

Stefano Ferrara **FORNI**®

Forni a legna Artigianali - Qualità e tradizione Napoletana

Neapolitan Hand Made brick Ovens - Quality and Neapolitan Tradition



FORNI A LEGNA ARTIGIANALI NAPOLETANI ARTIGIANI DA TRE GENERAZIONI

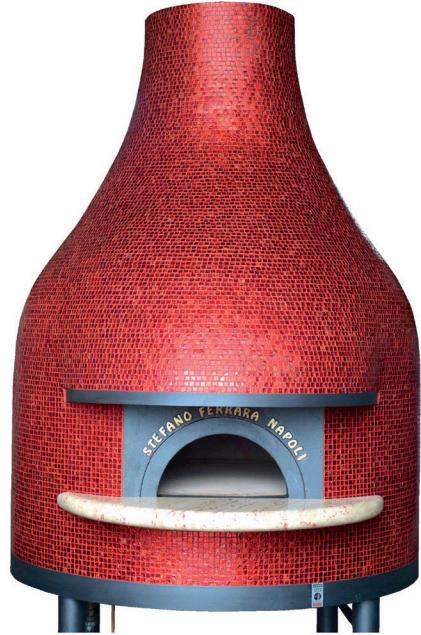
I forni di Stefano Ferrara sono costruiti artigianalmente mattone su mattone senza l'impiego di alcun prefabbricato come da antica tradizione Napoletana.

In ogni forno c'è la qualità del made in Italy, ogni lavoro ha una sua identità.

NEAPOLITAN HAND MADE BRICK OVENS CRAFTSMEN FOR THREE GENERATIONS

Stefano Ferrara ovens are built brick by brick without using any prefabricated piece as old Neapolitan traditions.
Each oven is expression of the Made in Italy Quality.







FORNO FISSO

È il tradizionale forno artigianale napoletano con legnaia sottostante, costruito sul luogo.

Tutti i materiali occorrenti alla costruzione sono inviati da Napoli a destinazione, dove giungeranno nostri artigiani per la costruzione del forno.

È fornito completo di rivestimento esterno a scelta del cliente tra quelli da noi proposti (mosaico, scaglie di marmo palladiana), n° 2 marmi laterali, porta in ferro per chiusura bocca e tubo in acciaio diam. 250 mm posizionato superiormente alla cupola per l'innesto all'impianto di espulsione fumi.

FIXED OVEN

It's the traditional Neapolitan handcraft wood burning oven with storage room for wood (legnaia) at the bottom part, built on site. All the building materials are shipped from Naples to the final destination where our artisans will arrive to build the oven.

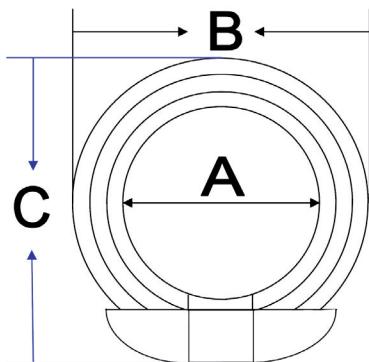
The oven is provided with external covering (mosaic tiles, palladiana marbles) according to the choice of the client on the basis of the colors we propose, two lateral marbles, iron door for closing mouth and a small flue (250 millimeters in diameter) on the top, which simply needs to be connected to the flue system.

CARATTERISTICHE TECNICHE FORNO FISSO

- Base: pietre di tufo sagomate a mano
- Piano di cottura: Biscotto di Sorrento
- Corona e cupola: mattone refrattari spessore 60mm resistenti a temperature oltre 900°C
- Cappa esterna: mattoni di Santa Maria sagomati a mano
- Rivestimento esterno: mosaico - marmo palladiana

FIXED OVEN TECHNICAL CHARACTERISTICS

- Base: tuff stones shaped by hand
- Plain of cooking: Biscotto di Sorrento stone
- Crown and dome: refractory bricks 60 millimeters thick bearing temperatures over 900°C
- External hood: Santa Maria bricks shaped by hand
- External covering: mosaic tiles - palladiana marble



| MODELLO MODEL | N.PIZZE N.PIZZAS | DIM. - SIZES | | | ALTEZZA HEIGHT | PESO WEIGHT |
|------------------|---------------------|--------------|---------|---------|-------------------|----------------|
| | | A CM | B CM | C CM | | |
| FISSO 80 | 2 | 80 | 150 | 150 | 210 | 3400 |
| FISSO 90 | 3 | 90 | 160 | 160 | 210 | 3600 |
| FISSO 110 | 4 | 110 | 180 | 180 | 210 | 5000 |
| FISSO 120 | 5 | 120 | 190 | 190 | 210 | 5400 |
| FISSO 130 | 6 | 130 | 200 | 200 | 210 | 5600 |
| FISSO 140 | 7 | 140 | 210 | 210 | 210 | 5800 |
| FISSO 150 | 8 | 150 | 220 | 220 | 210 | 6000 |

FORNO MOBILE

È costruito presso la ns. sede, poggia su uno stand metallico di supporto ed è trasportato finito e pronto all'uso presso la destinazione prescelta.

