



COMPANY PROFILE

www.fornifazzone.it



WOOD, GAS, ELECTRIC OVENS

Fazzone professional ovens are built brick by brick according to the ancient tradition of pizza oven construction. They are available with wood fuel (also with Leaf Oven technology), gas, or electric power.

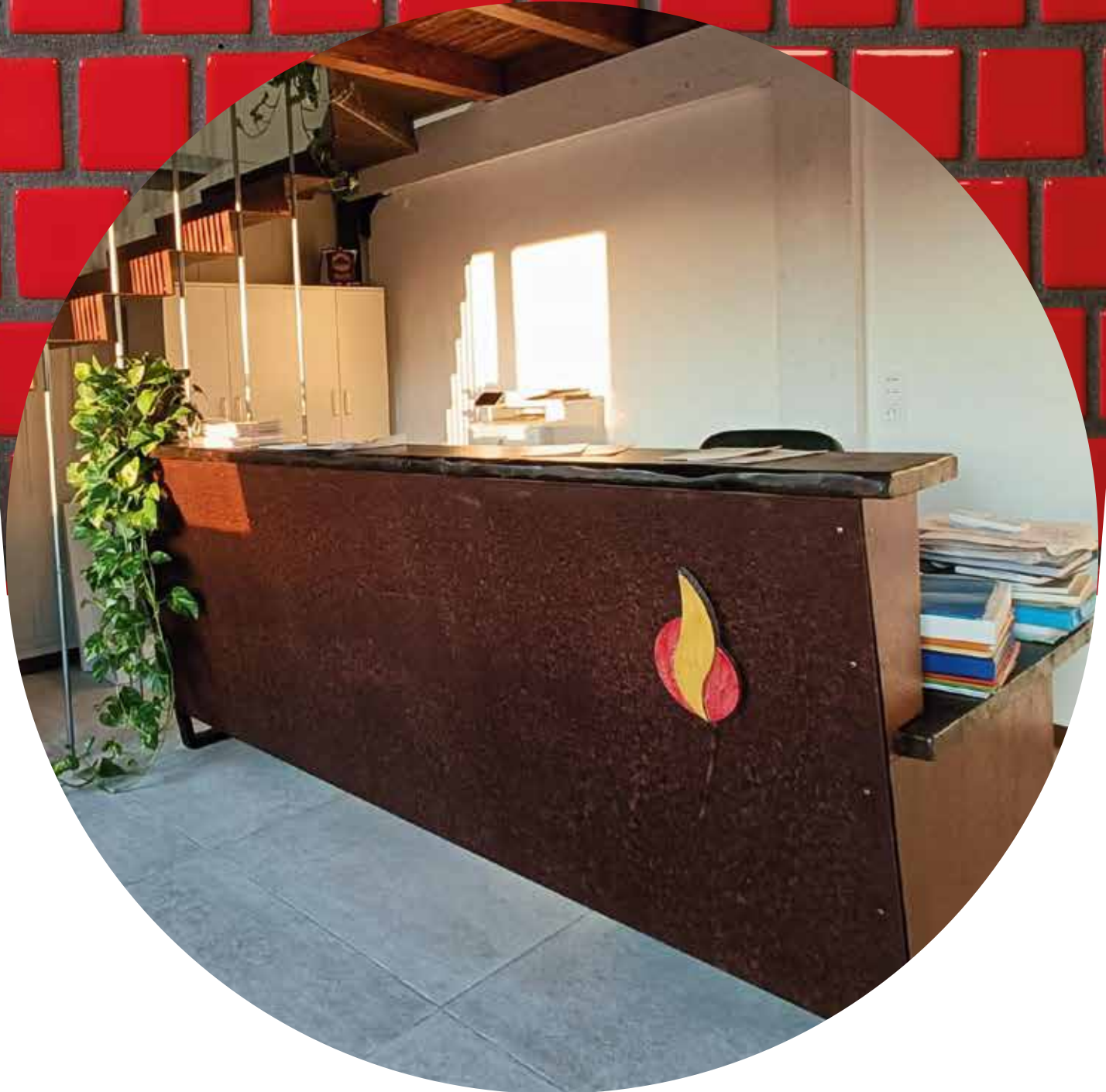
TRADITION AND INNOVATION

We have been crafting professional ovens in an artisanal manner for over forty years, with a strong focus on technological innovation. Every day we work on the development of our products to improve performance and reduce consumption.



THE ALVIGNANO HEADQUARTERS

Our offices, showroom, laboratories, and warehouses are located in Alvignano (Caserta), from where Fazzone ovens are shipped to every corner of the world.
Our facility covers over 4,000 square meters.



WHAT WE DO

The Fazzone family has been building fireplaces and ovens since 1978. Over the last decade, we have specialized in the production of professional ovens for pizzas, available in wood, gas, and electric versions. Professional, artisanal, eco-friendly, high-quality ovens. Thanks to these characteristics, Fazzone artisanal ovens are chosen by the best pizza makers in Italy and around the world.



