



PRODUCT GUIDE **2019**



WARRANTY

The Clementi wood oven is covered by a 2-year warranty on parts from the moment of purchase.

This is valid for a residential use. The warranty covers the good functioning of the oven, i.e.

- The draught of the smoke
- The constructive structure
- Its functionality

Excluding: refractory plates and glass doors.

For more details, please consult your use and care manual.

PULCINELLA



Item No.	Description	Oven size
Pulcinella6060	Oven Pulcinella, copper finish	W 24" x D 24"
Pulcinella8060	Oven Pulcinella, copper finish	W 31,5" x D 24"

MAIN FEATURES

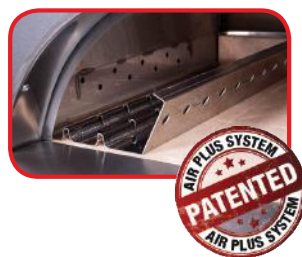
- All outdoor wood burning ovens are made with special materials able to resist all weather conditions.
- It is possible to reach the temperature of 900°F in 15/20 minutes.
- Wood to reach 900°F > 8-3/4 lbs (60x60) > 11 kg (80x60)
- Cooking capacity > 2 Pizzas (60x60) > 4 Pizzas (80x60)
- Quick cooking time, 2 minutes for pizza.
- Cooking chamber in stainless steel 430 and painted steel roof.
- A very strong insulation with 3-1/8" of wool-rock between the roof and the cooking chamber and double insulation with 1" of ceramic fiber and 1-1/6" of wool-rock.
- Stands with 2 wheels.
- Weight > 287 lbs (60x60) > 346 lbs (80x60)

STANDARD EQUIPMENT

Stainless steel chimney, thermometer, stainless steel front shelf, steel door, base in refractory material, brazier, rake to move the brazier, trolley with wheels

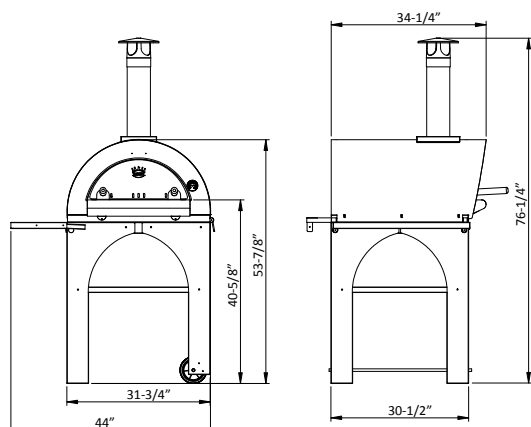
FINISHING

Pulcinella in stainless steel 430 with copper roof

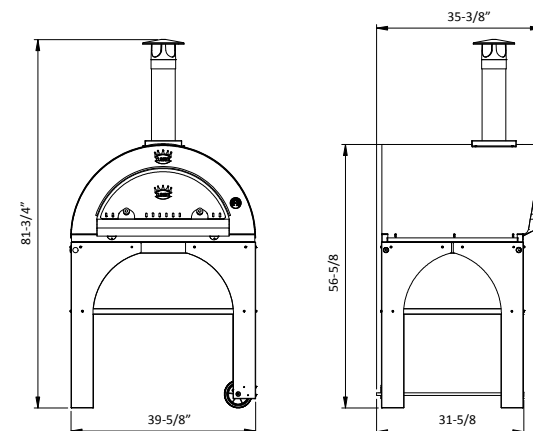


Possibility to cook the pizza perfectly on both sides with Clementis' patented AIR PLUS that allows the combustion air inlet on the coals, keep them constantly alive and redistribute the flame by the whole upper part of the chamber of cooking.

pulcinella 60x60



pulcinella 60x80



Specifications and features may vary. Please refer to the manufacturer's website for the latest updates.

FAMILY



Item No.	Description	Oven size
Family 6060	Oven Family, copper finish	W 24" x D 24"

MAIN FEATURES

- All outdoor wood burning ovens are made with special materials able to resist all weather conditions.
- It is possible to reach the temperature of 900°F in 15/20 minutes.
- Wood to reach 900°F : 9 lbs
- Cooking capacity: 2 Pizzas
- Quick cooking time, 2 minutes for pizza.
- Cooking chamber in stainless steel 430 and painted steel roof
- A very strong insulation with 3-1/8" of wool-rock between the roof and the cooking chamber and double insulation with 1" of ceramic fiber and 1-1/6" of wool-rock.
- Weight > 210 lbs

