

FORNIE

EFFEOVENS N LINE

The Effeovens Pizza Oven N represents the perfect solution for experiencing the professional pizza cooking pleasure at home!



mod. N3 € N3D*

DIMENSIONS

EXT. DIMENSIONS (LxPxH) 44 x 59 x 32 cm
INT. DIMENSIONS (LxPxH) 35 x 40 x 10 cm
COOKING SURFACES nr.1

WEIGHT 15 kg

PIZZA DIAMETER 34 Ø

PIZZAO NUM. 1

TECHNICAL SPECIFICATIONS

ELECTRIC POWER SUPPLY 220V/230V ~ 50-60HZ

UPPER HEATING ELEMENT 2100 W

ELECTRIC POWER 2,1 kW

TEMP. MAX 500°C

*N3D weakened model

mod. N4 € N4D*

DIMENSIONS

EXT. DIMENSIONS (LxPxH) 51 x 62 x 32 cm
INT. DIMENSIONS (LxPxH) 42 x 42 x 10 cm
COOKING SURFACES nr.1

WEIGHT 20 kg

PIZZA DIAMETER 42 Ø

PIZZAO NUM. 1

TECHNICAL SPECIFICATIONS

ELECTRIC POWER SUPPLY 220V/230V ~ 50-60HZ

UPPER HEATING ELEMENT 2800 W

ELECTRIC POWER 2,8 kW

TEMP. MAX 500°C

*N4D weakened model

mod. N5 € N5D*

DIMENSIONS

EXT. DIMENSIONS (LxPxH) 59 x 70 x 32 cm
INT. DIMENSIONS (LxPxH) 50 x 50 x 10 cm
COOKING SURFACES nr.1

WEIGHT 30 kg

PIZZA DIAMETER 50 Ø

PIZZAO NUM. 1

TECHNICAL SPECIFICATIONS

ELECTRIC POWER SUPPLY 220V/230V ~ 50-60HZ

UPPER HEATING ELEMENT 3200 W

ELECTRIC POWER 3,2 kW

TEMP. MAX 500°C

*N5D weakened model

MAIN FEATURES



Cold door with triple-glass system

Maximum safety thanks to our exclusive three-glass door, which keeps the door cold or just warm even with very high temperatures in the oven.



Easy and precise temperature control

Powered by 230V and with a single top resistance controlled by a simple and precise temperature control thermostat.



Maximum temperature and cooking in a short time

Quickly reaches 500°C. Pizzas are cooked on a 2cm biscuit in just 60/90 seconds without being turned.



Minimal and exclusive design

Portable, compact oven, with few components and minimal and exclusive design (less is more).



Solid handle and soft closing door

Soft closing door thanks to our exclusive gasket that prevents mechanical shock of the strike. Solid handle door for better and safe management of openings.



Professional hinge

Over 20,000 guaranteed door openings from our professional hinge.



Cooking area

Cooking area suitable for cooking Neapolitan and Roman pizzas, bread, trays and much more!



Internal and external use

Can be used indoors and outdoors (protected from the weather and water contact).



Better accessibility to controls

High 8 cm feet for better accessibility to controls.



Safety thermostat

FORNIE® EFFEOVENS N LINE



LINE N. Our tribute to Naples

The attention to detail, the durability of the materials, and the undeniable quality, carefully crafted by Effeuno, combined with the exclusiveness of the minimal design and the incredible ease of use, make the Line N of Effeovens the new excellence in the world of electric ovens for Neapolitan pizza.

LINE N. The pleasure of professional pizza cooking at home!

The Line N of Effeoven pizza ovens is the perfect solution for experiencing the pleasure of professional pizza cooking at home!

Our ovens, entirely designed and manufactured in Italy by our research and development department with certified high-quality materials, guarantee excellent performance never seen before, with temperatures reaching 50°C and extremely fast cooking!