

# Valoriani Wood & Gas-Fired Pizza Igloo Ovens

ITEM: 48203  
MODEL: PE-IT-0100

48204  
PE-IT-0120

48205  
PE-IT-0140

48206  
PE-IT-0160

48207  
PE-IT-0180



## 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.

1-833-487-3686

[www.trentoequipment.com](http://www.trentoequipment.com)

[sales@trentoequipment.com](mailto:sales@trentoequipment.com)

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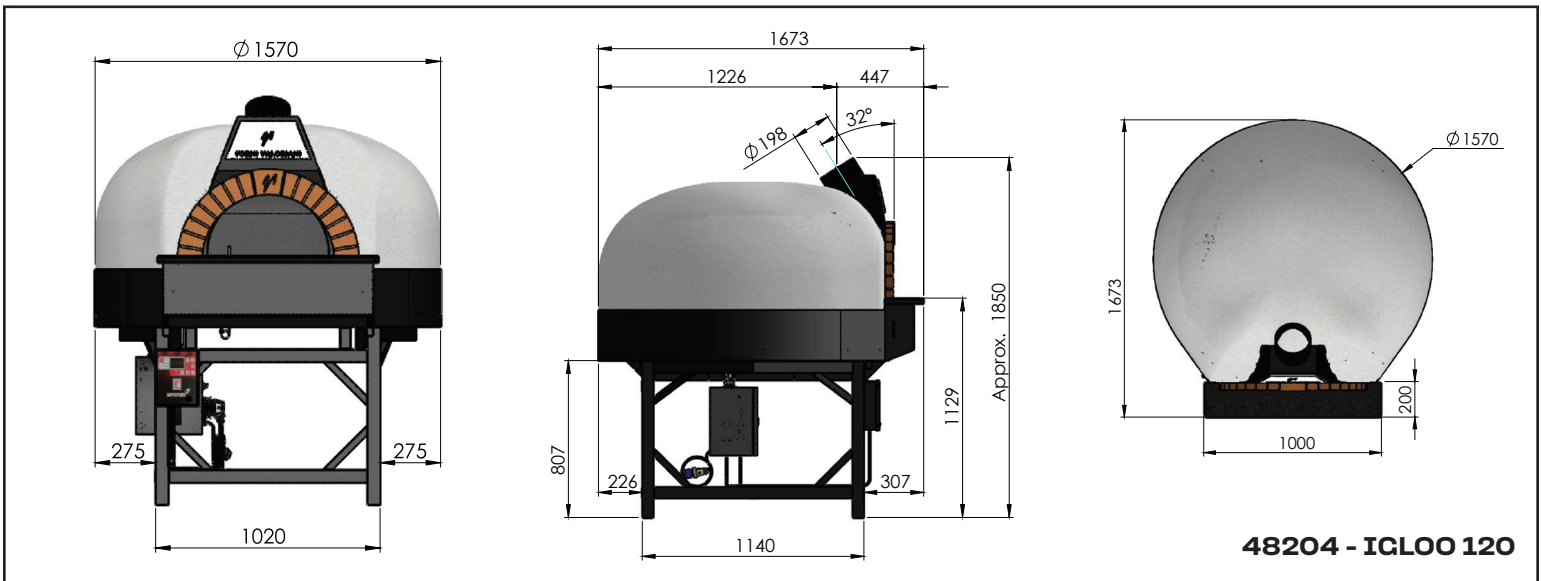
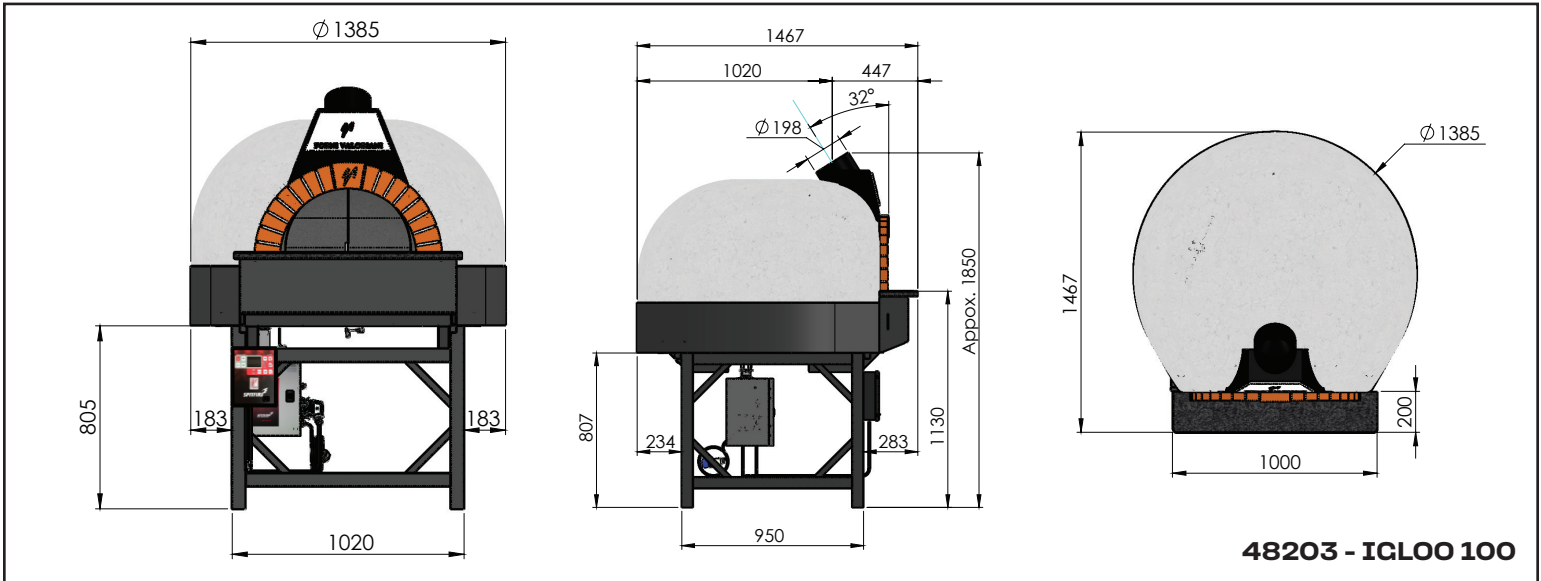


