

**PIZ  
ART**



# Professional pizza ovens

Our professional pizza ovens line is projected and built to satisfy the most demanding pizza makers. Our artisanal care and experience are guarantee of an efficient product that lasts in time.







## Master



-  Built in stainless steel
-  Plus insulation 50mm  
Door insulation 20mm
-  Refractory stone bedplate
-  Temperature adjustment with digital or analogic thermostat
-  Ergonomic handle in stainless steel
-  Large-sized glass front for better internal visibility
-  Internal light
-  Smoke release control system

## Skill



-  Plus insulation 50mm
-  Refractory stone bedplate
-  Temperature adjustment with analogic thermostat
-  Large-sized glass front for better internal visibility
-  Internal light
-  Smoke release control system

## Preparation equipment

### Slider

Former-laminator for pizza



- ▶ Machine built in stainless steel
- ▶ Cold working
- ▶ Available in 2 sizes (Ø320 / Ø420)
- ▶ Teflon rollers for dough thickness adjustment

### Mixer

Dough mixer for pizza



- ▶ Stainless steel tank with dough-breaker rod
- ▶ Forged spiral tool
- ▶ Anti-scratch varnish
- ▶ Available in 3 different sizes

## Ovens bases



- ▶ Made in stainless steel
- ▶ Available in 3 different sizes
- ▶ Supplied with feet or wheels

## Pizzeria accessories

We supply the necessary accessories for the pizza preparation, cooking and serving.  
Quality and safety guaranteed Made in Italy.





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