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THE BEST PIZZA OVENS

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PROFESSIONAL PIZZA OVENS



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Wood-burning pizza ovens / D series

The ovens of D series are of domical type and are assigned for baking of pizzas. They are made of vibrated refractory material, with a high percentage of aluminum oxide (Al_2O_3), which guarantees a strong resistance to wear and high strength. The domed shape of the cooking chamber ensures uniform cooking with a low wood consumption. They are used insulating materials with a low conductivity coefficient thermal. The high thickness of insulation helps to achieve maximum savings. All elements of the oven are positioned in a housing that allows the mobility. They are produced in 3 sizes.



Design S



Design C



Design K

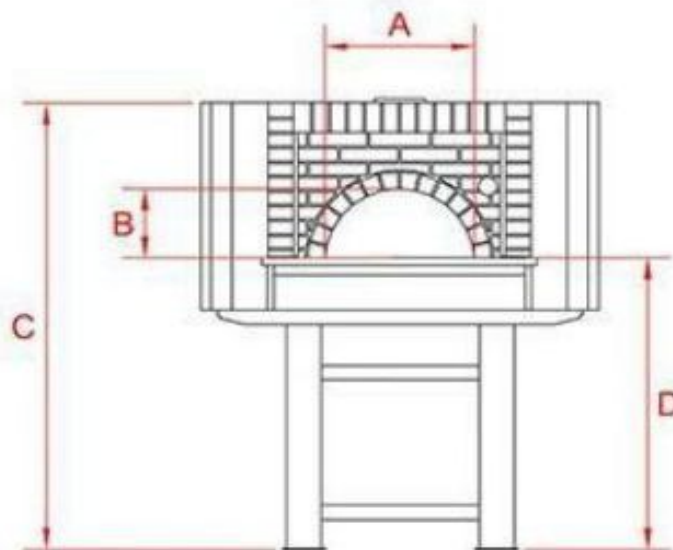
Wood-burning pizza ovens / D series

Type	D100C	D120C	D140C	D160C
Number of pizzas (30cm)	4	7	10	13
Productivity / h	60	105	150	195
Wood consumption	3/4	4/5	5/6	6/7
Weight (Kg)	1100	1350	1700	2100

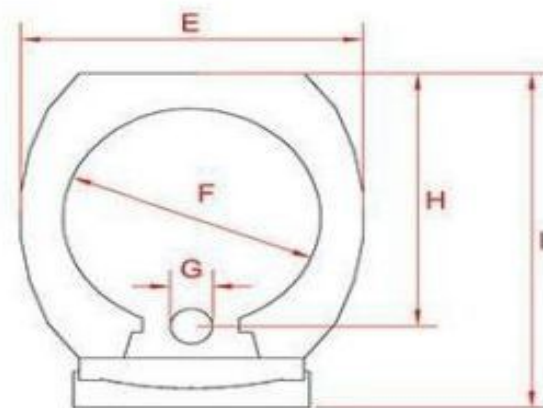
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D100S	56	24	186	120	135	100	20	117	162
D120S	56	24	186	120	160	120	20	140	185
D140S	56	24	186	120	180	140	20	164	210
D160S	56	24	186	120	200	160	20	182	230



Design C



*size in cm



Wood-burning pizza ovens / D series

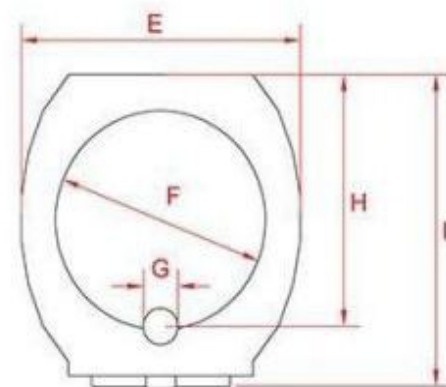
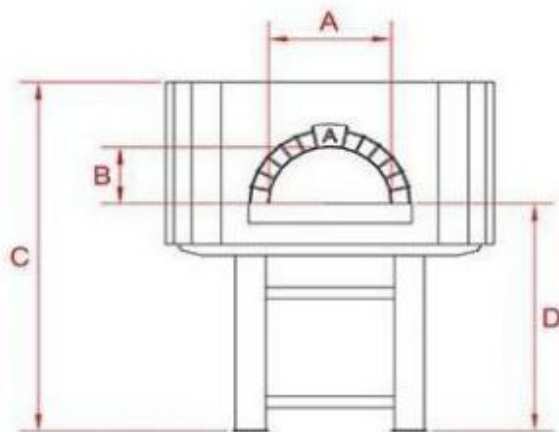
Type	D100S	D120S	D140S	D160S
Number of pizzas (30cm)	4	7	10	13
Productivity / h	60	105	150	195
Wood consumption	3/4	4/5	5/6	6/7
Weight (Kg)	1100	1350	1700	2100

