



GIANNI ACUNTO ANGOLARE SERIES



Standard Acunto Angolare 130 Model



Tiled Acunto Angolare 130 Model

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.



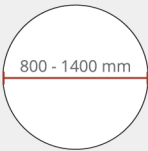



FEATURES

The Acunto Angolare series ovens are hand-built Neapolitan brick ovens which feature a cast steel door opening 430mm or 520mm wide by 220mm high. The refractory baking floor diameter ranges from 800mm up to 1400mm, 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 may be installed with a choice of permanent welded steel legs, removable steel legs, or 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.acunto.it.

BAKING SURFACE	OVEN OPENING	FIXED LEGS	REMOVABLE LEGS
		 120mm x 120mm footprint per leg	 250mm x 250mm footprint per leg

Total height: 850 mm for both fixed and removable legs

SPECIFICATIONS

MODEL	BAKING SURFACE mm	OVEN OPENING mm	30 cm PIZZA CAPACITY	DAILY PREHEAT TIME	EXTERNAL DEPTH mm	EXTERNAL DEPTH mm	FLUE SIZE mm	WEIGHT kg
GAA 80	800	220 x 440	2 - 3	1 Hour	1200	1300	200	1050
GAA 105	1050	↓	3 - 4	↓	1500	1600	250	1850
GAA 120	1200	↓	5 - 6	↓	1700	1800	↓	2400
GAA 130	1300	220 x 520	6 - 7	↓	1800	1900	↓	2700
GAA 140	1400	220 x 520	8 - 9	↓	1900	2000	↓	3100

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



MADE IN ITALY