

Valoriani Wood & Gas-Fired Pizza Igloo Ovens

ITEM: 48203
MODEL: IGL00-100

48204
IGL00-120

48205
IGL00-140

48206
IGL00-160

48207
IGL00-180



The First Professional Breathable Pizza Oven

Thanks to passion, research, and over one hundred years of experience in producing refractories, Valoriani has created the igloo oven, the first and only breathable professional pizza oven capable of discharging cooking humidity to the outside and keeping the heat produced by combustion.

- Choice of Pre-Cast Modular or pre-assembled pizza ovens.
- Presents a spectacular cooking display, adding ambiance.
- Low maintenance cooking.
- Cost-effective operation with a choice of wood-only, gas only or gas/wood combination.
- Fast cooking times – a pizza will cook perfectly in 2-3 minutes.
- Ability to cook an array of different foods – from pizzas to your complete menu.
- Enhanced flavors – your customers will love the Versatility – ability to utilize different cooking methods; baking, braising, stewing, sautéing, grilling, smoking, roasting, searing in juices, maintaining moisture & flavor, preventing food from drying.
- Extremely durable and – built to last.
- Fully made in and imported from Italy.

1-833-487-3686

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sales@trentoequipment.com

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Authorized Dealer



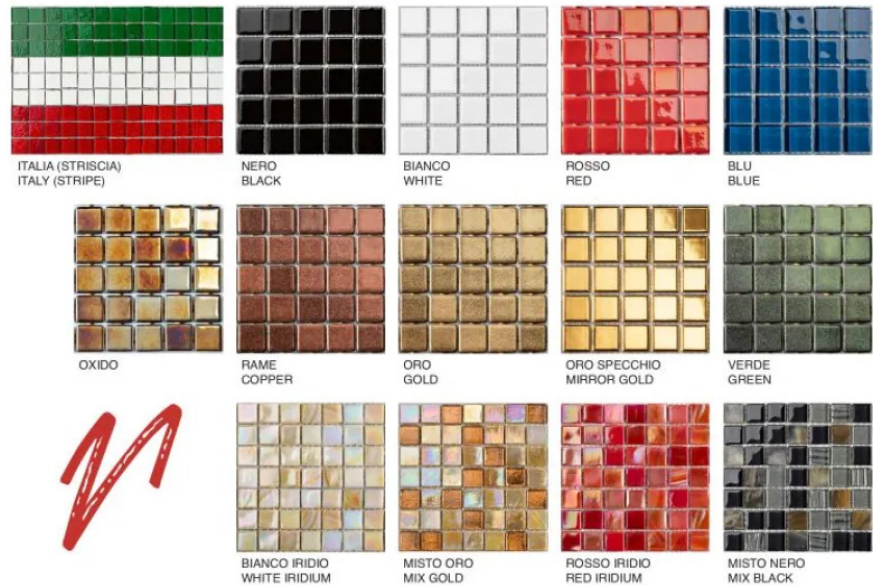
Customization Samples



Customization Options



Mosaic (48209) choices:



Full Customization List:

- Arch Color Change
- Steel Arch
- Black and/or Larger Shelf or with Grid
- Logo Plate
- Central Smoke Outlet
- Volcano Shape
- Neapolitan Style as Verace
- Rectangular Mouth
- Dome Cover color/Mosaic*
- Fiberglass Dome (120 size only)

*Mosaic finishes at additional charge

Pre-Assembled Options

	Igloo 100 Black Mosaic and Black Brick	Igloo 120 Red Iridium Mosaic and Black Brick
Item	48126	48127
Model	IGLOO-100-MIX-BLACK	IGLOO-120-RED-IRIDIUM
Color/Material	Black Mosaic and Black Brick	Red Iridium Mosaic and Black Brick