Type	A	B	C	D	E	F	G	H	I
D100S	56	24	186	120	135	100	20	117	162
D120S	56	24	186	120	160	120	20	140	185
D140S	56	24	186	120	180	140	20	164	210
D160S	56	24	186	120	200	160	20	182	230

*size in cm



Design S



Wood-burning pizza ovens / D series

Type	D100K	D120K	D140K	D160K
Number of pizzas (30cm)	4	7	10	13
Productivity / h	60	105	150	195
Wood consumption	3/4	4/5	5/6	6/7
Weight (Kg)	1300	1500	1900	2300

Type	A	B	C	D	E	F	G	H	I
D100K	56	24	205	120	145	100	20	73	167
D120K	56	24	210	120	171	120	20	85	190
D140K	56	24	210	120	191	140	20	95	215
D160K	56	24	210	120	210	160	20	105	235

*size in cm



Brown mosaic



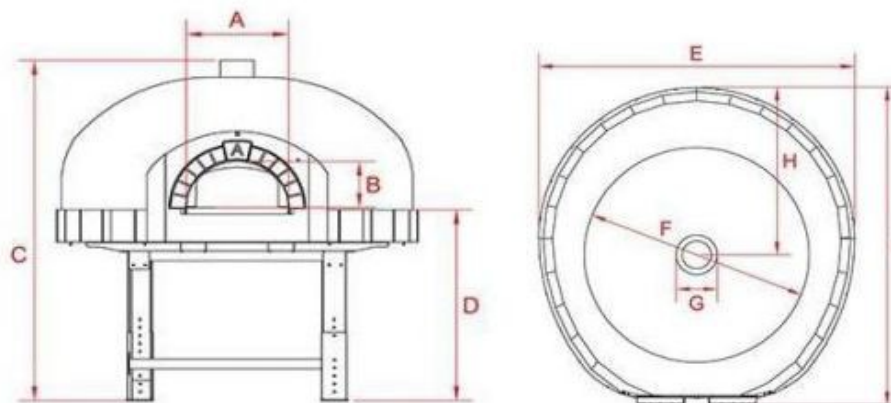
Silicone coating



Red mosaic



Design K – Spotted mosaic



Wood-burning pizza ovens / DV series

It is a wood-burning oven with a double front door, a wood combustion chamber separated from the cooking surface and a tray to hold the ashes of burnt wood. The oven is available in two different measures.

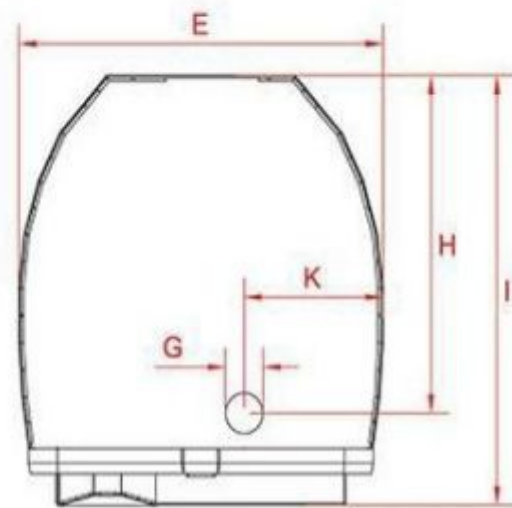
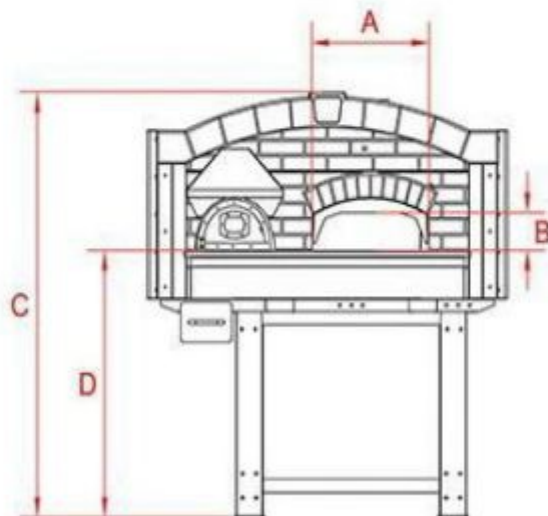
Type	D120V	D140V
Number of pizzas (30cm)	9	13
Productivity / h	135	195
Wood consumption	5/6	6/7
Weight (Kg)	1950	2100

