



VALORIANI
A U S T R A L I A

PRICELIST 2021

COMMERCIAL OVENS

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ROTATING SERIES



New Rotating Series - Same high standards!



Suitable for all type of pizzeria's and restaurants. The Valoriani rotating series, is the only oven to hold the accreditation for A.V.P.N (Associazione Verace Pizza Napoletana). Valoriani prides themselves on the their stonghold on the competition, boasting:

1. Baking floor made of Refractory Cotto tiles, not concrete!

Competitors may use the "finest concrete", but Valoriani uses their 100+ years experience in the refractory field to provide both the best materials on the market and materials free from any harmful chemicals and additives.

2. Tailor Made Spitfire Gas burner, AGA approved!

Specifically design gas burner, inclusive of the price so that there are not hidden costs. The Spitfire burner comes with AGA approval (all models), avoiding unprecedented approval fees. The Spitfire not only makes baking in the oven dramatically easier, it also provides an energy efficient and environmentally sustainable alternative to wood.

3. Patented R.H.S.® System (Recycling Heating System)!

This revolutionary technology allows for exceptional heat recovery and retention. This is achieved by a fan beneath the cooking floor, circulating the chamber's air at very high temperatures under the baking floor. This eliminates the need to wait for the oven to re-heat after a full load, or lift the cooking floor to the ceiling, increasing productivity.

4. Use of the best insulation materials available on the market!

Insulation can be make or break for refractory ovens, making them as safe as possible to operate, reduce fuel costs and make the most out of the ovens heats retention.




These main features allow for remarkable consumption savings and easily achieve high temperatures, perfect for baking Neapolitan style pizzas.

Rotating Series

Standard Features

- Cotto Clay Cooking Floor, Safe to cook directly on the floor
- Includes tailor-made Spitfire Gas Burner
- R.H.S - Recycling Heating System - Uses Heated Air flow to Heat Floor
- Supply in Gas/Wood
- Standard Finishing: Dome (Igloo style) or Cladding (pictured)
- **Optional Finishing (POA)** : Onsite installation, "Naples" finishing, Tiling and Centralised flue



Model	Capacity (Ø30cm)	Floor Ø mm Mouth Opening mm	Ext. Dim. mm W - D - H	Weight KG	Power	Price Ex Gst
 R100 WOOD	6	1000 550 x 290	1600 x 1830 x 1874	1450	2 x 10A GPO	\$37,000
 R120 WOOD	9	1200 550 x 290	1800 x 2022 x 1874	1650	2 x 10A GPO	\$44,500
 R140 WOOD	12	1400 550 x 290	2000 x 2262 x 1874	1950	2 x 10A GPO	\$54,000
 R100 WOOD/GAS	6	1000 550 x 290	1600 x 1830 x 1874	1450	El: 2 x 10A GPO Gas: 1 x 1/2" 104.4Mj/h	\$45,500
 R120 WOOD/GAS	9	1200 550 x 290	1800 x 2022 x 1874	1650	El: 2 x 10A GPO Gas: 1 x 1/2" 104.4Mj/h	\$53,000
 R140 WOOD/GAS	12	1400 550 x 290	2000 x 2262 x 1874	1950	El: 2 x 10A GPO Gas: 1 x 1/2" 104.4Mj/h	\$61,500

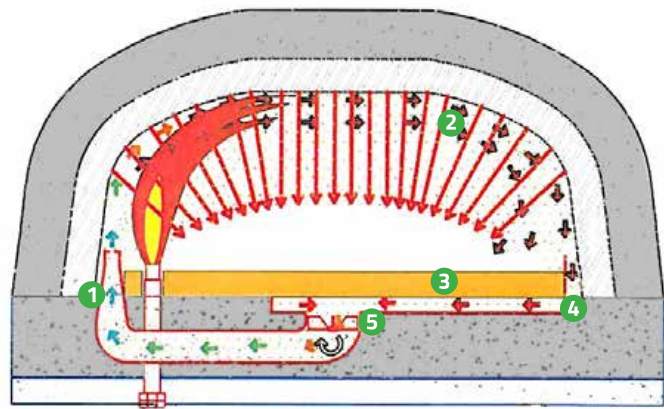


VERACE SERIES

Verace Series - Gas & Wood Verified!

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.

- 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.