48126

48127

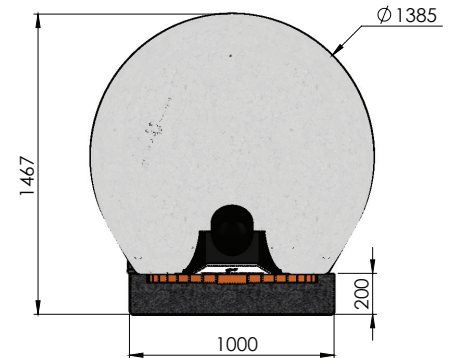
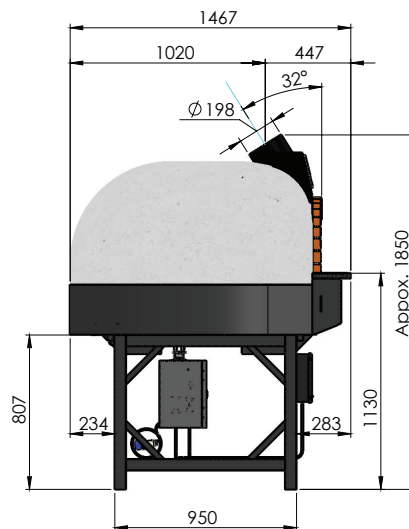
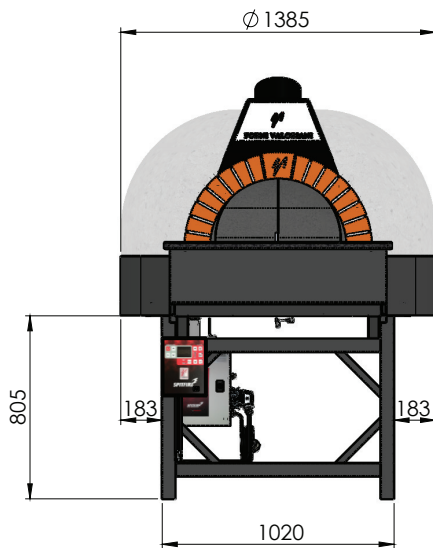
Technical Specification

Features	Igloo 100	Igloo 120	Igloo 140	Igloo 160	Igloo 180
Item	48203	48204	48205	48206	48207
Model	IGLOO-100	IGLOO-120	IGLOO-140	IGLOO-160	IGLOO-180
Pizza Capacity (dia 11"-12")	4	5-6	8-9	14-15	17-19
Color/Material	Custom				
BTU (max per hour)	85,304	98,952	116,012	116,012	116,012
LPG Gas Working (Kcal max)	21,500	24,935	29,235	29,235	29,235
Power	300 W				
Amps	1 A				
Electrical	110-120Vac / 60Hz / 1Ph				
Required Extraction Flow	220/240 Nm³/h	250 / 270 Nm³/h	270 / 290 Nm³/h	290 / 310 Nm³/h	320 / 340 Nm³/h
Flue Diameter	8" (200 mm)				
Arch Opening (WH)	21" x 11" (540 x 280 mm)				
Interior Dimensions	39" x 39" (1000 x 1000 mm)	47" x 47" (1200 x 1200 mm)	55" x 55" (1400 x 1400 mm)	63" x 63" (1600 x 1600 mm)	71" x 71" (1800 x 1800 mm)
Net Weight	2200 lb. (1000 kg.)	3087 lb. (1400 kg.)	3527 lb. (1600 kg.)	4188 lb. (1900 kg.)	4850 lb. (2200 kg.)
Net Dimensions (WDH)	54.5" x 57.8" x 41" (1385 x 1467 x 1045 mm)	61.8" x 65.9" x 41" (1570 x 1673 x 1045 mm)	70.7" x 74.1" x 41" (1795 x 1882 x 1045 mm)	78.7" x 83.8" x 41" (2000 x 2129 x 1045 mm)	88.3" x 95.2" x 41" (2243 x 2419 x 1045 mm)
Gross Weight	2535 lb. (1150 kg)	3440 lb. (1550 kg)	3925 lb. (1780 kg.)	4630 lb. (2100 kg.)	5380 lb. (2440 kg.)
Gross Dimensions (WDH)	63" x 67" x 55" (1600 x 1700 x 1070 mm)	71" x 75" x 58" (1800 x 1900 x 1470 mm)	79" x 83" x 58" (2000 x 2100 x 1470 mm)	89" x 93" x 58" (2250 x 2350 x 1470 mm)	94.5" x 102" x 60" (2400 x 2600 x 1520 mm)

