



Scugnizzonapoletano®

Professional electric pizza oven

**THE VERY
FIRST WOOD
OVEN...
WITHOUT
WOOD**



OUT IN 60 SECONDS
Constant temperature at 440-460 °C
with the front door opened

TRADITIONAL COOKING
Heat, infrared, motion of the air

PERFECT INSULATION
Maximum performance and energy saving

ZERO EMISSIONS
No combustion, smoke, residues

CHAMPION OF AGILITY
Foldaway spinning wheels

INDESTRUCTIBLE
Oversized components



THE REVOLUTION STARTS IN NAPLES

The Scugnizzonapoletano project has no compromises: performance, traditional design, innovation, but above all preservation of the authentic taste of the "Verace Pizza Napoletana".

Years ago Scugnizzonapoletano was a model on paper, an idea: today I am proud to have reached the harmony of technological detail and traditional cooking that will bring our pizza art to new excellence all over the world. tutto il mondo.



*" We entrust you with our best oven:
use it for your best pizza. "*

Giuseppe
Krauss



QUALITY

Scugnizzonapoletano's research is based on the concrete confrontation with the challenges of the restaurant sector, on the scientific study of traditional solutions such as the Biscotto di Sorrento refractory brick, and on the development of technological measures as discreet as revolutionary.

Scugnizzonapoletano uses only high-quality precious materials, extracted and worked in Italy such as the bare incandescent/red nickel chromed resistors, skillfully stretched by hand, the handcrafted copper dome, and the large support sill made in a monobloc of real volcanic stone.

The secret for such exceptional resistance to prolonged work sessions is simple: construction simplicity, oversizing of each individual component, precision hand-assembly for an indestructible oven. rno indistruttibile.

THE COMPANY

Scugnizzonapoletano is an Italian industrial reality. Here was born the line of professional ovens that bears the same name, code name SCN.

The creator of Scugnizzonapoletano, **Giuseppe Carlo Russo Krauss**, gave himself the goal of protecting and enhancing the taste of true Neapolitan pizza intended as a unique, extemporary piece, tailor-made by the hands of skilled craftsmen, witnesses in the world of Italian excellence: our pizzaioli.

The headquarters is obviously Naples, the holy city of the cult of pizza, with branches of activity spreading in the five continents: the United States, South America, Africa, the Middle and Far East, up to Australia.



THREE MODELS, THE SAME INIMITABLE POWER

Scugnizzonapoletano is available in three versions:
discover the most suitable for you.



SCN-4

(SMALL)

Compact solution with
minimized dimensions
and weight



SCN-6

(MEDIUM)

The perfect balance
between size and
productive power



SCN-9

(LARGE)

The amazing turning
point for those looking
for record performances

Model	Cooking chamber capacity	Cooking chamber size	Dimensions (Side x Depth x Height)	Weight
SCN-4	4 pizze Ø 33 cm	72 x 82 cm	110 x 103 x 176 cm	480 Kg
SCN-6	6 pizze Ø 33 cm	75 x 113 cm	110 x 135 x 176 cm	580 Kg
SCN-9	9 pizze Ø 33 cm	103 x 113 cm	145 x 151 x 194 cm	880 Kg

APPEARANCE

Made of granite, indestructible and oversized in any component. This is the soul of your oven. However, what strikes even more is its appealing form that catches the eye at first glance. The lines, the materials, the colors, everything is in line with the tradition which is wisely mixed with the advanced technology.



The facade of Scugnizzonapoletano is enhanced by the use of metals of finest quality.

The copper is carved by master coppersmiths with relief engravings that personalize the appearance. The Vesuvian stone used for the oven landing is particularly thick and beautifully curved.

The exterior is coated with micaceous iron paint highly resistant to corrosion and perfectly harmonizing with the handcrafted copper parts.

MATERIALS

SMOKE

Since there is no combustion, there is no need for any chimney.



LIGHTING

Every single corner of the cooking chamber is perfectly light up by four hidden halogen lamps.



COOKING FLOOR

The floor is made of "Biscotto di Sorrento". This particular refractory brick is hand made by old furnaces, air-dried and afterwards oven-dried. It has been used for centuries for the floor of every wood oven. His great quality is to evenly and constantly spread the heat, giving the pizza its typical appearance and taste that made it famous throughout the world.



CUSTOMIZATION

The possibility of engraving your name and varying the colors of the painted parts upon request will make your oven simply unique.