Type	A	B	C	D	E	F	G	H	I
D120V	56	24	210	120	171	120	20	85	190
D140V	56	24	210	120	191	140	20	95	215

*size in cm



Basic model



Wood-burning pizza ovens / DV series

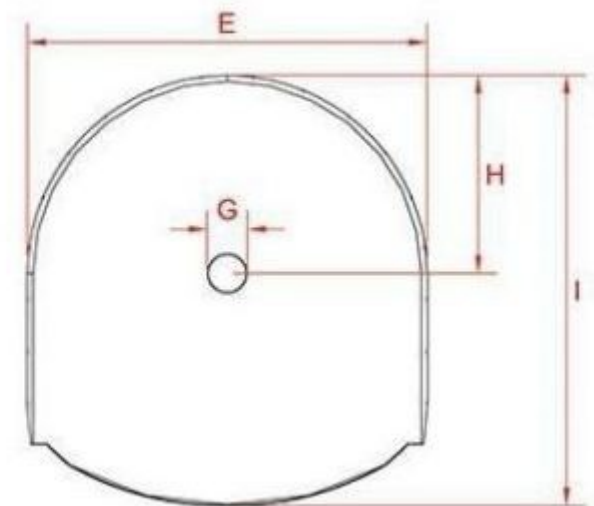
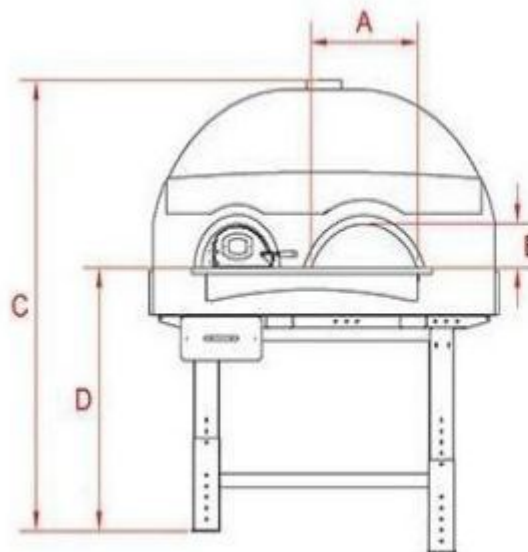
Type	D120VK
Number of pizzas (30cm)	9
Productivity / h	135
Wood consumption	5/6
Weight (Kg)	2150

*size in cm

Type	A	B	C	D	E	G	H	I
D120VK	60	20	205	120	196	20	98	215



Design K - Mosaic



Wood-burning pizza ovens / DR series

This is a wood oven with two front doors rotating basis, a combustion chamber to separate wood from the cooking surface and a tray to hold the ashes of the burned wood. With the rotation of the the base of the cooking chamber are obtained a more uniform performance, a higher productivity and better working conditions, also thanks to the fact that it uses a shorter handle. The rotation speed can gradually increased and even reversed. The energy expenditure is 230 Volt / 50-60 Herz. The oven is produced in two sizes.

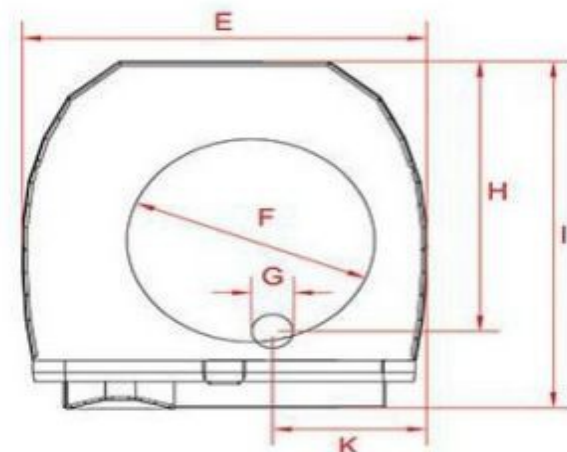
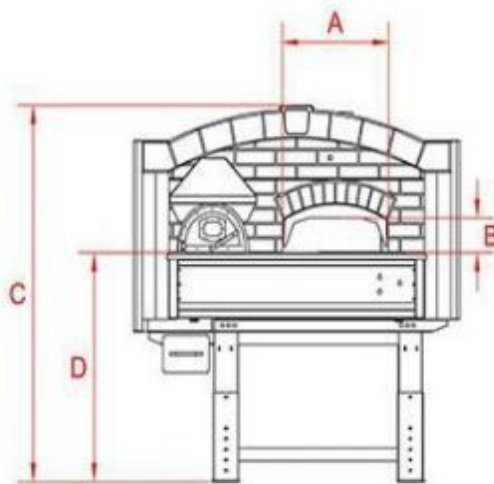
Type	DR120	DR140
Number of pizzas (30cm)	9	13
Productivity / h	135	195
Wood consumption	5/6	6/7
Weight (Kg)	1950	2100

Type	A	B	C	D	E	G	H	I	K
DR120	60	20	188	120	190	20	160	205	72
DR140	69	20	188	120	225	20	151	195	77

*size in cm



Basic model



Wood-burning pizza ovens / DR series

This is a wood oven with two front doors rotating basis, a combustion chamber to separate wood from the cooking surface and a tray to hold the ashes of the burned wood. With the rotation of the the base of the cooking chamber are obtained a more uniform performance, an higher productivity and a better working conditions, also thanks to the fact that it uses a shorter handle. They are constructed of material vibrant refractive, with an high percentage of aluminum oxide (Al2O3), which guarantees a strong resistance wear and high strength. The cooking chamber dome shape ensures uniform cooking with a low consumption of wood. The chamber diameter is 85 cm. This oven is also suitable for small restaurants, homes or porches. Perfect for pizzas, breads, pastries, meats and poultry. the expenditure energy is 230 Volt / 50-60 Hertz.