- 1. AIR DIFFUSER
- 2. HEATED AIR FLOW
- 3. BAKING FLOOR
- 4. HEATED AIR FLOW UNDER BAKING FLOOR
- 5. AIR CIRCULATION

Verace Series

Standard Features

- AVPN approved in wood & gas
- Cotto Clay Cooking Floor, Safe to to cook directly on the floor
- Spitfire Gas Burner included in Gas Model
- R.H.S - Recycling Heating System - Uses Heated Air flow to Heat Floor
- Supply in Gas or Wood
- Standard Finishing: "Naples" finishing or Dome (Igloo style)
- Optional Finishing (POA) : Cladding finish, Tiling and Centralised flue



Tiled finish additional

	Model	Capacity (Ø30cm)	Floor Ø mm Mouth Opening mm	Ext. Dim. mm W - D - H	Weight KG	Power	Price Ex Gst
🔥	VERACE120 WOOD	6	1200 550 x 290	1600 x 1896 x 2000	1700	1 x 10A GPO	\$27,800
🔥	VERACE140 WOOD	9	1400 550 x 290	1795 x 2117 x 2000	1900	1 x 10A GPO	\$32,000
💧	VERACE120 GAS	6	1200 550 x 290	1600 x 1896 x 2000	1700	El: 2 x 10A GPO Gas: 1 x 1/2" 104.4Mj/h	\$35,500
💧	VERACE140 GAS	9	1400 550 x 290	1795 x 2117 x 2000	1900	El: 2 x 10A GPO Gas: 1 x 1/2" 104.4Mj/h	\$39,000

GR Series - Modular, Adaptive and Custom



The GR series comprises of 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.

With the GR series, it is possible to create any masterpiece the client has envisioned.

GR Series (Modular Kit)

Standard Features

- 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 excludes: cement render, chicken wire and installation

Additional Costs:

- Installation price (subject to quote - separate from oven cost)
- Metal stand made to suit (subject to quote)



Round Models

Model	Max Capacity (Ø30cm)	Floor Ø mm - Crown Height mm	Required Ext. Dim W - D mm	Kit Weight KG	Mouth Opening mm	Price Ex Gst
GR100	4	1000 - 440	1450 x 1450	550	540 x 280	\$7,900
GR120	6	1200 - 440	1650 x 1650	650	550 x 280	\$9,500
GR140	9	1400 - 460	1850 x 1850	800	550 x 280	\$10,500
GR160	12	1600 - 478	2050 x 2050	1000	550 x 280	\$12,800
GR180	18	1800 - 520	2250 x 2250	1250	550 x 280	\$14,900

Oval Models

Model	Capacity (Ø30cm)	Floor Ø mm - Crown Height mm	Required Ext. Dim W - D mm	Kit Weight KG	Mouth Opening mm	Price Ex Gst
GR120x160	9	1200 x 1600 - 440	1650 x 2050	800	550 x 280	\$11,600
GR140x160	12	1400 x 1600 - 460	1850 x 2050	900	550 x 280	\$12,300
GR140x180	14	1400 x 1800 - 460	1850 x 2250	1050	550 x 280	\$13,500



IGLOO SERIES

IGLOO Series - Ready for Baking



The IGLOO series consists of the GR Components, arriving to site complete (or assembled on site), ready to connect to ventilation. The oven is completed with a rendered finish and can be supplied on a stainless steel stand. The IGLOO series is the perfect solution for any type of restaurant.

The IGLOO series is a blank canvas, so the finishing are endless to suit the decor of the restaurant.

IGLOO Series

Standard Features

- Complete oven on stainless steel stand
- Stainless steel undershelf for storage
- Front resting ledge in black granite
- Cotto clay cooking floor, safe to cook directly on the floor
- Standard Finishing: Dome shaped rendered finish
- **Optional Finishing (POA):** Tiling, Painting and Centralised flue



Round Models

Model	Max Capacity (Ø30cm)	Floor Ø mm - Crown Height mm	Ext. Dim W - D - H mm	Approx. Weight KG	Mouth Opening mm	Price Ex Gst
IGLOO100	4	1000 - 440	1450 x 1550	1100	540 x 280	\$15,900
IGLOO120	6	1200 - 440	1650 x 1750	1350	550 x 280	\$17,900
IGLOO140	9	1400 - 460	1850 x 1950	1600	550 x 280	\$20,800
IGLOO160	12	1600 - 478	2050 x 2150	1800	550 x 280	\$23,200
IGLOO180	18	1800 - 520	2250 x 2350	2200	550 x 280	\$28,900

