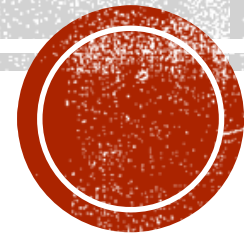


CALABRESE COMMERCIAL OVENS

Manufactured in Australia by



CALABRESE OVEN VARIANTS & SIZES



Terracotta front



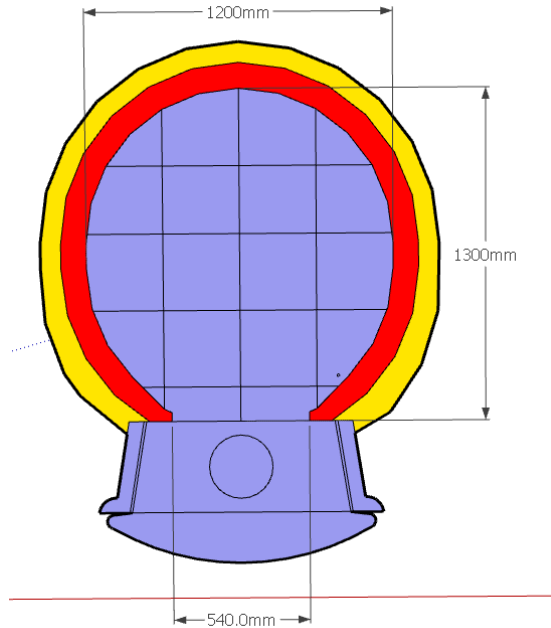
Stainless granite front



SPECIFICATIONS & SIZES

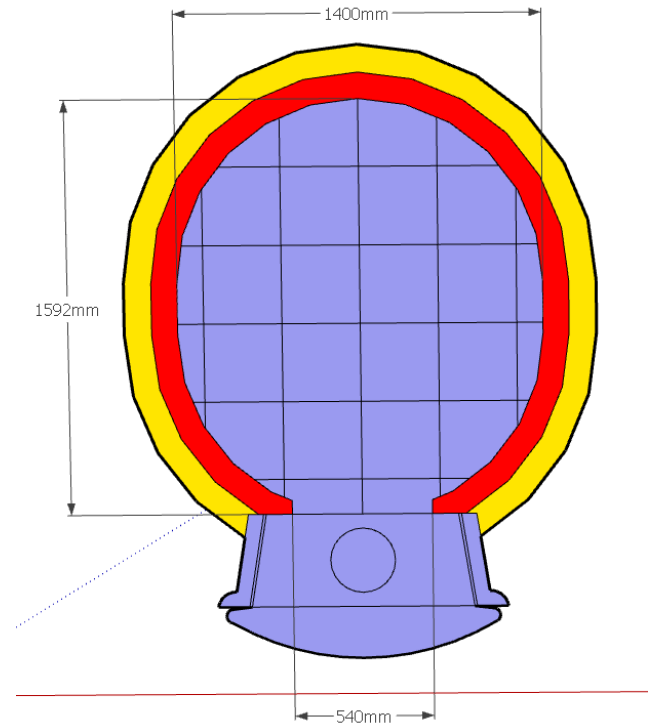
Calabrese Grande

- **Chamber** – 1 piece 100mm thick
- **Country made** - Made in Australia
- **Fuel** - Wood and gas professional
- **Internal size** - 1200 x 1300mm
- **External size** – 1700 x 2050mm
- **Pizza capacity** – 8-10
- **Pizzas per hour** – 120
- **Cooking floor thickness** – 100mm
- **Opening size** – 520 x 286mm
- **Weight** – PREBUILT 1000kgs
- **Flue connection** – 200mm



