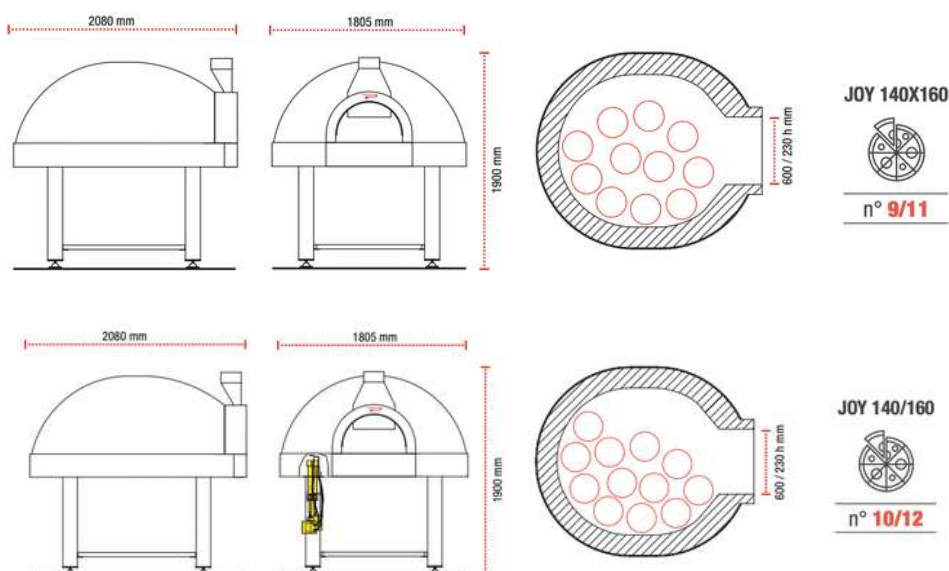
Designed to provide a working tool of the highest standard but still unique, because it is strongly characterized in terms of aesthetics, almost a piece of design.

All Pavesi traditional wood ovens can be supplied with the electronically managed gas burner Avanzini, including a special stainless steel protection that protects the nozzles of the burner from the soot of wood, so they can safely work with gas and with wood.

JOY 140/160 wood	€ 9 530
JOY 140/160 gas	+ burner D2 € 2 400

Inside Dimentions	140 x 155 cm
Weight	1600 kg
Dome Thickness	8/10 cm
Cook Top - Cover Distance	42 cm
Cook top height from ground	115/125 cm adjustable
Base Insulation Thickness (Microporous Panels)	15 cm
Dome Insulation Thickness (Kaolin Blanket)	12 cm
Chimney Flue Ø	20 cm
Smokes temperature at the vent	300 ° - 25 g/sec (50m3/Hr)
Static pressure	12 Pa
Monoblock cooking plate	Burner drago D2
Thermal potential	min. 6 - max. 34 Kw
Thermal potential	min. 5 000 - max. 29 200 Kcal/h

Gas pressure nat. gas	min. 7/20 max. 25/50 mbar
Gas flow nat. gas	min. 0,63/0,20 max. 3,59/1,22
Gas coupling	1/2 inches
Weight	8 kg
Electrical power supply	230 V monophase
Consumption burner	100 W
m2 mosaic (option)	4m2



RPM 120

WOOD/COMBO



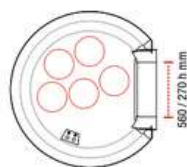
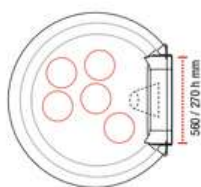
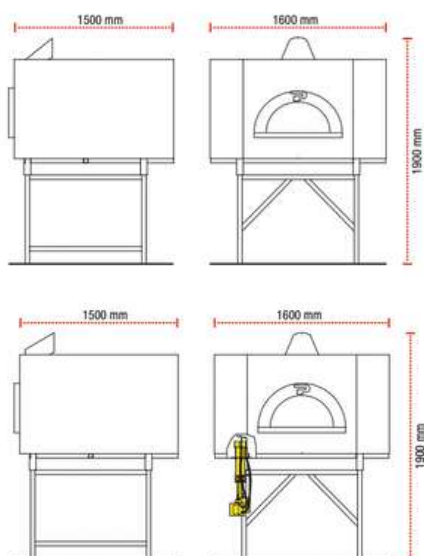
Small yet has the capacity to bake 4/5 pizzas with either wood or gas. This MONOBLOCK auto-dilating baking oven is ideal for restaurants seating a max of 40/50 people or for anyone who simply wants to provide its clients with an added service without losing too much space.

All Pavesi traditional wood ovens can be supplied with the electronically managed gas burner Avanzini, including a special stainless steel protection that protects the nozzles of the burner from the soot of wood, so they can safely work with gas and with wood.

RPM 120 wood	€ 7 640
RPM 120 gas	+ burner D2 € 2 400

Inside Dimentions	120 x 115 cm
Weight	1100 kg
Dome Thickness	8/10 cm
Cook Top - Cover Distance	42 cm
Cook top height from ground	122 cm
Base Insulation Thickness (Microporous Panels)	15 cm
Dome Insulation Thickness (Kaolin Blanket)	10 cm
Chimney Flue Ø	20 cm
Smokes temperature at the vent	300 ° - 25 g/sec (50m3/Hr)
Static pressure	12 Pa
Monoblock cooking plate	Burner drago D2
Thermal potential	min. 6 - max. 34 Kw
Thermal potential	min. 5 000 - max. 29 200 Kcal/h

Gas pressure nat. gas	min. 7/20 max. 25/50 mbar
Gas flow nat. gas	min. 0,63/0,20 max. 3,59/1,22
Gas coupling	1/2 inches
Weight	8 kg
Electrical power supply	230 V monophase
Consumption burner	100 W



