



# Pizza Electric Oven

## The very first wood oven... without wood

*An authentic pizza is not just from the ingredient or how the Pizzaiolo made it, but it's also from the way the pizza is cooked. Therefore, the oven plays a vital role of baking is to pizza making. It brings together the flavours, fragrances and textures of a true Neapolitan pizza. That's why without a doubt the future of pizza ovens are moving towards electric, from an artisan and technological point of view. This revolution started in Naples, where we all know pizza was born.*

*Izzo ovens have exceptional performance for an electric oven and the pizza it produces is indistinguishable from the one cooked in a wood fire oven. Since it's electric, the oven has zero environmental impact. It does not need a dedicated flute and can be kept absolutely anywhere: From trade fairs, cruise ships to TV studios to in the Louvre in Paris and the Vatican in Italy.*

*Izzo ovens are the only electric ovens that have received recognition by the AVPN, (Associazione Verace Pizza Napoletana) conforming that the oven is an excellent product of Neapolitan tradition meaning there is a total equivalence between a wood fire oven and to the Izzo ovens. Basile Imports is proud to be importing Izzo pizza ovens suitable for all cooking needs and especially for authentic Neapolitan pizza.*



## WHY CHOOSE IZZO ELECTRIC OVENS?

- ✓ UNIFORM HEAT DISTRIBUTION
- ✓ HIGH-STRENGTH HEATING TO QUICKLY REACH SET TEMPERATURE
- ✓ APPROVED BY THE AVPN AS THE FIRST ELECTRIC OVEN IN THE WORLD
  - ✓ PERFECT INSULATION
  - ✓ ENERGY EFFICIENT
  - ✓ TRADITIONAL DESIGN
- ✓ SIMPLE AND EASY TO USE
  - ✓ LOW MAINTENANCE
- ✓ STRONG AND DURABLE CONSTRUCTION



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## FINE FOOD & WINES

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# Pizza Electric Oven Izzo Napoletano Series



## **FEATURES:**

### **Appearance**

It has a traditional oven Facade which features a pounded copper facade and vapor hood, with a black marble overhanging counter top. Available in two colours - bronze and black.

### **Materials**

It is made with the finest quality copper and Vesuvian stone and is beautifully curved. The exterior is coated with micaceous iron paint that is highly resistant to corrosion and perfectly harmonizing with handcrafted copper parts.



### **The cooking time for a pizza is about 60 seconds**

As in a traditional wood oven.

### **Average temperature 450°C/470°C**

The oven consistently holds temperature at 450°C to 470°C, with its rigorous thermal insulation that is evenly distributed through channels within the Sorrento bricks. Since there is no central heat source, just a perfectly balanced of heat from all directions, all sides will bake evenly without the need to move or rotate pizzas in the oven. Bake hundreds of pizzas consistently, without heat loss.

### **Cooking floor “Biscotto di Sorrento”**

This oven is built with authentic “Biscotto di Sorrento” refractory bricks in a traditional low dome shape - but is entirely electric powered. The refractory bricks are the heart of the oven: 4 cm in depth both at the bottom and at the top of the cooking chamber in order to keep all the heat in. This particular refractory brick is hand made by old furnaces, air-dried and afterwards oven-dried. It has been used for centuries for the floor of every wood oven. One of the great features of these bricks is that they allow even distribution through the dome and floor, giving the pizza its typical appearance and taste that makes it famous throughout the world.



### **Electronic data sheet and electric resistance**

The digital panel is very simple to use. The oven works with minimum energy consumption, the system can be automatically powered on and the bottom and the top of the oven can be operated independently. Most importantly, all this allows any product besides the pizza to be cooked with the oven. The resistors are in naked Nickel Chrome and expertly hand-stretched. They cover each and every point of the cooking chamber which allows the pizza to be cooked in the same way, wherever it is placed.



## Handling

The revolving wheels make this roll-away oven easy to be moved even by a single person.



## Smoke

In the oven there is no burning wood or gas. Therefore, a chimney isn't necessary.



## Lighting

The cooking chamber is well lit by four hidden halogen lamps.



# COMPARATIVE SHEET



Traditional oven



Scugnizzonapoletano

AVERAGE TEMPERATURE	420°C/440°C	440°C/460°C
MEASUREMENT OF THE TEMPERATURE	sensorial	accurate at the degree
MAXIMUM WORKSPACE	2/3	the whole space
WORK VENUES	limited	all
HEAT SOURCE	right or left	uniform
EXPERT OPERATOR	necessary	not necessary
BAKING QUALITY	variable	constant
HARMFUL SUBSTANCES	present	absent
CARBON OXIDE	present	absent
POLLUTANTS	present	absent
ENERGY CONSUMPTION	100% non renewable	62% renewable
SPECIFIC CHIMNEY	necessary	not necessary
MAINTENANCE OF SOOT LEFTOVER	monthly	never
HANDLING OF WOOD	120 hours/year	zero hours
THAT CAN BE DISASSEMBLED	no	yes
ON WHEELS	not always	yes
MOVEABLE	not always	yes

Scugnizzonapoletano®

# FAQS

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## Can I use it to cook the "true Neapolitan pizza"?

Yes, it is the only electric oven in the world to guarantee average temperatures conforming to the characteristics of the wood oven while being cooked.

## What temperature does it reach?

We recommend following the directions of the "Verace Pizza Napoletana" recipe: 60 seconds at average temperatures of around 440°C.

Scugnizzonapoletano works between 440-460°C with its front door opened, but can rise well above 485°C.