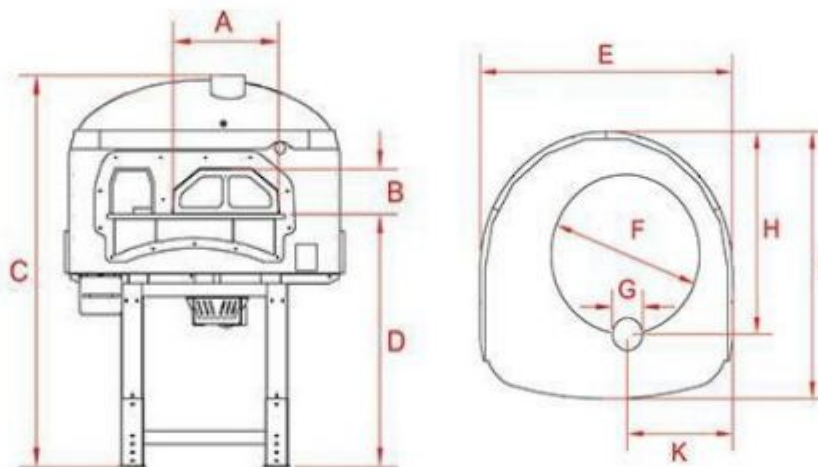
Type	DR85K
Number of pizzas (30cm)	5/6
Productivity / h	75
Wood consumption	3/4
Weight (Kg)	950

Type	A	B	C	D	E	F	G	H	I	K
DR85K	55	20	190	120	145	85	18	108	142	60

*size in cm



Design K - Red mosaic



Design K – Brown mosaic

Wood-burning pizza ovens / DFB series

This is a wood-burning oven with a double front door in combination with a barbecue, a room of combustion to separate wood from the cooking surface and a tray to collect the ashes of the firewood burned.

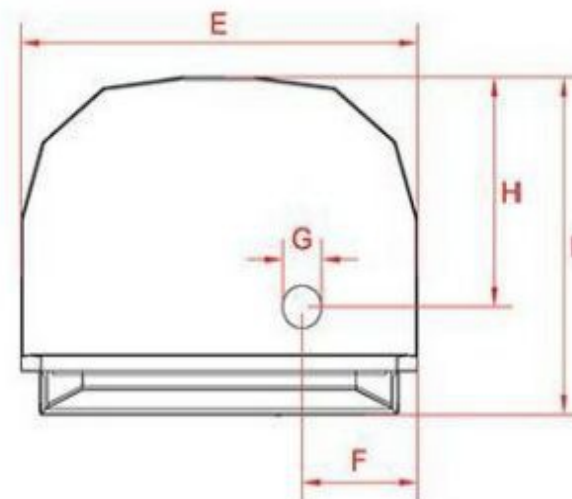
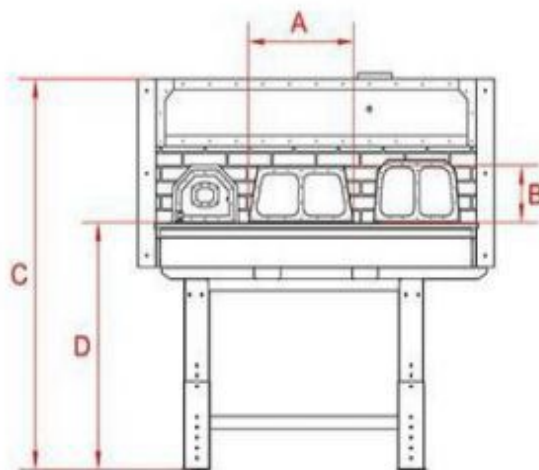
Type	D100FB
Number of pizzas (30cm)	6
Productivity / h	90
Wood consumption	4/5
Size of barbecue	40x50
Weight (Kg)	1700

Type	A	B	C	D	E	F	G	H	I
D100FB	50	20	195	120	202	58	20	105	160

*size in cm



Basic model



Gas pizza ovens / G series

The ovens of this series are domed and suitable for cooking pizza. They are constructed with vibrant material refractive, with a high percentage of aluminum oxide (Al_2O_3), which guarantees a strong resistance to wear and high strength. The heating is cyclometry and is carried out by an ecological burner, which works with methane or propane-butane and with a fan. The fan keeps the temperature of the base of the optimal oven and prevents it cools down even after a very labor intensive. The return of a part of the gases burned (thermal cycle) saves energy. The control of the basic cooking temperatures and the dome is independent and is performed by a digital controller. The burner output can be changed with an electronic modulator with a range that goes from 5% to 100%. Energy consumption: 230 Volt / 50-60 Hertz. All the elements are positioned in a metal casing that allows to move easily the oven. The furnace is realized in three models.



