**Cod: 1173548043005**

## Salernitano wood-fired oven with mosaic, Ø 120 cm, gold, holds 6 pizzas



### Description

Attention to detail in product design, quality and aesthetics go hand in hand with the use of traditional materials – the very materials that have always characterised the authentic Neapolitan oven.

Our ovens make life easier for professionals and amateurs alike, because we use only handmade, unpressed bricks and ‘sorrentini’ clay, which, thanks to their porosity, absorb heat and release it gradually, ensuring even and perfect cooking.

The presence of a large quantity of high-resistance refractory material ensures perfect insulation; combined with a meticulous design of the vault, this provides a substantial heat reserve, thereby preventing cooling and temperature fluctuations during working hours.

Our oven achieves record-breaking performance with minimal fuel consumption; at full capacity, just 5 kg of wood per hour is sufficient. At an internal temperature of 450 degrees, it loses only 30 degrees on the outer surface.

Even after the oven is switched off, the temperature does not drop suddenly, but decreases at an average rate of less than 3 degrees per hour during the first few hours, allowing it to remain above 300 degrees when restarted the following day.
Thanks to this, it takes just 30 minutes to return to 450 degrees.

Dimensions: 165x195 cm
Firing chamber opening (HXL): 52/47x26
Daily preheating time: 30 mins

### Dimensions

| | |
|---|---|
| External dimensions | 1650x1950x1800 mm |
| Internal diameter | 1200 mm |
| Packaging dimensions | 1800x2100x2000 mm |

### Technical specifications

| | |
|---|---|
| Net weight | 2000 kg |
| Weight including packaging | 2100 kg |
| Wood consumption per hour | 5 kg |