



IZZO ELETTRICO SERIES

SERIES: IZZO ELECTRIC OVENS



Standard Izzo SCN 6

FEATURES

The Izzo Napoletano marks a radical change in the ability for pizzeria operators to deliver traditional high heat Neapolitan style pizza with the most ease of use. No other electric oven has been able to reach such high temperatures and retain the typical Neapolitan low dome structure. In the Izzo Napoletano, a true 60-second bake is possible, without the need to rotate the pie. The floor is built with

1.5" thick "Biscotto di Sorrento" refractory bricks per traditional Neapolitan wood red oven design; while the dome is constructed with special flutes for the nickel chrome heating elements. The "Biscotto di Sorrento" bricks store enough heat to allow the oven to maintain temperatures in the range of 850-900°F and bake pizza after pizza. Since there is no central heat source, rather a perfectly balanced heat from all directions, all sides will bake evenly without the need to move or rotate pies in the oven. Custom facade options can be found online at www.forzaforni.com.

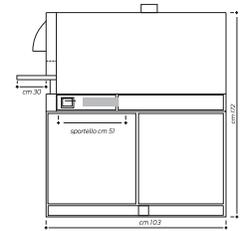
QUICK & ENERGY-SAVING

The Izzo Elettrico cooking time is about 60 seconds, as in a traditional wood oven. Your oven bakes at 850°F and higher. The strong system together with the thermal insulation keeps the high temperature even when coping with continuous and intense work.

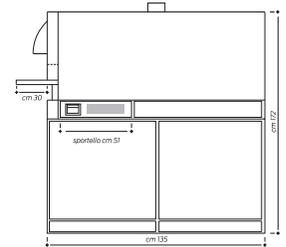
This electric oven is also remarkably energy-saving. When the oven is turned off, the decrease in temperature is slow. That means that when the oven is switched on, it will heat up, starting already from a higher temperature, allowing for energy-saving.

SIZING

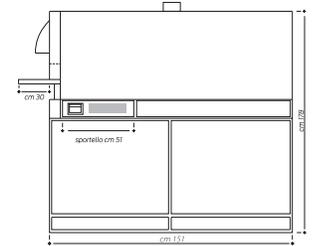
SCN 4



SCN 6



SCN 9



SPECIFICATIONS

MODEL	BAKING SURFACE	OVEN OPENING	FLOOR HEIGHT	12" PIZZA CAPACITY	DAILY PREHEAT TIME	EXTERNAL WIDTH	EXTERNAL DEPTH	FLUE SIZE	WEIGHT	ELECTRIC REQUIREMENTS
SCN 4	29.5" x 32.5"	5" x 20"	67.7"	4	75 min.	43.4"	40.5" +12" marble overhang	6"	975 lbs	32A
SCN 6	29.5" x 44"	↓	↓	6	↓	↓	53.1" +12" marble overhang	↓	1,280 lbs	↓
SCN 9	40.5" x 44"	↓	78"	9	↓	57"	59.5" +12" marble overhang	↓	1,830 lbs	41A

PRICING

FOB 10509, NY

MODEL	PRICE
SCN 4	\$18,500
SCN 6	\$18,500
SCN 9	\$24,900

WARRANTY INFORMATION

1 year limited warranty on parts. See warranty document for details.



The copper facade is carved by master coppersmiths with relief engravings that personalize the appearance. The Vesuvian stone used for the oven landing is thick and beautifully curved.

OVEN DOOR MUST BE ALWAYS BE OFF WHEN OVEN IS IN USE

FORZA FORNI
601 N Main St, Brewster, NY 10509
Email: info@forzaforni.com
www.forzaforni.com

844-OVEN-INC (844-683-6462)
Toll-free in USA
(Hablamos Español,
Falamos Português)

