



# AUTHENTIC. ITALIAN. OVENS.





Castelli

COMMERCIAL  
ELECTRIC  
PIZZA OVENS



WHEN OTHER DECK OVENS  
GIVE UP, CASTELLI OVENS  
KEEP GOING

Castelli ovens are not your typical electric deck oven. These ovens are built to handle dough with high hydration levels – *the exact type of dough* which rapidly saps heat from any standard deck oven.

That's why Castelli designs and manufactures their own hand-made, heavy duty nickel-chromium elements; specifically for baking an exceptional crust. Bake artisan pizza constantly & consistently, without ever waiting for the oven floor to recover again.

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your phone camera for  
more details



# THE ROMA SERIES

## STACKABLE MODULAR CHAMBERS



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Build up to 3 oven  
modules tall,  
while choosing  
between a variety  
of chamber sizes  
and heights.

Roma ovens are designed and manufactured in Rome, Italy. The oven is designed following a stacking, modular chamber system; in which each oven chamber operates completely independently. There are two chamber heights available. The 4.75" chamber is for traditional "pizza al taglio", while the 7" chamber is for any other variety of artisanal pizza with 60-70% hydration dough.

The ovens are fully electric-powered, and capable of maintaining temperatures in the range of 540°F - 575°F for "pizza al taglio" and 575°F - 700°F for other pizza styles. The oven may be purchased with a locking vapor hood above, as well as a cabinet or racking system with casters below.



Two Chamber Superpizza/C Model

## SPECIFICATIONS

MODEL	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"		77.15"	4 x 23.5" x 15.75"	3P 208V 60Hz 2 x 26.4A		1760 lbs	
SUPERPIZZA C THREE CHAMBERS	40" x 34"		79.53"	6 x 23.5" x 15.75"	3P 208V 60Hz 3 x 26.4A		2155 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"		77.15"	4 x 31.5" x 15.75"	3P 208V 60Hz 2 x 27.8A		1875 lbs	
SUPERPIZZA M THREE CHAMBERS	40" x 41.3"	↓	79.5"	6 x 31.5" x 15.75"	3P 208V 60Hz 3 x 27.8A	↓	2270 lbs	↓

# THE TAGLIO SERIES

## POWERHOUSE FOR PIZZA AL TAGLIO



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The Taglio series is the original Castelli oven, designed and built to bake "pizza in teglia" or Roman style pan pizza.

The Taglio series ovens are designed and manufactured in Rome exclusively for the baking of Roman style "pizza al taglio". The de-facto standard in Rome's most legendary pizzerias, the Taglio ovens from Castelli Forni are renowned for even baking and minimal heat loss. These features are essential to the production of "pizza al taglio", due to high dough hydration rate - often in excess of 85%. The powerful hand-made nickel-chromium heating elements, careful chamber design, and thick insulation ensure an optimal bake with extremely low maintenance. Available with two, three or four chambers.

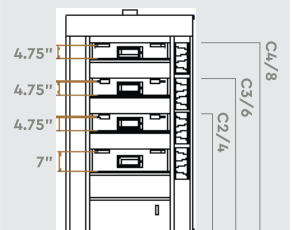


Four Chamber C4/8 Model

## SPECIFICATIONS

MODEL	EXTERNAL (W X D X H)	INTERNAL CHAMBER (W X D)	KW USAGE: MIN-MAX	PIZZA CAPACITY	ELECTRICAL REQUIREMENTS	DAILY PREHEAT	TOTAL WEIGHT	FLUE SIZE
C2/4	45.7" x 53.25" x 77.5"	24.4" x 41.3"	4-14	4 x 23.5" x 15.75"	3P 208V 60Hz 38.9A	2-2.5 Hours	1,215 lbs	4" ø
C3/6			6-20	6 x 23.5" x 15.75"	3P 208V 60Hz 55.5A		1,480 lbs	
C4/8			8-27	8 x 23.5" x 15.75"	3P 208V 60Hz 75A		1,565 lbs	

\* DECKS:

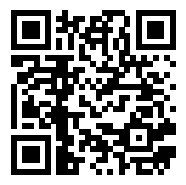


CASTELLI OVENS ALWAYS HAVE ONE LARGE 7" DECK. SMALLER DECKS ARE ALWAYS 4.75". THE NUMBER OF SMALLER DECKS DEPENDS ON THE CASTELLI OVEN MODEL.

# THE CALDO SERIES

## COUNTERTOP PIZZA WARMING

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The perfect, crispy crust at the point of sale with these easy to use countertop warming ovens.

The Caldo pizza warmer oven series is exclusively designed and manufactured in Rome. It is fully electric-powered and can maintain temperatures in the range of 450°F to 480°F during high-production hours.

Caldo warmer ovens allow new pizza production to continue unimpeded. The oven provides the perfect conditions for the reheating of artisan pizza, **without** complex controls. Now, front of house staff can easily provide hot, ready-to-eat pizza at the point of sale.



Caldo Single Short Deck



Caldo Single Wide Deck



CALDO DOUBLE DECK

## SPECIFICATIONS

MODEL	EXTERNAL (W X D X H)	INTERNAL CHAMBER (W X D X H)	OPERATING TEMP.	ELECTRICAL REQUIREMENTS	DAILY PREHEAT	TOTAL WEIGHT	FLUE SIZE
CALDO SINGLE SHORT DECK SPB/1	25.6" x 25.6" x 18.5"	15.75" x 17.75" x 7"	450 - 480°F	3-PHASE 208V 60Hz 6.11A 2.26Kw	2 hrs	154 lbs	4" ø
CALDO SINGLE WIDE DECK SPB/3	34.25" x 25.6" x 18.5"	24.4" x 17.75" x 7"	↓	3-PHASE 208V 60Hz 7.78A 2.83Kw	↓	203 lbs	↓
CALDO DOUBLE DECK SP/2C	37.4" x 25.6" x 28.75"	27.5" x 17.75" x 6" (2 chambers of equivalent size)	↓	3-PHASE 208V 60Hz 15.76A 5.67Kw	↓	386 lbs	↓

# ACCESSORIES



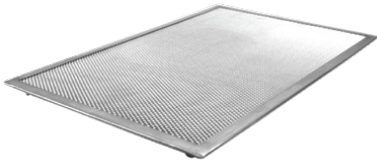
**Roman Pizza Al Taglio Pan  
- Full Size**



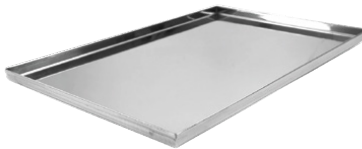
**Roman Pizza Al Taglio Pan  
- Half Size**



**Roman Pizza Al Taglio Pan  
- Quarter Size**



**Roman Pizza Cooling Rack  
- Full Size**



**Roman Pizza Display Pan  
- Full Size**



**Roman Pizza Display Pan  
- Half Size**



**FIERO**  
CREATE AUTHENTICALLY

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