Calabrese Pizzeria

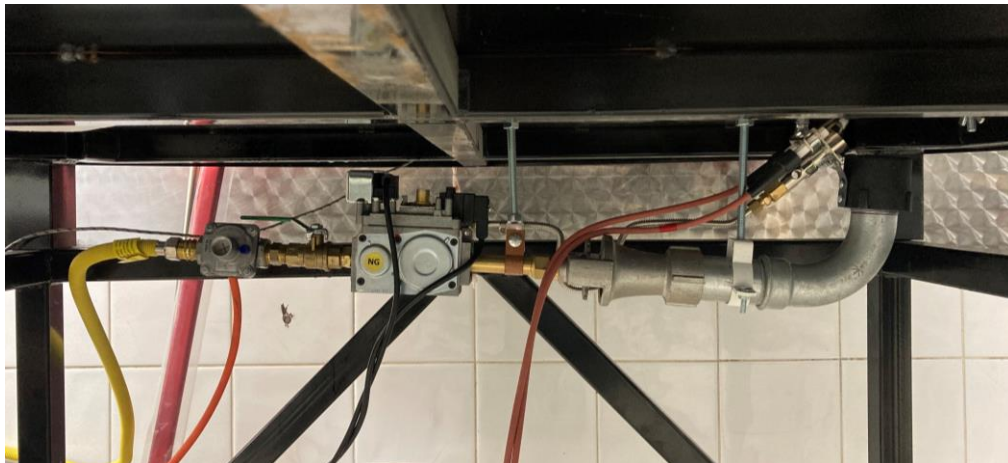
- **Chamber** – 1 piece 100mm thick
- **Country made** - Made in Australia
- **Fuel** - Wood and gas professional
- **Internal size** - 1400 x 1592mm
- **External size** - 1900 x 2400
- **Pizza capacity** – 12 – 14
- **Pizzas per hour** – 150
- **Cooking floor thickness** – 100mm
- **Opening size** – 520 x 286mm
- **Weight** – PREBUILT 1500kgs
- **Flue connection** – 200mm



HELLFIRE GAS BURNER SPECIFICATIONS



- **Country made** - Made in Australia
- **Fuel** – Natural or LPG
- **Electrical supply** – 240v
- **Megajoule rating** – 120mj
- **Automation** – Fully automatic



Please note this burner has compliant parts to meet AGA approval
And must be installed by a licensed gas fitter and TYPE B approved by a
Gas inspector before use.

\$3500 Inc gst



CALABRESE PRICING

- Calabrese Grande Black stainless front – PREBUILT - **\$9,999 Inc gst**
- Calabrese Grande Terracotta front – PREBUILT - **\$ 13,500 Inc gst**

- Calabrese Pizzeria Black stainless front – PREBUILT – **14,500 Inc gst**
- Calabrese Pizzeria Terracotta front – PREBUILT - **\$17,500 Inc gst**

These prices are for the oven prebuilt on a steel frame ready for transport ex works Sydney . Prices are valid until December 2021

Manufactured proudly in Australia by :



The Woodfired co.

2/226 Harbord road,
Brookvale, NSW 2100

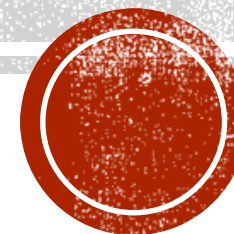
Ph: 02 8411 2546

Web: www.thewoodfiredco.com.au



PAVESI COMMERCIAL OVENS

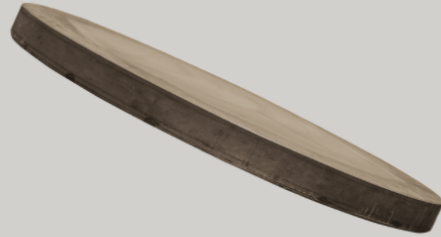
Italian quality and performance



PAVESI COMMERCIAL RANGE

THE WORLD'S ONLY L SEP ONE-PIECE FLOOR.

The single-piece refractory oven floor provides exceptionally even heat transfer. Say goodbye to hot & cold spots and enjoy the perfect bake.



SIGNATURE REFRACTORY RECIPE.

The single-piece refractory oven floor provides exceptionally even heat transfer. Say goodbye to hot & cold spots and enjoy the perfect bake.

ITALIAN WOOD-FIRED PIZZA OVENS BUILT TO LAST.

Pavesi refractory hearths are scientifically proven to become stronger and more resilient every time they are heated, unlike ovens built with ceramic material.