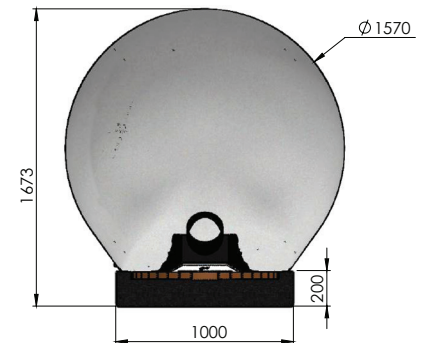
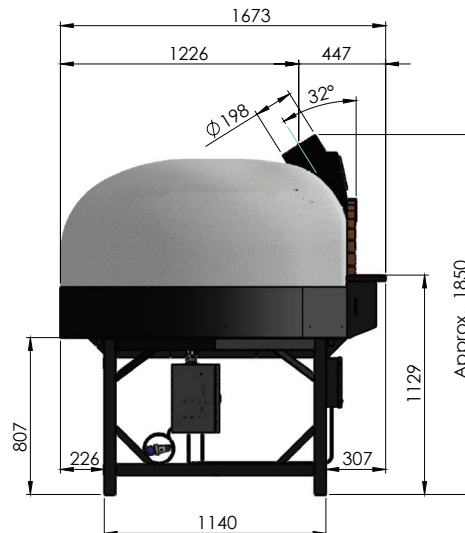
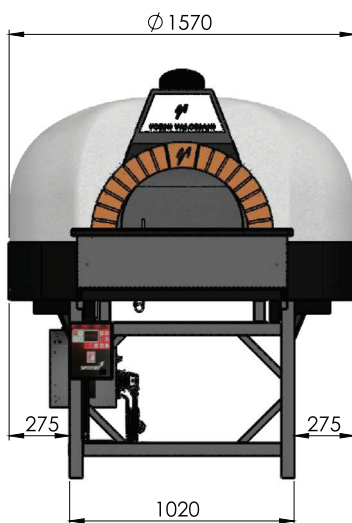
Technical Specification - Oven Stand

Compatible with	48203 Igloo 100	48204 Igloo 120	48205 Igloo 140	48206 Igloo 160	48207 Igloo 180
Stand Item	48208	48278	48279	48280	48281
Net Weight	97 lb. (44 Kg.)	108 lb. (49 kg.)	119 lb. (54 kg.)	127.9 lb. (58 kg.)	141 lb. (64 kg.)
Net Dimensions	40.2" x 37.4" x 31.7 (1020 x 950 x 805 mm)	40.2" x 44.9" x 31.7 (1020 x 1140 x 805 mm)	40.2" x 52.7" x 31.7 (1020 x 1340 x 805 mm)	40.2" x 60.6" x 31.7 (1020 x 1540 x 805 mm)	53.7" x 68.5" x 31.7 (1365 x 1740 x 805 mm)
Gross Weight	98 lb. (44 Kg.)	109 lb. (49 kg.)	120 lb. (54 kg.)	127.9 lb. (58 kg.)	142 lb. (64 kg.)
Gross Dimensions	40" x 37" x 32 (1020 x 950 x 810 mm)	40" x 45" x 32 (1020 x 1140 x 810 mm)	40" x 52" x 32 (1020 x 1340 x 810 mm)	40" x 61" x 32 (1020 x 1540 x 810 mm)	54" x 69" x 32 (1365 x 1740 x 810 mm)
Stand Stackable Gross Dimensions (WDH)	40" x 37" x 32 (1020 x 950 x 810 mm)	40" x 45" x 32 (1020 x 1140 x 810 mm)	40" x 52" x 32 (1020 x 1340 x 810 mm)	40" x 61" x 32 (1020 x 1540 x 810 mm)	54" x 69" x 32 (1365 x 1740 x 810 mm)

Technical Drawing

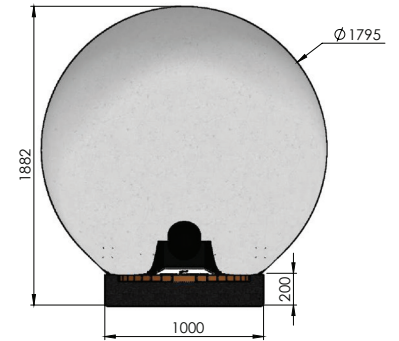
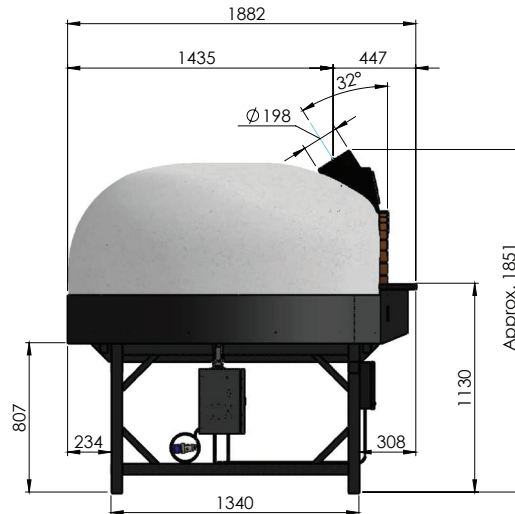
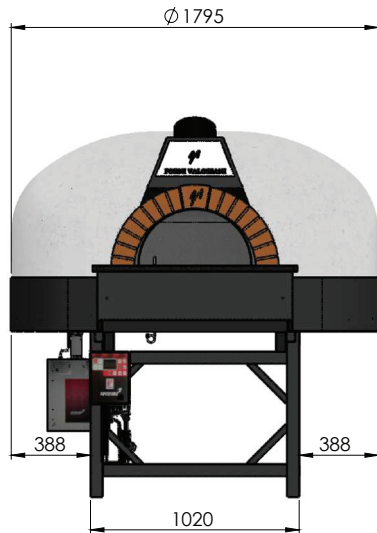


