



VALORIANI
A U S T R A L I A

2026

VALID FROM 1/8/26





COMMERCIAL OVENS

MAXIMO SERIES



FUEL TYPE:



ELECTRIC

SIZES:

ROTATING

110

ROTATING SERIES



FUEL TYPE:



GAS



WOOD



COMBINED

SIZES:

WOOD

GAS/COMBINED

90 - 110 - 130

100 - 120 - 140

VERACE SERIES



FUEL TYPE:



GAS



WOOD



COMBINED

SIZES:

WOOD/GAS/COMBINED

120 - 140

IGLOO SERIES



FUEL TYPE:



GAS



WOOD



COMBINED

SIZES:

WOOD/GAS/COMBINED

100 - 120 - 140

160 - 180

GR SERIES



FUEL TYPE:



GAS



WOOD



COMBINED

SIZES:

WOOD/GAS/COMBINED

100 - 120 - 140

160 - 180

SPITFIRE GOLD



GAS TYPE:



LPG



NATURAL

TO SUIT:

MOST MODELS



MAXIMO SERIES

ELECTRIC ROTATING OVEN

Valoriani, in partnership with technician Eduardo Ore, presents MAXIMO Rotating, the first next-generation electric oven designed for professional pizza baking. Suitable for all type of pizzeria's and restaurants. The Valoriani MAXIMO series, holds the accreditation for A.V.P.N (Associazione Verace Pizza Napoletana).



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. Opalescent Quartz Ceiling Heating Elements

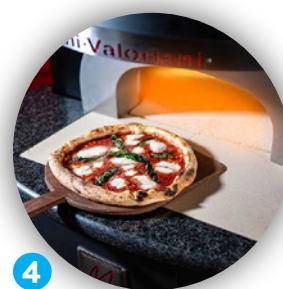
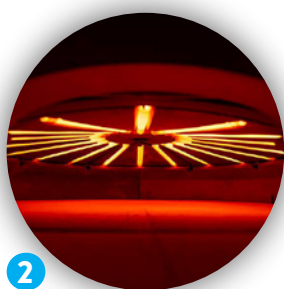
Alongside the floor elements, the combine to admirably reproduce the same baking of woodfired or gas oven. Both sets of elements are separately controlled - not only allowing you to bake the perfect pizza, but also various types of pizza and other baked products.

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

This revolutionary technology allows for exceptional heat recovery and retention. A Valoriani brevetto that creates a flow of steam inside the Maximo oven to make cooking homogeneous, enhancing the fragrance of the pizza.

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.



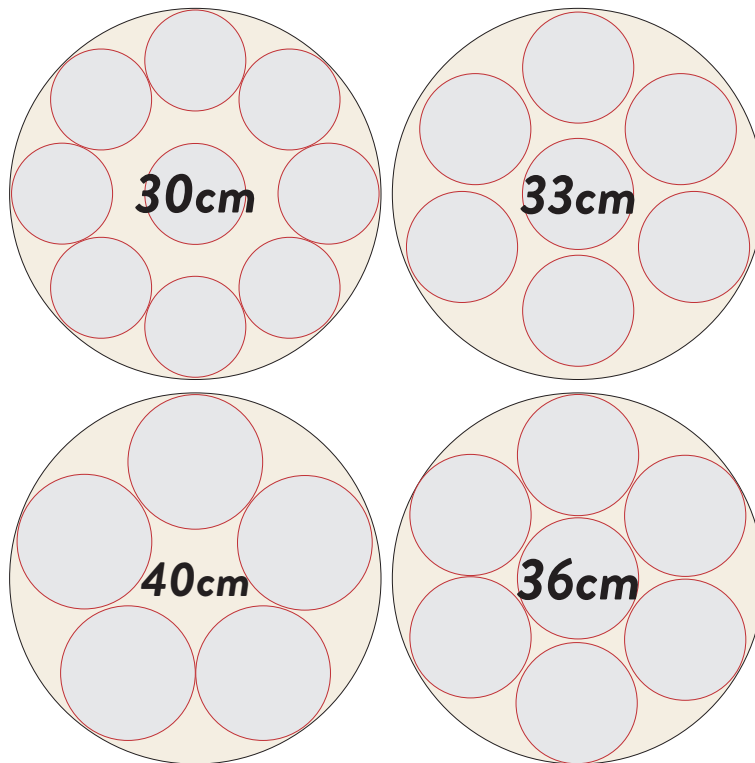
Rotating Series Features

1. Rotating Cotto Clay Cooking Floor
2. Opalescent Quartz Elements
3. Ceiling and Floor Power Control
4. Front of Oven Mouth Dehumidification area



PIZZA CAPACITIES

MAXIMO ROT 110



Model	Capacity (Ø30cm)	Floor Ø mm	Ext. Dim. mm W - D - H	Weight KG	Power	Price Ex Gst
MAXIMO ROT 110	6/7	1100	1587 x 1906 x 1919	900	400V, 3N, 19.8kW, 28.7A	\$81,900



ROTATING SERIES

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!