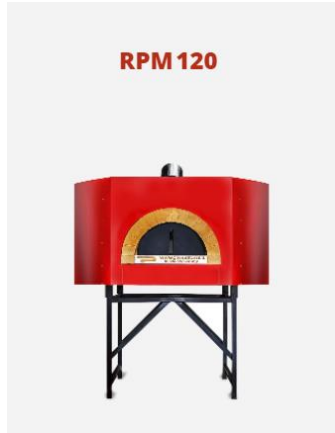


RPM OVEN RANGE

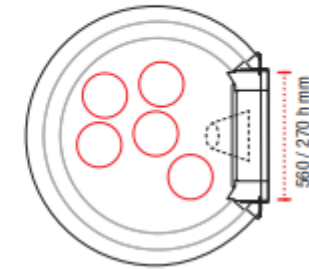
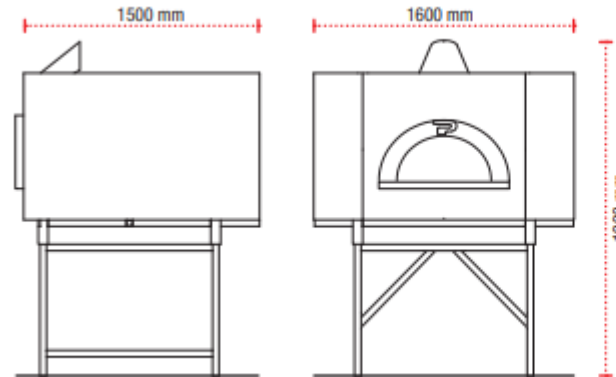
WARRANTY INFORMATION

10 year limited warranty on internal refractory parts, 1-year limited warranty on electrical, gas and other components. See warranty document for details.

RPM 120



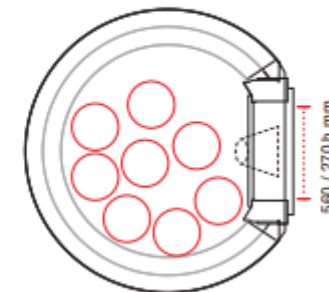
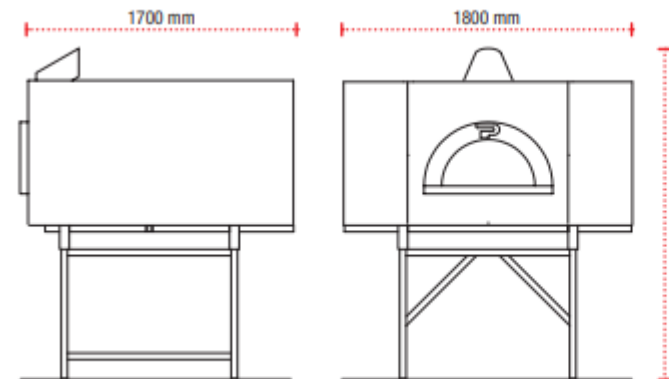
Baking surface – 120cm
Oven opening – 59cm x 28cm
Floor height – 120cm
Pizza capacity – 6-7
Daily preheat time – 30min
External width – 163cm
External depth – 158cm
Flue size – 200mm
Weight - 1100kg



RPM 140



Baking surface – 140cm
Oven opening – 59cm x 28cm
Floor height – 120cm
Pizza capacity – 8-10
Daily preheat time – 40min
External width – 170cm
External depth – 180cm
Flue size – 200mm
Weight - 1250kg



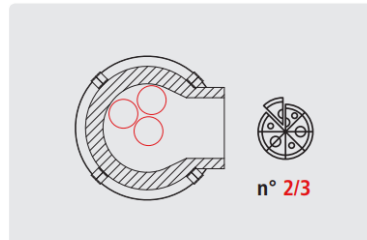
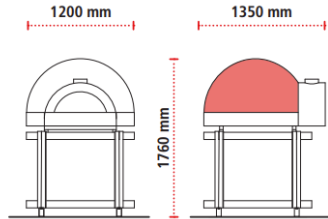
JOY OVEN RANGE

WARRANTY INFORMATION

10 year limited warranty on internal refractory parts, 1-year limited warranty on electrical, gas and other components. See warranty document for details.