RPM 140

WOOD/COMBO



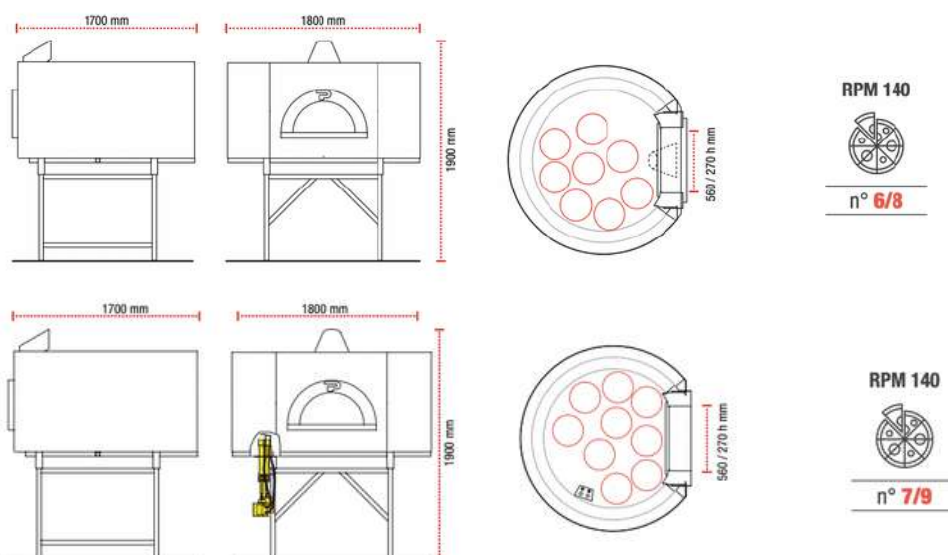
MONOBLOCK auto-dilating oven that's perfectly circular. It has a maximum capacity between 6 and 8 pizzas, both wood and gas fired. Production capacity of over 100 pizzas/ hour. This oven guarantees the highest productivity at very low cost.

All Pavesi traditional wood ovens can be supplied with the electronically managed gas burner Avanzini, including a special stainless steel protection that protects the nozzles of the burner from the soot of wood, so they can safely work with gas and with wood.

RPM 140 wood	€ 7 830
RPM 140 gas	+ burner D2 € 2 400

Inside Dimentions	140 x 135 cm
Weight	1250 kg
Dome Thickness	8/10 cm
Cook Top - Cover Distance	42 cm
Cook top height from ground	122 cm
Base Insulation Thickness (Microporous Panels)	15 cm
Dome Insulation Thickness (Kaolin Blanket)	10 cm
Chimney Flue Ø	20 cm
Smokes temperature at the vent	300 ° - 25 g/sec (50m3/Hr)
Static pressure	12 Pa
Monoblock cooking plate	Burner drago D2
Thermal potential	min. 6 - max. 34 Kw
Thermal potential	min. 5 000 - max. 29 200 Kcal/h

Gas pressure nat. gas	min. 7/20 max. 25/50 mbar
Gas flow nat. gas	min. 0,63/0,20 max. 3,59/1,22
Gas coupling	1/2 inches
Weight	8 kg
Electrical power supply	230 V monophase
Consumption burner	100 W



RPM 140/160 WOOD/COMBO



Capable of cooking up to 11 pizzas, both wood and gas fired, MONOBLOCK auto-dilating baking surface.

Identical power consumption as the 140 model, but with a greater productivity (one can easily produce more than 120 pizzas / hour.)

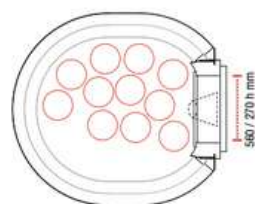
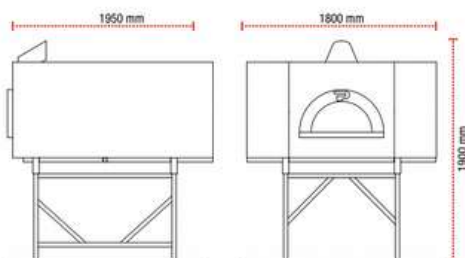
Ideal for large restaurants or pizzerias whose work load is concentrated in a few hours. Excellent for giant pizzas with a diameter of over 40 cm.

All Pavesi traditional wood ovens can be supplied with the electronically managed gas burner Avanzini, including a special stainless steel protection that protects the nozzles of the burner from the soot of wood, so they can safely work with gas and with wood.

RPM 140/160 wood	€ 8 400
RPM 140/160 gas	+ burner D2 € 2 400

Inside Dimentions	140 x 155 cm
Weight	1400 kg
Dome Thickness	8/10 cm
Cook Top - Cover Distance	42 cm
Cook top height from ground	122 cm
Base Insulation Thickness (Microporous Panels)	15 cm
Dome Insulation Thickness (Kaolin Blanket)	10 cm
Chimney Flue Ø	20 cm
Smokes temperature at the vent	300 ° - 25 g/sec (50m3/Hr)
Static pressure	12 Pa
Monoblock cooking plate	Burner drago D2
Thermal potential	min. 6 - max. 34 Kw
Thermal potential	min. 5 000 - max. 29 200 Kcal/h

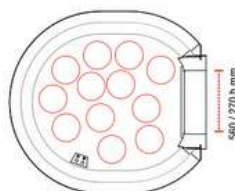
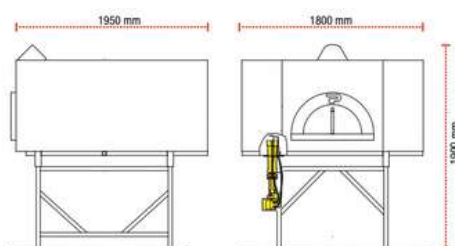
Gas pressure nat. gas	min. 7/20 max. 25/50 mbar
Gas flow nat. gas	min. 0,63/0,20 max. 3,59/1,22
Gas coupling	1/2 inches
Weight	8 kg
Electrical power supply	230 V monophase
Consumption burner	100 W



RPM 140/160



n° 9/11



RPM 140/160



n° 10/12

RPM 140/180 WOOD/COMBO



The largest of our standard range of ovens, both wood and gas fired, MONOBLOCK auto-dilating baking surface.

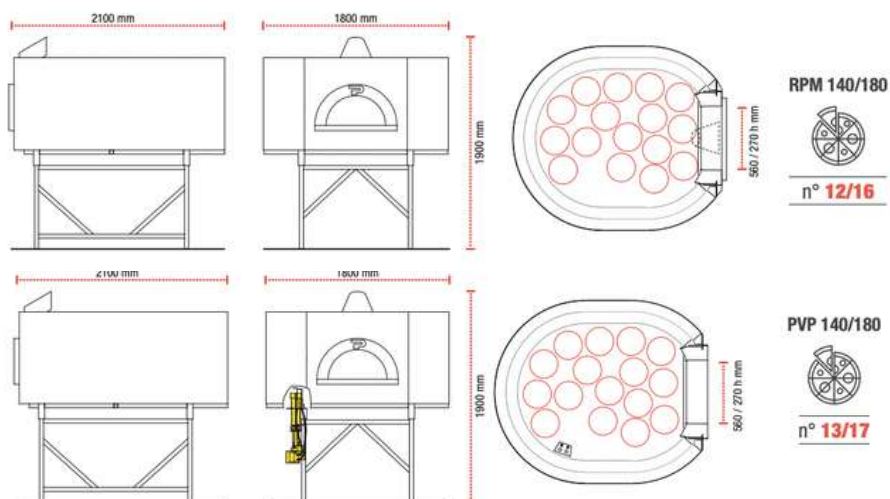
Can cook up to 16 pizzas with staggering productivity levels (it can even cook as many as 150/160 pizzas / hour.) Ideal for the production of pizza by the meter. Compared to other ovens with similar baking surface dimensions, it is very small and uses very little power.

