



## Wood Fired OVENS

The **Valoriani** family have been producing refractory products **since 1890** and today remain world leaders as manufacturers of prefabricated **woodfired ovens for professional and residential use.**

*Silvio Valoriani*, a specialist in refractory clay, by using all the century experience acquired from his family, the choice of raw materials and the structural design of the oven's dome, perfect in all its proportions, to such a point that still the dome shape remains unchanged. The result – family size wood burning ovens from cotto refrattario (refractory clay) quarried from the hills of *Tuscany*. These newly designed ovens were far more fuel efficient and had great heat retention allowing individual families to afford their own ovens.



With commercial and economic growth and great demand for its products, commercial businesses needed ovens to be able to bake a high number of pizzas, quality and with uniform baking, able to keep a constant temperature with low wood consumption.

Valoriani is the only company to produce in its factory, both dome and floor tiles baked at 1300°C. Many firms have tried to copy the Valoriani wood-fired ovens, which have been recognised as the Original wood burning ovens ever since. They still remain the original, the first product in its class and one of the best products worldwide, chosen and used by some of the most important restaurants and caterings.

The company today, after more than 50 years on the market, is in its 5<sup>th</sup> generation, with over 500,000 ovens delivered, still made in Reggello, high in the hills of Tuscany.



The Professional Ovens are all **AVPN** approved (*True Neapolitan Pizza Association*) which means they are a category of ovens certified for the production of True Neapolitan Style Pizza.

They are now available with a **Spitfire Gold 29 Gas Burner (AGA approved)** in Natural and LPG for 120 and 140 internal models). The burner is modulating, so there is a constant flame whilst cooking pizzas. This feature emulates burning wood, important if that's what you would like to perceive. The Burner is also economical; automatically decreasing the intensity of the flame once the set temperature is reached, then increasing the intensity if the temperature begins to drop.



Spitfire gas burner control





Rotating Wood Fired Oven



# NEW! ROTATING Series

With almost a century of experience in the refractory field, Valoriani made its **first rotating woodfired oven** available in the version wood/gas combination. The main advantages comparing to competition are:

- \* Baking floor made of **Refractory Cotto** tiles
- \* **Spitfire Gas Burner** tailor-made to satisfy the baking requirements of the oven
- \* **R.H.S.® System (Recycling Heating System)** that allows the heat recovery and use, by making it circulate at very high temperatures under the baking floor
- \* Use of the best insulation materials available on the market

All of these features allows a remarkable consumption saving and an easy achievement of temperature suitable also for Neapolitan pizza. Moreover, the easy and reliable control panel, allows to easily control all the oven function as the baking temperature, the floor rotation speed, the baking time and the temperature of the RHS System.

## R120 ROTATING Series

- Made In Italy
- Complete Oven, Requires large opening
- Cotto Clay Cooking Floor, Safe to to cook directly on the floor
- Metal Cladding Finish
- Includes tailor-made Spitfire Gas Burner
- R.H.S - Recycling Heating System - Uses Heated Air flow to Heat Floor
- Price Doesn't Include: Delivery, Lifting Machinery and Installation
- Supply in Gas/Wood



100% MADE IN ITALY

MODEL	CAPACITY (Ø30cm)	INT.DIM. mm Ø - crown H	MIN BASE REQUIRED mm W - D - H	ARCH OPENING mm	KIT WEIGHT kg	PRICE + gst
R120	9	1200	1800 X 2017 X 1874	550 X 290	1900	\$48,900



# Professional RANGE



## GR series

The **GR series** – A modular Kit that requires assembly on site. Its modular form eliminates the need for heavy lifting machinery, as each piece can be moved easily into position, weighing at most 60kgs. The GR series is *suitable for clients that have limited door access and require assembly in tighter areas.*



## IGLOO series

The **IGLOO series** – It consists of the GR Components, arriving complete from Italy, ready to connect to ventilation. The oven is completed with a white (Igloo-like) finish and can be supplied with an included support. The IGLOO series requires a large opening as well as a crane/forklift to put into place.



## OT series

The **OT series** – The OT oven also comes complete from Italy, consisting of the GR components. The oven is finished off with a *metal cladding*, sprayed with fire retardant paint. The OT also has an included support available to suit. The OT series requires a large opening as well as a crane/forklift to put into place.