La mobilità di questo forno favorisce eventuali cambi di collocazione dello stesso evitando così nuovi costi di costruzione.

È fornito completo di rivestimento esterno a scelta del cliente tra quelli da noi proposti (mosaico, scaglie di marmo palladiana), n° 2 marmi laterali, porta in ferro per chiusura bocca e tubo in acciaio diam. 250mm posizionato superiormente alla cupola per l'innesto all'impianto di espulsione fumi.

Disponibile in quattro differenti design:

CLASSICO - MLF - VULCANO - SOMMA - QUBO

MOBILE OVEN

The mobile oven is built in our factory in Naples and is shipped finished and ready for use.

The oven is provided of a metallic support stand made of a reinforced iron structure.

It's shipped complete of external covering of tiles (mosaic tiles, palladiana marbles) as per the client choice on the basis of the colors we propose, two lateral marbles, iron door for closing mouth and a small flue (250 millimeters in diameter) on the top end, which simply needs to be connected to the flue system.

Available in four different design:

CLASSICO - MLF - VULCANO - SOMMA - QUBO

CARATTERISTICHE TECNICHE

- Piano di cottura: Biscotto di Sorrento
- Corona e cupola: mattoni refrattari 60 mm. di spessore, resistenti a temperature di oltre 900 °C
- Cappa esterna: mattoni di Santa Maria sagomati a mano
- Isolamento: doppio strato di alluminio e fibroceramica ad alta densità spessore 25 mm.
- Rivestimento: mosaico, marmo palladiana
- Stand metallico di supporto: ferro rinforzato e verniciato

TECHNICAL CHARACTERISTICS

- Plain of cooking: Biscotto di Sorrento
- Crown and dome: refractory bricks 60 mm. thick with temperature resistance of over 900 °C
- External hood: Santa Maria bricks shaped by hand
- Insulation: double aluminium layer and 25 mm. thick high density rock wool
- External covering: mosaic tiles, palladiana marble
- Support stand: reinforced and painted iron structure



FORNO A GAS

Tutti i modelli (Classico, Somma, MLF, Vulcano e Qubo) costruiti con le stesse caratteristiche tecniche del forno a legna possono essere alimentati a gas.

In questo caso sarà fornito ed installato al forno un bruciatore atmosferico posizionabile sul lato destro o sinistro del piano di cottura, a seconda della scelta del cliente.

- I forni da 80 e 90 cm. diametro interno sono provvisti di bruciatore elettronico ad una torcia con fiamma modulante e centralina elettronica di comando

- I forni dal 110 al 150 cm. diametro interno sono provvisti di bruciatore elettronico a due fiamme modulanti e con centralina elettronica di comando



GAS OVENS

All the models (Classico, Somma, MLF, Vulcano and Qubo) are built with the same technical features of a wood oven and can be gas fueled.

In this case it will be furnished and installed to the oven an atmospheric burner which can be placed on the right or left side of the cooking floor, as per client choice.

- The ovens from 80 to 90 cm. of internal diameter are provided of electronic burner with one modulating flame and electronic unit control

- The ovens from 110 to 150 cm. of internal diameter are provided of electronic burner with two modulating flames and electronic unit control



FORNO MOBILE - CLASSICO

Classica forma a cupola con stand metallico di supporto a vista.

Il modello Classico è un forno mobile costruito presso la nostra sede e spedito già assemblato presso la destinazione prescelta.

È fornito completo di rivestimento esterno a scelta del cliente tra quelli da noi proposti (mosaico, scaglie di marmo palladiana), n°2 marmi laterali, porta in ferro per chiusura bocca, tubo in acciaio diam. 250 mm. posizionato superiormente alla cupola per l'innesto all'impianto di espulsione fumi.

Su richiesta il forno può essere fornito con alimentazione a gas.

