Elevate Your Gourmet Pizza Experience

Valoriani Baby Gas Oven with Metal Dome

FEATURES •High-gloss painted mosaic dome with a stainless steel arch for a stylish look •No additional finishing needed •Available with or without a luxury painted metal stand •Professional-quality refractory material for the internal dome •Durable bakery floor made of refractory Cotto clay stone

	Baby 75 (Black Metal)	Baby 75 (Red Metal)	Baby 75 (Mosaic)
ltem	48142	48143	48137
Model	BABY75-BLKMETL	BABY75-REDMETL	BABY75-MIX-BLK
Gas Type	Natural Gas (NG)	Natural Gas (NG)	Liquid Propane (LP)
Pizza Capacity (dia 11"-12")	2	2	2
Color/Material	Black Metal	Red Metal	Mix Black Mosaic
BTU (max per hour)	44,358	44,358	44,358
Arch Opening (WxH)	14" x 8"	14" x 8"	14" x 8"
Interior Dimensions (WxD)	29.5" x 13"	29.5" x 13"	29.5" x 13"
Net Weight	485 lb. (220 kg.)	485 lb. (220 kg.)	485 lb. (220 kg.)
Net Dimensions (WDH)	39.8" x 39.4" x 25.2"	39.8" x 39.4" x 25.2"	39.8" x 39.4" x 25.2"
Included	Half Stand Tube, Rain Cap, Shelf	Half Stand, Tube, Rain Cap, Shelf	Half Stand Tube, Rain Cap, Shelf



48142

Special Order

Valoriani Igloo Wood & Gas-Fired Pizza Oven

TRENTO

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Please contact us for oven installation care.

	Igloo 120 (Red Iridium Mosaic and Black Brick)
Item	48127
Model	IGLO0120-RED-IRD
Pizza Capacity (dia 11"-12")	5-6
Color/Material	Red Iridium Mosaic and Black Brick
BTU (max per hour)	98,952
Power	300 W
Amps	1 A
Electrical	110-120Vac / 60Hz / 1Ph
Heating Time (From cold oven to 300°C / 572°F)	90 minutes
Working Temperáture	250-450°C (480-840°F)
Arch Opening (WH)	22" x 10"
Interior Dimensions	47" x 47"
Net Weight	3087 lb. (1400 kg.)
Net Dimensions (WDH)	61.8" x 65.9" x 41"
Stand Net Dimensions (WDH)	40.2" x 50" x 31.7"



48137

Special Order

48203 / 48204 / 48205 / 48206 / 48207

Valoriani Rotativo Pizza Oven with Rotating **Deck in Red Mosaic**

48126

48205

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FEATURES:

48143

48144 **Special Order**

Customizable

Choose between pre-cast modular or

pre-assembled pizza ovens. •Creates a stunning cooking experience and

enhances ambiance.

·Low-maintenance and cost-effective operation. •Runs on wood, gas, or a combination of both.

·Cooks pizza in just 2-3 minutes.

·Versatile - perfect for pizzas and a variety of other dishes.

•Enhances flavors with multiple cooking methods: baking, grilling, roasting, smoking, and more. •Durable, long-lasting design

•Made in Italy and fully imported





Customization Available Special Order

Item	48145	
Model	ROTATIVO120-RB	
Pizza Capacity (dia 11"-12")	8-9	
Color/Material	Red Brown Mosaic and Black Brick	
BTU (max per hour)	98,952	
Power	Burner - 90 W Rotation - 200 W	
Amps	Burner - 1 A Rotation - 2 A	
Electrical	110-120Vac / 60Hz / 1Ph	
Heating Time (From cold oven to 300°C / 572°F)	100 minutes	
Working Temperature	260-538°C (500-1000°F)	
Arch Opening (WH)	22" x 11.5"	
Rotating Floor	47" x 47" (120cm)	
Interior Dimensions (WxH)	55" x 55"	
Net Weight	3637.6 lb. (1650 kg.)	
Net Dimensions (WDH)	70.9" x 79.8" x 42.3"	

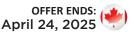
Limited quantities available. Valid to Authorized Omcan Dealers only. F.O.B. Mississauga (Ontario). Special prices on this flyer may not be included to any special freight program. Prices will be subject to change as per exchange rates. ***NOT APPLICABLE TO PRIOR PURCHASE. *** E&OE

48144 Trento Valoriani Gas Oven NG Baby 60cm Red Metal/Complete Stand/Tube/Rain Cap/Shelf cETLus/ETLs

48206 Trento Valoriani Wood & Gas Fired Oven NG Igloo 160 Flame Separator/Spitfire Gas Burner CETLus/ETLs 48207 Trento Valoriani Wood & Gas Fired Oven NG Igloo 180 Flame Separator/Spitfire Gas Burner CETLus/ETLs

Trento Valoriani Wood & Gas Fired Oven NG Igloo 100 Mix Black Mosaic And Black Brick cETLus/ETLs 48203 Trento Valoriani Wood & Gas Fired Oven NG Igloo 100 Flame Separator/Spitfire Gas Burner cETLus/ETLs **48204** Trento Valoriani Wood & Gas Fired Oven NG Igloo 120 Flame Separator/Spitfire Gas Burner cETLus/ETLs Trento Valoriani Wood & Gas Fired Oven NG Igloo 140 Flame Separator/Spitfire Gas Burner CETLus/ETLs

FOR MORE INFORMATION PLEASE VISIT WWW.OMCAN.COM OR GIVE US A CALL 1.800.465.0234



Contact your Account Manager for more info