

Valoriani Wood & Gas-Fired Pizza Igloo Oven

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



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.

Technical Specification

Features	Igloo 100 Black Mosaic and Black Brick	Igloo 120 Red Iridium Mosaic and Black Brick
Item	48126	48127
Model	PE-IT-0100-MB	PE-IT-0120-RI
Pizza Capacity (dia 11"-12")	4	5-6
Color/Material	Black Mosaic and Black Brick	Red Iridium Mosaic and Black Brick
BTU (max per hour)	85,304	98,952
BTU (Power in working order)	59,713	69,266
LPG Gas Working (Kcal max)	21,500	24,935
Kcal (Power in working order)	15,047	17,455
Power	300 W	300 W
Amps	1 A	1 A
Electrical	110-120Vac / 60Hz / 1Ph	110-120Vac / 60Hz / 1Ph
Required Extraction Flow	220/240 Nm ³ /h	250 / 270 Nm ³ /h
Heating Time (From cold oven to 300°C / 572°F)	90 minutes	90 minutes
Working Temperature	195 -220°C (380 - 430°F)	250-450°C (480-840°F)
Flue Diameter	8" (200 mm)	8" (200 mm)
Arch Opening (WH)	21" x 11"(540 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)
Net Weight	2200 lb. (1000 kg.)	3087 lb. (1400 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)
Gross Weight	2535 lb. (1150 kg)	3440 lb. (1550 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)
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)
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

