

# PULCINELLA LINE



The excellence & the pleasure of cooking



**DIRECT WOOD BURNING OVEN**

## THE CLEMENTI COMPANY



The Clementi Company was founded in 1975, as a result of their **true love for old-fashioned tastes** , a constant passion that has led the Clementi team to focus all its attention on customers and their needs.

The continuous activity of research and development, carried out in Clementi's laboratori, has made the manufacturing of high quality, high performance products possible. In fact, Clementi products allow you to cook and taste the dishes with the **authentic smells of firewood-cooked food**.

Clementi thinks and works for a clean future, **using exclusively certified and non- toxic raw materials** such as sheet metals, steels and refractory materials, which do not put your health at risk over time. All of the insulation materials used are screened and their fibers do not occlude the respiratory tract.

Production slag, exhausted oils, and smudges are stocked in fireproof sealed containers, and their disposal is only carried out by certified and authorized (waste handling) companies.

We never discharge into waterbeds and we always filter and purify the air from the powders released into the environment, and in doing so, water is kept cleaner and air is kept purer. We can only accept materials from suppliers who handle production slag in a way that **fully respects the environment** .

## THE ADVANTAGES OF CLEMENTI OVENS



The Pulcinella oven comes from the pioneers of Italian metal wood fired ovens - **one of the best known and respected oven manufacturers in Italy**, Clementi Forni - and features real Italian quality and insightful design. First class workmanship and quality with superb cooking capability.

Direct wood fired oven, it is ideal for the lovers of outdoor cooking, it has a double insulation in ceramic fiber and wool-rock to **maintain the heat longer and guarantee an optimal cooking of the food** .

- Wholesome eating thanks to dry and natural cooking, you can keep yourself in good shape.
- **Clean environment thanks to a very low CO 13% O2 emission** (values certified by IMQ primacontrol are 0,17 min/0,32 max).
- Joyful living with loved ones, thanks to the comfort given by an oven directly installed in your home.
- More free time with a Clementi oven, thanks to its **very quick firing time and cleaning operations** .
- Money saving very low firewood consumption means that you can save money when cooking with a Clementi oven.



**PULCINELLA 60x60 > W 24" X D 24" 80x60 > W 31.5" X D 24"**

## MAIN FEATURES

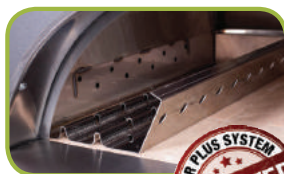
- All outdoor fired burning ovens are made with special materials able to resist in every atmospheric condition, from rain to snow
- It is possible to reach the temperature of 750°F in 15/20 minutes
- Wood to reach 750°F > 8-3/4 lbs (60x60) > 11 kg (80x60)
- Cooking capacity > 2 Pizzas (60x60) > 4 Pizzas (80x60)
- Quick cooking time, 2 minutes for pizza.
- Cooking chamber in stainless steel 430 and copper 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

Stainless steel 430 with copper roof



Ability to cook pizza perfectly on both sides with our NEW PATENTED AIR PLUS system that allows the entering of combustion air on the coals, to keep them always alive and distribute the flame along the entire upper part of the cooking chamber.



## MAIN FEATURES

- All outdoor fired burning ovens are made with special materials able to resist in every atmospheric condition, from rain to snow
- It is possible to reach the temperature of 750°F in 15/20 minutes
- Wood to reach 750°F : 9 lbs
- Cooking capacity: 2 Pizzas
- Quick cooking time, 2 minutes for pizza
- Cooking chamber in stainless steel 430 and copper 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