JOY 90



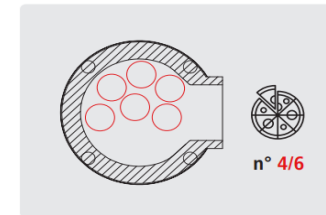
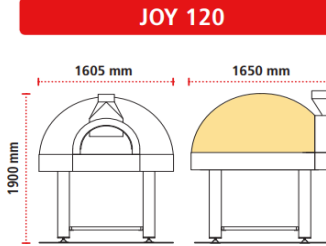
JOY 90

Inside Dimensions	86x81 cm
Weight	Kg.300
Dome Thickness	8 cm
Cook Top – Cover Distance	40 cm
Opening Dimensions	58x23 cm
Base Insulation Thickness (Microporous Panels)	10 cm
Dome Insulation Thickness (Kaolin Blanket)	12 cm
Chimney Flue Ø	16/16,5 cm**
Pizzas Nr.	2/3
Monoblock Cooking Plate	Burner Drago P1
Thermal Potential (Kw)	min. 6 - max. 15
Thermal Potential (Kcal/h)	min. 5.000 - max. 13.000
Gas Pressure (mbar)	min. 2,5 - max. 50
Gas Flow (Nm³/h)	min. 0,63 - max. 1,58
Gas Coupling (inches)	1/2
Weight (kg.)	Kg. 4
Electrical Power Supply	-
Consumption	-

Inside Dimensions	86x81 cm
Weight	Kg.300
Dome Thickness	8 cm
Cook Top – Cover Distance	40 cm
Opening Dimensions	58x23 cm
Base Insulation Thickness (Microporous Panels)	10 cm
Dome Insulation Thickness (Kaolin Blanket)	12 cm
Chimney Flue Ø	16/16,5 cm**
Pizzas Nr.	2/3
Monoblock Cooking Plate	Burner Drago P1
Thermal Potential (Kw)	min. 6 - max. 15
Thermal Potential (Kcal/h)	min. 5.000 - max. 13.000
Gas Pressure (mbar)	min. 2,5 - max. 50
Gas Flow (Nm³/h)	min. 0,63 - max. 1,58
Gas Coupling (inches)	1/2
Weight (kg.)	Kg. 4
Electrical Power Supply	-
Consumption	-



JOY 120



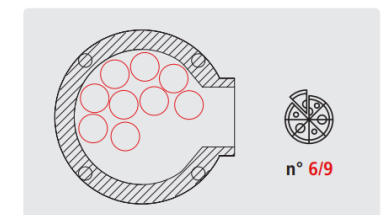
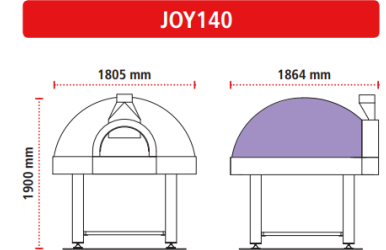
JOY 120

Inside Dimensions	120 cm
Weight	Kg.900
Dome Thickness	8/10 cm
Cook Top – Cover Distance	42 cm
Opening Dimensions	60x23 cm
Base Insulation Thickness (Microporous Panels)	10 cm
Dome Insulation Thickness (Kaolin Blanket)	12 cm
Chimney Flue Ø	20 cm
Pizzas Nr.	4/6
Monoblock Cooking Plate	Burner Drago D2
Thermal Potential (Kw)	min. 6 - max. 34
Thermal Potential (Kcal/h)	min. 5.000 - max. 29.200
Gas Pressure (mbar)	min. 7 - max. 50
Gas Flow (Nm³/h)	min. 0,63 - max. 3,59
Gas Coupling (inches)	1/2
Weight (kg.)	Kg. 8
Electrical Power Supply	220 V Single phase
Consumption	100 W

