

FIERO  **FORNI**

AUTHENTIC. ITALIAN. OVENS.

NEAPOLITAN: THE ACUNTO OVEN





NEAPOLITAN PIZZA OVENS

**ACUNTO.
MADE IN
NAPLES.
SINCE 1892.**

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MORE THAN 125 YEARS OF ARTISAN OVEN-BUILDING EXPERIENCE GO INTO EACH ACUNTO NEAPOLITAN BRICK OVEN. EACH ACUNTO BRICK OVEN IS BUILT BY HAND, IN NAPLES, USING THE SAME TIME-HONORED TECHNIQUES AND LOCAL MATERIALS THAT HAVE MADE THEM LEGENDARY.

Endorsed by both the Vera Pizza Napoletana Association and the Neapolitan Association of Pizzaioli, it is the oven of choice for authentic Neapolitan pizza.

ACUNTO ANGOLARE SERIES

COMMERCIAL BRICK OVEN

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The original and iconic Acunto oven shape. The Angolare features more counter space with an irregular hexagonal base.



Acunto Angolare 130 Model,
WOOD BURNING

The Acunto Angolare ovens are hand-built Neapolitan brick ovens. Wood is burned directly on the refractory floor for an authentic taste. It is designed to provide high temperature baking conditions day and night, thanks to its low hand-made brick dome, small oven mouth, and large heat sink. It excels at baking 10-16" pizzas at 700°-900°F.

The oven is finished with red and white quartz paint and white Carrara marble countertops - the painted surfaces are prepared for tiling, or may be used without tile.

ACCESSORIES

- **Imported Venetian Italian Tile Package**
Includes ceramic and metal tile finishes, with block letter mosaic name - see Fiero Tile Catalog
- **Custom Steel Andiron**
To promote more complete wood combustion and protect the oven floor
- **Removable Legs (special order)**
For installation on custom plinth or to ease installation

SPECIFICATIONS



MODEL	BAKING SURFACE	OVEN OPENING	12" PIZZA CAPACITY	DAILY PREHEAT TIME	EXTERNAL WIDTH	EXTERNAL DEPTH	FLUE SIZE	WEIGHT
GAA 120	47.5"	8.75" x 17"	5 - 6	1 Hour	67"	71"	10"	5,510 lbs
GAA 130	51"	8.75" x 20"	6 - 7	↓	71"	75"	↓	6,175 lbs

ACUNTO VESUVIO SERIES

COMMERCIAL BRICK OVEN

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Inspired by the famous Vesuvius volcano that towers over the Bay of Naples, this dramatic shape is sure to impress.



Acunto Vesuvio 130 Model,
WOOD BURNING

The Acunto Vesuvio ovens are hand-built Neapolitan brick ovens. Wood is burned directly on the refractory floor for an authentic taste. It is designed to provide high temperature baking conditions day and night, thanks to its low hand-made brick dome, small oven mouth, and large heat sink. It excels at baking 10-16" pizzas at 700°-900°F.

The oven is finished with red and white quartz paint and white Carrara marble countertops - the painted surfaces are prepared for tiling, or may be used without tile.

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For installation on custom plinth or to ease installation

SPECIFICATIONS



MODEL	BAKING SURFACE	OVEN OPENING	12" PIZZA CAPACITY	DAILY PREHEAT TIME	EXTERNAL WIDTH	EXTERNAL DEPTH	FLUE SIZE	WEIGHT
GAV 120	47.5"	8.75" x 17"	5 - 6	1 Hour	67"	67"	10"	6,070 lbs
GAV 130	51"	8.75" x 20"	6 - 7	↓	71"	71"	↓	6,735 lbs

ACUNTO CIRCOLARE SERIES

COMMERCIAL BRICK OVEN

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The Acunto Circolare pizza oven features a perfectly cylindrical form with cantilevered marble countertops, for a sophisticated appearance.



Acunto Circolare 130 Model,
WOOD BURNING

The Acunto Circolare ovens are hand-built Neapolitan brick ovens. Wood is burned directly on the refractory floor for an authentic taste. It is designed to provide high temperature baking conditions day and night, thanks to its low hand-made brick dome, small oven mouth, and large heat sink. It excels at baking 10-16" pizzas at 700°-900°F.

The oven is finished with red and white quartz paint and white Carrara marble countertops - the painted surfaces are prepared for tiling, or may be used without tile.

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SPECIFICATIONS



MODEL	BAKING SURFACE	OVEN OPENING	12" PIZZA CAPACITY	DAILY PREHEAT TIME	EXTERNAL WIDTH	EXTERNAL DEPTH	FLUE SIZE	WEIGHT
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GAC 130	51"	8.75" x 20"	6 - 7	↓	71"	71"	↓	5,735 lbs

ACCESSORIES



Free-standing tool support
(for 2 tools)



Andiron



Perforated setting peel



Perforated pizza
turning peel



Dual laser infrared
thermometer



Brass Oven Brush Set

Available Tile Finishes



FIERO
CREATE AUTHENTICALLY

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