



ACUNTO VESUVIO SERIES

SERIES: ACUNTO NAPOLI OVENS



THE ORIGINAL NEAPOLITAN OVEN

Over 125 years of artisan oven-building experience go into each Acunto Neapolitan brick oven. Endorsed by both the *Vera Pizza Napoletana Association* and the *Neapolitan Association of Pizzaioli*, it is the oven of choice for authentic Neapolitan pizza.



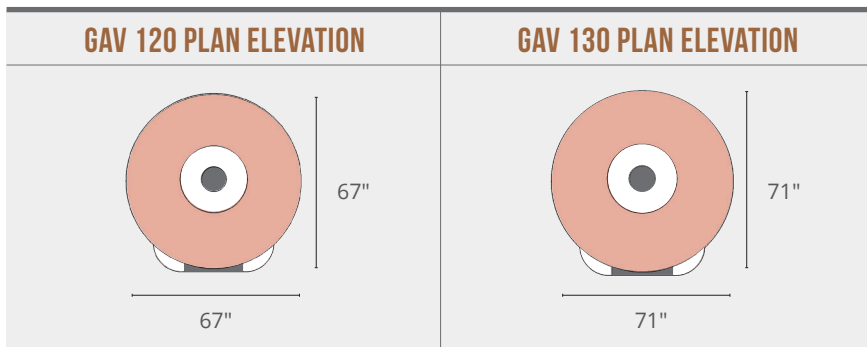
FEATURES

The Acunto Vesuvio series ovens are hand-built Neapolitan brick ovens which feature a cast steel door opening. The refractory baking floor diameter ranges from 47.5" up to 51", lined with hand-made clay bricks to form a dome. An internal steel and cement structure reinforces the dome and shapes the oven base. A proprietary mixture of Neapolitan sand, volcanic rock and clay form a thick insulation, ensuring heat retention.

The oven is finished with red and white quartz paint and white Carrara marble countertops - the painted surfaces are prepared for tiling. The oven is provided with removable steel legs to facilitate easier installation. Additionally, the oven may be placed on an existing structure without factory provided legs. Information about the addition of gas burners, custom tiling, or leg options can be found online at www.forzaforni.com.



Acunto Vesuvio 130 Model, shipped from Acunto factory



Custom-tiled Acunto Vesuvio 130



SPECIFICATIONS

MODEL	BAKING SURFACE	OVEN OPENING	12" PIZZA CAPACITY	DAILY PREHEAT TIME	EXTERNAL WIDTH	EXTERNAL DEPTH	FLUE SIZE	WEIGHT
GAV 120	47.5"	8.75" x 17"	5 - 6	1 Hour	67"	67"	10"	6,070 lbs
GAV 130	51"	8.75" x 20"	6 - 7	↓	71"	71"	↓	6,735 lbs

OVEN PRICING

Please call 844-683-6462 or contact info@forzaforni.com for pricing

GAS OPTION AVAILABLE UPON SPECIAL ORDER REQUEST

CUSTOM TILE PRICING

- IMPORTED ITALIAN-MADE TILE
- INCLUDES 3 PRE-VIS RENDERINGS
- DEDICATED DESIGNER FOR YOUR OVEN

WHAT IS INCLUDED

EACH ACUNTO IS FACTORY-CURED IMMEDIATELY BEFORE SHIPPING
INCLUDES CARRARA MARBLE COUNTERTOPS

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

Ovens Listed to: UL 2162, NSF-4
Commercial Wood-Fired
Baking Ovens - Refractory Type;
File#: MH48941



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REVISED SPRING 2019. As products continue to improve, spec sheets may change without notice. Please call Forza Forni for the latest specification sheet and for further details.

MADE IN ITALY