



Standard Acunto Circolare 130 Model



Tiled Acunto Circolare 130 Model

## THE ORIGINAL NEAPOLITAN OVEN

Over 125 years of artisan oven-building experience go into each Acunto Neapolitan brick oven. Endorsed by both the *Vera Pizza Napoletana Association* and the *Neapolitan Association of Pizzaioli* it is the oven of choice for authentic Neapolitan pizza.



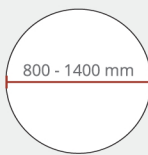
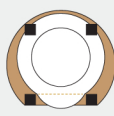
## FEATURES

The Acunto Circolare series ovens are hand-built Neapolitan brick ovens which feature a cast steel door opening 430mm or 520mm wide by 220mm high. The refractory baking floor diameter ranges from 800mm up to 1400mm, lined with hand-made clay bricks to form a dome.

An internal steel and cement structure reinforces the dome and shapes the oven base. A proprietary mixture of Neapolitan sand, volcanic rock and clay form a thick insulation, ensuring heat retention.

The oven is finished with red and white quartz paint and white Carrara marble countertops - the painted surfaces are prepared for tiling.

The oven may be installed with a choice of permanent welded steel legs, removable steel legs, or placed on an existing structure without factory provided legs. Information about the addition of gas burners, custom tiling, or leg options can be found online at [www.acunto.it](http://www.acunto.it).

| BAKING SURFACE                                                                      | OVEN OPENING                                                                        | FIXED LEGS                                                                                                             | REMOVABLE LEGS                                                                                                         |
|-------------------------------------------------------------------------------------|-------------------------------------------------------------------------------------|------------------------------------------------------------------------------------------------------------------------|------------------------------------------------------------------------------------------------------------------------|
|  |  | <br>120mm x 120mm footprint per leg | <br>250mm x 250mm footprint per leg |

Total height: 850 mm for both fixed and removable legs

## SPECIFICATIONS

| MODEL          | BAKING SURFACE mm | OVEN OPENING mm | 30 cm PIZZA CAPACITY | DAILY PREHEAT TIME | EXTERNAL DEPTH mm | EXTERNAL DEPTH mm | FLUE SIZE mm | WEIGHT kg |
|----------------|-------------------|-----------------|----------------------|--------------------|-------------------|-------------------|--------------|-----------|
| <b>GAC 80</b>  | 800               | 220 x 440       | 2 - 3                | 1 Hour             | 1300              | 1300              | 200          | 980       |
| <b>GAC 105</b> | 1050              | ↓               | 3 - 4                | ↓                  | 1550              | 1550              | 250          | 1700      |
| <b>GAC 120</b> | 1200              | ↓               | 5 - 6                | ↓                  | 1700              | 1700              | ↓            | 2100      |
| <b>GAC 130</b> | 1300              | 220 x 520       | 6 - 7                | ↓                  | 1800              | 1800              | ↓            | 2500      |
| <b>GAC 140</b> | 1400              | 220 x 520       | 8 - 9                | ↓                  | 1900              | 1900              | ↓            | 2800      |

## OVEN PRICING (WOOD)

| MODEL | GAC 80 | GAC 105 | GAC 120 | GAC 130 | GAC 140 |
|-------|--------|---------|---------|---------|---------|
| PRICE | €7,500 | €10,000 | €11,200 | €12,000 | €13,700 |

**GAS OPTION:** +€2,400 (Manual Burner) ; +€3,400 (Automatic Burner)

## LEGS PRICING

| FIXED LEGS     | +€480 |
|----------------|-------|
| REMOVABLE LEGS | +€800 |

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Ovens Listed to: UL 2162, NSF-4  
Commercial Wood-Fired  
Baking Ovens – Refractory Type;  
File#: MH48941



MADE IN ITALY