izzonapoletano
Forno elettrico Napoletano per pizza Napoletana

IZ9



The oven that revolutionized the world of Neapolitan pizza.
All the know-how of Izzo forni has been poured into it. Captivating aesthetics, use of quality materials regardless of any production savings, craftsmanship evident in every detail, make the IZZONAPOLETANO series unparalleled.
"Handmade", inimitable but, above all, UNMATCHED in terms of performance. Temperature perfectly distributed and maintained thanks to the hand-made heating elements. Cooking floor in clay bricks of the "Biscotto di Sorrento" type for the execution of real Neapolitan pizza according to the AVPN protocol and all products cooked on the floor.

APPROVATO VERA PIZZA Napoletana APPROVED

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
- 80/20 bare nichrome spiral resistors hand-laid 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

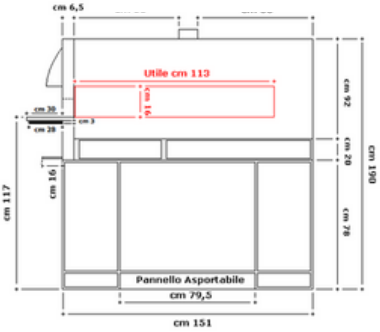
- Control panel positioned laterally
- Countertop oven
- Logo/name engraving on copper band
- Copper sheet metal and/or front painting with RAL colors of your choice
- Running different voltages

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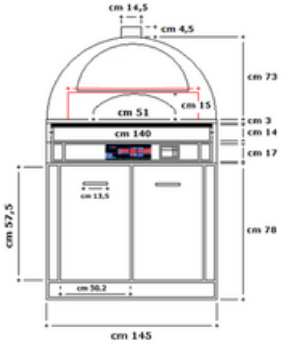
IZZO NeapolitanPizzaOven

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Side view



Frontal view



External dimensions

- Width 145 cm.
- Depth 151 cm. (+30 cm. marble windowsill)
- Height 194.5 cm

Internal dimensions

- Width 103 cm.
- Depth 113 cm.
- Height 16 cm.

Capacity

- 9 pizzas diameter 33 cm.

Storage compartment dimensions

- Width 135 cm.
- Depth 145 cm.
- Height 55 cm.

Power supply

- 380-415 V3N
- Optional V 230 3

Power

- Max power 16,500 watts
- Average consumption 10.5 kw./h.

Weight

- 880kg.

Packaged

- Width 155 cm.
- Depth 200 cm.
- Height 205 cm.
- 920kg.

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