## VERACE series

The Valoriani **Verace series** - The *first and only AVPN approved and recognised gas fired oven.* Using the RHS (Recycling Heating System), The Valoriani Verace series allows for **quicker heating** using less wood/ gas consumptions than other ovens. The oven is completed with a white (Igloo-like) finish and can be supplied with an included support. The Valoriani Verace series requires a large opening as well as a crane/forklift to put into place.





# GR series

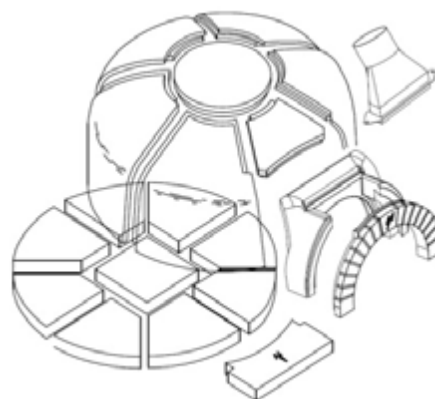
## GR series Round - MODULAR OVEN KIT

- Requires assembly on site
- Cotto clay cooking floor, safe to cook directly on the floor
- Kit includes: crown and floor components, hi-temp mortar, hi-grade ceramic insulation, metal manifold, front arch (2 Pieces) and metal door
- Price doesn't include: cement render, chicken wire and installation

### Optional:

- Supply type: wood/gas or combination (gas option is an added cost)
- Installation price\* (subject to quote - separate from oven cost)
- Metal stand made to suit (subject to quote)

\*Installation available in limited areas



100% MADE IN ITALY

MODEL	CAPACITY (Ø30cm)	INT.DIM. mm Ø - crown H	MIN BASE REQUIRED mm W - D - H	ARCH OPENING mm	KIT WEIGHT kg	PRICE + gst
GR100	4	1000 X 440	1450 X 1450 X 1100	540 X 280	550	\$7,150
GR120	6	1200 X 440	1650 X 1650 X 1100	550 X 280	650	\$8,500
GR140	9	1400 X 460	1850 X 1850 X 1100	550 X 280	800	\$9,990
GR160	12	1600 X 478	2050 X 2050 X 1100	550 X 280	1000	\$10,990
GR180	18	1800 X 520	2250 X 2250 X 1100	550 X 280	1250	\$12,900

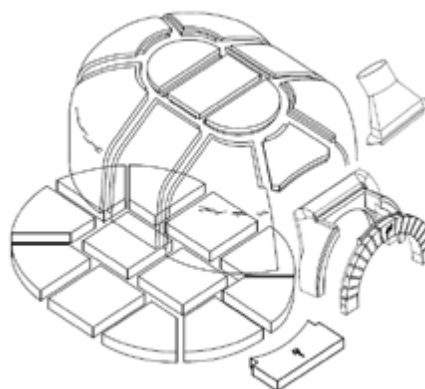
## GR series Oval - MODULAR OVEN KIT

- Requires assembly on site
- Cotto clay cooking floor, safe to cook directly on the floor
- Kit includes: crown and floor components, hi-temp mortar, hi-grade ceramic insulation, metal manifold, front arch (2 Pieces) and metal door
- Price doesn't include: cement render, chicken wire and installation

### Optional:

- Supply type: wood/gas or combination (gas option is an added cost)
- Installation price\* (subject to quote - separate from oven cost)
- Metal stand made to suit (subject to quote)

\*Installation available in limited areas



100% MADE IN ITALY

MODEL	CAPACITY (Ø30cm)	INT.DIM. mm Ø - crown H	MIN BASE REQUIRED mm W - D - H	ARCH OPENING mm	KIT WEIGHT kg	PRICE + gst
GR120 X 160	9	1200x1600 - 440	1650 X 2050 X 1100	550x280	800	\$10,500
GR140 X 160	12	1400x1600 - 460	1850 X 2050 X 1100	550x280	900	\$11,200
GR140 X 180	14	1400x1800 - 460	1850 X 2250 X 1100	550x280	1050	\$11,700



# IGLOO series



## IGLOO series ROUND + STAND

- Complete oven, requires large opening
- Cotto clay cooking floor, safe to cook directly on the floor
- Dome shaped finished
- Price doesn't include: delivery, lifting machinery and installation
- Metal stand made to suit oven

**Optional:**

- Supply type: wood/gas or combination (gas option is an added cost)



