Ristoattrezzature®

Cod: 1174352013020

Salernitano wood-fired oven with stone and Palladian-style ceramic, Ø 160 cm, imperial red, holds 10 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, non-pressed 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 its external 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: 200x235 cm
Firing chamber opening (HXL): 52x26 cm
Daily preheating time: 30 mins

Dimensions

External dimensions	2000x2350x1900 mm
Internal diameter	1600 mm

Technical specifications

Net weight	2700 kg
Wood consumption per hour	5 kg