

## Valoriani in the world



Italy



Tennessee - USA



Great Britain



Australia




Japan



Italy

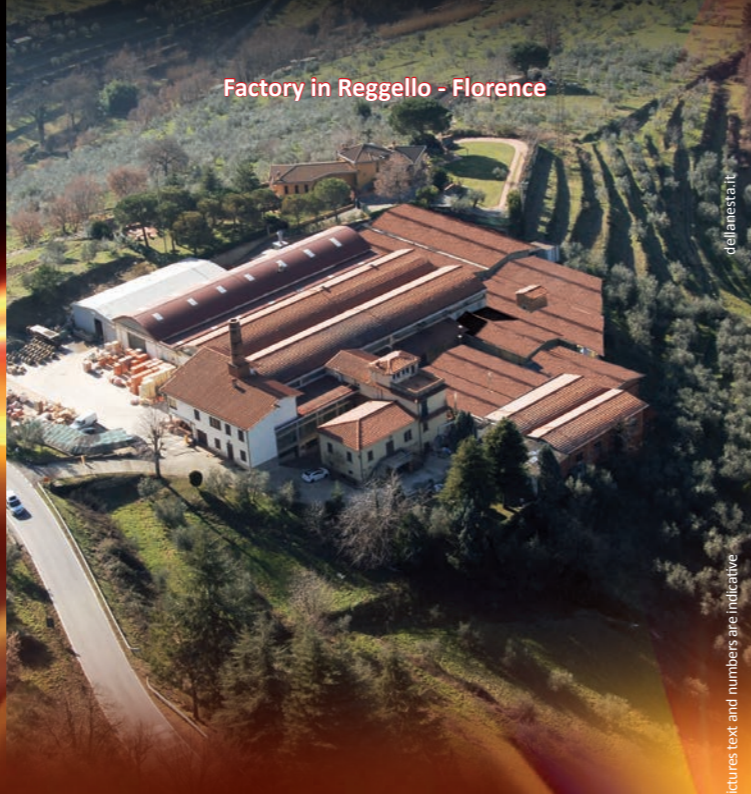
## Certifications

Approved in the USA  Conforms with UL Std. -UL Std. 2162  
 @ Conforms with NSF Std. 4

approved from the UK Clean Air 2005 No. 2304  
 approved from the AVPN (Associazione Verace Pizza Napoletana)

In Italy conform with Dir. CEE 84/500 N°10A01876 daLab. PH  
 In Italy conform with UNI 10474:1995 da IMQprimacontrol

Factory in Reggello - Florence



delanest.it

the Company reserves the right to make changes without notice - pictures text and numbers are indicative



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Refrattari Valoriani Srl

Via Caselli alla Fornace, 213 - 50066 Reggello (Firenze) Italy

Tel. +39.055.868.069 - Fax +39.055.869.5992

www.valoriani.it - valoriani@valoriani.it

authorized retailer



VALORIANI

*Forni Valoriani*  
 furnace since 1890

PROFESSIONAL  
 OVENS



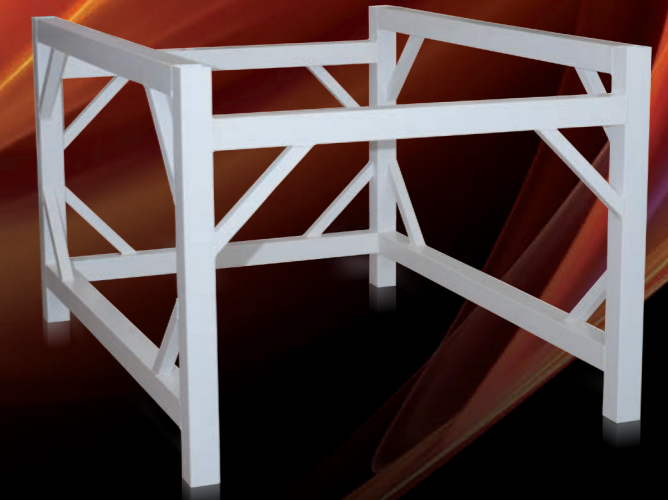
## Insulation's Kit

Upper and Lower insulation kit for GR serie



## Support base

VERACE - IGLOO - OT





## VESUVIO GR SERIE

Supply: Wood/Gas

Professional ovens Vesuvio GR series warrant high reliability for each employments and performance. By purchasing an oven GR series we supply; crown's elements, floor's elements made of "refractory COTTO", arch separated in 2 pieces, metal flue manifold and iron door for mouth closing. Such components must be assembled on a concrete base previously built by the customer, following our instructions and later, insulated on place. We can also supply the materials for the lower and upper insulation (see insulation's kit).