Oval Models

Model	Max Capacity (Ø30cm)	Floor Ø mm - Crown Height mm	Ext. Dim W - D - H mm	Approx. Weight KG	Mouth Opening mm	Price Ex Gst
IGLOO 120x160	9	1200 x 1600 - 440	1650 x 2150	1600	550 x 280	\$21,900
IGLOO 140x160	12	1400 x 1600 - 460	1850 x 2150	1750	550 x 280	\$22,800
IGLOO 140x180	14	1400 x 1800 - 460	1850 x 2350	1900	550 x 280	\$23,800

OT Series - Ready for Baking



The IGLOO series consists of the GR Components, arriving to site complete (or assembled on site), ready to connect to ventilation. The oven is completed with a rendered finish and can be supplied on a stainless steel stand. The IGLOO series is the perfect solution for any type of restaurant.

The is a blank canvas, so the finishing are endless to suit the decor of the restaurant.

OT Series

Standard Features

- Complete oven on Metal stand
- Front resting ledge in granite
- Cotto clay cooking floor, safe to cook directly on the floor
- Standard Finishing: Metal clad finish (Black)
- **Optional Finishing (POA):** Tiling, Painting and Centralised flue



Round Models

Model	Max Capacity (Ø30cm)	Floor Ø mm - Crown Height mm	Ext. Dim W - D - H mm	Approx. Weight KG	Mouth Opening mm	Price Ex Gst
OT100	4	1000 - 440	1450 x 1550	1100	540 x 280	\$15,900
OT120	6	1200 - 440	1650 x 1750	1350	550 x 280	\$17,900
OT140	9	1400 - 460	1850 x 1950	1600	550 x 280	\$20,800
OT160	12	1600 - 478	2050 x 2150	1800	550 x 280	\$23,200
OT180	18	1800 - 520	2250 x 2350	2200	550 x 280	\$28,900

Oval Models

Model	Max Capacity (Ø30cm)	Floor Ø mm - Crown Height mm	Ext. Dim W - D - H mm	Approx. Weight KG	Mouth Opening mm	Price Ex Gst
OT120x160	9	1200 x 1600 - 440	1650 x 2150	1600	550 x 280	\$21,900
OT140x160	12	1400 x 1600 - 460	1850 x 2150	1750	550 x 280	\$22,800
OT140x180	14	1400 x 1800 - 460	1850 x 2350	1900	550 x 280	\$23,800



MAXI SERIES

MAXI - Modular and Complete for Bread



Series Maxi is one of the last news introduced by Valoriani, designed for the professional bakery and available in three different sizes. The Series Maxi GR includes all the dome's and refractory baking floor's elements, besides all the necessary materials for upper and lower insulation of the oven. The construction of the base and of the walls assembly is to be completed by the client. The Maxi OT series includes all elements of the oven, assembly to be completed by client or can be arranged by Euroquip.

MAXI GR Series

Standard Features

- 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 and metal door
- Price excludes: cement render, chicken wire and installation
- **Optional Costs (POA):** Installation and metal stand to suit



Model	Bread Capacity KG	Floor Size mm - Surface m ²	Required Ext. Dim W - D mm	Kit Weight KG	Mouth Opening mm	Price Ex Gst
MAXI GR 220	42	2200 - 3.8	2650 x 2725	1500	570 x 290	\$22,000
MAXI GR 245	48	2200 x 2450 - 4.35	2650 x 2975	1700	570 x 290	\$24,800
MAXI GR 270	55	2200 x 2700 - 4.9	2650 x 3225	1860	570 x 290	\$29,500

MAXI OT Series

Standard Features

- 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, metal door, metal cladding, lower insulation and stand.
- Price excludes installation
- **Optional Costs (POA):** Installation



Model	Bread Capacity KG	Floor Size mm - Surface m ²	Ext. Dim W - D - H mm	Approx. Weight KG	Mouth Opening mm	Price Ex Gst
MAXI OT 220	42	2200 - 3.8	2700 x 2850 x 1950	3300	570 x 290	\$42,000
MAXI OT 245	48	2200 x 2450 - 4.35	2700 x 3100 x 1950	3900	570 x 290	\$49,800
MAXI OT 270	55	2200 x 2700 - 4.9	270 x 3350 x 1950	4300	570 x 290	\$59,500



Spitfire Gold 29 - Born to Burn



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.