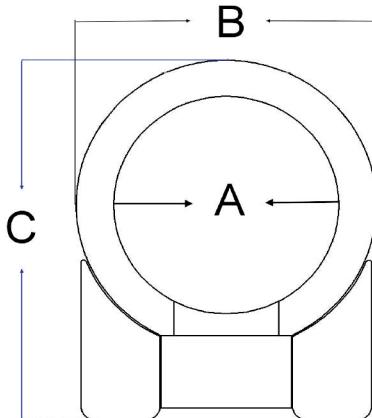
MOBILE OVEN - CLASSICO

Classic cupola shape with at sight metallic support stand.

The Classico model is a mobile oven built in our factory and shipped already assembled.

It's shipped complete of external covering of tiles (mosaic tiles, palladiana marbles) as per the client choice on the basis of the colors we propose, two lateral marbles, iron door flor closing mouth and a small flue (250 millimeters in diameter) on the top end, which simply needs to be connected to the flue system.

Upon request the oven can be provided with gas alimentation.



| MODELLO MODEL | N.PIZZE N.PIZZAS | DIM. - SIZES | | | ALTEZZA HEIGHT | PESO WEIGHT |
|------------------|---------------------|--------------|---------|---------|-------------------|----------------|
| | | A CM | B CM | C CM | | |
| CLASSICO 80 | 2 | 80 | 110 | 148 | 210 | 1500 |
| CLASSICO 90 | 3 | 90 | 120 | 158 | 210 | 1700 |
| CLASSICO 110 | 4 | 110 | 140 | 178 | 210 | 1900 |
| CLASSICO 120 | 5 | 120 | 150 | 188 | 210 | 2200 |
| CLASSICO 130 | 6 | 130 | 160 | 198 | 210 | 2500 |
| CLASSICO 140 | 7 | 140 | 170 | 208 | 210 | 2800 |
| CLASSICO 150 | 8 | 150 | 180 | 218 | 210 | 3000 |



FORNO MOBILE - SOMMA

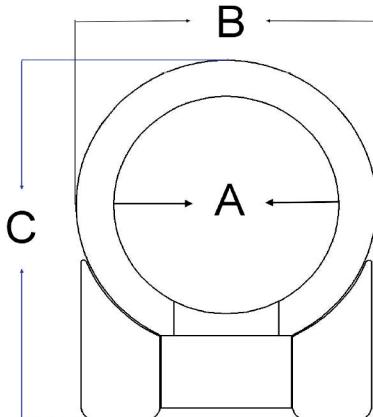
Esternamente di lieve forma conica nella parte superiore con supporto a vista.

Il modello Somma è un forno mobile costruito presso la nostra sede e spedito già assemblato presso la destinazione prescelta.

È fornito completo di rivestimento esterno a scelta del cliente tra quelli da noi proposti (mosaico, scaglie di marmo palladiana), n°2 marmi laterali, porta in ferro per chiusura bocca, tubo in acciaio diam. 250 mm. posizionato superiormente

Per l'innesto all'impianto di espulsione fumi.

Su richiesta il forno può essere fornito con alimentazione a gas.



MOBILE OVEN - SOMMA

Slightly conical shape with at sight metallic support stand.

The Somma model is a mobile oven built in our factory and shipped already assembled.

It's shipped complete of external covering of tiles (mosaic tiles, palladiana marbles) as per the client choice on the basis of the colors we propose, two lateral marbles, iron door flor closing mouth and a small flue (250 millimeters in diameter) on the top end, which simply needs to be connected to the flue system.

Upon request the oven can be provided with gas alimentation.

| MODELLO MODEL | N.PIZZE N.PIZZAS | DIM. - SIZES | | | ALTEZZA HEIGHT | PESO WEIGHT |
|------------------|---------------------|--------------|---------|---------|-------------------|----------------|
| | | A CM | B CM | C CM | | |
| SOMMA 80 | 2 | 80 | 110 | 148 | 210 | 1500 |
| SOMMA 90 | 3 | 90 | 120 | 158 | 210 | 1700 |
| SOMMA 110 | 4 | 110 | 140 | 178 | 210 | 1900 |
| SOMMA 120 | 5 | 120 | 150 | 188 | 210 | 2200 |
| SOMMA 130 | 6 | 130 | 160 | 198 | 210 | 2500 |
| SOMMA 140 | 7 | 140 | 170 | 208 | 210 | 2800 |
| SOMMA 150 | 8 | 150 | 180 | 218 | 210 | 3000 |



FORNO MOBILE - VULCANO

Esternamente di forma conica con supporto a vista.