All Pavesi traditional wood ovens can be supplied with the electronically managed gas burner Avanzini, including a special stainless steel protection that protects the nozzles of the burner from the soot of wood, so they can safely work with gas and with wood.

RPM 140/180 wood	€ 8 960
RPM 140/180 gas	+ burner D2 € 2 400

Inside Dimentions	140 x 175 cm
Weight	1550 kg
Dome Thickness	8/10 cm
Cook Top - Cover Distance	42 cm
Cook top height from ground	122 cm
Base Insulation Thickness (Microporous Panels)	15 cm
Dome Insulation Thickness (Kaolin Blanket)	10 cm
Chimney Flue Ø	20 cm
Smokes temperature at the vent	300 ° - 25 g/sec (50m3/Hr)
Static pressure	12 Pa
Monoblock cooking plate	Burner drago D2
Thermal potential	min. 6 - max. 34 Kw
Thermal potential	min. 5 000 - max. 29 200 Kcal/h

Gas pressure nat. gas	min. 7/20 max. 25/50 mbar
Gas flow nat. gas	min. 0,63/0,20 max. 3,59/1,22
Gas coupling	1/2 inches
Weight	8 kg
Electrical power supply	230 V monophase
Consumption burner	100 W




A close-up photograph of a Pavesi oven. The oven's dome is covered in a mosaic of small, irregular tiles in shades of blue and grey. A stainless steel chimney pipe extends upwards from the top of the oven. The oven is set within a kitchen environment, with a stainless steel range hood visible below it. The text "FINISHING OPTIONS PAVESI OVENS" is overlaid in white on a dark horizontal band across the middle of the image.

FINISHING OPTIONS PAVESI OVENS

MOSAIC

BASE

V1	Bianco	€ 59/m2	
V20	Nero	€ 75/m2	
V78	Verde bottiglia	€ 59/m2	
UB28	Acquamarina	€ 59/m2	
V90	Blu	€ 59/m2	
V5	Giallo	€ 156/m2	
V6	Arancio	€ 156/m2	
V8	Rosso	€ 156/m2	
V16	Verde scuro	€ 59/m2	



PROJECT PLUS

P4	Verde mix	€ 147/m2	
M24	Marrone mix	€ 147/m2	
V3231	Lilla mix	€ 154/m2	
P8	Nero mix	€ 154/m2	



GOLD

L5	Gold	€ 395/m2	
L6	Silver	€ 395/m2	
GA11	Bianco	€ 180/m2	
GA12	Ramato	€ 195/m2	



Please note: these are the mosaic prices, without placement

TILES



You can cover your oven with a unique tile look.
Choice of tile is entirely up to you.

RAL-COLOR

€ 500 for complete dome in a RAL-color of your choice.



Full list of RAL-colors available upon request.



For 70 years, Zanolli has designed and manufactured ovens and machines for pizzerias, pastry shops and bakeries. Traditional Italian ingenuity and attention to the very latest technology make Zanolli a guarantee of 100% Italian excellence both in Italy and abroad, as well as one of the best established companies in the sector.

Thanks to an extensive network of distributors and retailers, Zanolli exports all over the world applying same care and attention as within its Italian home territory.

The superior quality of the Zanolli models is also ensured by a certified production process as well as dialogue with customers and professionals and is perfected by the extensive training provided by the company.

AVGVSTO



The new Zanolli dome oven combines the traditional aesthetic with the ease of using electric ovens, guaranteeing high performance. It is available in the version for 6 or 9 pizzas, maximum temperature 500 °C and baking chamber completely covered with refractory ceramic.

General technical properties:

- Maximum temperature 500°C (reached in only 90 minutes)
- LED interior lighting
- Stone wool thermal insulation for high temperatures
- Cooking chamber fully lined with refractory ceramic
- Antique door keeps the heat inside the chamber after cooking
- Refractory bottom: thickness 3 cm
- Cooking chamber height: 12,5 cm
- 45 cm antique black granite support
- 15 cm d fitting prepared for easy connection to central exhaust system
- Armoured heating elements
- Lacquered base, mounted on wheels or feet
- Oven dismountable in 5 macro parts for a comfortable installation
- Electric versions for 6 and 9 pizzas (gas since 2020)

Control panel

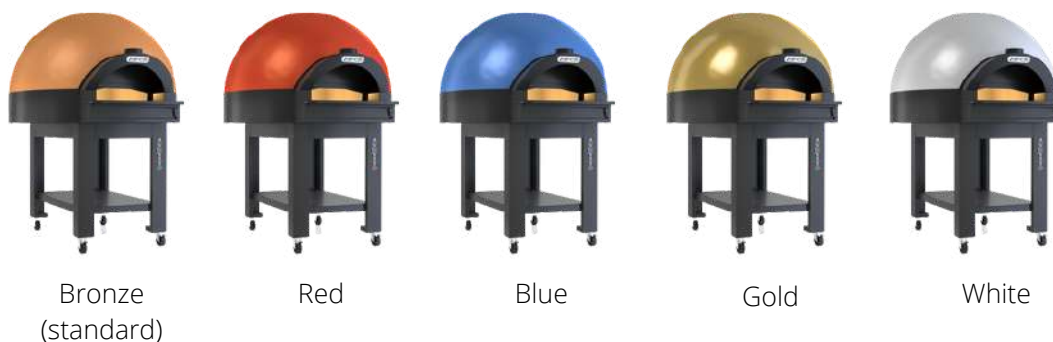
- Electromechanical controls concealed by slide cover
- Electronically displayed temperatures
- Self-diagnostics with error message display
- Independent adjustment of the temperature of the oven top and bottom with dual probe (maximum temperature 500°C reached in just 90 minutes)
- Independent adjustment of the power of the oven top and bottom (scale 0-100%)

	EXT. (cm)	INT. (cm)	°n pizza	KG	MAX KW	AVERAGE KW	€
AVGVSTO 6	162x180x216	104x70x12,5	6	455	14.4	7.2	€ 15 200
AVGVSTO 9	191x212x218	104x105x12,5	9	550	19.2	9.6	€ 18 800

Base closed on three sides	€ 2000 / € 2200
Bread door	€ 480
Retractable rack for peels with accessories	€ 1400
Feet	€ 340
Unpainted white dome	- € 100

*AVGVSTO® is shipped fully assembled and with special packaging. The crate is included in the delivery

*When placing the order, it is possible to request that AVGVSTO is shipped disassembled in two special packages



AVGVSTO PR



Zanoli's electric dome oven is now also available in a rotating version, making it even easier to use. This rotating model is also available on gas.

