

ENGLISH



FORNI

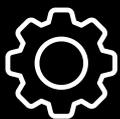
EFFEUNO FOR ENTHUSIASTS



Your **Pizzeria** at home
Performance. Precision. Simplicity.

PIZZA, JUST THE WAY YOU LIKE IT

Effeuno ovens help you make **pizzeria-style pizza** at **home**. Stable heat, **consistent results**, and **simple** operation, even when you bake several pizzas in a row.



Reliability

Quality components for consistent results, pizza after pizza.



Versatility

Not just pizza: perfect for focaccia, baked goods, and **much more!**



Simplicity

Turn on, set, and you're ready to **bake**.

WHICH MODEL TO CHOOSE?

EFFEOVENS



One **knob**, to set the temperature.



Lightweight and easy to **carry**.

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EASY PIZZA PRO



Touch control, simple and intuitive.



Rear central light that eliminates shadow areas.

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EASY PIZZA EVOLUTION



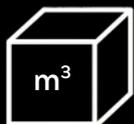
30 preset cooking programs, customizable.



Step-by-step guidance with **visual and audible signals**.

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ONE OVEN ENDLESS ADVANTAGES



Compact,
yet powerful



Reaches 509°C
in 25 min



Bakes pizza
in 90 sec



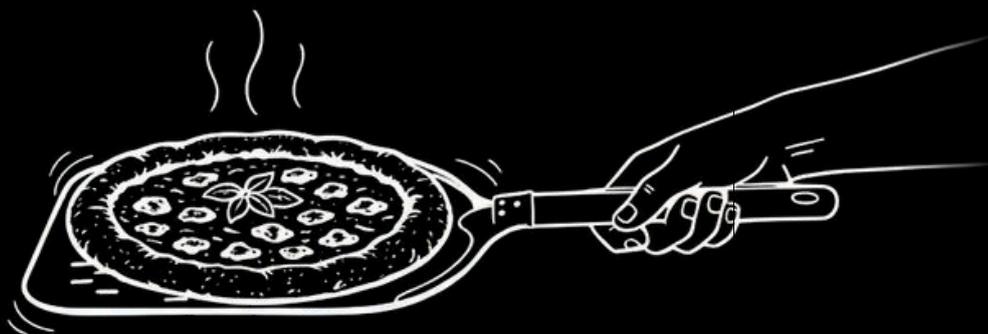
Sturdy and reliable,
built to last



100%
Made in Italy



Safe to touch,
the exterior won't burn





EFFEOVENS N LINE

Perfect for:



90 sec
Neapolitan



3 min
Roman



90 sec
Family Size

N3



Ext. Dim 44 x 60 x 31 cm
Int. Dim. 35 x 40 x 8,7 cm
Power 2100 W
Pizza Diameter 34 cm
Weight 24,10 kg*

N4



Ext. Dim 51 x 62 x 31 cm
Int. Dim. 42 x 42 x 9 cm
Power 2800 W
Pizza Diameter 40 cm
Weight 28,30 kg**

N5



Ext. Dim 59 x 70 x 31 cm
Int. Dim. 50 x 50 x 9 cm
Power 3200 W
Pizza Diameter 50 cm
Weight 36,30 kg**

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EFFEUNO EASY PIZZA PRO

Perfect for:



90 sec
Neapolitan



3 min
Roman



13 min
Tray Pizza



20 min
Bread

P134H 509 PRO



Ext. Dim. 53 x 60 x 29,5 cm

Int. Dim. 35 x 40 x 9 cm

Power 3000 W
(UK 3000 W)
(AU 2400 W)

Pizza Diameter 34 cm

Weight 28,60 kg*

P134HA 509 PRO



Ext. Dim. 53 x 60 x 37,5 cm

Int. Dim. 35 x 40 x 16,8 cm

Power 3200 W
(UK 3000 W)
(AU 2400 W)

Pizza Diameter 34 cm

Weight 32,10 kg*

P234H 509 PRO



Ext. Dim. 53 x 60 x 37,5 cm

Int. Dim. (2x) 35 x 40 x 6,5 cm

Power 3400 W
(UK 3100 W)
(AU 3100 W)

Pizza Diameter 34 cm

Weight 39,10 kg*

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EFFEUNO

EASY PIZZA EVOLUTION

Perfect for:



90 sec
Neapolitan



3 min
Roman



13 min
Tray Pizza



20 min
Bread



2 min
Modified Atmosphere Products



3 min
Frozen Pizza

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P134H 509E



Ext. Dim 53 x 60 x 29,5 cm
Int. Dim. 35 x 40 x 9 cm
Power 3200 W
(UK 3000 W)
(AU 2400 W)

Pizza Diameter 34 cm
Weight 29,70 kg*

P134HA 509E



Ext. Dim. 53 x 60 x 37,5 cm
Int. Dim. 35 x 40 x 16,8 cm
Power 3600 W
(UK 3000 W)

Pizza Diameter 34 cm
Weight 33,30 kg*

GARA EVOLUTION

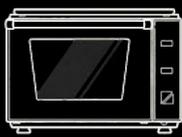
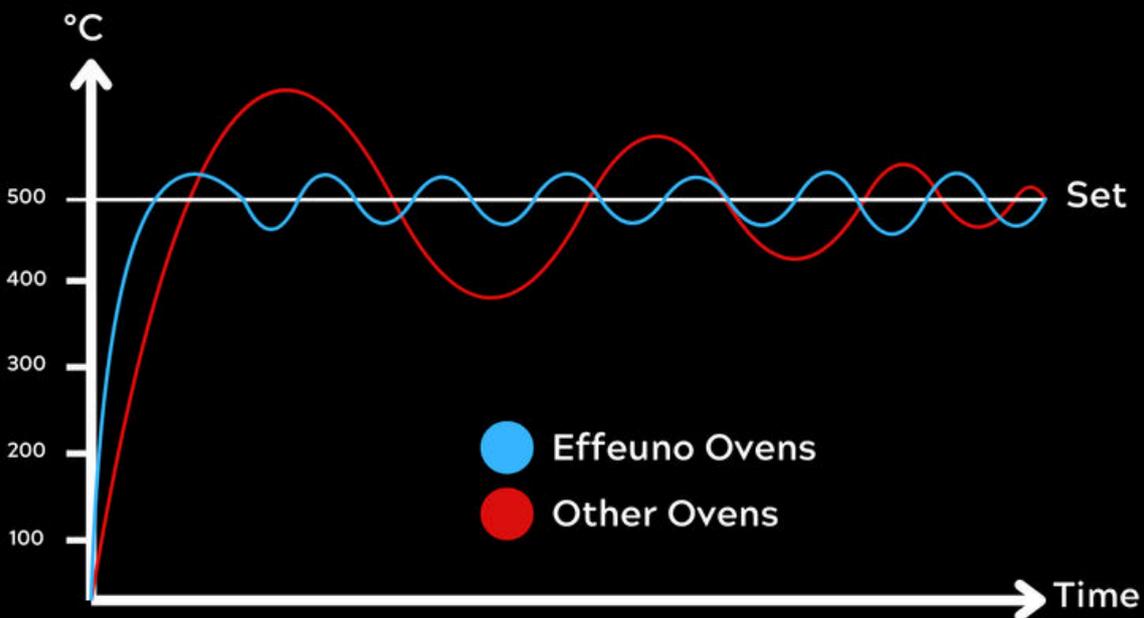


Ext. Dim 69 x 67 x 45 cm
Int. Dim. 35 x 40 x 14 cm
Power 3600 W
Pizza Diameter 34 cm
Weight 51 kg*

THERMAL PRECISION THAT MAKES THE DIFFERENCE

Effeuno ovens are designed to keep the **temperature** close to the **set value**.

The result is **less thermal fluctuation** and more consistent performance, reducing drops caused by thermal fatigue.



Performance

509°C and pizza ready in 90 seconds:
beyond the limits of a domestic oven.



Satisfaction

The pride of baking
perfect pizzas, every time.



Sharing

Wow everyone and make
every evening special.



FORNI

ACCESSORIES



Steamer

Creates the perfect **humid environment** for baking **bread** and **other baked products**.



Dim. 2,5 x 40 x 4 cm

Cap. 200 ml c.a.

Perforated Pizza Peel

Designed for placing pizzas in and removing them from the oven **with ease** and **precision**.



Head Size 33 x 34 cm

Handle Length 37 cm

Total Length 71 cm

Weight 0,5 kg

Brush

Perfect for **cleaning** stone.