Design **C**



Design **S**



Design **K**

Gas pizza ovens / G series

Type	G100C/S	G120C/S	G140C/S	G160C/S
Number of pizzas (30cm)	4	7	10	13
Productivity / h	60	105	150	195
Gas consumption:				
Methane gas mc/h	3	3,30	4,20	4,50
GPL gas kg/h	1,7	1,9	3,2	3,8
Weight (Kg)	1250	1400	1800	2150

Type	A	B	C	D	E	F	G	H	I
G100C/S	56	24	186	120	135	100	20	117	162
G120C/S	56	24	186	120	160	120	20	140	185
G140C/S	56	24	186	120	180	140	20	164	210
G160C/S	56	25	186	120	200	160	20	183	230

*size in cm

GAS PARAMETERS

Constructive type B11

Category II2H3 +

Gas pressure:

-G30-31 30-37mbar

-G20 20mbar

Gas nozzle 3/4"

Thermal power / kw /

G100C/S 22

G120C/S 26

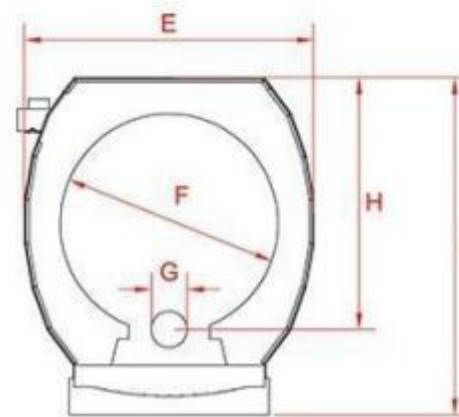
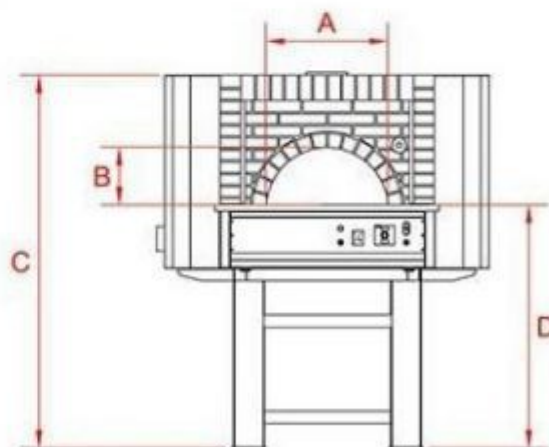
G140C/S 30

G160C/S 36

Electrical supply-230 V/50-60 Hz



Design C



Design S

Gas pizza ovens / G series

Type	G100K	G120K	G140K	G160K
Number of pizzas (30cm)	4	7	10	13
Productivity / h	60	105	150	195
Gas consumption:				
Methane gas mc/h	3	3,30	4,20	4,50
GPL gas kg/h	1,7	1,9	3,2	3,8
Weight (Kg)	1250	1400	1800	2150

Type	A	B	C	D	E	F	G	H	I
G100K	56	24	205	120	145	100	20	73	167
G120K	56	24	205	120	171	120	20	86	190
G140K	56	24	205	120	191	140	20	95	215
G160K	56	25	205	120	210	160	20	105	235

GAS PARAMETERS

Constructive type B11

Category II2H3 +

Gas pressure:

-G30-31 30-37mbar

-G20 20mbar

Gas nozzle 3/4"

Thermal power / kw /

G100K 22

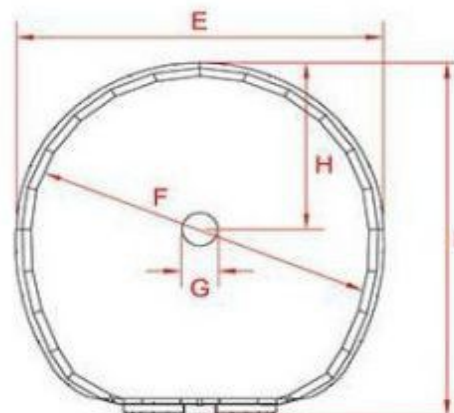
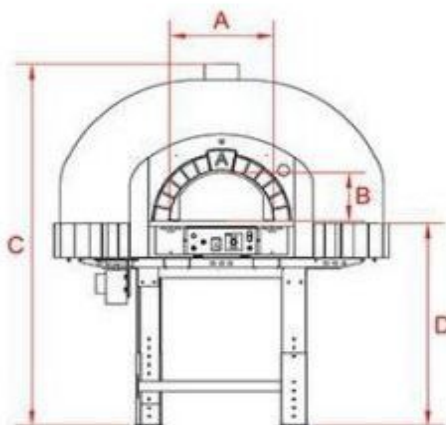
G120K 26