<b>Technical Specification</b>					
Features	<b>Igloo 100</b>	<b>Igloo 120</b>	<b>Igloo 140</b>	<b>Igloo 160</b>	<b>Igloo 180</b>
Item	48203	48204	48205	48206	48207
Model	PE-IT-0100	PE-IT-0120	PE-IT-0140	PE-IT-0160	PE-IT-0180
Pizza Capacity (dia 11"-12")	4	5-6	8-9	14-15	17-19
Color/Material	Custom	Custom	Custom	Custom	Custom
BTU (max per hour)	85,304	98,952	116,012	116,012	116,012
BTU (Power in working order)	59,713	69,266	81,208	81,208	81,208
LPG Gas Working (Kcal max)	21,500	24,935	29,235	29,235	29,235
Kcal (Power in working order)	15,047	17,455	20,464	20,464	20,464
Power	300 W	300 W	300W	300W	300W
Amps	1 A	1 A	1 A	1 A	1 A
Electrical	110-120Vac / 60Hz / 1Ph	110-120Vac / 60Hz / 1Ph	110-120Vac / 60Hz / 1Ph	110-120Vac / 60Hz / 1Ph	110-120Vac / 60Hz / 1Ph
Required Extraction Flow	220/240 Nm <sup>3</sup> /h	250 / 270 Nm <sup>3</sup> /h	270 / 290 Nm <sup>3</sup> /h	290 / 310 Nm <sup>3</sup> /h	320 / 340 Nm <sup>3</sup> /h
Heating Time (From cold oven to 300°C / 572°F)	90 minutes	90 minutes	100 minutes	120 minutes	120 minutes
Working Temperature	195 -220°C (380 - 430°F)	250-450°C (480-840°F)	195 -220°C (380 - 430°F)	195 -220°C (380 - 430°F)	195 -220°C (380 - 430°F)
Flue Diameter	8" (200 mm)	8" (200 mm)	8" (200 mm)	8" (200 mm)	8" (200 mm)
Arch Opening (WH)	21" x 11" (540 x 280 mm)	22" x 11" (560 x 280 mm)	22" x 11" (560 x 280 mm)	22" x 11" (560 x 280 mm)	22" x 11" (560 x 280 mm)
Interior Dimensions	39" x 39" (1000 x 1000 mm)	47" x 47" (1200 x 1200 mm)	55" x 55" (1400 x 1400 mm)	63" x 63" (1600 x 1600 mm)	71" x 71" (1800 x 1800 mm)
Net Weight	2200 lb. (1000 kg.)	3087 lb. (1400 kg.)	3527 lb. (1600 kg.)	4188 lb. (1900 kg.)	4850 lb. (2200 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)	70.7" x 74.1" x 41" (1795 x 1882 x 1045 mm)	78.7" x 83.8" x 41" (2000 x 2129 x 1045 mm)	88.3" x 95.2" x 41" (2243 x 2419 x 1045 mm)
Gross Weight	2535 lb. (1150 kg)	3440 lb. (1550 kg)	3925 lb. (1780 kg.)	4630 lb. (2100 kg.)	5380 lb. (2440 kg.)
Gross Dimensions (WDH)	63" x 67" x 55" (1600 x 1700 x 1070 mm)	71" x 75" x 58" (1800 x 1900 x 1470 mm)	79" x 83" x 58" (2000 x 2100 x 1470 mm)	89" x 93" x 58" (2250 x 2350 x 1470 mm)	94.5" x 102" x 60" (2400 x 2600 x 1520 mm)

**Technical Specification - Oven Stand**

Compatible with	48203 Igloo 100	48204 Igloo 120	48205 Igloo 140	48206 Igloo 160	48207 Igloo 180
Stand Item	48208	48278	48279	48280	48281
Net Weight	97 lb. (44 Kg.)	108 lb. (49 kg.)	119 lb. (54 kg.)	127.9 lb. (58 kg.)	141 lb. (64 kg.)
Net Dimensions	40.2" x 37.4" x 31.7 (1020 x 950 x 805 mm)	40.2" x 44.9" x 31.7 (1020 x 1140 x 805 mm)	40.2" x 52.7" x 31.7 (1020 x 1340 x 805 mm)	40.2" x 60.6" x 31.7 (1020 x 1540 x 805 mm)	53.7" x 68.5" x 31.7 (1365 x 1740 x 805 mm)
Gross Weight	98 lb. (44 Kg.)	109 lb. (49 kg.)	120 lb. (54 kg.)	127.9 lb. (58 kg.)	142 lb. (64 kg.)
Gross Dimensions	40" x 37" x 32 (1020 x 950 x 810 mm)	40" x 45" x 32 (1020 x 1140 x 810 mm)	40" x 52" x 32 (1020 x 1340 x 810 mm)	40" x 61" x 32 (1020 x 1540 x 810 mm)	54" x 69" x 32 (1365 x 1740 x 810 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)	40" x 52" x 32 (1020 x 1340 x 810 mm)	40" x 61" x 32 (1020 x 1540 x 810 mm)	54" x 69" x 32 (1365 x 1740 x 810 mm)

**Technical Drawing**



**Technical Drawing**

