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

Approved by the Associazione Pizzerie Italiane

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.

SIZING

FRONT

REAR

INTERNAL CHAMBER

CHAMBER HEIGHT

TOTAL HEIGHT

PIZZA CAPACITY

ELECTRICAL REQUIREMENTS

DAILY PREHEAT

TOTAL WEIGHT

FLUE SIZE

SUPERPIZZA C

ONE CHAMBER

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

SUPERPIZZA C

TWO CHAMBERS

40” x 34”

4 x 23.5” x 15.75”

3P 208V 60Hz

2 x 26.4A

1760 lbs

SUPERPIZZA M

ONE CHAMBER

40” x 41.3”

69.4”

2 x 31.5” x 15.75”

3P 208V 60Hz

1 x 27.8A

1105 lbs

SUPERPIZZA M

TWO CHAMBERS

40” x 41.3”

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 for pricing

1 year limited warranty
See warranty document for further details

FORZA FORNI
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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

MADE IN ITALY