



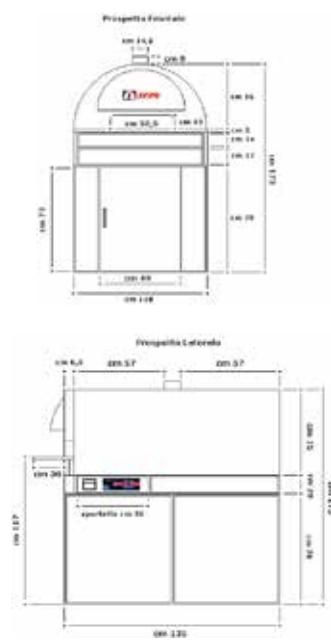
- The Izzo Napoletano Series is a fully assembled commercial pizza oven designed and made in Naples, Italy.
- The Izzo Napoletano marks a radical change in the ability for pizzeria restaurant to deliver traditional high heat Neapolitan pizza's with the most ease of use.
- No other electric oven has been able to reach such high temperatures and retain the typical Neapolitan low dome structure.
- The floor is built with 1.5" thick "Biscotto di Sorrento" refractory bricks which allows the oven to maintain temperatures in the range of 420-470°C and bakes pizza after pizza.
- The dome is constructed with special flutes for the nickel chrome heating elements.
- The Izzo Napoletano oven, bakes a pizza in 60 seconds.
- Perfect balance of heat from all directions and sides which will bake pizzas evenly without the need to move or rotate pizzas in the oven.



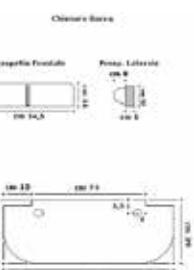
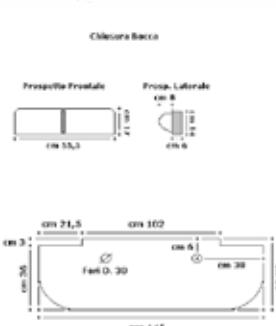
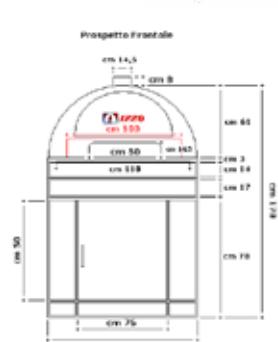
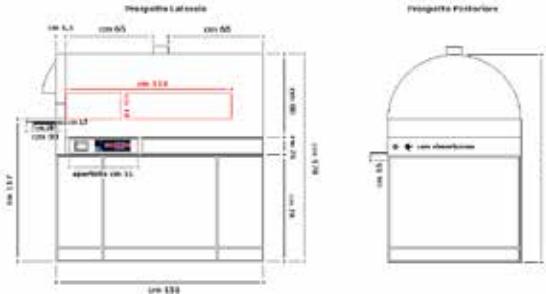
Izzo Pizza Electric Oven

Model	SCN-6 (CM)
Baking Surface	74.93 x 111.76
Oven Opening	12.7 x 50.8
12" Pizza Capacity	6
External Width	110.25
External Depth	134.87 + 30.48 marble overhang
External Height	171.96
Weight	580.60 kg

MOD. SCN/6



MOD. SCN/9



Model	SCN-9 (CM)
Baking Surface	102.7 x 111.76
Oven Opening	12.7 x 50.8
12" Pizza Capacity	9
External Width	144.78
External Depth	151.13 + 30.48 marble overhang
External Height	198.12
Weight	830 kg