



## **Pizza** Ovens

# Valoriani Baby Cas Oven with Metal Dome

ITEM MODEL 48144 **PE-IT-0060-RM** 

48143 **PE-IT-0075-RM** 

48142 **PE-IT-0075-BM** 

48137 **PE-IT-0075-MB** 



## Perfect for professional use, especially for gluten-free pizza or for events.

The Baby series of wood-fired ovens combine the traditional Tuscan materials of refractory stone with a sleek, modern look dome. The luxury edition comes with stainless steel arch and detailing. Practical to move, easy to install and use the quality of Valoriani refractory materials at the level of professional cooking directly at your home.

The Baby oven can be powered by wood or gas, guarantees uniform pizza cooking and despite its small size, is capable of great performance. Baby ovens require little maintenance and offer great satisfaction, and the prestige of the Valoriani brand at the side of all your special occasions.

#### **FEATURES**

- · Outside dome finished with high-gloss aesthetically pleasing painted mosaic and stainless steel arch.
- No extra finishing required.
- · Comes with or without the luxury painted metal stand.
- · Internal dome is created from refractory materials of professional quality.
- · Bakery floor made of refractory Cotto clay stone.

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MADE IN ITALY

Intertek Intertek





# Pizza Ovens

Technical Specification				
Features	Baby 60 Red Metal	Baby 75 Red Metal	Baby 75 Black Metal	Baby 75 Mosaic
Item	48144	48143	48142	48137
Model	PE-IT-0060-RM	PE-IT-0075-RM	PE-IT-0075-BM	PE-IT-0075-MB
Gas Type	Natural Gas	Natural Gas	Natural Gas	Liquid Propane
Pizza Capacity (dia 11"-12")	1	2	2	2
Color/Material	Red Metal	Red Metal	Black Metal	Mix Black Mosaic
BTU ( max per hour)	44,358	44,358	44,358	44,358
LPG Gas Working (Kcal max)	11,177	11,177	11,177	11,177
BTU (Power in working order)	31,051	35,486	35,486	35,486
Kcal (Power in working order)	7,824	8,942	8,942	8,942
Heating Time (From cold oven to 300°C / 572°F)	50-60 minutes	60-75 minutes	60-75 minutes	60-75 minutes
Flue Diameter	6" (150 mm)	6" (150 mm)	6" (150 mm)	6" (150 mm)
Arch Opening (WxH)	14" x 8" (360 x 210 mm)	14" x 8" (360 x 210 mm)	14" x 8" (360 x 210 mm)	14" x 8" (360 x 210 mm)
MIN area required with or without base (WxD)	34.25" x 34.25" (870 x 870 mm)	39" x 39" (1000 x 1010 mm)	39" x 39" (1000 x 1010 mm)	39" x 39" (1000 x 1010 mm)
Interior Dimensions (WxD)	23.6" x 13" (600 x 330 mm)	29.5" x 13" (750 x 330 mm)	29.5" x 13" (750 x 330 mm)	29.5" x 13" (750 x 330 mm)
Net Weight	1058.2 lb. (148 kg.)	485 lb. (220 kg.)	485 lb. (220 kg.)	485 lb. (220 kg.)
Net Dimensions (WDH)	32" x 30" x 24" (810 x 760 x 610 mm)	39.8" x 39.4" x 25.2" (1010 x 1000 x 640 mm)	39.8" x 39.4" x 25.2" (1010 x 1000 x 640 mm)	39.8" x 39.4" x 25.2" (1010 x 1000 x 640 mm)
Gross Weight	662 lb. (300 kg.)	838 lb. (380 kg.)	838 lb. (380 kg.)	882 lb. (400 kg.)
Gross Dimensions (WDH)	35" x 35" x 44" (890 x 890 x 1120 mm)	45" x 45" x 41" (1140 x 1140 x 1050 mm)	45" x 45" x 41" (1140 x 1140 x 1050 mm)	45" x 45" x 41" (1140 x 1140 x 1050 mm)
Included	Full Stand, Tube, Rain Cap, Shelf	Half Stand, Tube, Rain Cap, Shelf	Half Stand Tube, Rain Cap, Shelf	Half Stand Tube, Rain Cap, Shelf





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### **Technical Drawing**