*measures expressed in cm*

MOD.	Inside dimensions	Outside dimensions	Front opening	Weight kg	Flue manifold	Pizza capacity ø 28/30cm
100 ø	100x100	116x130x h58	54x28	500	20	4/5
120 ø	120x120	136x150x h58	55x28	600	20	5/6
140 ø	140x140	156x170x h60	55x28	750	20	8/9
120X160	120x160	136x190x h58	55x28	750	20	8/9
140X160	140x160	156x190x h60	55x28	850	20	11/12
140X180	140x180	156x210x h60	55x28	1000	20-25	14/15
180 ø	180x180	196x210x h66	55x28	1200	20-25	17/19



## VESUVIO IGLOO SERIE

Supply: Wood/Gas

Thanks to the passion, the constant research and the centenarian experience in the production of refractory materials, Valoriani created the IGLOO, the first and unique transpiring oven able to discharge outside the moisture produced during the baking. This oven can be customized, by creating a "specially built oven", based on custom's imagination.

The oven IGLOO is delivered already assembled, by using a lift truck or a jib crane, in order to let the oven enter the room.

*measures expressed in cm*

MOD.	Inside dimensions	Outside dimensions	Front opening	Weight kg	Flue manifold	Pizza capacity ø 28/30cm
100 ø	100x100	140x150	54x28	1000	20	4/5
120 ø	120x120	160X170	55x28	1250	20	5/6
140 ø	140x140	180X190	55x28	1500	20	8/9
120X160	120x160	160X210	55x28	1500	20	8/9
140X160	140x160	180X210	55x28	1650	20	11/12
140X180	140x180	180X230	55x28	1800	20-25	14/15
180 ø	180x180	225X245	55x28	2100	20-25	17/19



## VESUVIO OT SERIE

Supply: Wood/Gas

Vesuvio ovens OT Series represent the most complete and fast answer for all the installations "ready for operation" whereas times and costs are predetermined since the beginning. They're equipped with an outside metal covering, glazed with fire retardant paints, containing the GR structure, in the several oven's sizes. The support metal base is also available. The oven OT is delivered already assembled, by using a lift truck or a jib crane, in order to let the oven enter the room.

*measures expressed in cm*

MOD.	Inside dimensions	Outside dimensions	Front opening	Weight kg	Flue manifold	Pizza capacity ø 28/30cm
100 ø	100x100	140x150	54x28	1000	20	4/5
120 ø	120x120	160X170	55x28	1250	20	5/6
140 ø	140x140	180X190	55x28	1500	20	8/9
120X160	120x160	160X210	55x28	1500	20	8/9
140X160	140x160	180X210	55x28	1650	20	11/12
140X180	140x180	180X230	55x28	1800	20-25	14/15
180 ø	180x180	225X245	55x28	2100	20-25	17/19



## VALORIANI VERACE

Supply: Wood/Gas

VALORIANI VERACE, an oven technologically advanced, result of the centuries-old experience of Refrattari Valoriani, of its engineers supported by the ASSOCIATION OF GENUINE NAPOLITAN PIZZA. R.H.S.® ( Re-cycling Heating System) it's the patented system which allows the heat's recover and utilization, making it flow at high temperature under the oven's floor and inside the oven. Thanks to the R.H.S.® system, the floor's temperature is uniform and steady also in those areas far from the heat source, the combustion is adjustable and the consumptions are very low. Moreover, the quality of the emissions into the atmosphere results to be better compared to the strict laws on this matter. VALORIANI VERACE does not want and cannot replace the skill and creativity of the pizza-maker but it allows him to maximize his skills.

*measures expressed in cm*

MOD.	Inside dimensions	Outside dimensions	Front opening	Weight kg
120 ø	120x120	160x170x h190 with stand	45x22 on request 54x22	1250
140 ø	140x140	180x190x h190 with stand	45x22 on request 54x22	1500