External construction :

- Oven supporting structure in stainless steel, neutral and painted
- Painted fibre dome
- Support surface in antiqued granite
- Patented Air Trap System®
- Base with shelf on castors with brakes (feet option)

Internal construction :

- Cooking chamber with refractory ceramic
- Refractory ceramic rotating bottom
- Useful height of cooking chamber 22cm
- Rock wool heat insulation

Control panel :

- Management of 5 baking programmes. The following can be set for each programme: cooking time, temperature, bottom speed while cooking, bottom speed while inserting the pizzas.
- Network interconnection functionality, machine control interface according to the system 4.0.
- ECONOMY function: keeps the oven at a lower temperature if the oven doesn't need to be operated at full working temperature. Save money and energy.
- Electronic control of top and bottom ignitions.
- Up to working max temperature in 60 minutes.
- Rotating bottom with adjustable speed according to two modes: cooking mode and pizza insertion mode.
- Digital clock, self-diagnostic with display of error message.
- Multi-lingual programming.
- Maximum temperature reached 500°C.

	EXT. (cm)	INT. (cm)	°n pizza	KG	MAX KW	AVERAGE KW	€
AVGVSTO PR electric EM	191x205x220	ø 130	12 ø 30	600	27	13.6	€ 25 000
AVGVSTO PR electric touch							€ 26 000
AVGVSTO PR gas EM	191x205x220	ø 130	12 ø 30	650	32/27.536 (kW/Kcal)		€ 26 000
AVGVSTO PR gas touch							€ 27 000

Base closed on three sides	€ 1200
Retractable rack for peels with accessories	€ 1400
Feet	€ 340
Unpainted white dome	- € 100

*AVGVSTO® is shipped fully assembled and with special packaging. The crate is included in the delivery

*When placing the order, it is possible to request that AVGVSTO is shipped disassembled in two special packages



Bronze
(standard)

Red

Blue

Gold

White



Over the past 60 years, Cimav has developed advanced production techniques that guarantee the highest quality on the market in the field of bakery, pastry and pizza ovens. Strict controls and constant renewal of technology have allowed CIMAV to establish itself over time and consolidate its market abroad by exporting to more continents.

Nevertheless, the will to excel remains strong and by adopting a modular approach to some of its products, Cimav now has a wide range to meet the most demanding requests. This guarantees excellent end results to all who have flour, yeast water and love in their hearts!

ROTATING THERMOVENTILATED OVENS



Electric and gas-fired air-heated rack ovens for bread and pastries

The quality of rack ovens combined with that of CIMAV air-heated ovens

- A powerful steam generator delivers the right amount of steam even during continuous baking cycles.
- The combustion chamber has large heat exchange surfaces. It is located at the rear (CP) or side (CL) of the oven. High efficiency means low operating costs and great energy savings. The structure of the oven is designed for optimal heat exchange and long-term durability.

Ask for our Cimav brochure for specific information regarding all rotating thermoventilated ovens.

THERMOVENTILATED OVENS



Air-heated, electric and gas ovens for pastry and bread

The success of CIMAV's air-heated furnaces is reflected in these three key features:

- No more space problems and durability, thanks to its extremely compact dimensions and solid structure, made entirely of stainless steel.
- Versatile baking for high quality bread and pastries, guaranteed by efficient heat distribution through convection and the possibility of using the necessary steam, thanks to the presence of a steam generator with excellent performance characteristics.
- Economical consumption, determined by optimization of the power used, without wasting energy

Ask for our Cimav brochure for specific information regarding all thermoventilated ovens.

MODULAR OVENS



Modular ovens are great for many reasons. You can stack up to 4 modules. The baking chambers are perfectly insulated with a double layer of rock wool and sealed with sheet steel. This allows you to use different temperatures on the different modules and make different products at the same time. The baking temperature can reach 400 °C, perfect for Neapolitan pizza. These modules are suitable for baking pastry, bread and pizza, all on baking trays or directly on the oven floor. Available on gas or electricity.

All modular ovens are customizable with the following elements:

- full glass doors
- stainless steel doors with small glass inspection
- steam application per module
- support rack in stainless steel or fermentation cell
- raised pizza resistances
- refractory stone floor
- refractory concrete floor
- Wi-Fi connectivity with cloud EPoCA
- finish available in black

Ask for our Cimav brochure for specific information regarding all modular ovens.

ELECTRIC OVENS FOR BREAD



The line of Cimav bread ovens was designed to meet the needs of large artisan bread production and allows flexible baking management.

Main aspects of electric bread ovens :

- maximum temperature 350 °C
- insulated chamber with large thickness and high density rock wool
- powerful internal illumination of the chambers
- refractory concrete baking plate that keeps the temperature optimal
- special resistances for refractory surfaces
- double temperature control at the top and bottom
- temperature control in percent
- economical management for work breaks in eco mode
- thermally insulated outer surface
- manually operated steam valve for homogeneous and controlled release of steam
- daily ignition timer
- 49 customizable baking programs
- steam outlet with a diameter of 250 mm
- steam generators placed under the baking chambers
- all-glass door with double opening to manage excess steam and allow baking with the rail chargers.

Ask for our Cimav brochure for specific information regarding all electric bread ovens.

FUTURCI



The futurci line of electric ovens is mainly used for pizza and gourmet cooking in fast food and catering. It is a more simple and affordable version of the modular ovens. The baking temperature can reach 400 °C.

Features of futurci ovens:

- Stainless steel exterior
- Control window
- Insulation with rock and wool panels
- Baking surface is made of aluminized plate with a height of 12 or 18 inches
- Baking surface is made of granite cement or refractory material
- Mechanical thermostat for controlling the temperature
- Mechanical indicator checking the internal temperature

Ask for our Cimav brochure for specific information regarding all futurci ovens.

A photograph of a wood-burning oven. The oven has a dark metal arched opening and is mounted on a brick base. To the right of the brick base is a large stack of cut firewood. The background shows a brick wall and some outdoor furniture. The text "OVENS AT HOME" is overlaid in white on a dark horizontal band across the middle of the image.

OVENS AT HOME

JOY 90



This monoblock auto-dilating baking oven is recommended for restaurants seating a maximum of 20 people or for anyone who simply wishes to give an extra service to the customers without losing space. It's also ideal for baking pizza at home or in the garden with the help of a professional oven.