Il modello Vulcano è un forno mobile costruito presso la nostra sede e spedito già assemblato presso la destinazione prescelta.

È fornito completo di rivestimento esterno a scelta del cliente tra quelli da noi proposti (mosaico, scaglie di marmo palladiana), n°2 marmi laterali, porta in ferro per chiusura bocca e tubo in acciaio diam. 250 mm posizionato superiormente per l'innesto all'impianto di espulsione fumi. Su richiesta il forno può essere fornito con alimentazione a gas.

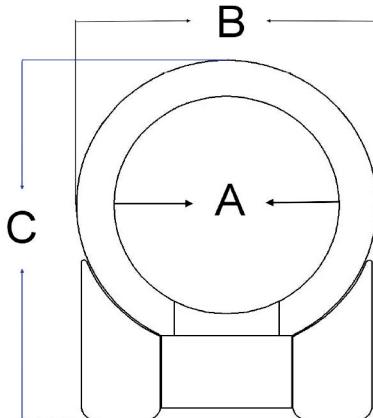
MOBILE OVEN - VULCANO

Conical shape with at sight metallic support stand.

The Vulcano model is a mobile oven built in our factory and shipped already assembled.

It's shipped complete of external covering of tiles (mosaic tiles, palladiana marbles) as per the client choice on the basis of the colors we propose, two lateral marbles, iron door for closing mouth and a small flue (250 millimeters in diameter) on the top end, which simply needs to be connected to the flue system.

Upon request the oven can be provided with gas alimentation.



| MODELLO MODEL | N.PIZZE N.PIZZAS | DIM. - SIZES | | | ALTEZZA HEIGHT | PESO WEIGHT |
|------------------|---------------------|--------------|---------|---------|-------------------|----------------|
| | | A CM | B CM | C CM | | |
| VULCANO 80 | 2 | 80 | 110 | 148 | 285 | 1600 |
| VULCANO 90 | 3 | 90 | 120 | 158 | 285 | 1800 |
| VULCANO 110 | 4 | 110 | 140 | 178 | 285 | 2000 |
| VULCANO 120 | 5 | 120 | 150 | 188 | 285 | 2300 |
| VULCANO 130 | 6 | 130 | 160 | 198 | 285 | 2600 |
| VULCANO 140 | 7 | 140 | 170 | 208 | 285 | 2900 |
| VULCANO 150 | 8 | 150 | 180 | 218 | 285 | 3100 |



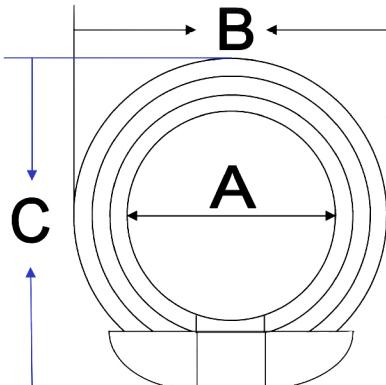
FORNO MOBILE - MLF

Per chi ama il design del forno fisso ma non vuole rinunciare alla comodità di un forno mobile.

Il modello MLF è un forno mobile costruito presso la nostra sede e spedito già assemblato presso la destinazione prescelta, la sua forma è simile ad un forno fisso, lo stand metallico di supporto è coperto da una lamiera metallica sagomata e piastrellata come il forno.

È fornito completo di rivestimento esterno a scelta del cliente tra quelli da noi proposti (mosaico, scaglie di marmo palladiana), n° 2 marmi laterali, porta in ferro per chiusura bocca e tubo in acciaio diam. 250 mm posizionato superiormente alla cupola per l'innesto all'impianto di espulsione fumi.

Su richiesta il forno può essere fornito con alimentazione a gas.



MOBILE OVEN - MLF

For whom loves the fixed oven design but don't want to renounce to the convenience of a mobile oven.

The MLF model is a mobile oven built in our factory and shipped already assembled, its shape is similar to a fixed oven, the stand legs are covered with a shaped iron sheet tiled as the oven.

It's shipped complete of external covering of tiles (mosaico, palladiana marbles) according to the choice of the client on the basis of the colors we propose, two lateral marbles, iron door for closing mouth and a small flue (250 millimeters in diameter) on the top end, which simply needs to be connected to the flue system.