Inside Dimensions	120 cm
Weight	Kg.900
Dome Thickness	8/10 cm
Cook Top – Cover Distance	42 cm
Opening Dimensions	60x23 cm
Base Insulation Thickness (Microporous Panels)	10 cm
Dome Insulation Thickness (Kaolin Blanket)	12 cm
Chimney Flue Ø	20 cm
Pizzas Nr.	4/6
Monoblock Cooking Plate	Burner Drago D2
Thermal Potential (Kw)	min. 6 - max. 34
Thermal Potential (Kcal/h)	min. 5.000 - max. 29.200
Gas Pressure (mbar)	min. 7 - max. 50
Gas Flow (Nm³/h)	min. 0,63 - max. 3,59
Gas Coupling (inches)	1/2
Weight (kg.)	Kg. 8
Electrical Power Supply	220 V Single phase
Consumption	100 W



JOY 140



JOY 140

Inside Dimensions	140x135 cm
Weight	Kg.1320
Dome Thickness	8/10 cm
Cook Top – Cover Distance	42 cm
Opening Dimensions	60x23 cm
Base Insulation Thickness (Microporous Panels)	10 cm
Dome Insulation Thickness (Kaolin Blanket)	12 cm
Chimney Flue Ø	20 cm
Pizzas Nr.	6/9
Monoblock Cooking Plate	Burner Drago D2
Thermal Potential (Kw)	min. 6 - max. 34
Thermal Potential (Kcal/h)	min. 5.000 - max. 29.200
Gas Pressure (mbar)	min. 7 - max. 50
Gas Flow (Nm³/h)	min. 0,63 - max. 3,59
Gas Coupling (inches)	1/2
Weight (kg.)	Kg. 8
Electrical Power Supply	220 V Single phase
Consumption	100 W

Inside Dimensions	140x135 cm
Weight	Kg.1320
Dome Thickness	8/10 cm
Cook Top – Cover Distance	42 cm
Opening Dimensions	60x23 cm
Base Insulation Thickness (Microporous Panels)	10 cm
Dome Insulation Thickness (Kaolin Blanket)	12 cm
Chimney Flue Ø	20 cm
Pizzas Nr.	6/9
Monoblock Cooking Plate	Burner Drago D2
Thermal Potential (Kw)	min. 6 - max. 34
Thermal Potential (Kcal/h)	min. 5.000 - max. 29.200
Gas Pressure (mbar)	min. 7 - max. 50
Gas Flow (Nm³/h)	min. 0,63 - max. 3,59
Gas Coupling (inches)	1/2
Weight (kg.)	Kg. 8
Electrical Power Supply	220 V Single phase
Consumption	100 W

