

Trento Valoriani Baby 75 Gas Oven with Mosaic Dome

ITEM: 48137
MODEL: PE-IT-0075-MB



Perfect for professional use, especially for gluten-free pizza or for events.

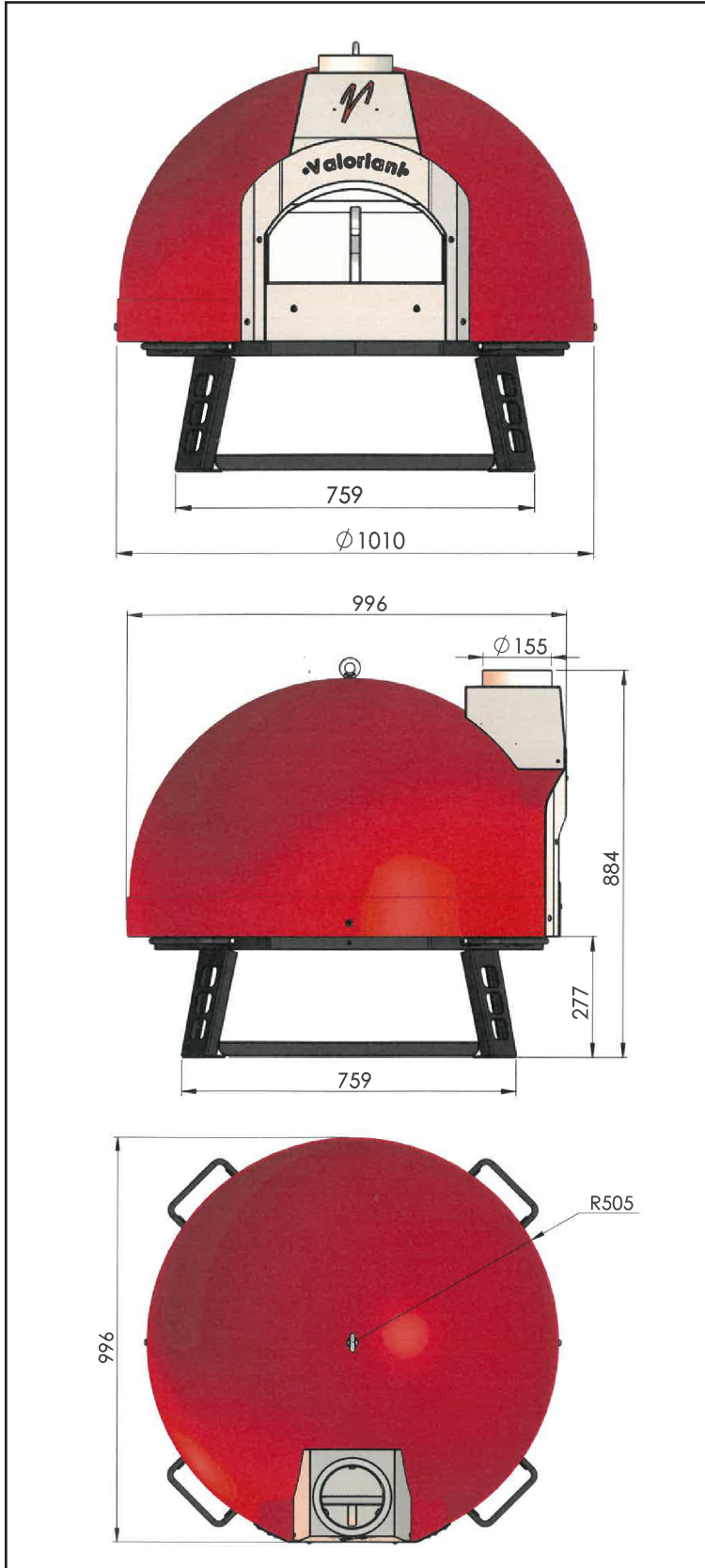
The Baby series of wood-fired ovens combine the traditional Tuscan materials of refractory stone with a sleek, modern look dome. The luxury edition comes with stainless steel arch and detailing. Practical to move, easy to install and use: the quality of Valoriani refractory materials at the level of professional cooking directly at your home.

The Baby oven can be powered by wood or gas, guarantees uniform pizza cooking and despite its small size, is capable of great performance. Baby ovens require little maintenance and offer great satisfaction, and the prestige of the Valoriani brand at the side of all your special occasions.

FEATURES:

- Outside dome finished with high-gloss aesthetically pleasing painted mosaic and stainless steel arch.
- No extra finishing required.
- Comes with or without the luxury painted metal stand.
- Internal dome is created from refractory materials of professional quality.
- Bakery floor made of refractory Cotto clay stone.

Technical Drawing



Technical Specification

Item	48137
Model	PE-IT-0075-MB
Gas Type	Liquid Propane
Pizza Capacity (dia. 11"-12")	2
Color/Material	Mix Black Mosaic
Heating Time (From cold oven to 300°C / 572°F)	60-75 minutes
Flue Diameter	6" (150 mm)
Arch Opening (WxH)	14" x 8" (360 x 210 mm)
MIN area required with or without base (WxD)	39" x 39" (1000 x 1010 mm)
Interior Dimensions (WxD)	29.5" x 13" (750 x 330 mm)
Net Weight	485 lb. (220 kg.)
Net Dimensions (WDH)	39.8" x 39.4" x 25.2" (1010 x 1000 x 640 mm)
Gross Weight	45" x 45" x 41" (1140 x 1140 x 1050 mm)
Gross Dimensions (WDH)	882 lb. (400 kg.)
Stand Dimensions (WDH)	30" x 30" x 11" (759 x 759 x 277 mm)