Upon request the oven can be provided with gas alimentation.

| MODELLO MODEL | N.PIZZE N.PIZZAS | DIM. - SIZES | | | ALTEZZA HEIGHT | PESO WEIGHT |
|------------------|---------------------|--------------|---------|---------|-------------------|----------------|
| | | A CM | B CM | C CM | | |
| MLF 80 | 2 | 80 | 110 | 140 | 210 | 1700 |
| MLF 90 | 3 | 90 | 120 | 150 | 210 | 1900 |
| MLF 110 | 4 | 110 | 140 | 170 | 210 | 2200 |
| MLF 120 | 5 | 120 | 150 | 180 | 210 | 2500 |
| MLF 130 | 6 | 130 | 160 | 190 | 210 | 2800 |
| MLF 140 | 7 | 140 | 170 | 200 | 210 | 3300 |
| MLF 150 | 8 | 150 | 180 | 210 | 210 | 3500 |

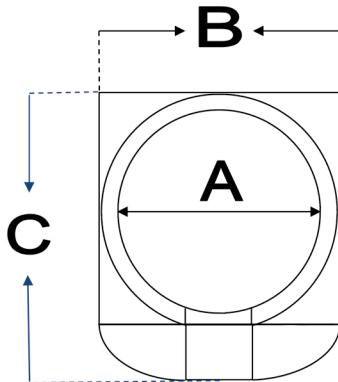


FORNO QUBO

Esternamente di forma cubica, per coloro che cercano un forno diverso dal normale o per una soluzione che possa essere uniformata ad una parete.

Il modello Qubo è un forno mobile costruito presso la nostra sede e spedito già assemblato presso la destinazione prescelta.

È fornito completo di rivestimento esterno a scelta del cliente tra quelli da noi proposti (mosaico, scaglie di marmo palladiana), n°2 marmi laterali, porta in ferro per chiusura bocca, tubo in acciaio diam. 250 mm posizionato superiormente per l'innesto all'impianto di espulsione fumi.
Su richiesta il forno può essere fornito con alimentazione a gas.



QUBO OVEN

Cubic shape, for who's in search of a different oven or for a solution which can be fitted into a wall.

The Qubo model is a mobile oven built in our factory and shipped already assembled.

It's shipped complete of external covering made with tiles (mosaic tiles or palladiana marble flakes) as per the client choice on the basis of colors we propose, two lateral marbles, iron door for closing mouth and a small flue (250 millimeters in diameter) on the top end, which simply needs to be connected to the flue system. Upon request the oven can be provided with gas alimentation.

| MODELLO MODEL | N.PIZZE N.PIZZAS | DIM. - SIZES | | | ALTEZZA HEIGHT | PESO WEIGHT |
|------------------|---------------------|--------------|---------|---------|-------------------|----------------|
| | | A CM | B CM | C CM | | |
| QUBO 80 | 2 | 80 | 120 | 145 | 210 | 1700 |
| QUBO 90 | 3 | 90 | 130 | 155 | 210 | 1900 |
| QUBO 110 | 4 | 110 | 150 | 175 | 210 | 2200 |
| QUBO 120 | 5 | 120 | 160 | 185 | 210 | 2400 |
| QUBO 130 | 6 | 130 | 170 | 195 | 210 | 2600 |
| QUBO 140 | 7 | 140 | 180 | 205 | 210 | 2800 |
| QUBO 150 | 8 | 150 | 190 | 215 | 210 | 3000 |



FORNO GENNARINO

Camera di cottura in refrattario come da tradizione, tecnologia di ultima generazione e peso ultraleggero. Refractory cooking chamber as per tradition, latest technology and ultralight weight.

Disponibile in 3 alimentazioni:

Legna - Gas (Metano o GPL) - Elettrica

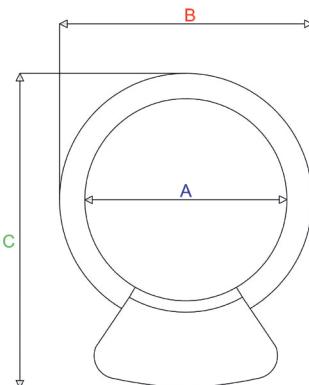
GENNARINO OVEN

Refractory cooking chamber as per tradition, latest technology and ultralight weight.