100% MADE IN ITALY

MODEL	CAPACITY (Ø30cm)	INT.DIM. mm Ø - crown H	EXTERNAL DIM mm W - D - H	ARCH OPENING mm	KIT WEIGHT kg	PRICE + gst
IGLOO100	4	1000 X 440	1400 X 1500 X 1868	540x280	1000	\$15,040
IGLOO120	6	1200 X 440	1600 X 1700 X 1868	550x280	1250	\$17,800
IGLOO140	9	1400 X 460	1800 X 1900 X 1868	550x280	1500	\$20,540
IGLOO160	12	1600 X 478	2050 X 2050 X 1868	550 X 280	1000	\$21,840
IGLOO180	18	1800 X 520	2200 X 2450 X 1868	550x280	2100	\$24,850

## IGLOO series OVAL + STAND

- Complete oven, requires large opening
- Cotto clay cooking floor, safe to cook directly on the floor
- Dome shaped finished
- Price doesn't include: delivery, lifting machinery and installation
- Metal stand made to suit

**Optional:**

- Supply type: wood/gas or combination (gas option is an added cost)



100% MADE IN ITALY

MODEL	CAPACITY (Ø30cm)	INT.DIM. mm Ø - crown H	EXTERNAL DIM mm W - D - H	ARCH OPENING mm	KIT WEIGHT kg	PRICE + gst
IGLOO 120 X 160	9	1200X1600 - 440	1600 X 2100 X 1868	550x280	1500	\$21,350
IGLOO 140 X 160	12	1400x1600 - 460	1800 X 2100 X 1868	550x280	1650	\$22,540
IGLOO 140 X 180	14	1400x1800 - 460	2000 X 2300 X 1868	550x280	1800	\$23,640





# OT series

## OT series ROUND + STAND

- Complete oven, requires large opening
- Cotto clay cooking floor, safe to cook directly on the floor
- Metal cladding finish
- Price doesn't include: delivery, lifting machinery and installation
- Metal stand made to suit oven

### Optional:

- Supply type: wood/gas or combination (gas option is an added cost)

100% MADE IN ITALY



MODEL	CAPACITY (Ø30cm)	INT.DIM. mm Ø - crown H	EXTERNAL DIM mm W - D - H	ARCH OPENING mm	KIT WEIGHT kg	PRICE + gst
OT100	4	1000 X 440	1400 X 1500 X 1903	540x280	1000	\$14,300
OT120	6	1200 X 440	1600 X 1700 X 1903	550x280	1250	\$15,940
OT140	9	1400 X 460	1800 X 1900 X 1903	550x280	1500	\$18,850
OT160	12	1600 X 478	2000 X 2100 X 1903	550 X 280	1950	\$21,240
OT180	18	1800 X 520	2200 X 2450 X 1903	550x280	2100	\$26,600

## OT series OVAL + STAND

- Complete oven, requires large opening
- Cotto clay cooking floor, safe to cook directly on the floor
- Metal cladding finish
- Price doesn't include: delivery, lifting machinery and installation
- Metal stand made to suit oven

### Optional:

- Supply type: wood/gas or combination (gas option is an added cost)

100% MADE IN ITALY



MODEL	CAPACITY (Ø30cm)	INT.DIM. mm Ø - crown H	EXTERNAL DIM mm W - D - H	ARCH OPENING mm	KIT WEIGHT kg	PRICE + gst
OT120 X 160	9	1200x1600 - 440	1600 X 2100 X 1903	550x280	1500	\$19,440
OT140 X 160	12	1400x1600 - 460	1800 X 2100 X 1903	550x280	1650	\$20,540
OT140 X 180	14	1400x1800 - 460	2000 X 2300 X 1903	550x280	1800	\$22,540





**OT series MAXI Special For Bakery! New!**

**OT series Maxi** is one of the last innovation developed by Valoriani. This model of wood fired oven is specifically designed for bakery, it is available in three different sizes, fully made in Italy, ready for installation and operation. OT series Maxi includes all the components of the oven's dome and baking surface, besides all the necessary materials for the upper and lower insulation of the oven. The oven's assembly is carried out by the client who will also provide for the construction of the support base and containment walls.