Spitfire's amazing feature;

- Advanced temperature control - Manage the desired temperature for perfect baking of your product.
- Extra heat blast setting - 15 seconds of High heat to brown the item you are baking without drying out the product.
- Constant flame inside the oven - the modulating flame, emulates wood burning.
- Temperature display - Intuitive and clear display.

Spitfire Gold 29

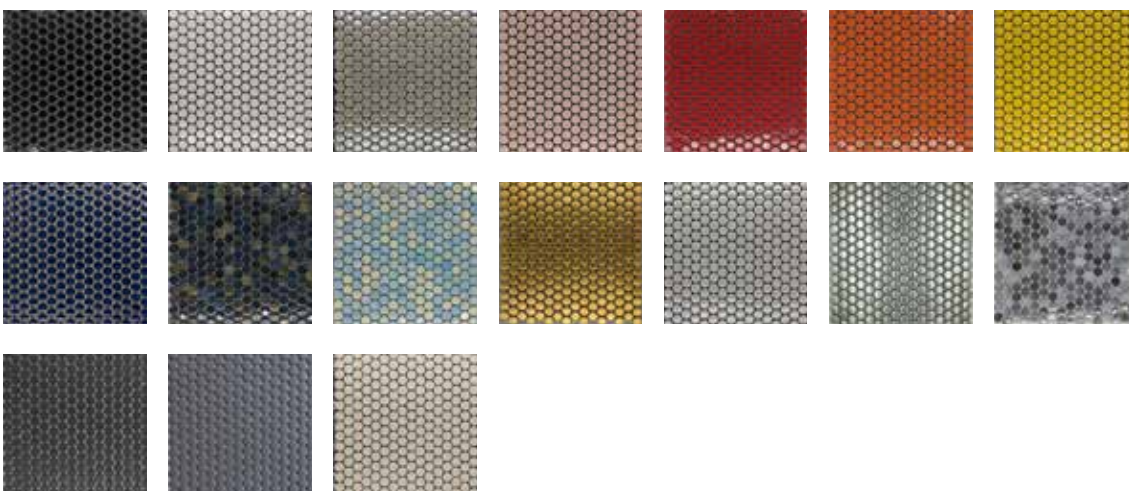
Standard Features

- Functioning Temperature range: 270 - 450°C
- Electronic Display
- 8 Flame Settings: 1 x Minimum, 7 x Max Flame
- Modulating Burner, lowers flame intensity when set point is reached
- AGA approval to suit models: GR120/140/160, IGLOO120/140/160 and OT120/140/160
- **Optional Costs (POA):** Installation



Model	Gas Connection	Gas Power	Electrical Connection	Electrical Power	Price Ex Gst
SPITFIRE GOLD 29	1 x 1/2" Male	104.4Mj/h	1 x 10A GPO	240V, 1N, 90W, 1A	\$8,500

Tiling Finish ideas to suit Rotating/Verace/IGLOO/OT Series





FVR Series - for all family sizes

The FVR series still preserve the fascinating style of the brilliant invention by Silvio Valoriani, over 50 years ago. Produced in 3 different sizes, these ovens are able to satisfy every cooking need, from small to large families. The FVR is delivered disassembled and requires assembly onsite by following our detailed instructions or asking one of our certified installers to assemble it for you.



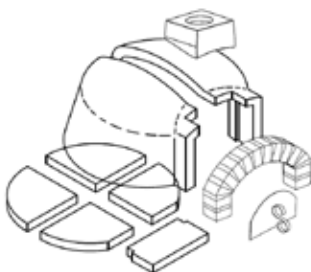
FVR Series (Modular Kit)

Standard Features

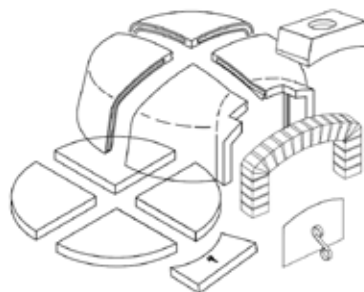
- Modular oven kit, requires assembly on site
- Cotto clay cooking floor, safe to cook directly on the floor
- Kit includes: crown and floor components, hi-temp mortar, hi-grade ceramic insulation, metal manifold, front arch, stainless steel flue (900mm length), rain hat and metal door.
- Price doesn't include cement render, chicken wire and installation



