



Handcrafted pizza oven construction

Since 1892, we have been making artisanal ovens to cook pizza according to the authentic Neapolitan tradition





ACUNTO MADE IN NAPLES SINCE 1892



For over than 125 years, the family Acunto he dedicates himself with passion to the production of artisanal pizza ovens, carrying forward knowledge passed down from generation to generation.

Each oven is born from a perfect balance between tradition and innovation, combining the mastery of handcraftsmanship with ongoing research into cutting-edge materials and technical solutions.

Our mission is to create professional wood and gas ovens that guarantee excellent performance, reliability, and durability.

From design to manufacturing, every detail is meticulously crafted to deliver a product that enhances the authentic flavor of pizza and meets the needs of our customers, trusted by the best pizza chefs in the world.



Standard Acunto Angolare 130 Model



Tiled Acunto Angolare 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.



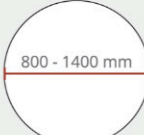
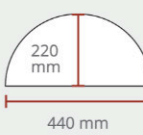
FEATURES

The Acunto Angolare 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.

BAKING SURFACE	OVEN OPENING	FIXED LEGS	REMOVABLE LEGS
		 120mm x 120mm footprint per leg	 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
GAA 80	800	220 x 440	2 - 3	1 Hour	1200	1300	200	1050
GAA 105	1050	↓	3 - 4	↓	1500	1600	250	1850
GAA 120	1200	↓	5 - 6	↓	1700	1800	↓	2400
GAA 130	1300	220 x 520	6 - 7	↓	1800	1900	↓	2700
GAA 140	1400	220 x 520	8 - 9	↓	1900	2000	↓	3100



Standard Acunto Circolare 130 Model



Tiled Acunto Circolare 130 Model

THE ORIGINAL NEAPOLITAN OVEN

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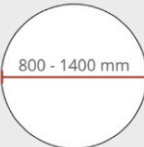
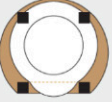
FEATURES

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.

BAKING SURFACE	OVEN OPENING	FIXED LEGS	REMOVABLE LEGS
			
		120mm x 120mm footprint per leg	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
GAC 80	800	220 x 440	2 - 3	1 Hour	1300	1300	200	980
GAC 105	1050	↓	3 - 4	↓	1550	1550	250	1700
GAC 120	1200	↓	5 - 6	↓	1700	1700	↓	2100
GAC 130	1300	220 x 520	6 - 7	↓	1800	1800	↓	2500
GAC 140	1400	220 x 520	8 - 9	↓	1900	1900	↓	2800



Acunto Vesuvio 130 Model



Tiled Acunto Vesuvio 120 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.



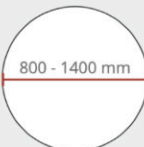
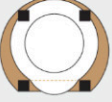
FEATURES

The Acunto vesuvio 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.

BAKING SURFACE	OVEN OPENING	FIXED LEGS	REMOVABLE LEGS
		 120mm x 120mm footprint per leg	 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
GAV 80	800	220 x 440	2 - 3	1 Hour	1300	1300	200	1150
GAV 105	1050	↓	3 - 4	↓	1550	1550	250	1850
GAV 120	1200	↓	5 - 6	↓	1700	1700	↓	2250
GAV 130	1300	220 x 520	6 - 7	↓	1800	1800	↓	2650
GAV 140	1400	220 x 520	8 - 9	↓	1900	1900	↓	2950



A single gas model is available, equipped with a rotating top and available in two sizes.

