

# Trento Valoriani Wood & Gas-Fired Pizza Igloo Oven

ITEM: 48126 48127 48145  
 MODEL: PE-IT-0100-MB PE-IT-0120-RI PE-IT-0120-R-RB



## The First Professional Breathable Pizza Oven

Thanks to passion, research, and over one hundred years of experience in producing refractories, We have created the igloo oven, the first and only breathable professional pizza oven capable of discharging cooking humidity to the outside and keeping the heat produced by combustion.

### FEATURES:

- Choice of Pre-Cast Modular or pre-assembled pizza ovens.
- Presents a spectacular cooking display, adding ambiance.
- Low maintenance cooking.
- Cost-effective operation with a choice of wood-only, gas only or gas/wood combination.
- Fast cooking times – a pizza will cook perfectly in 2-3 minutes.
- Ability to cook an array of different foods – from pizzas to your complete menu.
- Enhanced flavors – your customers will love the Versatility – ability to utilize different cooking methods; baking, braising, stewing, sautéing, grilling, smoking, roasting, searing in juices, maintaining moisture & flavor, preventing food from drying.
- Extremely durable and – built to last.
- Made in and fully imported from Italy.
- Easy to install.

<b>Technical Specification</b>			
Features	<b>Igloo 100 Black Mosaic and Black Brick</b>	<b>Igloo 120 Red Iridium Mosaic and Black Brick</b>	<b>Rotativo 120 Red-Brown Mosaic and Black Brick</b>
Item	48126	48127	48145
Model	PE-IT-0100-MB	PE-IT-0120-RI	PE-IT-0120-R-RB
Pizza Capacity (dia 11"-12")	4	5-6	8-9
Color/Material	Black Mosaic and Black Brick	Red Iridium Mosaic and Black Brick	Red Brown Mosaic and Black Brick
Power	300W	300 W	300 W
Amps	-	-	6A
Electrical	110-120V / 60Hz	110-120V / 60Hz	110-120V / 60Hz
Gas Working (Kcal max)	20,000	22,000	-
Required Extraction Flow	220/240 Nm <sup>3</sup> /h	250 / 270 Nm <sup>3</sup> /h	290/310 Nm <sup>3</sup> /h
Heating Time (From cold oven to 300°C / 572°F)	45 minutes	60 minutes	-
Working Temperature	195 / 220°C (380 - 430°F)	250/450°C (480/840°F)	260/538°C (500/1000°F)
Rotating Floor	n/a	n/a	47" x 47" (1200 x 1200 mm)
Flue Diameter	8" (200 mm)	8" (200 mm)	8" (200 mm)
Arch Opening (WH)	21" x 11" (540 x 280 mm)	22" x 10" (560 x 260 mm)	22" x 11.5" (550 x 290 mm)
Interior Dimensions	39" x 39" (1000 x 1000 mm)	47" x 47" (1200 x 1200 mm)	55" x 55" (1400 x 1400 mm)
Net Weight	2425 lb. (100 kg.)	2866 lb. (1300 kg.)	3637.6 lb. (1650 kg.)
Net Dimensions (WDH)	54.5" x 57.8" x 41" (1385 x 1467 x 1045 mm)	61.8" x 65.9" x 41" (1570 x 1673 x 1045 mm)	70.9" x 79.8" x 42.3" (1800 x 2028 x 1074 mm)
Gross Weight	2866 lb. (1300 kg)	3968 lb. (1800 kg)	4409 lb. (2000 kg)
Gross Dimensions (WDH)	63" x 67" x 58" (1600 x 1700 x 1470 mm)	71" x 75" x 58" (1800 x 1900 x 1470 mm)	79.5" x 87" x 81" (2020 x 2220 x 2050 mm)
Stand Net Dimensions (WDH)	40.2" x 37.4" x 31.7" (1020 x 950 x 805 mm)	40.2" x 50" x 31.7" (1020 x 1140 x 805 mm)	52.8" x 46.5" x 31.7" (1340 x 1180 x 805 mm)
Stand Stackable Gross Dimensions (WDH)	40" x 37" x 32" (1020 x 950 x 810 mm)	40" x 45" x 32" (1020 x 1140 x 810 mm)	-

**Technical Drawing**

