# ·····ACCESSORIES ······

Kit composed of arch, front still and metal flue manifold

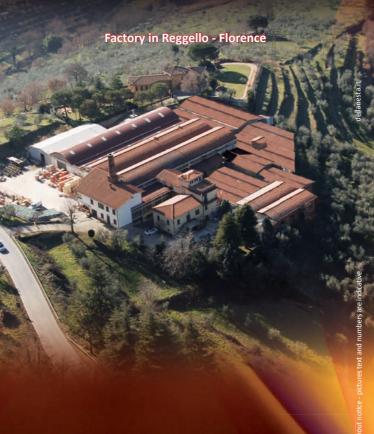
TOP Serie



### **Insulation's Kit**

Upper and Lower insulation kit for TOP-FVR series, Forno Valoriani.







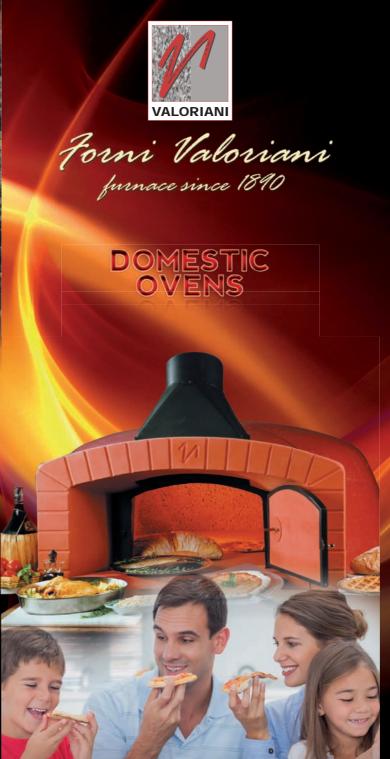


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authorized retailer



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**Brick arch** 

**FVR Serie** 



Flue manifold

FVR Serie



Firedog

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Steel shovels set

3 pieces





Family ovens of the FVR Series still preserve the fascinating style of the brilliant invention by Silvio Valoriani, over 50 years ago.

Produced in 5 different sizes, these ovens are able to satisfy every cooking need, from small to large families.

note

measures expressed in cm							
MODEL: FVR	80	100	110	120	110x160		
Inside dimensions	80x80	100x100	110x110	120x120	110x153		
Outside dimensions	92x97	110x119	122x130	131x139	122x180		
Inside crown's height	32	37	42	44	42		
Front opening	39x19	48x29	48x29	48x29	48x29		
Weight kg	170	280	320	360	420		
Flue manifold	ø 18	ø 20	ø 20	ø 20	ø 20		
Wood consumption (Kg/h 300°C)	3,5	4	5	6	7		
Pizza capacity ø 28/30cm	3	4	5/6	6/7	7/8		
Heating time (from cold oven to 300° C) minutes	30	40	40	50	60		



TOP Oven shown in the picture with arch, front sill and metal flue manifold, in kit.

The family ovens of the TOP series are a recent evolution of the traditional FVR series and represent an innovative usage of the 20 years know-how experience of Valoriani ovens in the field of refractory ceramic. TOP series ovens have an elegant, polished door made of glazed refractory ceramic with embossed Valoriani logo.

note

	measures expressed in cm	
MODEL: TOP	100	120
Inside dimensions	100x100	120x120
Outside dimensions	110x120	131x143
Inside crown's height	38	44
Front opening	46x30,5	46x30,5
Weight kg	300	420
Flue manifold	ø 20	ø 20
Wood consumption (Kg/h 300°C)	4	6
Pizza capacity ø 28/30cm	4	6/7
Heating time (from cold oven to 300° C) minutes	40	50

### HOBBY

Heating time (from cold oven to 300° C)

In addition to the series "FVR " and " TOP " already known, today it's also available the series HOBBY. This line is classified between the range of " assembled ovens-ready for operation ". Produced in three sizes HOBBY 80, HOBBY 100 and HOBBY 120.

note

measures expressed in cm

Inside dimensions	80x80	100x100	120x120
Outside dimensions	112x129 x h 82	132x148 x h 90	149x167 x h 95
Inside crown's height	32	37	44
Front opening	39x19	48x29	48x29
Weight kg	500	600	650
Flue manifold	ø 20	ø 20	ø 20
Wood consumption (Kg/h 300°C)	3,5	4	6
Pizza capacity	3	4	6/7

40

50



## **FORNO VALORIANI**

The idea and features of the Valoriani Oven are so unique they deserved a patent: indirectly heating of the cooking floor; radiation cooking; fire takes place on the inferior room (combustion chamber) it heats up the refractory "cotto" clay tile and, conveyed from the rear of the oven, laps all the crown and then is recalled in the front of the oven, where the flue damper is placed.

note