48203 - IGL00 100

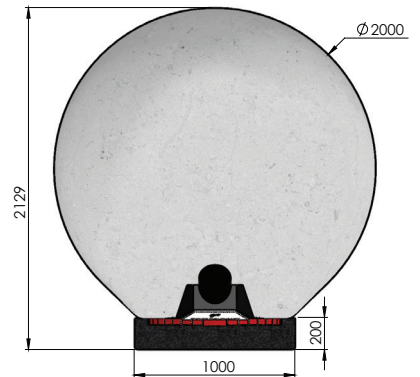
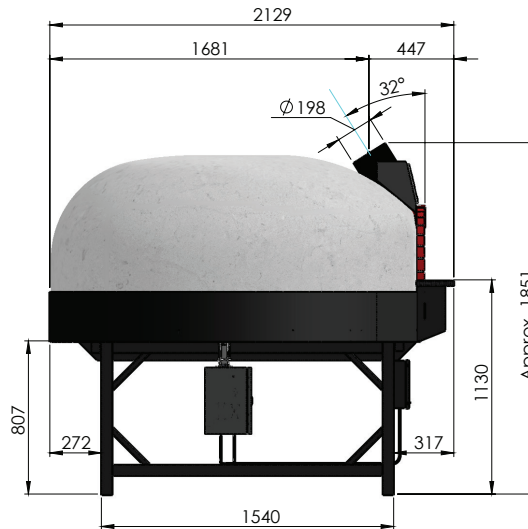
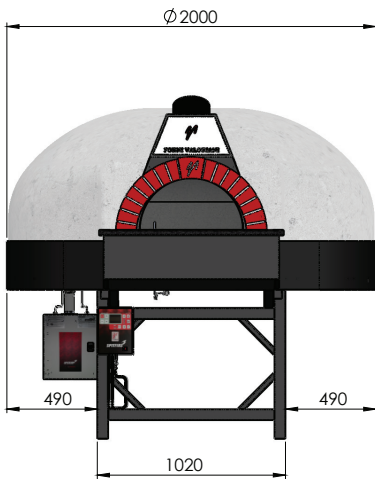


48204 - IGL00 120

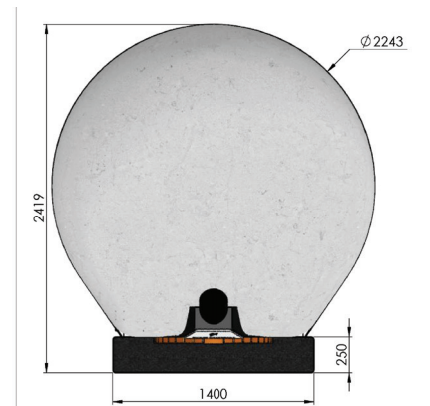
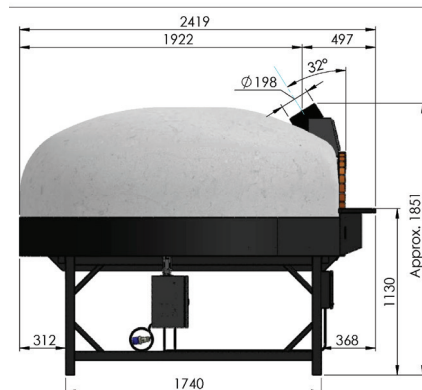
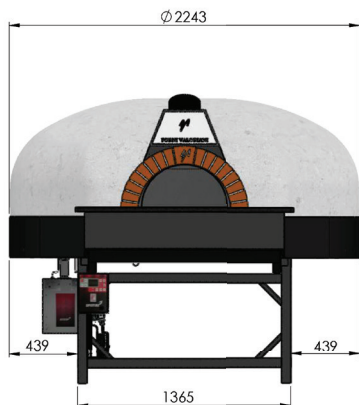
Technical Drawing



48205 - ICL00 140



48206 - ICL00 160



48207 - ICL00 180