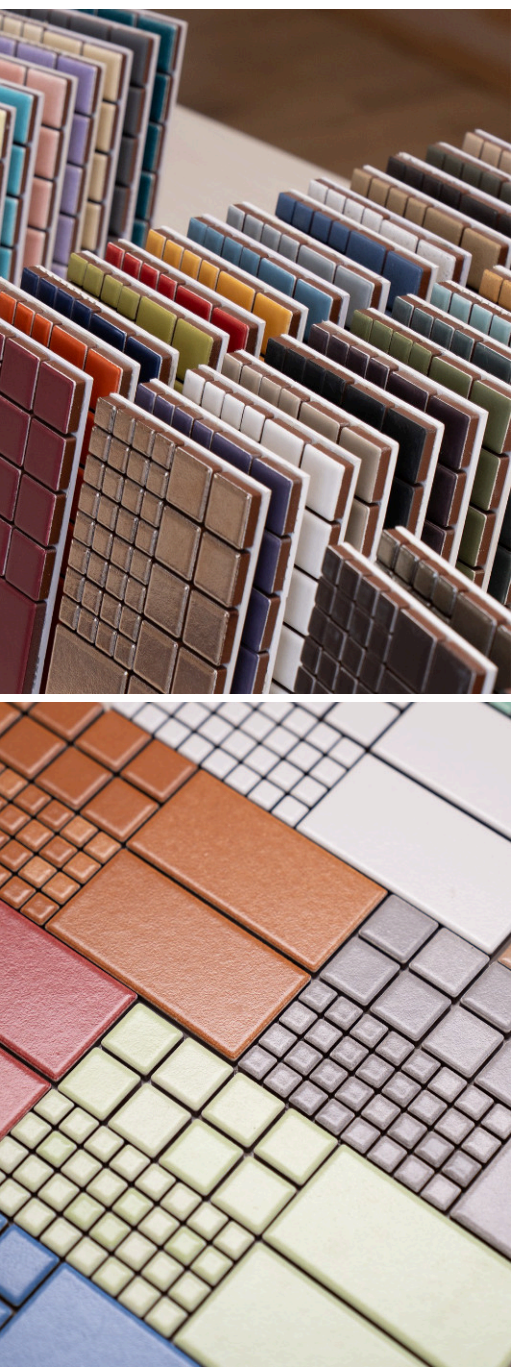


SPECIFICATIONS

MODEL	COOKING SURFACE mm	MOUTH OPENING mm	30 cm PIZZA CAPACITY	DAILY PREHEAT TIME	EXTERNAL WIDTH mm	EXTERNAL DEPTH mm	OUTPUT PIPE SIZE mm	WEIGHT kg
GAR 105	1050	220×520	5-6	1 hour	1800	1800	250	2150
GAR 120	1200	220×520	7-8	1 hour	1900	1900	250	2450

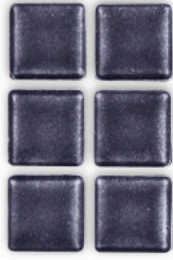
MAKE YOUR OVEN UNIQUE

Each Acunto oven can be customized with a tile covering Italian ceramics, thus combining aesthetics, tradition and artisanal identity. The covering is available in a wide range of colors and patterns, with the possibility of creating decorations on request, always using tiles, to reflect the style and personality of each client.



