



# ROMA SERIES

SERIES: CASTELLI FORNI OVENS

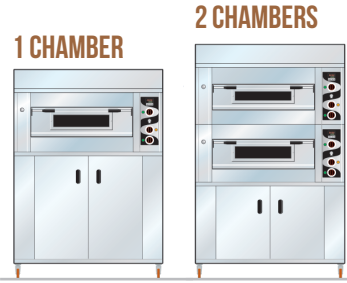


Two Chamber Superpizza/C Model

## FEATURES

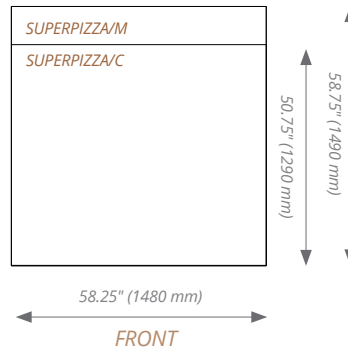
Made with the exact same technology and principles of the Taglio series, Castelli Forni has made their oven modular for greater ease of installation and customization. The 4.75" chamber is for traditional "pizza al taglio", while the 7" chamber is for "pizza tonda".

The Roma series ovens are designed and manufactured in Rome for the baking of Roman style "pizza al taglio", as well as Roman-style "pizza tonda" i.e. round pizza. The ovens are fully electric-powered and capable of maintaining temperatures in the range of 540 - 575°F for "pizza al taglio" and 575 - 700°F for "pizza tonda". The oven sections are completely modular, which allows for easy installation/shipping. More information can be found online at [www.forzaforni.com](http://www.forzaforni.com).



AVAILABLE IN  ELECTRIC

SIZING REAR



## THE ORIGINAL ROMAN PIZZA OVEN

Designed, built and used in Rome for over 50 years, Castelli Forni is the only firm in Italy to exclusively design and manufacture pizza ovens for Roman pizza al taglio to this day.

## LOW-MAINTENANCE, HIGH-POWER

Castelli Forni ovens are designed to hold incredible amounts of heat energy to bake the high hydration Roman pizza dough without giving up.



## SIMPLE & ACCURATE CONTROLS

With the simple and easy-to-use controls, the focus stays on baking great pizza.

Optimal Roman "Pizza al Taglio"  
Baking Temp: 540°F - 575°F

**API** Associazione Pizzerie Italiane  
Approved by the Associazione Pizzerie Italiane

## SPECIFICATIONS

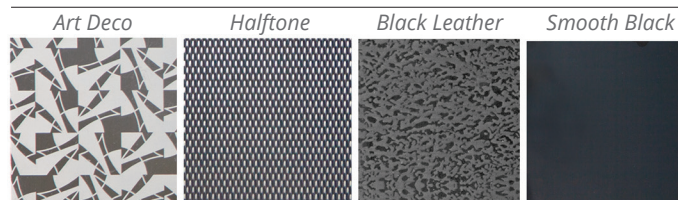
MODEL	INTERNAL CHAMBER	CHAMBER HEIGHT	TOTAL HEIGHT	PIZZA CAPACITY	ELECTRICAL REQUIREMENTS	DAILY PREHEAT	TOTAL WEIGHT	FLUE SIZE
<b>SUPERPIZZA C ONE CHAMBER</b>	40" x 34"	4.75" or 7"	69.4"	2 x 23.5" x 15.75"	3P 208V 60Hz 1 x 26.4A	2 - 2.5 hr	1030 lbs	4" ø
<b>SUPERPIZZA C TWO CHAMBERS</b>	40" x 34"		77.15"	4 x 23.5" x 15.75"	3P 208V 60Hz 2 x 26.4A		1760 lbs	
<b>SUPERPIZZA M ONE CHAMBER</b>	40" x 41.3"		69.4"	2 x 31.5" x 15.75"	3P 208V 60Hz 1 x 27.8A		1105 lbs	
<b>SUPERPIZZA M TWO CHAMBERS</b>	40" x 41.3"		77.15"	4 x 31.5" x 15.75"	3P 208V 60Hz 2 x 27.8A		1875 lbs	

## PRICING

Please call 844-683-6462 or contact [info@forzaforni.com](mailto:info@forzaforni.com) for pricing

1 year limited warranty  
See warranty document for further details

## CUSTOM EXTERIOR



Create a unique look for your oven. Patterned steel and other color options are available upon request.

**FORZA FORNI**  
601 N Main St, Brewster, NY 10509  
Email: [info@forzaforni.com](mailto:info@forzaforni.com)  
[www.forzaforni.com](http://www.forzaforni.com)

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

Listed to: UL 197, CAN/CSA C22.2 No. 109-M1981, & NSF-4 for Commercial Electric Cooking Appliances  
UL File # E486182