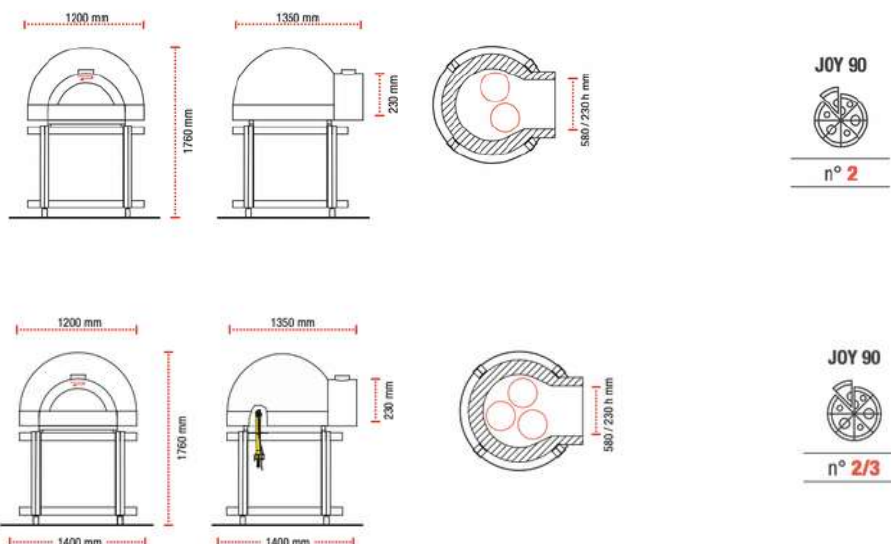
Exceptional performance, compact size, power consumption in line with our traditional ovens, perfect baking for the entire evening. Designed to provide a working tool of the highest standard but still unique, because it is strongly characterized in terms of aesthetics, almost a piece of design.

Through the installation of the manual Avanzini gas burner , the Joy 90 wood oven can cook also on gas.

JOY 90 wood	€ 4 620
JOY 90 gas	+ burner D1 € 2 400

Inside Dimensions	86 x 81 cm
Weight	300 kg
Dome thickness	8 cm
Cook top - cover distance	40 cm
Cook top height from ground	116 cm
Base insulation thickness (microporous panels)	10 cm
Dome insulation thickness (kaolin blanket)	12 cm
Chimney flue Ø	14,5/15 cm
Smokes temperature at the vent	300 ° - 25 g/sec (50m3/Hr)
Static pressure	12 Pa
Monoblock cooking plate	Burner Drago P1
Thermal potential	min. 6 - max. 10 Kw
Thermal potential	min. 5 000 - max. 13 000 Kcal/h

Gas pressure nat. gas	min. 15/25 max. 25/50 mbar
Gas flow nat. gas	min. 0,63/0,20 max. 1,58/0,54 Nm3/h
Gas coupling	1/2 inches
Weight	4 kg



DIY WOOD



You have to assemble this oven yourself. It comes as a do-it-yourself package. No base or color for the dome is included.

DIY 90 wood	€ 1485
DIY 120 wood	€ 2 750

MACHINES

ROLLER



ROLLER P

ROLLER O

The Roller range of pizza base moulders is designed to facilitate the job of even the least experienced pizza maker; this fast and precise machine is the perfect tool to optimize your workflow.

Roller moulders are available in different models to meet the needs of master pizza makers who want either a rectangular pizza for tray baking or the traditional round base. The Roller O uses slanted rollers to produce the classic round pizza base. The moving arm guides and rotates the dough in the direction of the second roller.

The Roller P is designed to roll out tray-bake pizza bases. Time saving and optimal results are guaranteed.

SLANTED ROLLS

	DIM. (cm)	Ø PIZZA (cm)	PASTA (gr)	KG	kW	€
ROLLER 30 O	42x45x65	14/30	80/210	30	0.38	€ 1 420
ROLLER 40 O	55x46x72	14/40	80/400	37	0.38	€ 1 520
ROLLER 45 O	61x46x83	26/45	80/500	40	0.38	€ 1 720

PARELLEL ROLLS

	DIM. (cm)	Ø PIZZA (cm)	PASTA (gr)	KG	kW	€
ROLLER 40 P	55x46x75	14/40	100/700	37	0.38	€ 1 640
ROLLER 45 P	61x46x72	30/45	100/800	40	0.38	€ 1 740

GALASSIA PIZZA



The spiral kneading machines in the Galassia Pizza range are reliable units designed to meet the numerous requirements of modern pizzerias. The high number of tank revolutions per minute allows dough to be processed starting from 55% of water up to higher levels of hydration.

TECHNICAL CHARACTERISTICS:

- Spiral in stainless steel, durable for heavy-duty professional use
- The chain transmission allows for a longer life and greater durability
- The 18 and 25 kg models can have a tilt back head in the Special versions, while the Super version has a tilt back head and removable bowl
- Galassia wheel kit (optional)



SPIRAL KNEADERS

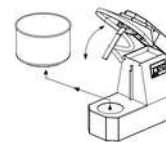
	DIM. (cm)	DIM. bowl (cm)	SPEEDS	KG	kW	€
GALASSIA 12	34x63x57	31,7x21 (16 l)	1	48	0,55	€ 1 720
GALASSIA 12 S	34x63x57	31,7x21 (16 l)	2	48	0,75	€ 1 940
GALASSIA 12 VAR	34x63x57	31,7x21 (16 l)	VAR	48	0,75	€ 2 360
GALASSIA 18	38,5x73x66	36,5x24 (23 l)	1	69	0,75	€ 1 940
GALASSIA 18 S	38,5x73x66	36,5x24 (23 l)	2	69	0,75	€ 2 140
GALASSIA 18 VAR	38,5x73x66	36,5x24 (23 l)	VAR	69	0,75	€ 2 800
GALASSIA 25	42x76x66	40x26 (32 l)	1	73	1.1	€ 2 200
GALASSIA 25 S	42x76x66	40x26 (32 l)	2	73	1.1	€ 2 500
GALASSIA 25 VAR	42x76x66	40x26 (32 l)	VAR	73	1.1	€ 3 120
GALASSIA 35	48x84x76	45x26 (41 l)	1	118	1.5	€ 2 800
GALASSIA 35 S	48x84x76	45x26 (41 l)	2	118	1.5	€ 3 000
GALASSIA 35 VAR	48x84x76	45x26 (41 l)	VAR	118	1.5	€ 3 860
GALASSIA 45 S	52x89x87	50x34 (64 l)	2	148	1.8	€ 3 440
GALASSIA 45 VAR	52x89x87	50x34 (64 l)	VAR	148	1.8	€ 4 300
GALASSIA 60 S	57x95x92	55x34 (82 l)	2	158	1.8	€ 4 200
GALASSIA 60 VAR	57x95x92	55x34 (82 l)	VAR	158	1.8	€ 5 060