G140K 30

G160K 36

Electrical supply-230 V/50-60 Hz

*size in cm



Design K – Brown mosaic

Design K – Spotted mosaic

Gas pizza ovens / GR series

The GR series ovens are domed with a rotating base and are suitable for cooking pizza. By the rotation of the base of the cooking chamber a more uniform performance, a higher productivity and better work conditions are achieved, since a pizza peel with a shorter handle is used. The speed of rotation can be gradually increased or decreased. The heating is effected by an ecological burner, which uses methane or propane-butane. The power of the burner can be changed with an electronic modulator with a range that goes from 5% to 100%. A circular fan maintains optimum temperature of the base. The control of cooking temperature is electronic with digital directions. energy consumption: 230 Volt / 50-60 Herz. The oven is manufactured in three sizes.



Design C



Design S



Design K

Gas pizza ovens / GR series

Type	GR120C/S	GR140C/S	GR160C/S
Number of pizzas (30cm)	9	13	18
Productivity / h	135	195	270
Gas consumption:			
Methane gas mc/h	3,30	4,20	4,50
GPL gas kg/h	1,9	3,2	3,8
Weight (Kg)	1600	1950	2300

Type	A	B	C	D	E	F	G	H	I
GR100C/S	60	30	186	120	158	120	20	154	200
GR120C/S	70	35	186	120	176	140	20	174	220
GR140C/S	70	35	186	120	202	160	20	195	240

GAS PARAMETERS

Constructive type B11

Category II2H3 +

Gas pressure:

-G30-31 30-37mbar

-G20 20mbar

Gas nozzle 3/4"

Thermal power / kw /

GR100C/S 22

GR120C/S 26

GR140C/S 30

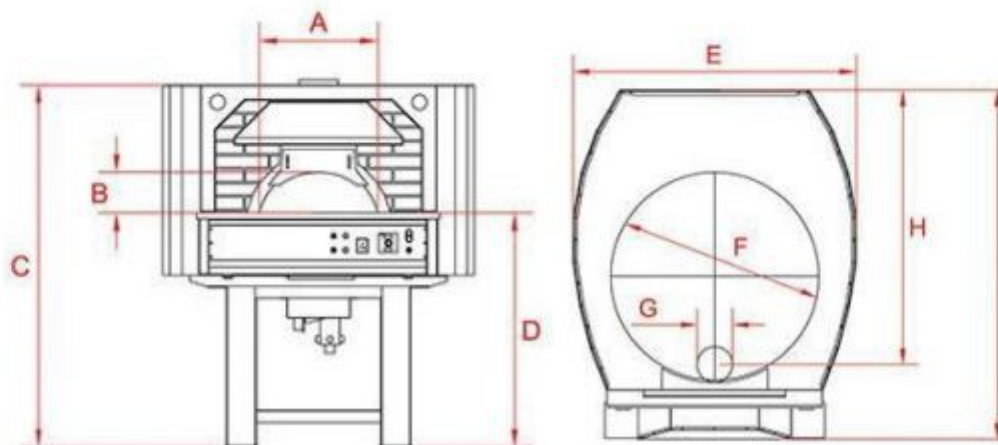
GR160C/S 36

Electrical supply-230 V/50-60 Hz

*size in cm



Design C



Design S

Gas pizza ovens / GR series

Type	GR85K	GR110K	GR130K
Number of pizzas (30cm)	5	8	11
Productivity / h	75	120	165
Gas consumption:			
Methane gas mc/h	3,0	3,3	3,5
GPL gas kg/h	1,7	1,9	2,0
Weight (Kg)	1250	1400	1900

Type	A	B	C	D	E	F	G	H	I
GR85K	58	24	205	120	145	85	20	73	170
GR110K	59	25	205	120	171	110	20	85	190
GR130K	59	25	205	120	191	130	20	95	215

GAS PARAMETERS

Constructive type B11

Category II2H3 +

Gas pressure:

-G30-31 30-37mbar

-G20 20mbar

Gas nozzle 3/4"