STANDARD EQUIPMENT

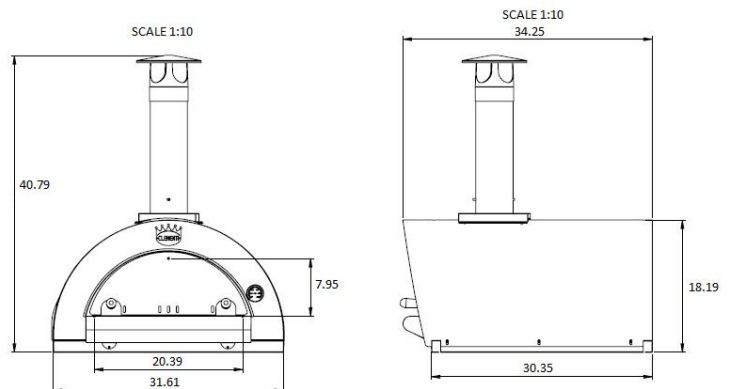
Stainless steel chimney, thermometer, stainless steel front shelf, steel door, base in refractory material, brazier, rake to move the brazier, trolley with wheels

FINISHING

Pulcinella in stainless steel 430 with copper roof



Possibility to cook the pizza perfectly on both sides with Clementis' patented AIR PLUS that allows the combustion air inlet on the coals, keep them constantly alive and redistribute the flame by the whole upper part of the chamber of cooking.



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CLEMY



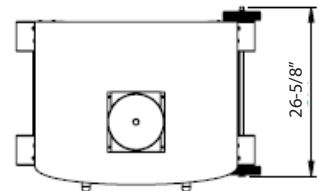
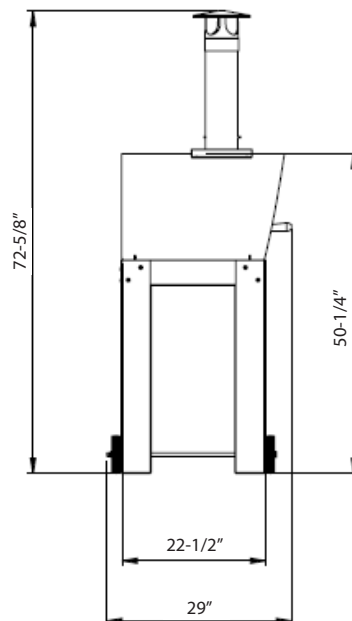
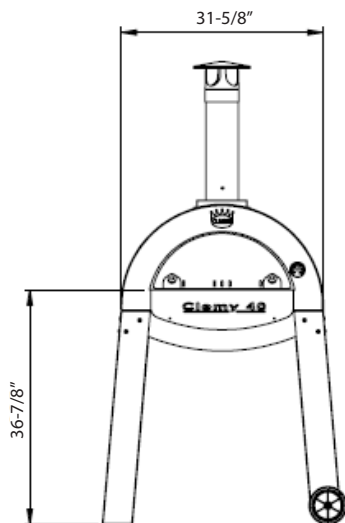
Item No.	Description	Oven size
Clemy 60x40	Four Clemy, stainless finish	W 24" x D 16"

MAIN FEATURES

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- Cooking capacity > 2 Pizzas
- Cooking chamber in stainless steel 430 and painted steel roof.
- A very strong insulation with 3-1/8" of wool-rock between the roof and the cooking chamber.
- Stands with 2 wheels.



Possibility to cook the pizza perfectly on both sides with Clementis' patented AIR PLUS that allows the combustion air inlet on the coals, keep them constantly alive and redistribute the flame by the whole upper part of the chamber of cooking.



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CLEMENTINO



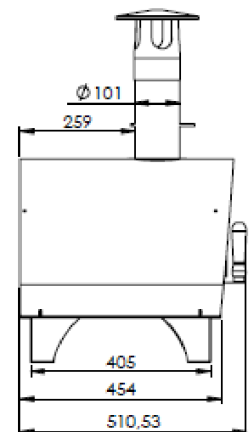
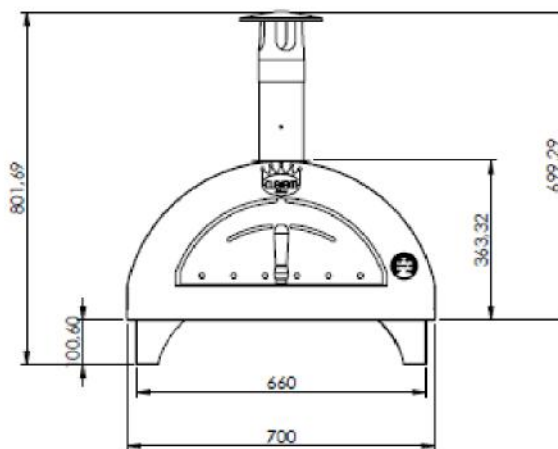
Item No.	Description	Oven size
Clementino-Ant	Anthracite Portable Pizza Oven	W 24" x 16" D
Clementino- Red	Clementino- Red	W 24" x 16" D
Clementino-SS	Portable Pizza Oven Stainless Steel	W 24" x 16" D