Available in three different alimentations:

Wood - Gas (Natural or LPG) - Electrical

| MODELLO MODEL | ALIMENTAZIONE ALIMENTATION | N.PIZZE N.PIZZAS | DIM. - SIZES | | | ALTEZZA HEIGHT | PESO WEIGHT |
|------------------|-------------------------------|---------------------|--------------|-----|-----|-------------------|----------------|
| | | | A | B | C | | |
| | | | CM | CM | CM | | |
| GENNARINO 80 | LEGNA/WOOD | 3 | 80 | 113 | 140 | 205 | 480 |
| GENNARINO 100 | LEGNA/WOOD | 4 | 100 | 133 | 165 | 205 | 600 |



| MODELLO MODEL | ALIMENTAZIONE ALIMENTATION | N.PIZZE N.PIZZAS | DIM. - SIZES | | | ALTEZZA HEIGHT | PESO WEIGHT | POT. POWER | TENSIONE VOLTAGE |
|------------------|-------------------------------|---------------------|--------------|-----|-----|-------------------|----------------|---------------|---------------------|
| | | | A | B | C | | | | |
| | | | CM | CM | CM | | | | |
| GENNARINO 80 G | GAS | 3 | 80 | 113 | 140 | 205 | 480 | 25 | 220/50-60/1 |
| GENNARINO 100 G | GAS | 4 | 100 | 133 | 165 | 205 | 600 | 25 | 220/50-60/1 |
| GENNARINO 120 G | GAS | 5 | 120 | 153 | 190 | 205 | 800 | 40 | 220/50-60/1 |

| MODELLO MODEL | ALIMENTAZIONE ALIMENTATION | N.PIZZE N.PIZZAS | DIM. - SIZES | | | ALTEZZA HEIGHT | PESO WEIGHT | POT. POWER | TENSIONE VOLTAGE |
|------------------|-------------------------------|---------------------|--------------|-----|-----|-------------------|----------------|---------------|---------------------|
| | | | A | B | C | | | | |
| | | | CM | CM | CM | | | | |
| GENNARINO 80 E | ELETTRICA/ELECTRIC | 3 | 80 | 113 | 140 | 205 | 480 | 9600 | 400/50-60/3 |
| GENNARINO 100 E | ELETTRICA/ELECTRIC | 4 | 100 | 133 | 165 | 205 | 600 | 11000 | 400/50-60/3 |
| GENNARINO 120 E | ELETTRICA/ELECTRIC | 5 | 120 | 153 | 190 | 205 | 800 | 16000 | 400/50-60/3 |

FRIGGITRICE A GAS

Interamente costruita a mano,
questa friggitrice è disponibile in due diverse finiture:
Acciaio - Rame

La friggitrice è dotata di bruciatore a gas funzionante sia
a GPL sia a metano.

Su richiesta è possibile la costruzione di una friggitrice
a gas di forma quadrata anziché cilindrica.



GAS FRYER

Completely built by hand, this fryer is available in
two different finishings:
Steel - Copper

The fryer is provided with a gas burner which can be
powered with LPG or Natural gas.

On demand is possible to build a gas fryer with a
squared shape instead of a cylindrical shape.

CARATTERISTICHE TECNICHE

- Struttura a doppia parete acciaio inox con interposto isolamento in fibroceramica spessore cm. 2,5
- Quattro ruote piroettanti provviste di freni
- Alzatina di protezione h. cm. 20
- Fornellone interno con struttura in acciaio inox portata nominale kW 9,5 - attacco gas ½"
- Accensione piezoelettrica
- Pentolone acciaio inox Ø 55 cm. dotato di maniglie con impugnature in legno completo di coperchio, capacità olio 20/25 lt



Le dimensioni della friggitrice sono personalizzabili, misura minima disponibile pentolone: cm. 70 x 70

*Colafritto e supporto laterale non inclusi,
da richiedere se d'interesse

TECHNICAL CHARACTERISTICS

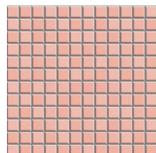
- Structure made of double stainless steel layer with interposed 2,5 cm. of insulation
- Four rotating wheels with brakes
- Back splash protection 20 cm. tall
- Internal burner kW. 9,5 - gas connection ½"
- Piezo ignition
- Pilot flame
- Inox pan Ø 55 cm. complete of lid, handles made of stainless steel and covered with wood, oil capacity 20/25 lt.



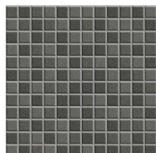
Fryer sizes are customizable,
pan minimum available size: 70 x 70 cm.

