



Plug and bake

PROFESSIONAL STONE OVENS



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Experience authentic Italian flavors with Donna Italia ovens!

Our stone ovens ensure the baking style of a traditional brick oven. They feature state-of-the-art technology and design, to bake our pizzas and varieties in about 3 minutes. Ad-hoc conceived and sized, to be easily used in any kind of hotel, inside their cafés and restaurants, pool or event spaces.

OVEN FEATURES

- » Quick 3.5-minute baking time.
- » Space Saving and Mobile.
- » User-friendly digital control panel makes ovens independent from specific operating skills.
- » Illuminated baking chambers make the operator's check easy.
- » An alarm on the timer notifies staff when pizza is ready.
- » Each chamber fits one 29 cm or two 22 cm pizzas at once.
- » Available in three stylish colours: red, black, and cream.
- » Made in Italy.
- » Certified Safety and Quality.



MODELS



SINGLE DECK

Item Description:

Single deck oven

Size: 45 x 69 x 53 cm

Weight: 35 kg

Colors: red, black, cream



DOUBLE DECK

Item Description:

Double deck oven

Size: 45 x 69 x 73 cm

Weight: 50 kg

Colors: red, black, cream



ALLA PALA OVEN

Item Description:

Single deck oven

Size: 80 x 69 x 53 cm

Weight: 55 kg

Colors: red, black, cream



We're sharing our expertise! Get in touch to discover helpful resources curated by our pizza specialists.

- » Getting Started with Donna Italia
- » Pizza Recipes
- » Pizza Promotional Templates
- » Pizza Nutrition & Allergens
- » Pizza Baking Tips
- » Request Oven Service