THE FAZZONE FAMILY

Everything began with the determination and perseverance of the founder, Pasquale, who moved to Switzerland in the 1970s in search of fortune. There he was hired by one of the largest Swiss companies specializing in the construction of fireplaces: Hausermann. After years of professional, technical, and personal growth, Pasquale Fazzone returned to Italy and began his own fireplace construction business. Over the years, thanks to his ability to innovate and the experience gained in Switzerland, he became a reference point for chimney construction techniques and fireplace building throughout Campania. Shortly thereafter, he also specialized in the construction of traditional wood-fired ovens and masonry kitchens.

In the 2000s, the family passion was passed down to his two sons, Roberto and Danilo. Today, thanks to Pasquale's nearly fifty years of experience, Roberto's attention to detail, and Danilo's design creations, the company is a benchmark in Italy and around the world in the construction of professional ovens for pizzerias.

OUR OVENS

KEYWORDS:

TRADITION

INNOVATION

ENVIRONMENTAL SUSTAINABILITY

ENERGY SAVINGS.

HANDCRAFTED FROM START TO FINISH

Our ovens are entirely handcrafted without the use of molds, allowing us to position the bricks perfectly to reflect heat evenly across the cooking surface, ensuring the same temperature in all its points.

CIRCULAR ECONOMY: NATURAL PRODUCTS AND WASTE RECYCLING

Every phase of the production process is closely monitored, using natural and eco-sustainable products according to the principles of the circular economy. This involves reintegrating recovered materials and production waste into the various production stages. The bricks are handmade, produced with local clay, and wood-fired. Lime is the base of our mortar, aged for 2 years to ensure the completion of its natural chemical processes. The powders and residues from brick cutting are collected and reused, as are the ashes from local bakeries, which are used as a base to create insulating aggregates, allowing us to produce a high-quality cooking base.

FUEL SAVINGS OF UP TO 75%

In addition to quality and eco-sustainability, Fazzone ovens also boast a design and construction feature that makes them even more ecological, providing high heat retention and consequent energy savings. Our "heat reservoir" allows up to 75% fuel savings. With 490 degrees Celsius inside our ovens, the external surface reaches just 37 degrees. Even 24 hours after shutdown, the oven still measures 290 degrees internally, and 48 hours later, it retains a temperature of 180 degrees.



BRICK BY BRICK



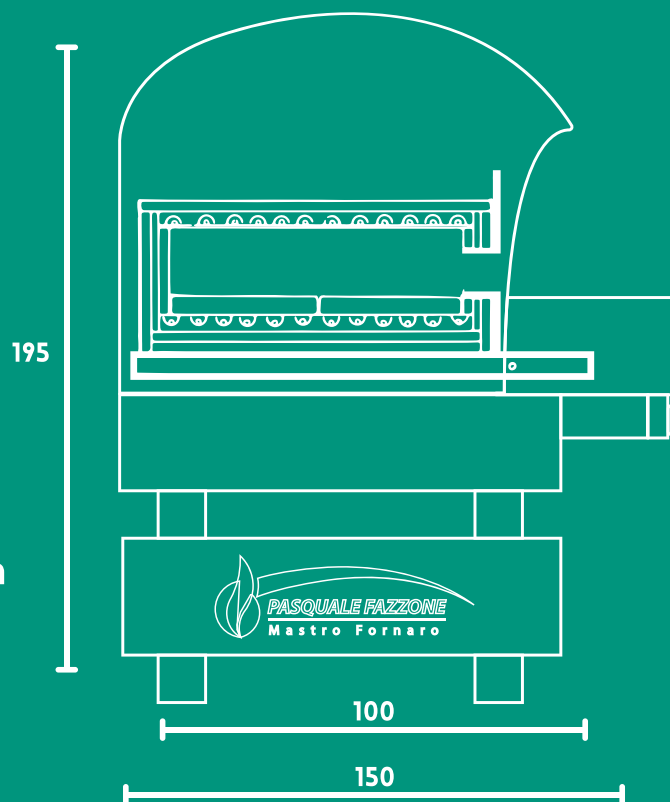


THE ELECTRIC OVEN



THE ELECTRIC OVEN

- Max temp 550 degrees Celsius
- Refractory chamber
- "Biscotto" base
- Armored resistances
- 4-layer insulation
- Programmable ignition timer
- FAZZONE HYPER-RAY technology
- Internal dual light illumination
- Braked wheels
- Customizable mosaic covering
- External stone lava top with cast iron insert or steel grates
- 12 modular cooking zones with automatic adjustment



TECHNICAL SPECIFICATIONS:

- Electric Oven
- Internal cooking chamber: 90x90 cm
- Capacity: 5 pizzas
- Power supply: 400 Volts
- Maximum power: 15 kW
- Average hourly consumption: 4 kWh
- Weight: 1100 kg
- Mouth dimension: 50x12 cm
- Plug: 5 poles 32A - 3P+N+T





WOOD AND GAS OVENS



TECHNICAL SPECIFICATIONS:

Internal Diameter (cm)	External Diameter (cm)	Height (cm)	Working Surface Height * (cm)	Weight (kg)	Mouth Width * (cm)	Fuel Type
60	105	195	115	400	42	wood/gas
80	125	195	115	900	42	wood/gas
90	150	195	115	1200	44	wood/gas
104	170	195	115	1900	44	wood/gas
120	185	195	115	2100	44	wood/gas
130	195	195	115	2200	44/ 52	wood/gas
140	200	195	115	2400	44/ 52	wood/gas

***Customizable Sizes.**

For fixed ovens, larger sizes are also available based on customer requirements.

All ovens are equipped with a removable mouth system, ideal for quick floor replacement (possible during the weekly closing day).

Flue Diameter: 250 mm

Flue Gas Temperature: 185°C

Thermal Power: 20-35 kW

Wood Consumption: Approximately 3 kg/h

External Temperature During Operation: 37°C



The new optional pyrolytic burner can optimize biomass and reduce CO2 emissions.



Sustainability

Leaf Oven wood-fired ovens are designed with a particular focus on sustainability. The patented system ensures a more efficient use of wood, reducing environmental impact.



Consumption

Thanks to innovative technology, these ovens achieve a 50% reduction in wood usage and a 90% decrease in soot production. Cleaning the chimney will no longer be an issue.



Cooking

Heat recovery for perfect cooking. Our ovens offer a high-quality and efficient cooking experience. The precise combustion ensures uniform and consistent cooking, taking between 60 and 90 seconds.



Reliability

Leaf Oven wood-fired ovens are built to last: premium materials, mechanical strength, and resistance to wear. The perfect companion for efficient service, always by your side.



Management

Leaf Ovens are designed to make pizza baking easier and assist pizza chefs in their goal of creating uniquely flavored pizzas. This is why the oven control console is simple and intuitive.



Technology

The Leaf Oven technology is housed in a special combustion chamber. The controlled ventilation system maximizes heat and radiation for perfect cooking, at the ideal temperature of 450°.

MEDIA MENTIONS

L'Economia
del CORRIERE DEL MEZZOGIORNO

IL MATTINO

Il forno made in Caserta porta la pizza nel mondo

ALVIGNANO

Vincenzo Corniello

Sono numerosi i forni delle pizzerie di quattro continenti che parlano alvignanese. È di Alvignano, infatti, la ditta Fazzone, che sta spopolando in oltre venti Paesi per la produzione di forni artigianali tradizionali. La destinazione più lontana delle produzioni cubulterine è, a circa diecimila chilometri, nelle Filippine, seguita da Corea del Sud e Sudafrica, e poi Stati Uniti.



CN caserta
notizie

ECONOMIA

A Madrid Fazzone lancia "BeL", il forno artigianale elettrico

Aziende

LA STORIA

I forni delle pizze made in Caserta volano fino alle Filippine

l'azienda Pasquale Fazzone è un'eccellenza nel settore, che esporta in tutto il mondo. Costruiti in modo artigianale, ma facilmente «trasportabili» ovunque.

di Paola Cacace

Il più lontano si trova a 10.000 chilometri di distanza, alla Pizzeria Cielo Blu nelle Filippine. Un altro si trova a Seul, in Corea del Sud a circa 9 mila chilometri di distanza. Il Lievito di Cape Town e il Cielo 28 non in Sudafrica ne hanno altri due a 300 chilometri. Più vicino uno che nel Connecticut a 700 chilometri. I forni per pizzerie prodotti esclusivamente in quel di Alvignano, in provincia di Caserta, per poi essere esportati in ben 21 Paesi. È una storia di eccellenza quella della Pasquale Fazzone, Mastro Forno che vede il capostipite di famiglia, Roberto e Danilo, alla guida in un mix di antica tradizione e innovazione. «Siamo scelti» — in Roberto — dagli chef portanti al mondo. Da qui, che è stato al posto la pizza, e Sisti Martucci, attualmente nostri vicini pizzerie in Germania di 10 o alla famosa pizzeria e ai ristoranti Sorbica.



CASERTA NEWS

SOCIAL ALVIGNANO

La piccola azienda casertana che spopola in 4 continenti: "Così garantiamo la pizza in tutto il mondo"

storia di Fazzone, realtà "green" che lavora con i principi dell'economia circolare



Luciano Pignataro
WINE & FOOD BLOG

Ad Alvignano Forni Artigianali di Pasquale Fazzone, una storia antica che guarda al futuro

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