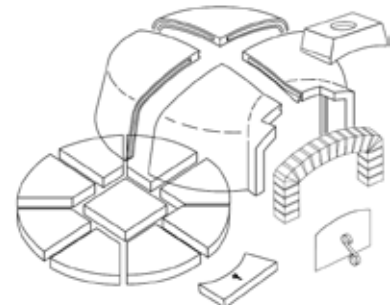
Model	Pizza Capacity (Ø30cm)	Floor Ø mm - Crown Height mm	Required Ext. Dim W - D mm	Kit Weight KG	Mouth Opening mm	Price Ex Gst
FVR80	1-2	800 - 330	1200 x 1200	220	460 x 220	\$2,200
FVR100	3-4	1000 - 350	1400 x 1400	280	500 x 300	\$2,700
FVR120	5-6	1200 - 400	1600 x 1600	360	500 x 300	\$3,200



FVR80



FVR100



FVR120

TOP Series - modern look for home

The family ovens of the TOP series are a recent evolution of the traditional FVR series and represent an innovative usage of the historic 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. The TOP is delivered disassembled and requires assembly onsite by following our detailed instructions or asking one of our certified installers to assemble it for you.



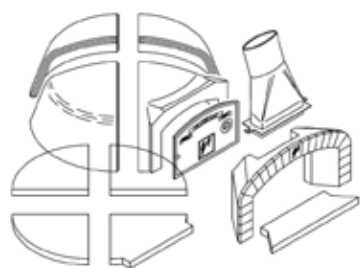
TOP Series (Modular Kit)

Standard Features

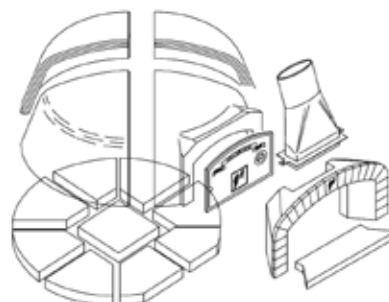
- Modular oven kit, requires assembly on site
- Cotto clay cooking floor, safe to cook directly on the floor
- Kit includes: crown and floor components, hi-temp mortar, hi-grade ceramic insulation, metal manifold, front arch, stainless steel flue (900mm length), rain hat and ceramic door on hinge with built in temperature gage.
- Price doesn't include cement render, chicken wire and installation



Model	Pizza Capacity (Ø30cm)	Floor Ø mm - Crown Height mm	Required Ext. Dim W - D mm	Kit Weight KG	Mouth Opening mm	Price Ex Gst
TOP100	3-4	1000 - 380	1400 x 1400	300	450 x 300	\$3,300
TOP120	5-6	1200 - 460	1600 x 1600	420	450 x 300	\$3,800



TOP100



TOP120



BABY Series - small, professional.

The most recent Valoriani oven perfect to be used in every environment, the first domestic oven with professional features. It is ready for use, light and handy - either by hand or on wheels - to meet space and movement requirements. The BABY VALORIANI can be wood or gas fired. An oven designed not only for families who wish to have professional quality at home, but also for pizza professionals who need a practical and transportable oven fitting every situations.



BABY Series (Complete Oven)

Standard Features

- Oven with lower and upper insulation
- Powder-coated steel dome
- Available in 3 colours: red, white and black
- Cotto clay cooking floor, safe to cook directly on the floor
- Oven includes complete baby oven, stainless steel flue (900mmlength), rain hat and metal door (tiling optional)



Model	Pizza Capacity (Ø30cm)	Floor Ø mm - Crown Height mm	Required Ext. Dim W - D mm	Kit Weight KG	Mouth Opening mm	Price Ex Gst
BABY F60	1	600 - 330	870 x 870	150	360 x 210	\$3,700
BABY F75	2	750 - 350	1000 x 1010	220	360 x 210	\$5,200

BABY Series (Stand)

Standard Features

- To suit the Baby
- Double Shelves
- Divisible in two pieces for additional strength
- On 4 full rotation castors (with brakes)



Model	Required Ext. Dim W - D mm	Kit Weight KG	Price Ex Gst
STAND F60	870 x 870	150	\$1,300
STAND F75	1000 x 1010	220	\$1,400

BABY Series (Accessories)

Model	Required Ext. Dim W - D mm	Price Ex Gst
Shelf	Extention self to suit baby series	\$130
Tool Holder	Tool holder for pizza utensils	\$90



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