Thermal power / kw /

GR85K 22

GR110K 26

GR130K 30

Electrical supply-

230V/50-60 Hz



Red mosaic



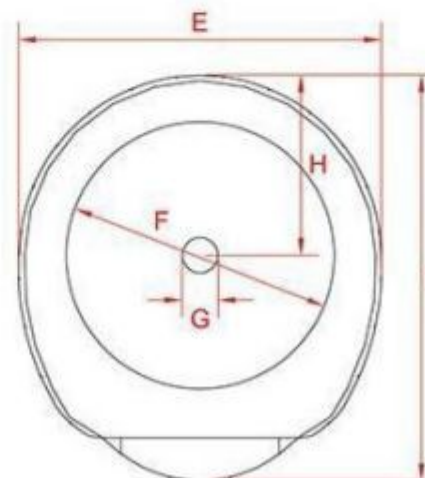
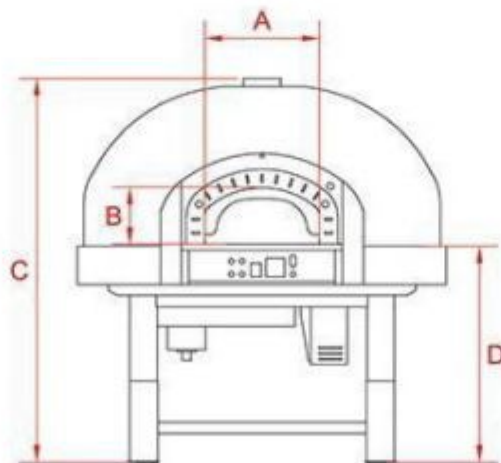
Spotted mosaic



Brown mosaic



Design K – Mosaic



Gas-wood pizza ovens / MIX-V series

This is a wood-gas oven with two front doors to the rotating base, a wood burning combustion chamber separate from the cooking surface and a tray to collect the ashes of the wood burned. The heating is carried out by an ecological burner, which uses natural gas or propane-butane. The control of the temperature in the dome is carried by a digital controller. The burner output can be changed with an electronic modulator in a range that goes from 5% to 100%. Energy consumption: 230 Volt / 50-60 Hertz. All elements are placed in a metal casing that allows you to easily move the oven. The oven is made in two size.

Type	MIX120V	MIX140V
Number of pizzas (30cm)	9	13
Productivity / h	135	195
Consumption of wood kg/h	5-6	6-7
Gas consumption:		
Methane gas mc/h	3,3	4,2
GPL gas kg/h	1,9	3,2
Weight (Kg)	1950	2100

Type	A	B	C	D	E	G	H	I	K
MIX120V	60	20	188	120	190	20	160	205	70
MIX140V	69	20	188	120	225	20	157	205	78

GAS PARAMETERS

Constructive type B11

Category II2H3 +

Gas pressure:

-G30-31 30-37mbar

-G20 20mbar

Gas nozzle 3/4"

Thermal power / kw /

MIX120V 26

MIX140V 30

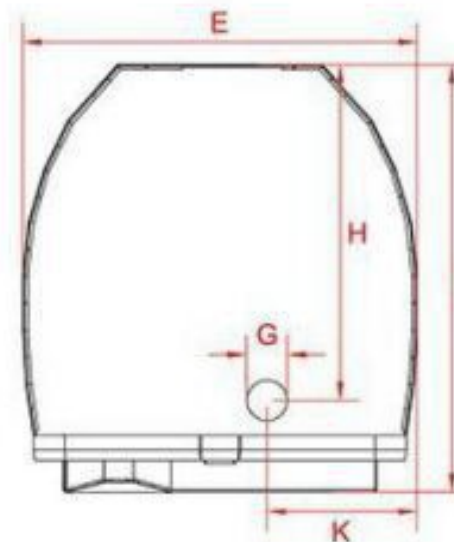
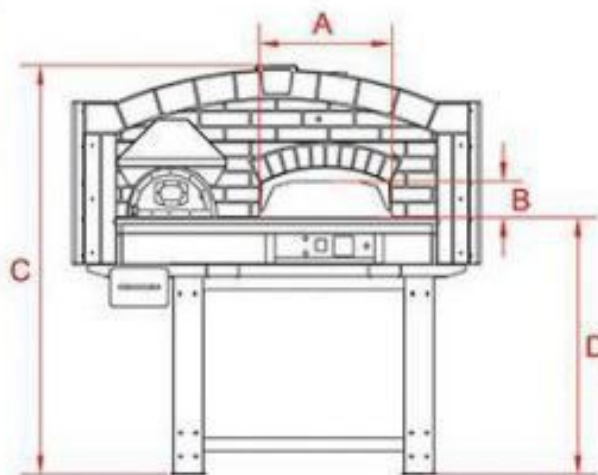
Electrical supply-

230V/50-60 Hz

*size in cm



Basic model



Gas-wood pizza ovens / MIX-R series

Type	MIX120R
Number of pizzas (30cm)	9
Productivity / h	135
Consumption of wood kg/h	5-6
Gas consumption:	
Methane gas mc/h	3,3
GPL gas kg/h	1,9
Weight (Kg)	1950

This is a wood-gas oven with two front doors rotating base, in a separate combustion chamber from the wood surface cooking and a tray to hold the ashes of the burned wood. By rotation of the base of the cooking chamber are more uniform performance, a higher productivity and better working conditions are achieved, also thanks to the fact that it uses a shorter handle. The rotation speed can be gradually increased or decreased. The heating is effected by an ecological burner, which uses natural gas or propane-butane.