CERAMIC TILES

Available in two sizes: 1,2 × 1,2 cm e 2,5 × 2,5 cm

			
CARBONE BLACK SET04	FUMO GRAY SET03	CEMENTO GRAY SET20	WHITE SET01
			
OCEANO BLUE SET08	MARSALA RED SET27	FUOCO RED SET14	

SEMI-GLOSS TILES

Available in two sizes: 1,2 × 1,2 cm e 2,5 × 2,5 cm

			
MUSCARI BLUE MOS30	HIBISCUS BLUE MOS18	MANDRAGORA GREEN MOS15	CAMELIA RED MOS05

METALLIC TILES

Available in two sizes: 1,2 × 1,2 cm e 2,5 × 2,5 cm

					
BLACK MOS10	WHITE MOS13	ALLUMINIO MTL06	PIRITE MTL05	CUPRITE MTL07	BRONZO MTL04





PEPPE PIZZERIA NAPOLETANA

PARIS, FRANCIA



FILM & STORY

IL CAMPIONE MONDIALE PIZZA DOC 2025*



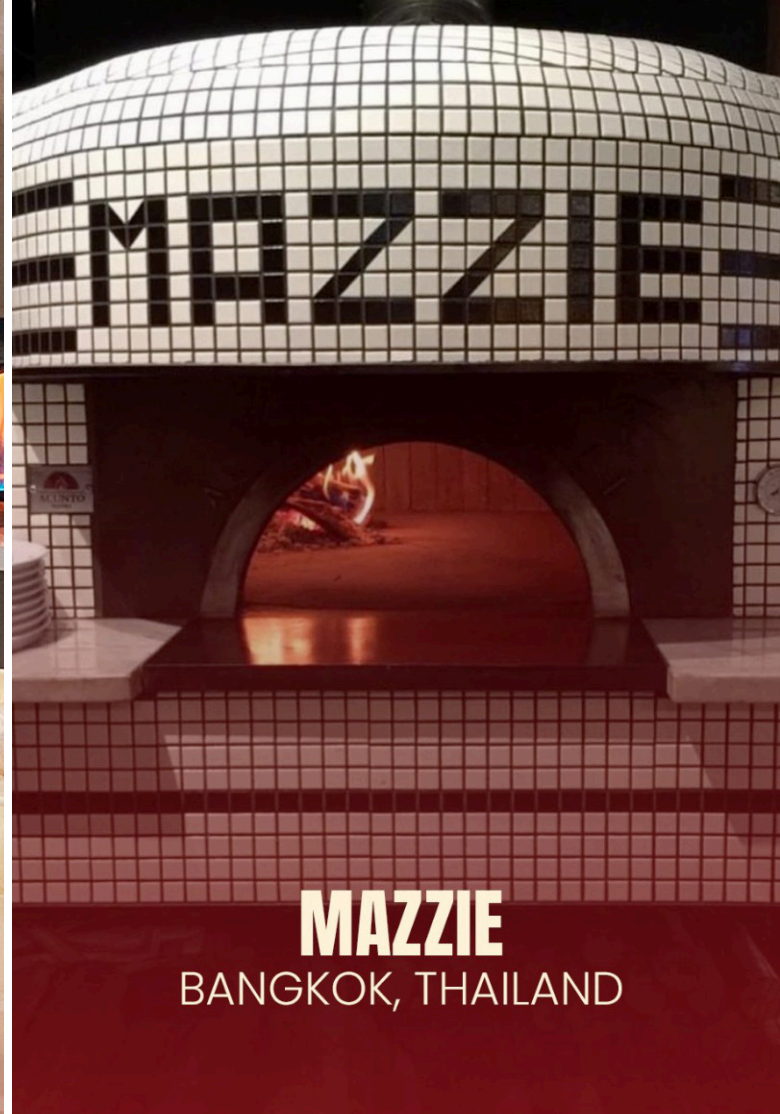
50
TOP
PIZZA

50 TOP PIZZA
USA 2025

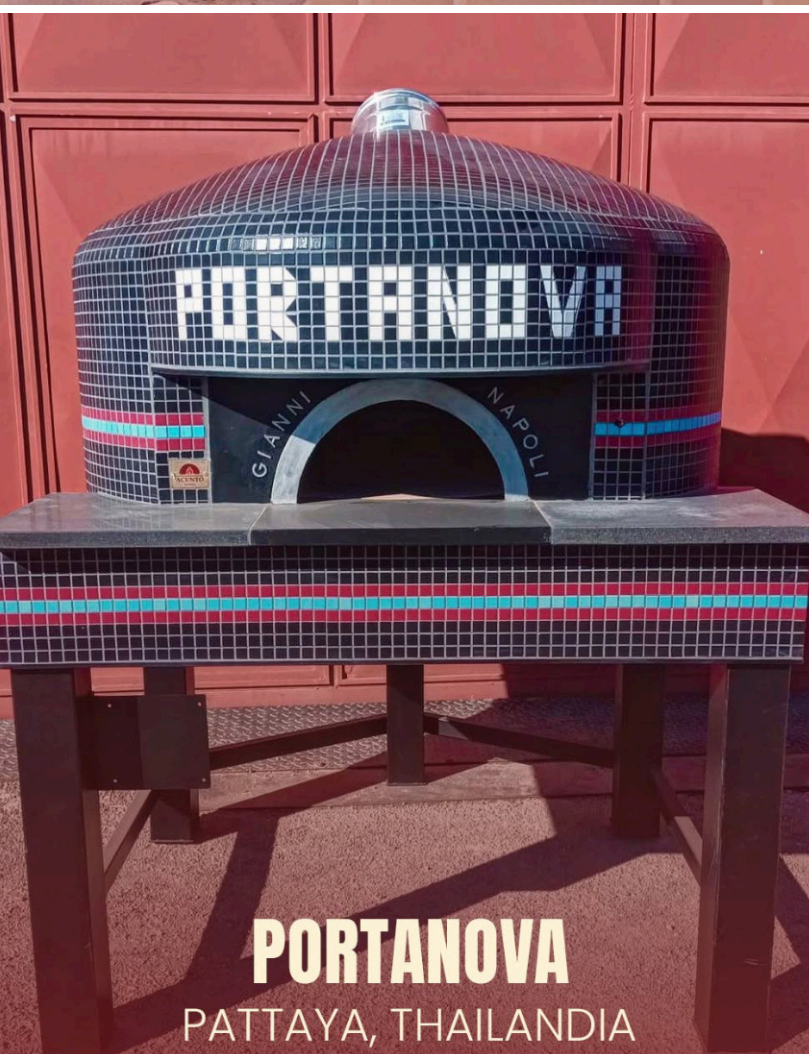
1°
Una Pizza
Napoletana

New York - USA





MAZZIE
BANGKOK, THAILAND



PORTANOVA
PATTAYA, THAILANDIA



PROOFPIZZA_MY
KUALA LUMPUR, MALAYSIA



LA GINESTRA

Ohyamadaï 1-19-12, Tokaimura, Naka-gun, Ibaraki-ken,
3191119 Tokaimura (Ibaraki) Kantō