## FINISHING

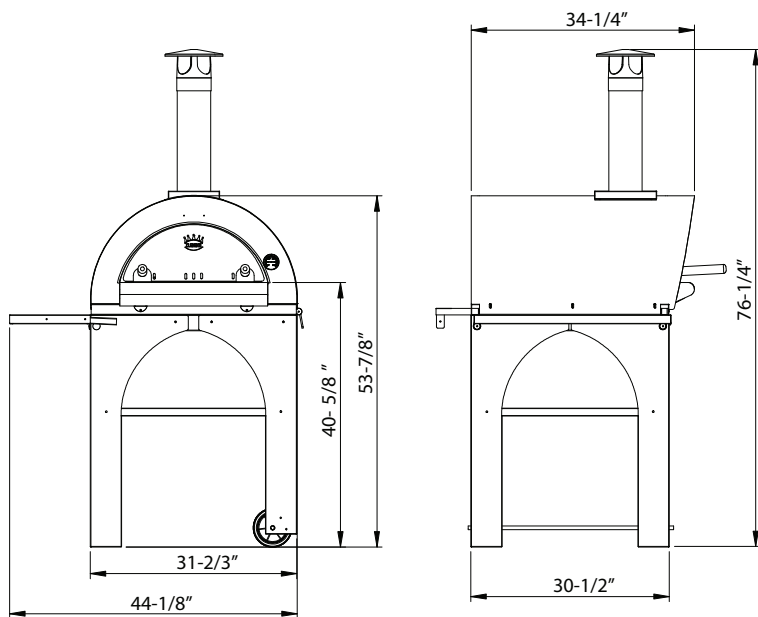
Stainless steel 430  
with copper roof



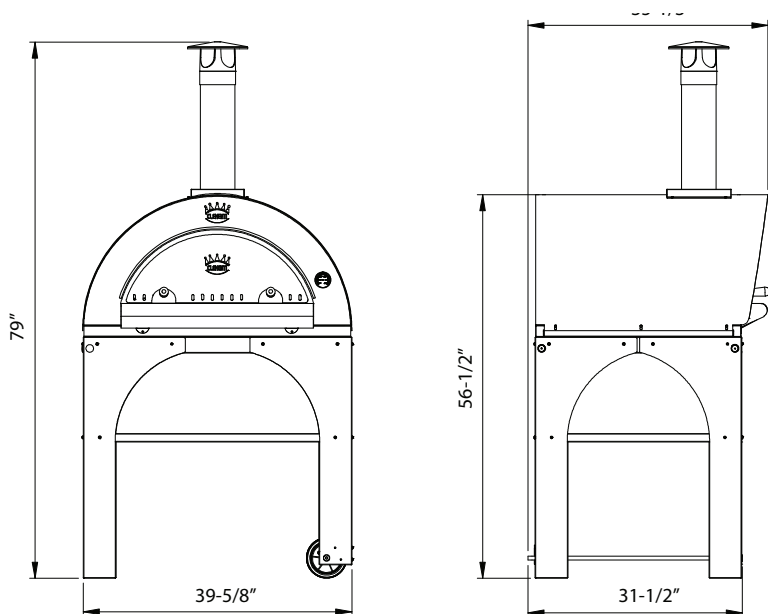


## SPECIFICATIONS

**pulcinella 60x60** > W. 24" x D.24"

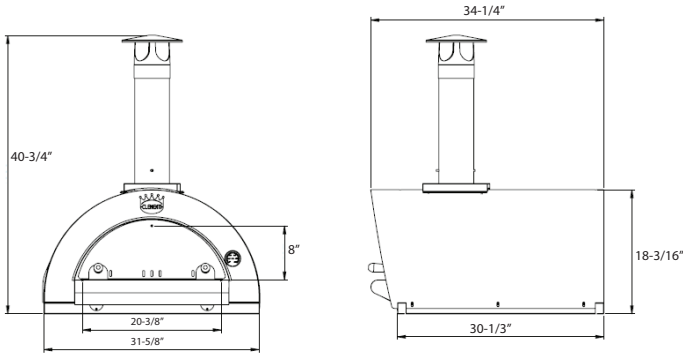


**pulcinella 80x60** > W. 31.5" x D.24"



## SPECIFICATIONS

**family 60x60** > W. 24" x D.24"



## ACCESSORIES



< 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!

glass door >



shovel >



brush >





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