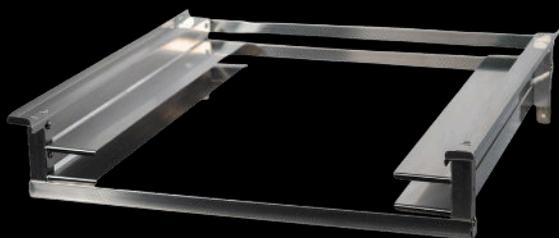
Brush Length 68cm

Head Width 16 cm

Bristle Material Brass

Stacking Kit

Stack the ovens! More pizzas for your guests, with the same countertop footprint.



Dim. 51 x 52 x 13 cm

Weight 2,6 kg

Capacity 45 kg

Stackable ovens 1

Compatible with Easy Pizza Pro, Evolution

Kneading board

Stable and **hygienic** support for kneading dough.



Depth 47 cm

Thickness 1,5 mm

Rubber pads Included

Width 60cm, 75cm o 100cm

Laser Pyrometer

Accurately measures the temperature of the stone before baking.



Temperature Range 50°C - 550°C

Tray

Professional blue iron baking tray for **rapid heat conduction** and efficient cooking results.



Dim. 30 x 40 x 2 cm

Max. Temperature 310°C

Cart

Perfect for positioning the oven and **optimising workflow**.



Dim. 55 x 55 x 91 cm

Platform Dim. 50 x 55 cm

Shelf Dim. 55 x 55 cm

Weight 26 kg

Side shelf capacity 50 kg/shelf

Compatible with Easy Pizza Pro, Evolution

Effeuno Stone

Perfect for baking **any type of pizza**, from Neapolitan to focaccia.



Weight 6 kg

Dim. 39,5 x 34,5 x 2,5 cm

Dim. N4 41,5 x 20,8 x 2 cm (2pz)

Dim. N5 49,5 x 24,8 x 2 cm (2pz)

Compatible with Linea N, Easy Pizza Pro, Evolution e Gara

Refractory Stone

Ideal for baking **bread**.



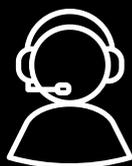
Weight 2,3 kg

Dim. 35 x 40 x 0,8 cm

Compatible with Easy Pizza Pro, Evolution e Gara

ASSISTANCE & WARRANTY EFFEUNO

The **Effeuno Warranty** is concrete proof of reliability and the security of a long-lasting investment.



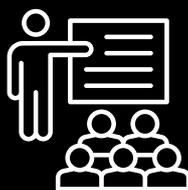
Assistance

Qualified technical support in every market, with rapid response times.



Original spare parts

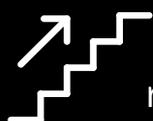
Spare parts always in stock to reduce downtime.



Dealer Training

Dedicated training programmes to ensure competent support in the field.

CLEANING? JUST A FEW MINUTES



A **pyrolysis cycle** is recommended every 2 uses or when residue builds up.

Set the oven to **max temperature** for 50 minutes, then switch off properly.*



Use a **damp cloth** to clean the **exterior surface**. Avoid abrasive products that could damage the stainless steel.



Do not use water or chemicals on the **stone**. Use **pyrolysis** and a **brush** to clean it.



Store the oven in a **dry, humidity-free place**, in an environment with temperature between **20°C** and **25°C**.



If the inside of the oven is dirty, cooking times may increase.

Frequent cleaning helps prevent smoke and unpleasant odors during cooking.

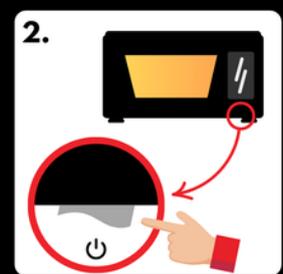
FIRST USE

The **break-in** of the Effeuno Stone procedure should be done when the oven is **first switched** on to dry the stone and allow it to adapt to temperature changes.

1. Insert the stone inside the oven.



2. Turn on the oven.



3. Set the temperature (lower and upper) to 100°C and wait 20 minutes.



4. Increase the temperature (lower and upper) by 50°C and wait 20 minutes.



5. Repeat step 4, increasing the temperature by 50°C each time, until the oven reaches its maximum temperature.



Carry out the break-in in a well-ventilated area: the stone may release moisture and odors.



FORNI

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EffeUno S.r.l. reserves the right to make technical and aesthetic changes at any moment.