**SPIRAL
KNEADERS WITH
TILTING HEAD**



	DIM. (cm)	DIM. bowl (cm)	SPEEDS	KG	kW	€
GALASSIA 18 S SPECIAL	38,5x73x66	36,5x24(23 l)	2	44	0.37	€ 2 380
GALASSIA 25 S SPECIAL	42x76x66	40x26 (32 l)	2	73	1.1	€ 2 580
GALASSIA 35 S SPECIAL	48x84x76	45x26 (41 l)	2	118	1.1	€ 3 260

**SPIRAL KNEADERS
WITH TILTING
HEAD AND
REMOVABLE BOWL**



	DIM. (cm)	DIM. bowl (cm)	SPEEDS	KG	kW	€
GALASSIA 18 S SUPER	30x59x57	28x19,5 (12 l)	2	44	0.37	€ 2 600
GALASSIA 25 S SUPER	42x76x66	40x26 (32 l)	2	73	1.1	€ 2 800

**MAXIMUM
MIXTURE**

	KG
GALASSIA 12 - 12S	12
GALASSIA 18 - 18S - 18S SPECIAL - 18S SUPER	18
GALASSIA 25 - 25S - 25S SPECIAL - 25S SUPER	25
GALASSIA 35 - 35S	35
GALASSIA 45S	45
GALASSIA 60S	60

**MAXIMUM FLOUR
(MIN. WATER 55%)**

	KG
GALASSIA 12 - 12S	7
GALASSIA 18 - 18S - 18S SPECIAL - 18S SUPER	11
GALASSIA 25 - 25S - 25S SPECIAL - 25S SUPER	16
GALASSIA 35 - 35S	22
GALASSIA 45S	29
GALASSIA 60S	38

KIT OF WHEELS GALASSIA	€ 140
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ERCOLINA PLUS



The ERCOLINA PLUS range supports you in the sensitive dough-portioning phase. With a single machine, you can make perfectly rounded balls at the exact size you want from a dough mixture.

The machines are available in manual (Ercolina Plus), semi- automatic (Ercolina Plus SA), and Automatic (Ercolina Plus A) versions.

TECHNICAL CHARACTERISTICS:

- The pressing plate and the cutting blades are made entirely of stainless steel
- In the Manual version, the 3 working phases (PRESSING, CUTTING, FORMING) are entirely controlled by you through the use of levers
- In the Semi-Automatic version, the electronic control panel allows 10 different PRESSING and CUTTING programs to be stored, while the ROUNDING phase is managed manually by using a lever
- In the Automatic version all the working phases are completely programmable

	DIM. (cm)	DIM. bowl (Ø cm)	DIM. bowl	KG	kW	€
Ercolina Plus	61x68x205	40	65	175	1.1	€ 10 200
Ercolina Plus SA	75x70x145	40	65	230	1.5	€ 13 900
Ercolina Plus A	66x70x145	40	65	230	1.5	€ 17 200

Divisions	Grammage	Loading capacity (kg)	Capacity per hour
11	180/500	2/5,5	1300
15	150/360	2,2/5,4	1800
22	60/220	1,3/4,8	2600
30	40/135	1,2/4	3600

DEVIL



The Devil hot moulding machine presses the balls of dough into the rounded shape of a pizza base. You can select the thickness of the dough and the pressing time using the simple controls on the front panel.

	DIM. (cm)	Ø PIZZA (cm)	PASTA (gr)	KG	kW	€
DEVIL 33	43x56x78	33	100/270	97	3.6	€ 4 680
DEVIL 45	58x67x78	45	100/500	133	5.6	€ 5 440

EUROCHEF KL3



Single automatic fryer with built-in hood.

Capacity (grams)	Oil capacity (liters)	Current	Heating power	Dimensions	Weight (kg)	Price
600	9	230 V 50 - 60 Hz	3,6 kW		64	€ 8 670

*Other supply voltages and power ranges are available on request.

MAXIFRY KL5



Automatic double fryer with built-in hood.

Capacity (grams)	Oil capacity (liters)	Current*	Heating power*	Dimensions	Weight (kg)	Price
600 + 600	9 + 9	400 V 50 - 60 Hz	3,6 kW + 3,6 kW		115	€ 11 850

*Other supply voltages and power ranges are available on request.

MAXIFRY KD6



Double manual countertop fryer, automatic on the left, automatic and manual on the right, with integrated extractor hood and timer.

Capacity (grams)	Oil capacity (liters)	Current*	Heating power*	Dimensions	Weight (kg)	Price
600 + 600	9 + 9	400 V 50 - 60 Hz	3,6 kW + 3,6 kW		125	€ 14 930

*Other supply voltages and power ranges are available on request.

MULTIFRY KD9



Manual countertop fryer with built-in timer, extractor and filter.

Capacity (grams)	Oil capacity (liters)	Current*	Total connected power*	Dimensions	Weight (kg)	Price
600	9	380- 400 V 50 - 60 Hz	4,1 kW		88	€ 7 540

*Other supply voltages and power ranges are available on request.

MULTIFRY KGO



Manual countertop fryer with 20 liter oil pan and 2 baskets, with integrated timers, hood and filter.

Capacity (grams)	Oil capacity (liters)	Current*	Total connected power*	Dimensions	Weight (kg)	Price
1500 + 1500	20	380 - 400 V 50 - 60 Hz	16,9 kW		120	€ 14 970

*Other supply voltages and power ranges are available on request.

PASTACHEF PL2



Countertop pasta cooker without ventilation with 2 automatic baskets and integrated sauce heater with 2 GN 1/6 containers and touch screen keyboard.

Current*	Total connected power*	Dimensions	Weight (kg)	Price
220 - 240 V 50 - 60 Hz	2,85 kW	55 cm 67 cm 47 cm	29	€ 4 900

*Other supply voltages and power ranges are available on request.

PASTACHEF PL3



Countertop ventless pasta cooker with 2 automatic baskets and touch screen keyboard, without hot water heater

Current*	Total connected power*	Dimensions	Weight (kg)	Price
220 - 240 V 50 - 60 Hz	2,6 kW		26	€ 4 600

*Other supply voltages and power ranges are available on request.

PASTA PRONTA CP4



Countertop ventless pasta cooker with 2 automatic baskets and touch screen keyboard, without hot water heater

Current*	Total connected power*	Heating power*	Dimensions	Weight (kg)	Price
220 - 240 V 50 - 60 Hz	2,6 kW	3,2 kW		39	€ 5 590

*Other supply voltages and power ranges are available on request.

CA6



Cart for double fryers, open on all sides,
with shelf for accessories. Suitable for **KL5**.

Dimensions	Price
Height: 70 cm Length: 105 cm Depth: 80 cm Shelves: 52 x 80 cm	€ 1 970

TR1



Stainless steel cart for simple fryers or pasta cookers (without freezer).

