

Аксессуары для семейных печей

Технические характеристики

По вопросам продаж и поддержки обращайтесь:

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PRACTICAL AND VERSATILE

AN INDISPENSABLE TOOL

The oven grill is a stainless steel accessory complete with stand that provides a top-notch cooking experience.

Available in two different sizes, it offers versatility of use for any type of cooking.



DIVISIBLE AS DESIRED

It is possible to purchase just the first half, allowing it to be able to placed on a support surface. An element that guarantees a pleasant cooking experience for your pizzas.



A VERSATILE AND STRONG BASE

The Hobby base is the ideal accessory to facilitate any arrangement or positioning of the oven.



PRACTICALITY OF USE

High-quality peels set to facilitate the preparation and cooking of your pizza, a practical peel holder to attach to the oven to store the tools in an orderly and easily accessible manner: everything you need for a highly professional culinary experience.



INCREASED COOKING SPACE

A high-quality item that combines aesthetic design with practical functionality to bring out the best in your Baby ovens.



VALORIANI BRAND QUALITY

The Valoriani wheel set is a high-quality accessory perfect for bringing out all the distinctive features of your ovens, positioning them and moving them as needed with total safety.



AESTHETICS AND FUNCTIONALITY

These accessories are made to withstand high temperatures without being damaged: the oven tube is a heat-resistant duct that connects the oven's combustion chamber to the outside.



INCREASES PERFORMANCE

Calcium silicate blocks, refractory mortar, ceramic fiber and vermiculite: materials that improve the energy efficiency of pizza ovens, which lead to a reduction in preparation times and contribute to greater safety at work.

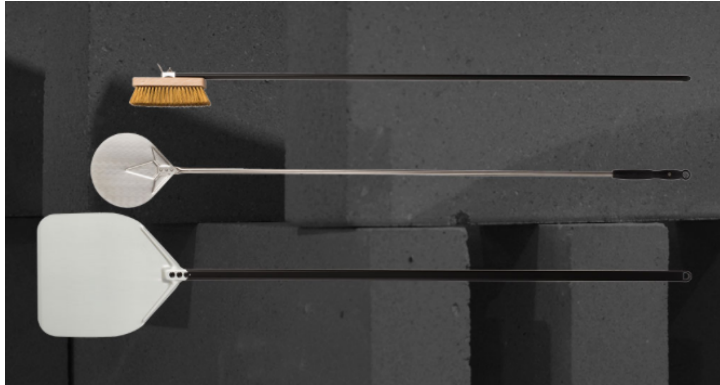
The upper and lower insulation kit for family ovens is ideal to improve the performance of your domestic ovens.



BRASS COMPLEMENTS

The kit allows you to interact with the baked products in the best way, facilitate preparation and guarantee optimal results.

The peels set is essential for obtaining uniform and tasty cooking, brass is the perfect material for cleaning the cooking floor. The set of peels is an ideal investment for all those who love cooking and wish to obtain professional results even in a domestic setting.



A STYLISH COMPLEMENT

This practical accessory is designed to offer a stable and safe surface to place the firewood while lighting the oven, reducing the risk of humidity or dirt which could affect the quality of combustion.

The domestic fireguard is a practical and functional solution to simplify the use of the pizza oven, guaranteeing an ideal culinary experience.



ACCURACY AND QUALITY

Oven thermometers are essential accessories for accurate temperature control when cooking with the door closed, such as bread, or baking in a pan.



FOR OPTIMAL COOKING

Made with high quality refractory material, the flue connection is an accessory capable of enduring the high temperatures generated inside the oven, guaranteeing good durability over time in addition to its specific functionality.



FUNCTIONALITY AND PRACTICALITY

The best accessories for Valoriani pizza ovens offer functionality and practicality by offering indispensable high-quality accessories: the refractory sill is placed in the front part of the entrance, offering a comfortable

platform for easily sliding the pizzas in and out of the oven. The sheet metal fitting is a key component for effective smoke evacuation.

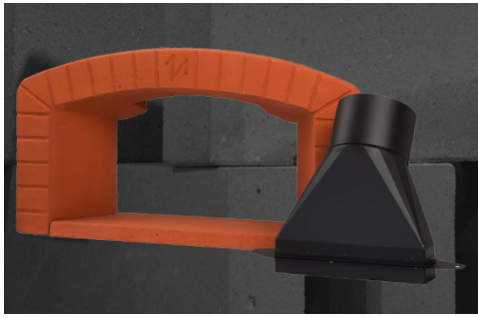
With these high-performance accessories you can fully enjoy the preparation of homemade pizzas in your home oven.

A DISTINGUISHING FEATURE

Thanks to the brick arch, your home ovens will have an authentic and traditional appearance: with this accessory you will benefit from the advantages of refractory bricks which keep the heat uniform inside the oven ensuring optimal pizza cooking



MODELS TOP OVEN KIT



TOP 100

Inside dimensions:

100x100

Front Opening:

46x30,5

Total weight:

300

Flue Manifold:

Ø20

Indicative heating time (from cold oven to 300°C):

50 min

Pizza Capacity:

4

TOP 120

Front Opening:

49x30,5

Inside dimensions:

120x120

Total Weight:

420

Flue Manifold :

Ø20

Indicative heating time (from cold oven to 300°C):

60 min

Pizza Capacity:

6



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