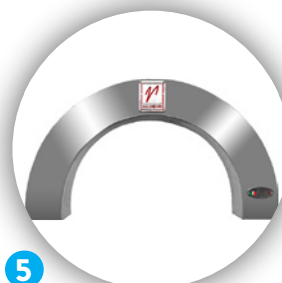
Specifically designed gas burner, inclusive of the price so that there are **no hidden costs**. The Spitfire burner comes with **AGA approval** (all models), avoiding unprecedented approval fees. The Spitfire not only makes baking in the oven dramatically easier, it also provides an energy efficient 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.



Rotating Series Features

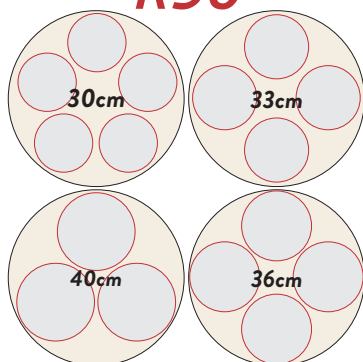
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|---|----------------------------------|
| 1. Cotto Clay Cooking Floor | 5. Optional Stainless Steel Arch |
| 2. Includes tailor-made Spitfire Gas Burner | 6. Optional "Naples" Finishing |
| 3. R.H.S - Recycling Heating System | 7. Optional Centralised Flue |
| 4. Finishing: Dome or Cladding (pictured) | 8. Optional Tiling |