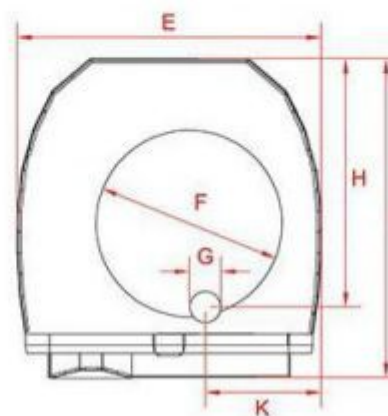
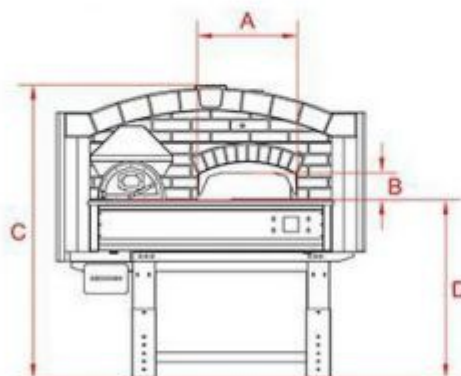
The burner output can be changed with an electronic modulator in a range that goes from 5% to 100%. The control of cooking temperature is electronic with digital directions. Energy consumption: 230 Volt / 50-60 Hertz.

Type	A	B	C	D	E	G	H	I	K
MIX120R	60	20	188	120	190	20	160	205	72

*size in cm



Basic model



GAS PARAMETERS

Constructive type B11
Category II2H3 +
Gas pressure:
-G30-31 30-37mbar
-G20 20mbar
Gas nozzle 3/4"

Thermal power / kw /
MIX120R 26
Electrical supply-
230V/50-60 Hz

Gas-wood pizza ovens / MIX-R series

Type	MIX85RK
Number of pizzas (30cm)	4
Productivity / h	75
Consumption of wood kg/h	3-4
Gas consumption:	
Methane gas mc/h	3
GPL gas kg/h	1,7
Weight (Kg)	950

GAS PARAMETERS

Constructive type B11

Category II2H3 +

Gas pressure:

-G30-31 30-37mbar

-G20 20mbar

Gas nozzle 3/4"

Thermal power / kw /

MIX85RK 22

Electrical supply-230 V/50-60 Hz



Red mosaic



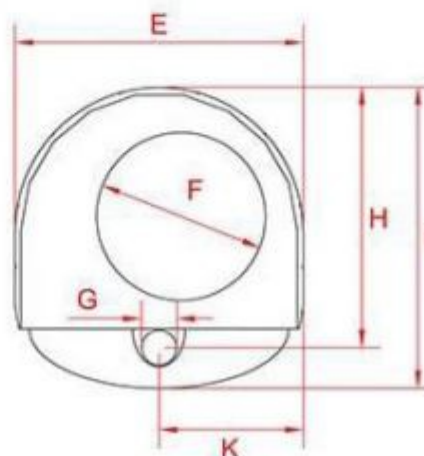
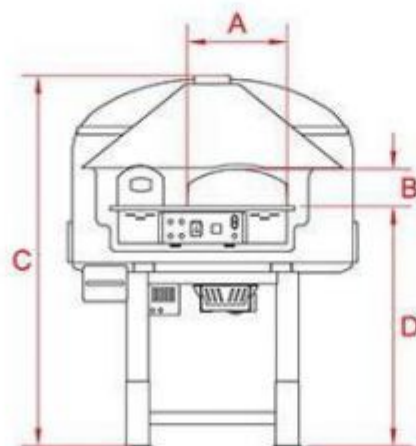
Spotted mosaic



Brown mosaic

Type	A	B	C	D	E	F	G	H	I	K
MIX85RK	55	20	186	120	145	85	18	132	152	72,5

*size in cm



Design K – Black mosaic

Gas pizza ovens / New series RP 1/2

New gas pizza ovens with rotating steel plate and additional lighting that provides a visual check direct on the cooking phase. The main features of RP ovens are productivity, economy and design. They produce perfect pizza, calzones, etc. .. in minimum time. The desired temperature can be selected by a thermal switch and is controlled through the analog thermometer. The RP model is produced in 2 different size, single plate (RP1) and double plate (RP2). The construction is made exclusively in stainless steel and complies with all safety systems according to international standards.

	Oven external dimensions	Oven dimensions with legs	Plate diameter	Power	Pizzas capacity
RP 1	1280 x 1090 x 660	1280 x 1090 x 1470	1 x 980 Ø	Kw. 16 / 230 V	7/8 pizzas
RP 2	1280 x 1090 x 840	1280 x 1090 x 1650	2 x 980 Ø	Kw. 24 / 230 V	14/16 pizzas



RP 1



RP 2



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