## I've heard of electric ovens that exceed 500°C...

Yes, at those temperatures it is possible to obtain excellent charred pizzas.

Maybe that value refers to the heat source, instead of the real average cooking chamber temperature?

## How long does it takes to the oven to be operational?

Just over two hours. Thanks to the thermal insulation system, much of the heat from the previous session is preserved.

## Is it easy to install?

Yes, it can be dismantled and assembled even in critical situations and with little space.

It can be embedded in masonry and work alongside other ovens in total safety.

## How much does it consume?

It consumes as much and even less than a wood oven in terms of operating costs.

For more details you can consult the technical sheets.

## How many pizzas does it cook at the same time?

Depending on the model, the cooking chamber comfortably accommodates:

- SCN-6 → 6 units

We mean pizzas of Ø 33 cm.

## How much space does it take? How much does it weight? How big is the cooking chamber?

It depends on the model: you can consult the technical sheets.

## Can I use it only for cooking pizza?

No, you can use it for any type of preparation, by setting lower temperatures. Including bread, biscuits and cakes.

## Where can I use it?

Because it has no internal combustion, you can use it in compliance with anti-pollution regulations even in areas where wood or gas ovens are prohibited.

Just one person is needed to move it, so it is also ideal for fairs and conferences. Or to prepare a pizza in a luxury suite. Or on cruise ships. Or outdoors.

In short: just everywhere.

## Can I use it immediately?

Yes, Scugnizzonapoletano is ready for immediate use.

Each oven shipped has already passed a tough internal test at our factory.

The stress test lasts about 12 hours:

- 2 hours at 100 °C
- 4 hours at 480 °C

Tests are conducted with the front door opened.

## What power supply should I use?

Electric at 440V (3F+N).

## Does it really work without a dedicated flue?

Yes, but we recommend using it under a suction hood to absorb smells, steam and any fumes which can occur in case of accidental combustion of the ingredients.

## How many consecutive hours can it works?

The only limit is the resistance of the pizzaiolo. The oven does not need to sleep.

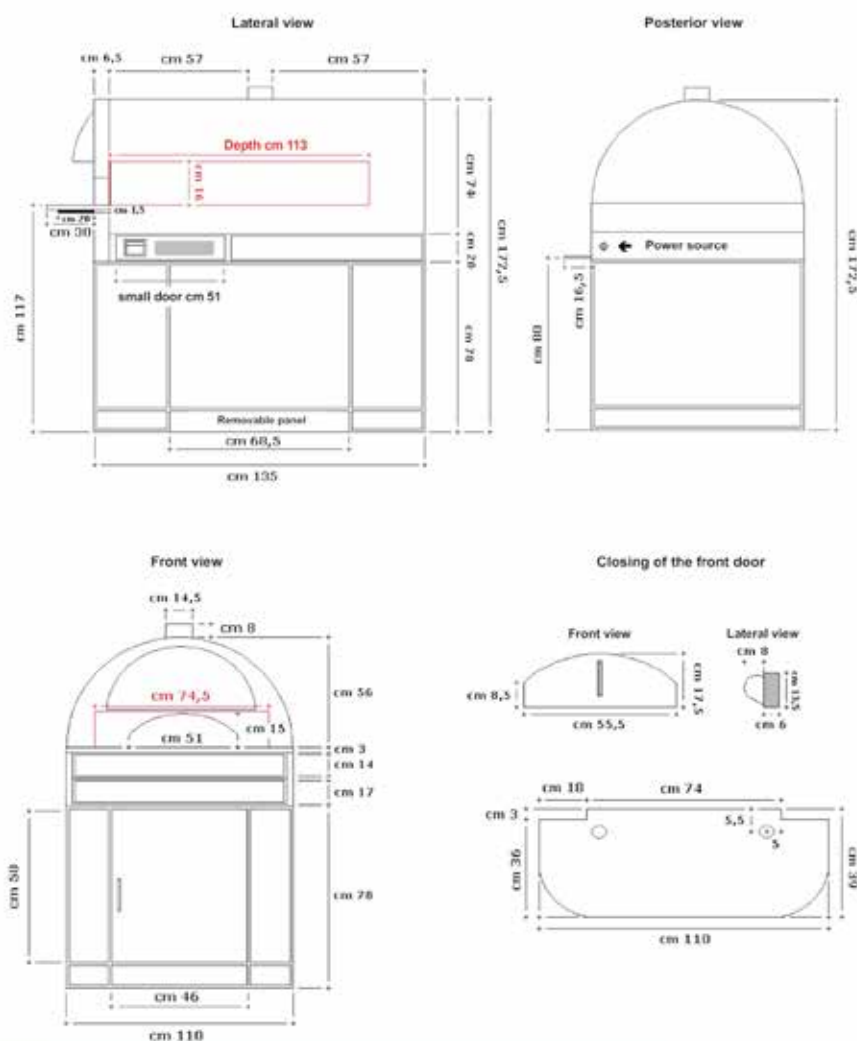


# PRODUCT SPECIFICATION

Model	SCN-6
Baking Surface	29.5" x 44"
Oven Opening	5" x 20"
12" Pizza Capacity	6
External Width	43.4"
External Depth	53.1" + 12" marble overhang
External Height	67.7"
Weight	580.60 kg



**Scugnizzonapoletano®**  
Professional electric pizza oven



For more information, please contact Basile Imports on our Toll Free number 1800 635 268 or email your inquiries to [marketing@basile.com.au](mailto:marketing@basile.com.au)



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