TWISTER 110 & 130

BISTRO TWISTER

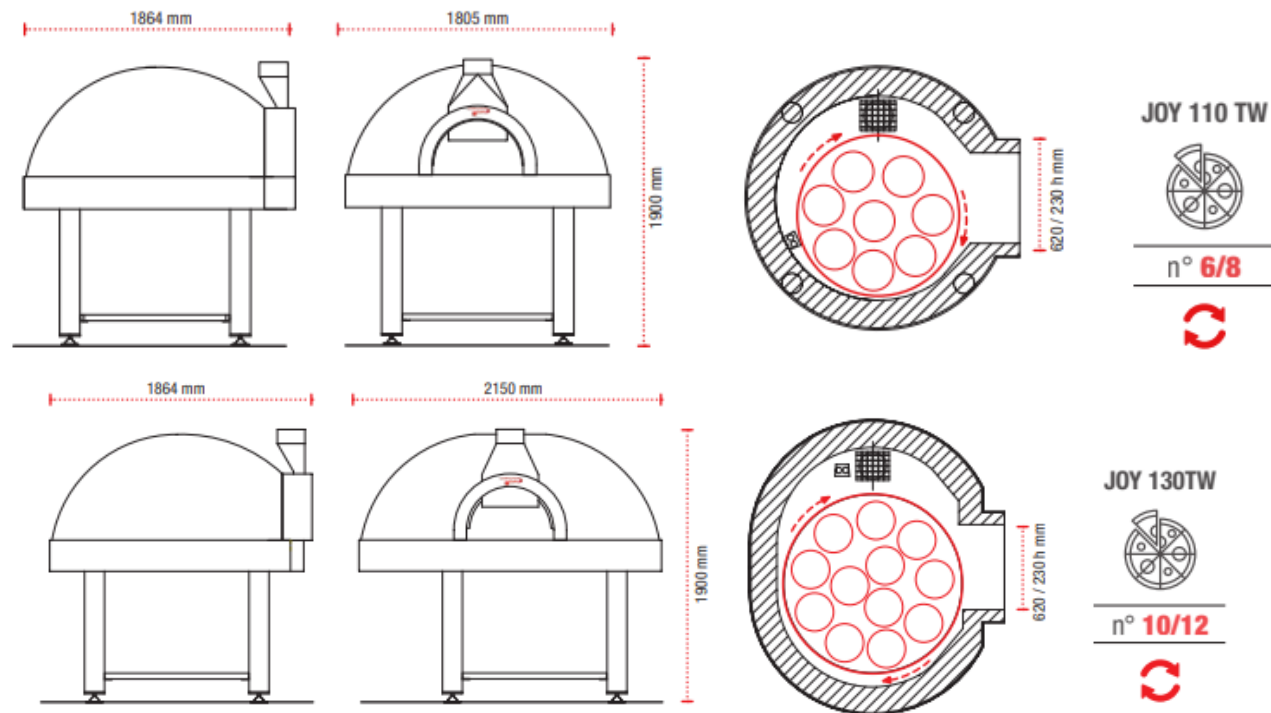


Baking surface of 130 cm. in diameter Pavesi ROTATING SINGLE BLOCK, capacity for 10/12 pizzas.

Designed to provide a working tool of the highest standard but still unique, because it is strongly characterized in terms of aesthetics, almost a piece of design.

User friendly, rotation speed control, cooking plate always at the ideal temperature, the revolving oven is recommended for those who must cook large quantities of pizzas as quickly as possible.

All Pavesi revolving wood ovens can be supplied with the electronically managed gas burner Avanzini, including a special stainless steel protection that protects the nozzles of the burner from the soot of wood, so they can safely work with gas and with wood



PAVESI PRICING

- Pavesi RPM 120 – PREBUILT - **\$16,500 Inc gst**
- Pavesi RPM 120 – PREBUILT - **\$ 19,000 Inc gst**

- Joy 90 – PREBUILT – **\$ 10,000 Inc gst**
- Joy 120 – PREBUILT – **\$ 19,000 Inc gst**
- Joy 140 – PREBUILT - **\$ 22,000 Inc gst**

- Pavesi Bistro twister 110 – PREBUILT – **Price on enquiry**
- Pavesi Bistro twister 130– PREBUILT – **Price on enquiry**

- If you require a gas burner please refer to page 4 for additional costings

These prices are for the oven prebuilt on a steel frame ready for transport ex works Sydney . Prices are valid until December 2021

Proudly distributed in Australia by :



The Woodfired co.

2/226 Harbord road,
Brookvale, NSW 2100
Ph: 02 8411 2546

Web: www.thewoodfiredco.com.au

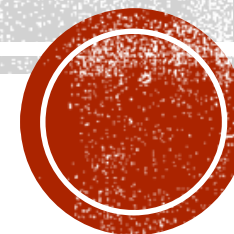


ALFA COMMERCIAL OVENS

The heart of a true italian

ALFA

REF



THE HISTORY AND PERFORMANCE

Napoli Pre-built brick oven

Internal diameter: from 90 to 150 cm (from 35 to 59 in)

Weight: from 1000 Kg (from 2200 lbs)

Pizza capacity: from 3 to 8 pizzas

Fuel: Gas or wood.



SPECIFICATIONS

Discover Napoli

Napoli is a **wood or gas-fired brick static oven**. It's entirely handmade with respect to the purest Italian tradition by using high-quality raw materials that certainly make it **the best oven for every pizzeria**.