MAIN FEATURES

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ACCESSORIES



Item No.	Description
D00698	Multi Cooking System
Pala	Pizza Shovel
Spazzola	Pizza Oven Brush

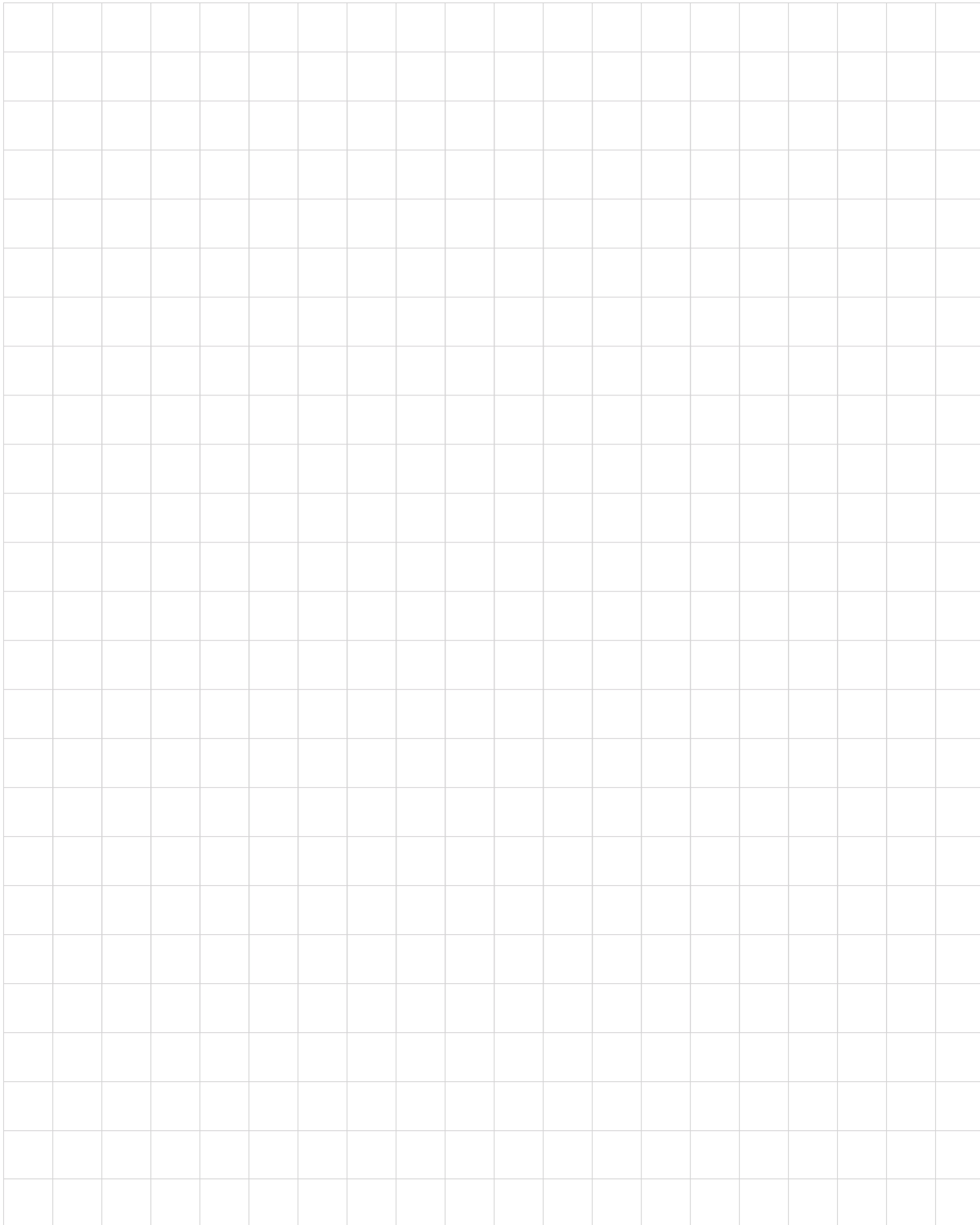
- > Our new optional MULTICOOKING SYSTEM consists of a removable arm with grill and pan to collect the fat. Cook more dishes at the same time will never be a problem, from pizza to meat from fish to grilled vegetables with minimal effort you will leave your guests speechless!

Pelle >



Brosse >





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