ELECTRIC RESISTANCE

The resistors are in naked Nickel Chrome and expertly hand-stretched. Since they cover each and every point of the cooking chamber the pizza is cooked in the same way wherever it is placed.



ELECTRONIC DATA SHEET

The digital panel is very simple to use. Thanks to it your oven works with minimum energy consumption, the system can be automatically powered on and the bottom and the top of the room can be operated independently. Most importantly, all this allows any product besides the pizza to be cooked with this oven.



HANDLING

The revolving wheels make this rollaway oven easy to be moved even by a single person.





Scugnizzonapoletano



Traditional oven

Average temperature	440 - 460 °C	420 - 440 °C
Measurement of the temperature	Accurate to the degree	Sensorial
Heat source	Naked nickel chrome resistors	Flame
Heat distribution	Whole cooking chamber	Close to the Flame
Maximum workspace	Whole space	About 2/3
Cooking quality	Uniform and constant	Variable
Expert operator	Not necessary	Necessary
Supply	Electrical 220V, 400V (3F+N)	Wood or gas
Energy consumption	33% renewable	0% renewable
Pollutant/harmful substances	NO	Present
Carbon oxide (CO)	NO	Present
Handling of wood	NO	About 120 hours/year
Maintenance of soot leftover	NEVER	Monthly
Specific flue	NO	Necessary
Frame	Electro-welded galvanized tubulars	Masonry
Front side	Worked copper	Covered masonry
Sill on which pizzas are taken out of the oven	Lava stone	Variable
Can be disassembled	YES	Sometimes
On wheels	YES	Sometimes

Can I use it to cook the "true Neapolitan pizza"?

Yes, it is the only electric oven in the world to guarantee average temperatures conforming to the characteristics of the wood oven while being cooked.

What temperature does it reach?

We recommend following the directions of the "Verace Pizza Napoletana" recipe: 60 seconds at average temperatures of around 440°C.

Scugnizzonapoletano works between 440-460°C with its front door opened, but can rise well above 485°C.

I've heard of electric ovens that exceed 500°C...

Yes, at those temperatures it is possible to obtain excellent charred pizzas.

Maybe that value refers to the heat source, instead of the real average cooking chamber temperature?

How long does it takes to the oven to be operational?

Just over two hours. Thanks to the thermal insulation system, much of the heat from the previous session is preserved.

Is it easy to install?

Yes, it can be dismantled and assembled even in critical situations and with little space.

It can be embedded in masonry and work alongside other ovens in total safety.

How much does it consume?

It consumes as much and even less than a wood oven in terms of operating costs.

For more details you can consult the technical sheets.

How many pizzas does it cook at the same time?

Depending on the model, the cooking chamber comfortably accommodates:

- SCN-9 → 9 units
- SCN-6 → 6 units
- SCN-4 → 4 units

We mean pizzas of Ø 33 cm.

How much space does it take? How much does it weight? How big is the cooking chamber?

It depends on the model: you can consult the technical sheets.

Can I use it only for cooking pizza?

No, you can use it for any type of preparation, by setting lower temperatures. Including bread, biscuits and cakes.

Where can I use it?

Because it has no internal combustion, you can use it in compliance with anti-pollution regulations even in areas where wood or gas ovens are prohibited.

Just one person is needed to move it, so it is also ideal for fairs and conferences. Or to prepare a pizza in a luxury suite. Or on cruise ships. Or outdoors.

In short: just everywhere.

Can I use it immediately?

Yes, Scugnizzonapoletano is ready for immediate use.

Each oven shipped has already passed a tough internal test at our factory.

The stress test lasts about 12 hours:

- 2 hours at 100 °C
- 4 hours at 480 °C

Tests are conducted with the front door opened.

What power supply should I use?

Electric at 440V (3F+N).

Does it really work without a dedicated flue?

Yes, but we recommend using it under a suction hood to absorb smells, steam and any fumes which can occur in case of accidental combustion of the ingredients.

How many consecutive hours can it works?

The only limit is the resistance of the pizzaiolo. The oven does not need to sleep.

I want it. How much does it cost?

It costs much less than what it will earn you in a few days.

Contact us for more information:



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Scugnizzonapoletano®

Professional electric pizza oven

**Since 2014 the
electric oven that
revolutionized the
world of pizza**

**DESIGN,
PROJECT
AND PATENT OF**

*Giuseppe
Krauss*



"it is the only wood oven without wood. Best!"

Salvatore Santucci

MASTER PIZZAIOLO

**BUYING THE ORIGINAL IS A
GUARANTEE OF FUNCTIONALITY**



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