



Increase Your Quality with Old World Technology

INTRODUCING ITALIAN BRICK PIZZA OVENS FROM ITALY

Forno Pizza Ovens

Single Door, Rotating Oven

Features:

- Fully assembled, insulated and ready to use
- Available in wood burning, gas burning or combo
- Styles offered in Standard, Dome or Mosaic
- 21-1/4", 30-3/4" or 32-1/4" wide options available
- UL and NSF Approved
- Round internal hearth cooking chamber can rotate or stay stationary for even, high volume cooking
- Gas burner and wood combination produces great taste and a beautiful visual attraction
- Multiple shapes, size, tiles & finishes available for the ultimate look
- Ovens are supported on durable Iron stands with iron doors
- Ovens include thermometer and stack exhaust connection
- 1 year parts/labor & 24/7 nationwide service
- All replacement parts in stock



UNI-115
Dome Style



UNI-115
Standard Style



The rotating plate is made up with 3 layers of different materials: 2 thermal insulating layers and the baking top thickness of 4.75".

This rotating deck oven is excellent for pizzeria's that want the traditional hearth bake and flavor without sacrificing quality for high volume !



With this control panel you can adjust the rotating speed while putting pizzas into the oven as well as the baking rotating speed. The baking time, timed by means of a timer, will inform with a sound signal that pizzas are baked.

PIZZART™

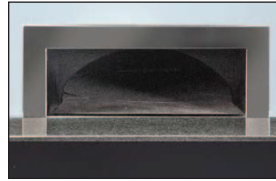
By Unisource



STANDARD: 21-1/4" Door Width
The most used dimension of baking door. A smaller door allows a smaller consumption.



GENOVA: 32-1/4" Door Width
For huge pizza or farinata.



DESIGN: 30-3/4" Door Width
For modern premises.



DAVANZALINO: Sill Top
Practical supporting surface.



STANDARD STYLE

Ideal for anyone who wants to cover or build the oven according to the restaurant design.



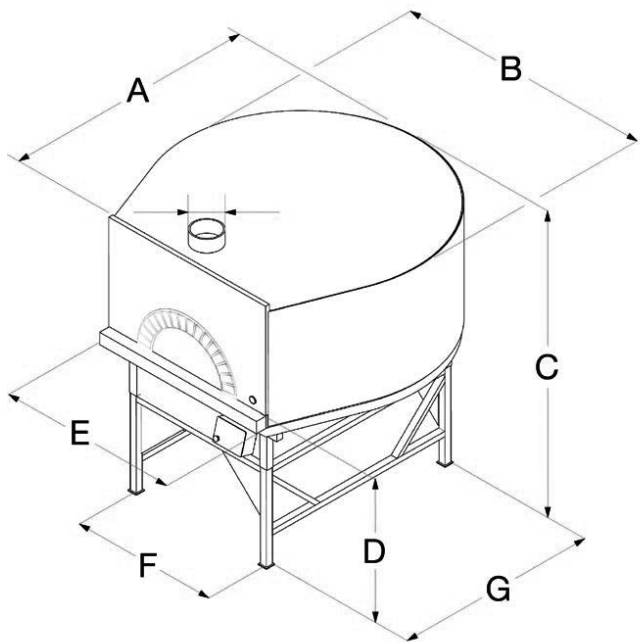
DOME STYLE

Ideal for anyone who wants to finish the oven to taste with materials, paints and stucco suitable for the premises.



MOSAIC STYLE

Ideal for those people who desire an oven that is ready to be placed in the restaurant without having to perform any additional masonry work.



NOTE: Ovens Require 3/4 " Gas Line Connection

	UNI-115	UNI-125	UNI-135	UNI-145
Baking top height	47-1/4"	47-1/4"	47-1/4"	47-1/4"
Door width	21-1/4" / 30-1/4"	21-1/4" / 30-1/4" / 32-1/4"	21-1/4" / 30-1/4" / 32-1/4"	21-1/4" / 30-1/4" / 32-1/4"
Power consumption	95,000 BTUs	95,000 BTUs	95,000 BTUs	.36 Kw/240v
Electrical	220/60/1 Phase 10 amps	220/60/1 Phase 10 amps	220/60/1 Phase 10 amps	220/60/1 Phase 10 amps
Total weight	3350	3550	3650	4000
Pizza capacity	7-8	8-9	10-12	13-15
Supply	Wood-Gas	Wood-Gas	Wood-Gas	Gas
A = Depth	69-11/16"	78-3/4"	78-3/4"	78-3/4"
B = Width	67-23/32"	76-3/4"	76-3/4"	76-3/4"
C = Height	76-3/4"	78-3/4"	78-3/4"	78-3/4"
D = Floor Clearance	47-1/4"	54-3/8"	54-3/8"	54-3/8"
E	44-1/8"	54-3/8"	45-5/8"	45-5/8"
F	37"	45-5/8"	45-5/8"	45-5/8"
G	53-1/8"	58-5/8"	58-5/8"	58-3/8"
External band projection over the feet of oven	4-23/64"	3-15/16"	3-15/16"	5-29/32"

Direct Phone & Service: (516) 527-3309 • (888) 443-7014 • info@unisourcefoodequipment.com • pizzartconcepts.com
170 Wilbur Place, Suite 300, Bohemia, New York, 11716