Dimensions	Price
Height: 85 cm Length: 62 cm Depth: 57 cm	€ 1 240

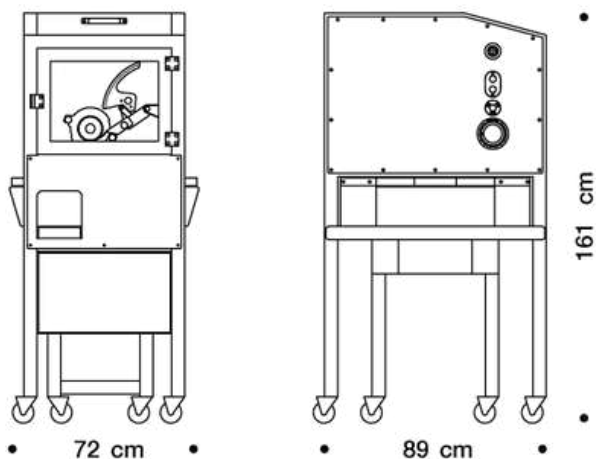
C3

AUTOMATIC DOUGH MIXER + DIVIDER + ROUNDER



Machine composed of one dough mixer, one dough divider and one dough rounder completely automatic, to prepare round and perfectly closed dough portions of different weights, without any efforts and saving a lot of time. Easy to disassemble and to clean. This machine is manufactured according to sanitary and safety norms.

- completely in stainless steel professional
- new weighing system on wheels
- easy to be disassembled and cleaned



Weight	61 kg
Power	370 W 2,4 A
Tension	230 V 50 Hz (or others on request)
Price	€ 24 825

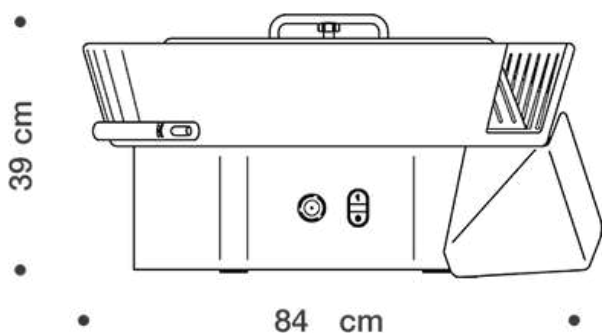
R10T

DOUGH ROUNDER WITH NON-STICK COATING



Dough rounder to prepare quickly and without strain dough balls round and perfectly closed. High hourly production. It rounds portions without any change or adjustment. Easy to disassemble and to clean. This machine is manufactured according to sanitary and safety norms.

- very strong, easy to be used and cleaned
- no regulation is required
- anodized aluminium castings and base in stainless steel



Weight	61 kg
Power	370 W 2,4 A
Tension	230 V 50 Hz (or others on request)
Price	€ 8 730



REFRIGERATION



REFRIGERATED TABLE 2-DOORS



TP23/P9_SY160G/PP9

Refrigerated structure GN 6x1/3, with right glass
Refrigerated table 2 doors 600x400,
1 neutral drawers (4x trays 600x400)

	DIM. (cm)	€
Refrigerated table 2-doors	1610 x 720(800) x 856/950(1485)	€ 5 714

REFRIGERATED TABLE 2-DOORS



TP261/P9_SY198G/PP9

Refrigerated structure GN 8x1/3, 1x1/9, with right glass
 Refrigerated tables 2 doors 600x400,
 2 neutral drawers (8x trays 600x400)
 + utensils drawer

	DIM. (cm)	€
Refrigerated table 2-doors	2020 x 720(800) x 856/950(1485)	€ 6 433

REFRIGERATED TABLE 3-DOORS



TP361/P9_SY249G/PP9

Refrigerated structure GN 11x1/3, 1x1/9, with right glass
 Refrigerated tables 3 doors 600x400,
 2 neutral drawers (8x trays 600x400)
 + utensils drawer

	DIM. (cm)	€
Refrigerated table 3-doors	2560 x 720(800) x 856/950(1485)	€ 7 612

Zio pepe

italian equipment for pizzeria

ZIO PEPE ACCESSORIES

4 STAGIONI

Code	Name	Diameter (cm)	Length (cm)	Price
A33	4 stagioni shovel for traditional pizza	33	170	€ 135

A shovel made of a lightweight aluminum alloy suitable for contact with food. The shape and microporosity of the shovel are designed to facilitate the loading/unloading of pizzas without excess flour. The shape of the handle is designed to easily dissipate heat to avoid burning, and offers a better grip and flexibility.



4 STAGIONI

Code	Name	Model	Dimensions (cm) (d - h - l)	Price
AS4	4 stagioni wall support	single- single	8 - 3 - 27	€ 38

Support for the 4 Stagioni shovel in multi-layered beech, indispensable to place the shovel in a hygienic and functional way.



4 STAGIONI

Code	Name	Diameter (cm)	Length (cm)	Price
A35F	4 stagioni perforated shovel	35	170	€ 150

A shovel made of a lightweight aluminum alloy suitable for contact with food. The shape and microporosity of the shovel are designed to facilitate the loading and unloading of pizzas without excess flour. The small triangular holes allow excess flour to drain away. The shape of the handle is designed to easily dissipate heat to avoid burning, and offers a better grip and flexibility.



JOLLY

Code	Name	Model	Dimensions (cm) (d - h - l)	Price
ACOJ2	jolly support for shovels and brush	for maxi shovel	10 - 3 - 61	€ 61



Beech wall bracket to hygienically and functionally place an in-shovel, cooking shovel and brush, etc.

4 STAGIONI AMERICA ULTRALIGHT

Code	Name	Diameter (cm)	Length (cm)	Price
AM33FUL	4 stagioni ultralight perforated shovel	33	170	€ 153



A shovel made of a lightweight aluminum alloy suitable for contact with food. The shape and microporosity of the shovel are designed to facilitate the loading/unloading of pizzas without excess flour. The shape of the handle is designed to easily dissipate heat to avoid burning, and offers a better grip and flexibility.

STELLA

Code	Naam	Weight (gr)	Diameter (cm)	Weight (gr)	Prijs
A20R	stella shovel traditional	1250	20	170	€ 112



Made of stainless steel 18/10 and equipped with two ABS handles, one sliding and with coupling to facilitate the work, with a shield to prevent burns, guarantees stability and safety.

STELLA

Code	Name	Model	Dimensions (cm) (d - h - l)	Price
ACO	stella shovel wall support	wall part	9 - 3 - 23	€ 91
		ground part	10 - 16 - 32	



Support for one or two Stella multilayer beech shovels, allows correct positioning of the shovels, hygienic and functional. With aluminum support that can be disassembled for cleaning and upper support that can be positioned relative to the left or right handle.