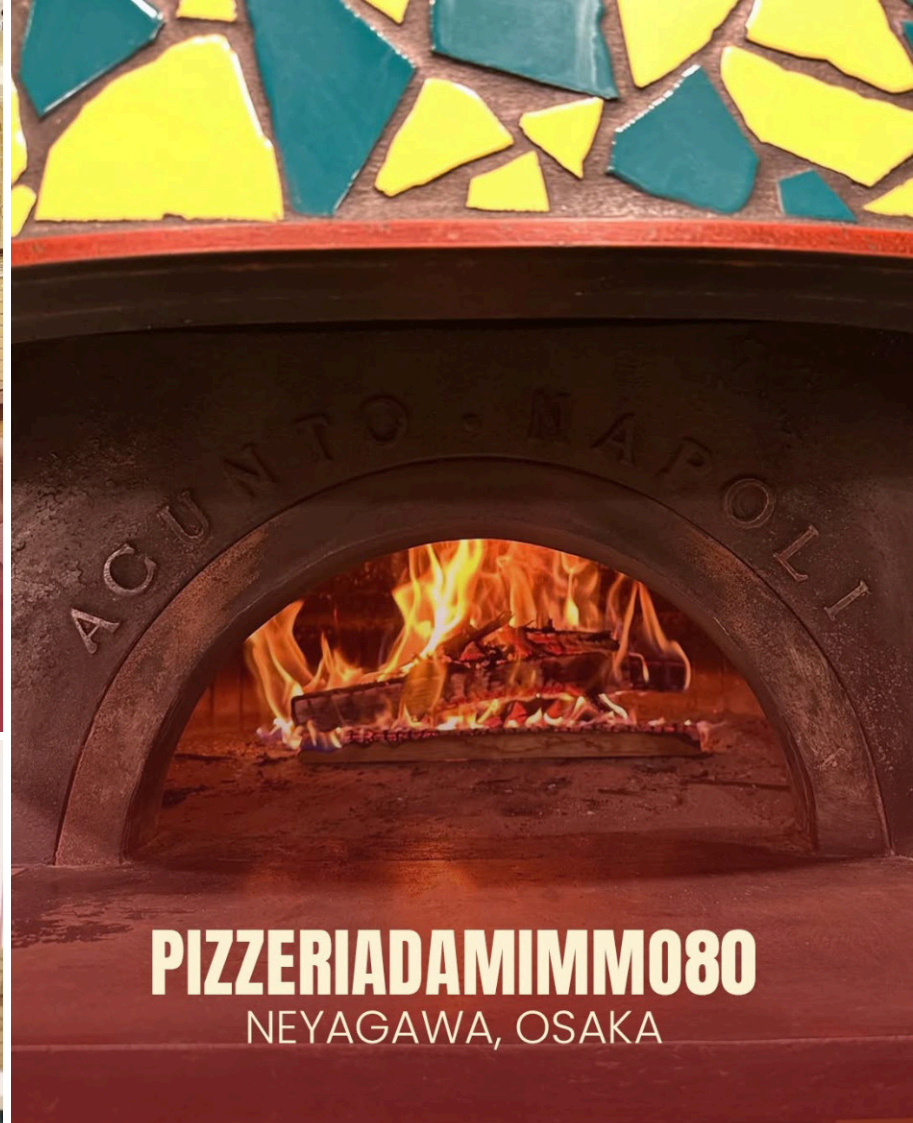
PIZZERIA DEL POPOLO

GOYANG, SOUTH KOREA



FORBICI RESTAURANTS

MANCHESTER, UNITED KINGDOM



PIZZERIA DAMIMMO80

NEYAGAWA, OSAKA



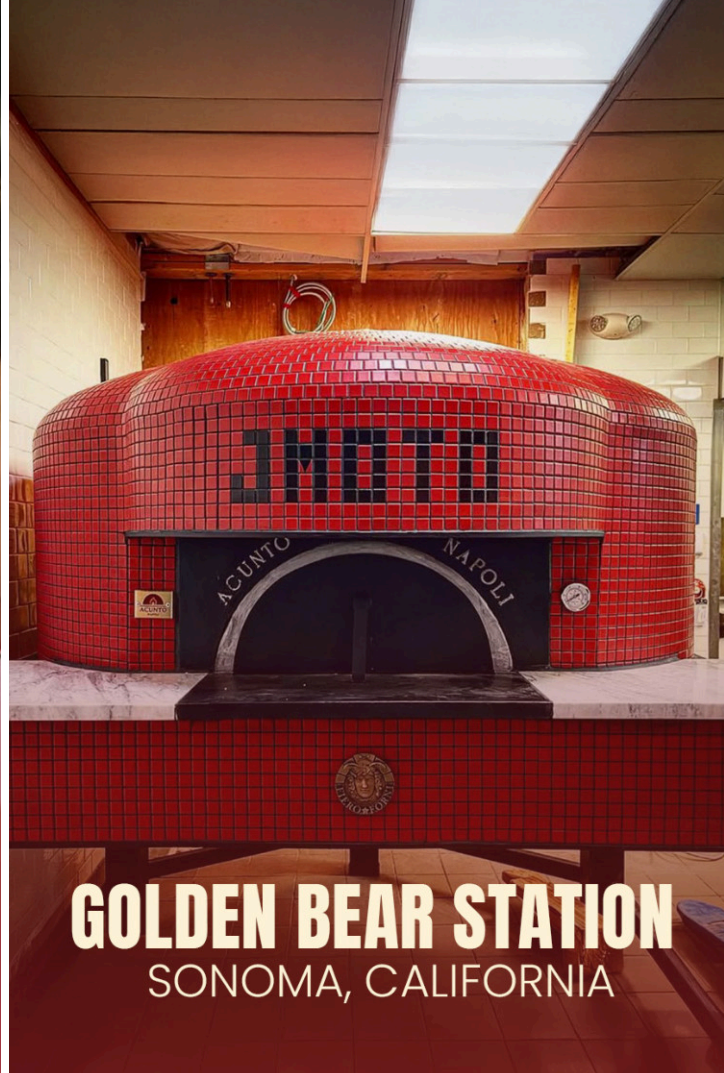
SPACCANAPOLI

Corea del Sud, Seoul, Mapo-gu, Hapjeong-dong,
Yanghwa-ro 6-gil, 28



K2 PIZZERIA

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40758 Taichung City / Taiwan



GOLDEN BEAR STATION

SONOMA, CALIFORNIA



CORBO & SONS

SHREWSBURY, NEW JERSEY



Lombardi's

Chesterfield, Regno Unito



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