*Frying colander and lateral support arm not included,
to be requested if interested

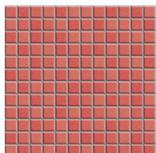
RIVESTIMENTI ESTERNI - EXTERNAL COVERINGS / MOSAICO CERAMICO - CERAMIC MOSAIC TILES



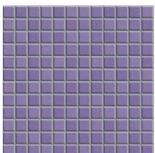
MOS 7003



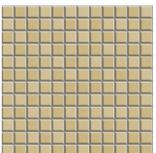
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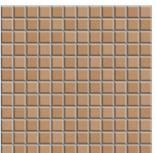
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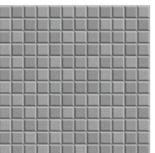
MOS 7006



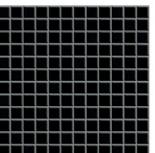
MOS 7007



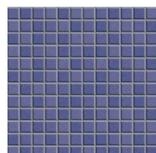
MOS 7008



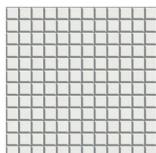
MOS 7009



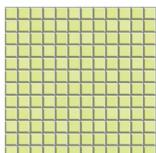
MOS 7010



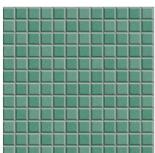
MOS 7011



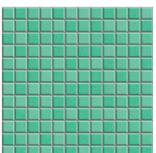
MOS 7013



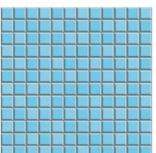
MOS 7014



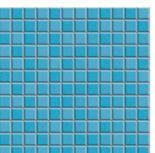
MOS 7015



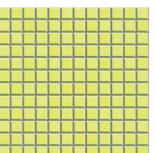
MOS 7016



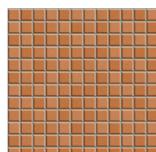
MOS 7017



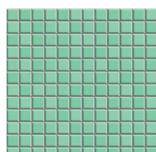
MOS 7018



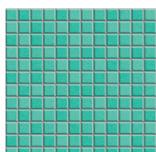
MOS 7019



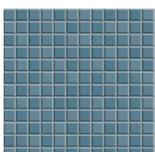
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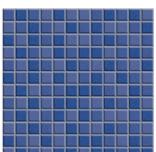
MOS 7021



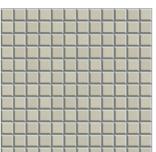
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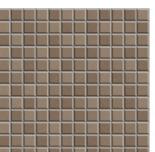
MOS 7023



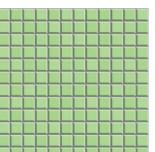
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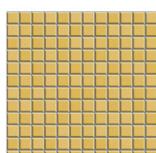
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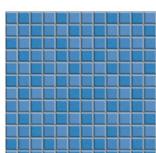
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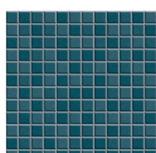
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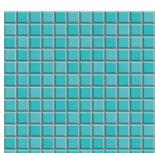
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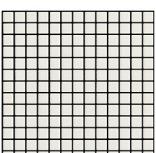
MOS 7030



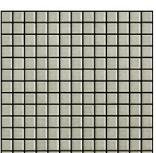
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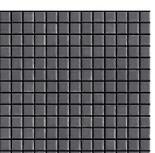
MOS 7035



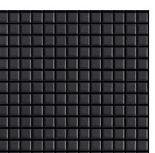
SET 7001



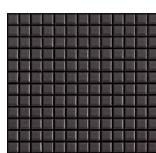
SET 7002



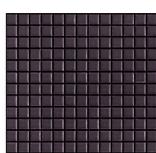
SET 7003



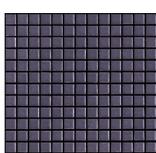
SET 7004



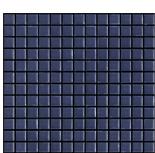
SET 7005



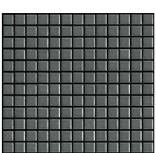
SET 7006



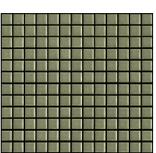
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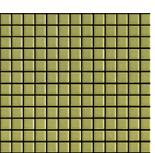
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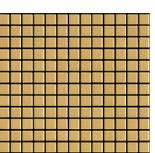
SET 7009