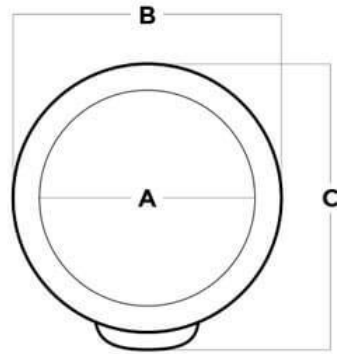
This **handcrafted, commercial oven** was designed and manufactured by using “cotto” firebricks produced by Alfa in its Anagni kiln, near Rome.

The Napoli is a ready-to-use oven that comes in a wide range of customisable mosaic patterns.

- Dome and external hood made of hand-shaped bricks.
- External coating customisable on demand.
- Removable supporting stand in reinforced iron.
- Oven floor made of Alfa's “cotto” firebricks.
- Crown in Alfa's firebricks.
- Cast-iron arch designed by Alfa.
- 2 cm (0,8 in) thick lava stone landing.
- Wood or gas.



SPECIFICATIONS



MODEL Modello	PIZZA CAPACITY Numero di pizze	DIMENSIONS			HEIGHT Altezza	WEIGHT Peso	EAT CAPACITY Potenza
		A	B	C			
M90	3 60 pizza/h	85 cm 33.5 in	130 cm 51 in	145 cm 57 in	210 cm 83 in	1200 kg 2645 lbs	15kW
M110	4 80 pizza/h	105 cm 41 in	150 cm 59 in	155 cm 61 in	210 cm 83 in	1400 kg 3086 lbs	24kW
M120	5 100 pizza/h	120 cm 47 in	165 cm 65 in	170 cm 67 in	210 cm 83 in	1600 kg 3527 lbs	34kW
M130	6 120 pizza/h	130 cm 51 in	175 cm 69 in	180 cm 71 in	210 cm 83 in	1800 kg 3968 lbs	34kW
M150	8 160 pizza/h	145 cm 57 in	190 cm 75 in	195 cm 77 in	210 cm 83 in	2200 kg 4850 lbs	34kW

COOKING FLOOR

NAPOLI M90



PIZZA: Ø33cm

COOKING FLOOR

NAPOLI M110



PIZZA: Ø33cm

COOKING FLOOR

NAPOLI M120



PIZZA: Ø33cm

COOKING FLOOR

NAPOLI M130



PIZZA: Ø33cm

COOKING FLOOR

NAPOLI M150



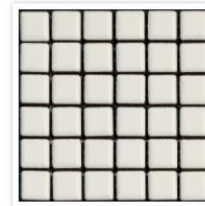
PIZZA: Ø33cm



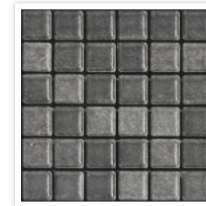
ALFA PRICING

- Napoli M90 – PREBUILT - **\$17,500 Inc gst**
- Napoli M110 – PREBUILT - **\$ 19,500 Inc gst**
- Napoli M120 – PREBUILT - **\$20,500 Inc gst**
- Napoli M130 – PREBUILT - **\$22,000 Inc gst**
- Napoli M150 – PREBUILT - **\$25,000 Inc gst**

Customizable mosaic on request



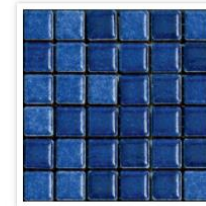
White
Standard Color
Card size: 25x25 mm



Grey
Standard Color
Card size: 25x25 mm



Black
Premium Color
Card size: 25x25 mm



Blue
Premium Color
Card size: 25x25 mm



Gold
Luxury color
Card size: 25x25 mm

For company names this can be done for an extra cost

The prices listed above are based on the wood version. If you are needing gas added we do the HELLFIRE BURNER – fully automatic for \$3300 Inc gst

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The Woodfired co.

2/226 Harbord road,
Brookvale, NSW 2100

Ph: 02 8411 2546

Web: www.thewoodfiredco.com.au

These prices are in pallet form ready for transport ex works Sydney . Prices are valid until December 2021