100% MADE IN ITALY

MODEL	CAPACITY bread Kg	INT.DIM. mm Ø - crown H	EXTERNAL DIM mm W - D - H	ARCH OPENING mm	KIT WEIGHT kg	PRICE + gst
OT MAXI 220	42	2000 X 2000 -	2700 X 2850 X 1950	570 X 290	3300	\$38,950
OT MAXI 245	48	2200 X 2450 -	2700 X 3100 X 1950	570 X 290	3900	\$45,000
OT MAXI 270	55	2200 X 2700 -	2700 X 3350 X 1950	570 X 290	4300	\$54,000







# Valoriani Verace OVENS

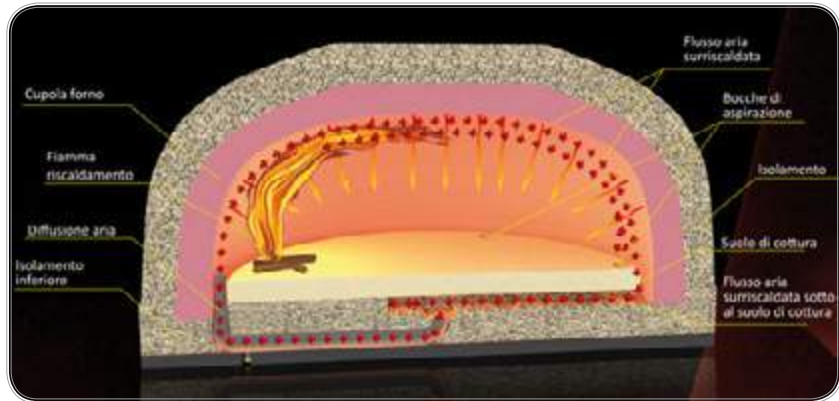
**Valoriani Verace Ovens** – The purpose was to produce a gas fired oven, which could have the qualities to bake a *Neapolitan style pizza* by keeping the temperature of the entire cooking surface as consistent and as high as possible. This is thanks to the **RHS\*** (recycling heating system or heat's recovery system).

*\*RHS (Recycling Heating System or Heat's recovery system).*

*The system Valoriani has patented, allows the recycling of the smoke produced when the oven is at about 300/350°C.*

## Advantages of Valoriani Verace oven with the RHS system:

- ✓ It reaches the operative temperature in less than the 30% of time compared to the standard ovens with 30% less gas or wood consumption.
- ✓ The temperature is maintained almost consistent on all the floors points, with evident baking benefits.
- ✓ The smoke emissions are cleaner because before they get released, they make several trips around the inside of the oven at a high temperature, burning many carbon particles. Tests indicate approximately an improvement of 20% - 30% of the quality of the air emissions.
- ✓ The baking floor is produced with the same features of smoothness and porosity of the floor from Sorrento, but being press-produced by using raw materials of higher quality it has a longer life and higher precision.



## Spitfire Burner

Spitfire gas burners are known for their quality world-wide and now you can add the convenience of gas to your Valoriani oven. The burners are safe and user-friendly and have been approved by the AGA (Australian Gas Association) for use in selected Valoriani models. The burners are designed to replicate wood burning with high performance and baking quality but lower operating costs and heating times.

- ✓ *Advanced temperature control*
- ✓ *Extra heat blast setting*
- ✓ *Constant flame inside the oven*
- ✓ *Temperature display*





### Verace Ovens + STAND

- AVPN approved in wood & gas fired
- Complete oven, requires large opening
- Cotto clay cooking floor, safe to cook directly on the floor
- Dome shaped finished
- Price doesn't include: delivery, lifting machinery and installation
- Metal stand made to suit oven



**Optional:**

- Supply type: wood/gas or combination (gas option is an added cost)

100% MADE IN ITALY

MODEL	CAPACITY (Ø30cm)	INT.DIM. mm Ø - crown H	EXTERNAL DIM mm W - D - H	ARCH OPENING mm	KIT WEIGHT kg	PRICE + gst
VERACE 120	6	1200 X 440	1600 X 1700 X 2000	450x220	1600	\$27,700
VERACE 140	9	1400 X 460	1800 X 1900 X 2000	450x220	1900	\$31,240

### Spitfire Burner

To suit:

- \* GR120
  - \* GR140
  - \* IGLOO120
  - \* IGLOO140
  - \* OT120
  - \* OT140
- Only approved for Valoriani ovens
  - Burner has a modulating flame - to emulate wood burning
  - Other sizes require side approvals upon installation

100% MADE IN ITALY



MODEL	AIR SETTING	CONSUMPTION (MJ/ Hr)	TEST POINT PRESSURE	MAX/MIN Inlet Pressure	MIXING SCREW	PRICE + gst
GOLD 29	3 mm	104.4	0.00 kPa	6kPa/0.4kPa	10 mm	\$7,800





# Custom Made DESIGN

# Wood Fired OVENS

## Custom Finishes

You can custom design your pizza oven to enhance your premise look and make it very unique. Custom colours and custom tile mosaic can be arranged upon request.