SET 7010

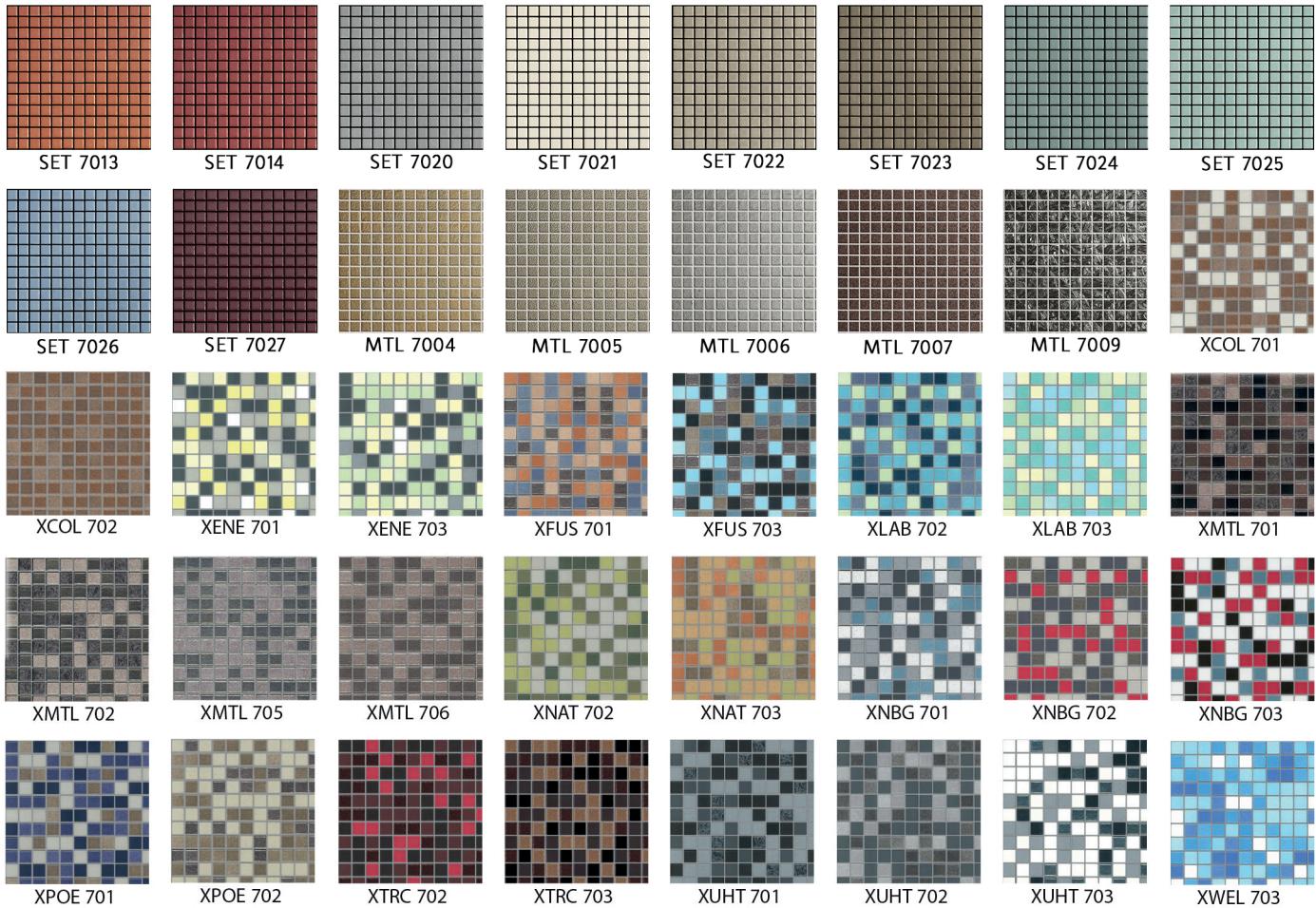


SET 7011

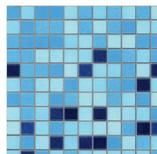


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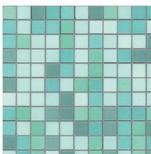
RIVESTIMENTI ESTERNI - EXTERNAL COVERINGS / MOSAICO CERAMICO - CERAMIC MOSAIC TILES



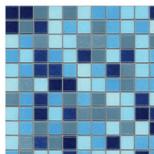
RIVESTIMENTI ESTERNI - EXTERNAL COVERINGS / MOSAICO CERAMICO - CERAMIC MOSAIC TILES



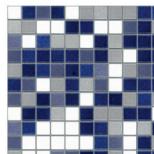
XWEL 704



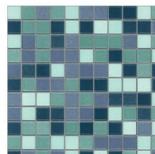
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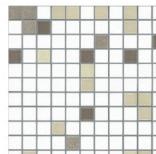
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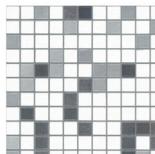
XWEL 708



XWEL 711



XWEL 712



XWEL 713

NOTE



Certificazioni - Certifications



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* For NSF Please Refer to

www.nsf.org for a list of certified models