SUPPORT

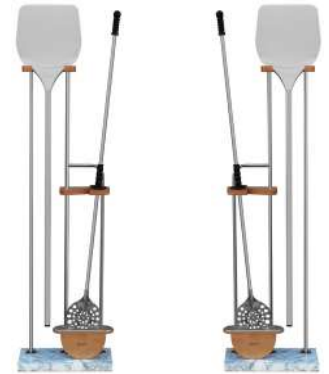
Code	Name	Model	Dimensions (cm) (d x h x l)	Price
ACS2	double free support holder	double support holder	85 x 25 x 165	€ 368

Double free support for two 4 Stagioni and two Stella shovels with white Carrara marble base and stainless steel structure with beech multilayer shovel supports and aluminum base. Elegant and practical for shovels. Designed for ovens where it is not possible to attach the supports to the wall.



SUPPORT

Code	Name	Model	Dimensions (cm) (d x h x l)	Price
ACD-ASTRIP destro (right)	double free support holder	double-sided single support	50 x 23 x 165	€ 310
ACS-ASTRIP sinistro (left)	double free support holder	double-sided single support	50 x 23 x 165	€ 310



ACCESSORIES

Code	Name	Model	Length (cm)	Price
ASPAZ	oven brush	base brush of natural fibers	160	€ 102
ARIZSPAZ	oven brush (head)	base brush of natural fibers	/	€ 46

The rounded head and angled bristles follow the curve of the oven, reaching every corner for complete cleaning. Equipped with a scraper to remove any spilled ingredients from the pizza during baking.



ACCESSORIES

Code	Name	Model	Length (cm)	Price
ATB	towbar for ashes	tow bar for ashes	170	€ 81

To remove and move coals and ashes.



ACCESSORIES

Code	Naam	Model	Afmetingen (cm)	Prijs
ACONTEN	pizza dough box	normal	60 x 40 x 7	€ 19
ACONTEN2	pizza dough box	maxi	60 x 40 x 10	€ 21
ACOPER	pizza dough box	lid	60 x 40 x 2	€ 19



Boxes for pizza dough, can be covered and are in PP suitable for food.

ACCESSORIES

Code	Name	Model	Dimensions (cm)	Price
DB035	heat bag	traditional (5 pizza's)	35 x 35 - h 22	€ 111



For transporting pizzas in the box, washable fabric with heat-sealing padding.

ACCESSORIES

Code	Name	Dimensions (cm)	Price
ACA	wood holder	15 x 14 x 37	€ 74



ACCESSORIES

Code	Name	Dimensions (cm)	Price
RSPN	steel spatula	11 x 11	€ 24



Flexible stainless steel spatula for removing dough from tray.

ACCESSORIES

Code	Name	Diameter (cm)	Price
RCUG	spoon for sauce	15	€ 24



Tomato sauce spoon in 18/10 stainless steel mono dose for quick portioning and spreading of tomato on pizza.

ACCESSORIES

Code	Name	Dimensions (cm)	Price
CARP	trolley for pizza dough box	72 x 44 x 73	€ 174



Trolley for pizza dough boxes with wheels, stainless steel structure.

ACCESSORIES

Code	Name	Diameter (cm)	Price
RROT	pizza roller	10	€ 37



Stainless steel pizza cutter with ergonomic and accident-resistant ABS handle for a firm and secure grip. Clean and precise cutting with little effort, convenient and functional to facilitate counter service.

STARTERSKIT

Code	Name	Quantity	Price
AM33FUL	4 stagioni ultralight perforated shovel	1	€ 153
A2OUL	stella shovel ultralight	1	€ 112
ACD-ASTRIP	double free support holder	1	€ 310
ASPAZ	oven brush	1	€ 102
ACONTEN	pizza dough box	21	€ 19 x 21 = € 399
ACOPER	pizza dough box (lid)	3	€ 19 x 3 = € 57
DB035	heat bag	3	€ 111 x 3 = € 333
RSPN	steel spatula	1	€ 24
RCUG	spoon for sauce	1	€ 24
RROT	pizza roller	2	€ 37 x 2 = € 74

With this starterskit you're instantly ready to start working in your pizzeria.

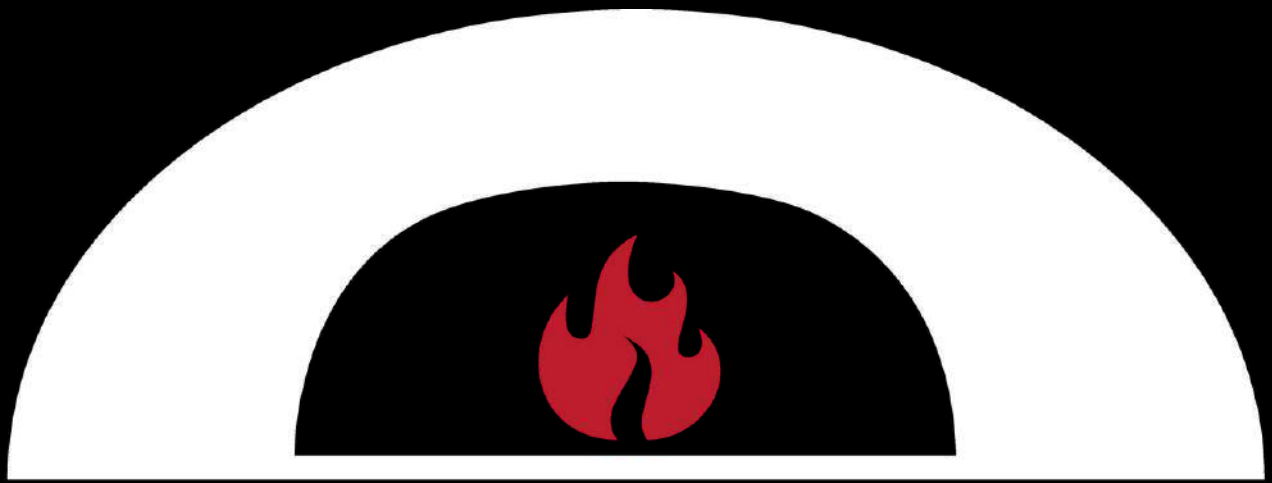
PRICE AS PACKAGE
€ 1260 (vat excl.)

KIT SHOVELS

Code	Name	Quantity	Price
AM33FUL	4 stagioni ultralight perforated shovel	1	€ 153
A2OUL	stella shovel ultralight	1	€ 112
ACD-ASTRIP	double free support holder	1	€ 310
ASPAZ	oven brush	1	€ 102

The total worth of this package is € 677 (vat excl.)

PRICE AS PACKAGE
€ 500 (vat excl.)



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FORNI

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