ROTATING SERIES

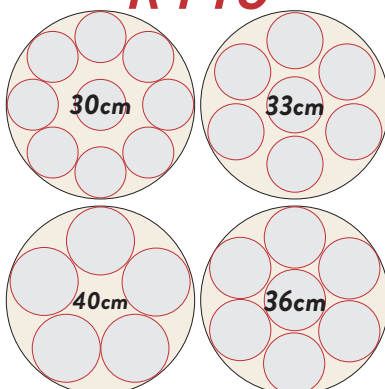


PIZZA CAPACITIES

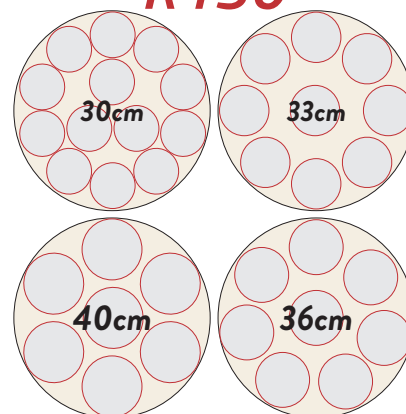
R90



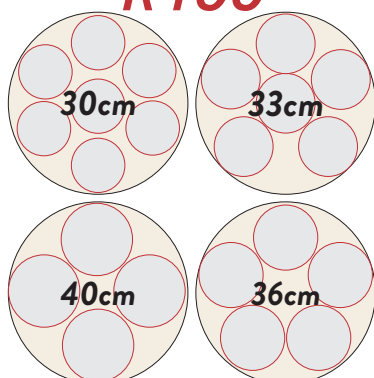
R110



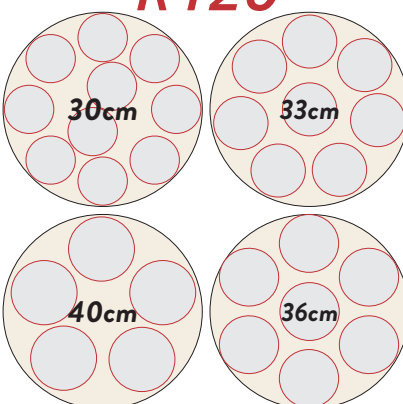
R130



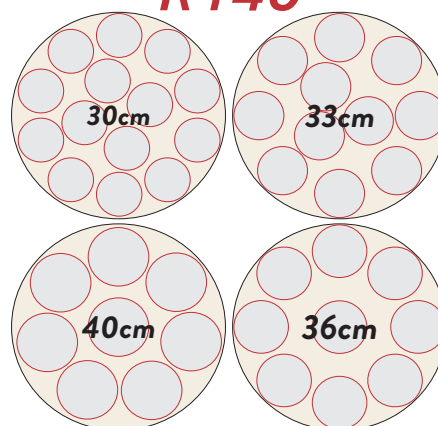
R100



R120



R140



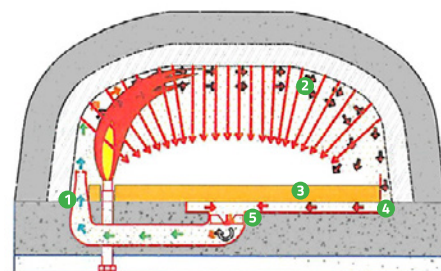
	Model	Capacity (Ø30cm)	Floor Ø mm Mouth Opening mm	Ext. Dim. mm W - D - H	Weight KG	Power	Price Ex Gst
 WOOD	R90	5	900 550 x 290	1600 x 1850 x 1879	1450	2 x 10A GPO	\$50,500
 WOOD	R110	9	1100 550 x 290	1800 x 2030 x 1879	1650	2 x 10A GPO	\$60,700
 WOOD	R130	13	1300 550 x 290	2000 x 2260 x 1879	1950	2 x 10A GPO	\$68,500
 COMBINED	R100 WOOD/GAS	7	1000 550 x 290	1600 x 1830 x 1874	1450	El: 2 x 10A GPO Gas: 1 x 1/2" 104.4Mj/h	\$58,300
 COMBINED	R120 WOOD/GAS	10	1200 550 x 290	1800 x 2022 x 1874	1650	El: 2 x 10A GPO Gas: 1 x 1/2" 104.4Mj/h	\$68,500
 COMBINED	R140 WOOD/GAS	14	1400 550 x 290	2000 x 2262 x 1874	1950	El: 2 x 10A GPO Gas: 1 x 1/2" 104.4Mj/h	\$78,300



VERACE SERIES

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). 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



1



2



3



4



5

Verace Series Features

1. Cotto Clay Cooking Floor
2. AGA Approved Spitfire Gas Burner (Gas Version)
3. R.H.S. - Recycling Heating System
4. Finishing: Naples Dome
5. Optional Tiling

	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	\$34,000
	VERACE140 WOOD	9	1400 550 x 290	1795 x 2117 x 2000	1900	1 x 10A GPO	\$39,500
	VERACE120 WOOD/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	\$44,000
	VERACE140 WOOD/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	\$50,000

IGLOO SERIES



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 Features

1. Cotto Clay Cooking Floor
2. Finishing: Rendered
3. Optional AGA Approved Spitfire Gas Burner
4. Optional Stainless Steel Arch
5. Optional Tiling



	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	\$23,700
	IGLOO120	6	1200 - 440	1650 x 1750	1350	550 x 280	\$30,300
	IGLOO140	9	1400 - 460	1850 x 1950	1600	550 x 280	\$33,800
	IGLOO160	12	1600 - 478	2050 x 2150	1800	550 x 280	\$39,700
	IGLOO180	18	1800 - 520	2250 x 2350	2200	550 x 280	\$45,900



	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
	IGLOO120 GAS	6	1200 - 440	1650 x 1750	1370	550 x 280	\$42,900
	IGLOO140 GAS	9	1400 - 460	1850 x 1950	1620	550 x 280	\$46,400
	IGLOO160 GAS	12	1600 - 478	2050 x 2150	1820	550 x 280	\$52,300
	IGLOO180 GAS	18	1800 - 520	2250 x 2350	2220	550 x 280	\$58,500



GR SERIES

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 Features

1. Cotto Clay Cooking Floor
2. Optional: AGA Approved Spitfire Gas Burner
3. Optional Stainless Steel Arch
4. Optional Onsite Installation



WOOD



WOOD



WOOD



WOOD



WOOD

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	\$10,100
GR120	6	1200 - 440	1650 x 1650	650	550 x 280	\$14,200
GR140	9	1400 - 460	1850 x 1850	800	550 x 280	\$16,100
GR160	12	1600 - 478	2050 x 2050	1000	550 x 280	\$19,300
GR180	18	1800 - 520	2250 x 2250	1250	550 x 280	\$22,100

SPITFIRE GOLD



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 Features

1. Digital Control with adjustable flame strength
2. Automatic modulating flame
3. Heat Blast function

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	\$10,500

SPITFIRE®
NEW GENERATION

DOMESTIC OVENS

FVR SERIES



FUEL TYPE:



GAS



WOOD



COMBINED

SIZES:

WOOD/GAS/COMBINED 80 - 100 - 120

TOP SERIES



FUEL TYPE:



GAS



WOOD



COMBINED

SIZES:

WOOD/GAS/COMBINED 100 - 120

BABY SERIES



FUEL TYPE:



WOOD

SIZES:

WOOD 60 - 75

FVR SERIES



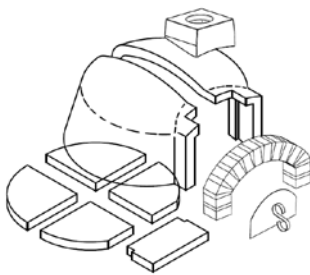
The FVR series still preserve the fascinating style of the brilliant invention by Silvio Valoriani, over 50 years ago. Produced in 3 different sizes, these ovens are able to satisfy every cooking need, from small to large families. The FVR is delivered disassembled and requires assembly onsite by following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



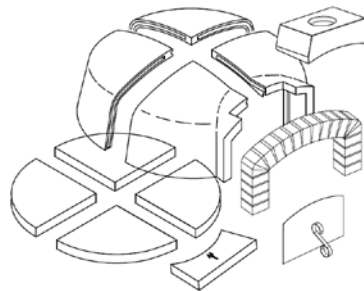
FVR Series Features

- 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.
- Cooking Floor 40mm thick and Oven Dome 60mm
- Price doesn't include cement render, chicken wire and installation

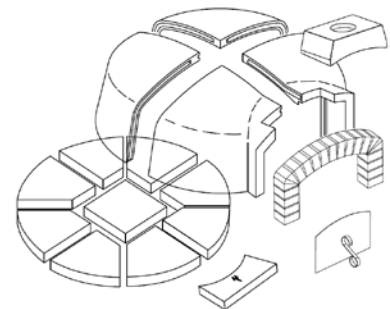
Model	Max Capacity (Ø30cm)	Floor Ø mm - Crown Height mm	Required Ext. Dim W - D - H mm	Kit Weight KG	Mouth Opening mm	Price Ex Gst
 FVR80	2	800 - 330	1200 x 1200	220	460 x 220	\$3,700
 FVR100	4	1000 - 350	1400 x 1400	280	500 x 300	\$4,200
 FVR120	6	1200 - 400	1600 x 1600	360	500 x 300	\$5,100



FVR80



FVR100



FVR120



TOP SERIES

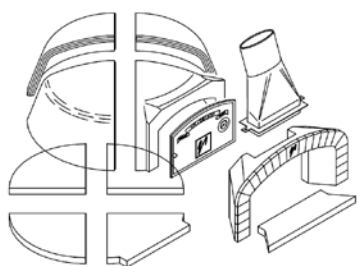
The family ovens of the TOP series are a recent evolution of the traditional FVR series and represent an innovative usage of the historic know-how experience of Valoriani ovens in the field of refractory ceramic. TOP series ovens have an elegant, polished door made of glazed refractory ceramic with embossed 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.



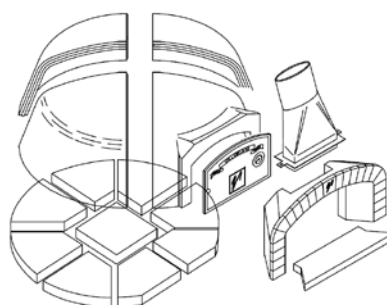
TOP Series Features

- 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 gauge.
- Cooking Floor 40mm thick and Oven Dome 60mm
- Price doesn't include cement render, chicken wire and installation

Model	Max Capacity (Ø30cm)	Floor Ø mm - Crown Height mm	Required Ext. Dim W - D - H mm	Kit Weight KG	Mouth Opening mm	Price Ex Gst
TOP100	4	1000 - 380	1400 x 1400	300	450 x 300	\$5,000
TOP120	6	1200 - 460	1600 x 1600	420	450 x 300	\$5,800



TOP100



TOP120

BABY SERIES



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 VALORIANI Series 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 (900mm length), rain hat and metal door (**tiling optional**)

Model	Max Capacity (Ø30cm)	Floor Ø mm - Crown Height mm	Required Ext. Dim W - D - H mm	Kit Weight KG	Mouth Opening mm	Price Ex Gst
BABY F60	1	600 - 330	870 x 870	150	360 x 210	\$5,600
BABY F75	2	750 - 350	1000 x 1010	220	360 x 210	\$7,700



ACCESSORIES



BABY VALORIANI Stand Features

- Double Shelf
- Divisible into two pieces for added strength
- On 4 full rotation castors with breaks

Model	Required Ext. Dim W - D mm	Kit Weight KG	Price Ex Gst
STAND F60	870 x 870	150	\$1,700
STAND F75	1000 x 1010	220	\$1,900



Model	DESCRIPTION	Price Ex Gst
SHELF BABY	Extension self for BABY 60/75	\$300



Model	DESCRIPTION	Price Ex Gst
TOOL HOLDER	Tool holder for pizza tools - mounterd to BABY stand	\$200

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FORNI VALORIANI





VALORIANI
A U S T R A L I A

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