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BAKERY







CONVEYOR & DOME PIZZA OVEN





ZANOLLI CONVEYOR OVEN INT SIZE 1000X2450X100MM, OPTION OF ELECTRIC OR GAS ~ SYNTHESIS 12/100

For special pricing on volume orders, please contact us via WhatsApp below.
"Existing customers who have made purchases in the last 6 months enjoy the discounted price."

DIM: W1820 X D2450 X H720 mm
DIM: W1980 X D2450 X H720 mm

FEATURES:

Available in electric or gas versions, Synthesis can cook everything from pizza to grilled vegetables, deli bakes or pastries.

All Synthesis modular tunnel ovens can be stacked in order to step up the production rate during peak hours. Stacking two modules also enables multiple cooking processes by optimizing the space in the kitchen.

The maximum temperature is 320°C. The hot air hits the product as it passes through the chamber, ensuring perfect cooking from the first to the last pizza.

- **Simple operation** for easier management
- Optimization of work time thanks to **automated product feeding**
- Ability to **cook** different products, even **directly on the conveyor mesh**
- **ECONOMY function** that keeps the oven warm between cooking sessions
- Option of **custom combinations**

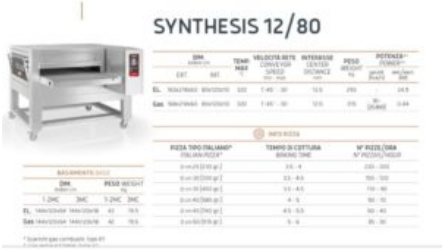
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SKU: SYNTHESIS 12/100



ZANOLLI CONVEYOR OVEN INT SIZE 800X1200X100MM, OPTION OF ELECTRIC OR GAS ~ SYNTHESIS 12/80

For special pricing on volume orders, please contact us via WhatsApp below.
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DIM: W1650 X D2180 X H600 mm
DIM: W1680 X D2180 X H600 mm



FEATURES:

Available in electric or gas versions, Synthesis can cook everything from pizza to grilled vegetables, deli bakes or pastries.

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- **ECONOMY function** that keeps the oven warm between cooking sessions
- Option of **custom combinations**

Read More
SKU: SYNTHESIS 12/80



ZANOLLI CONVEYOR OVEN INT SIZE 650X1100X100MM, OPTION OF ELECTRIC OR GAS ~ SYNTHESIS 11/65

For special pricing on volume orders, please contact us via WhatsApp below.
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DIM: W1400 X D2000 X H550 mm
DIM: W1550 X D2000 X H550 mm

FEATURES:



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- **ECONOMY function** that keeps the oven warm between cooking sessions
- Option of **custom combinations**

Read More
SKU: SYNTHESIS 11/65



ZANOLLI CONVEYOR OVEN INT SIZE 500X850X100MM, OPTION OF ELECTRIC OR GAS ~ SYNTHESIS 08/50

For special pricing on volume orders, please contact us via WhatsApp below.
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DIM: W1260 X D1750 X H490 mm
DIM: W1260 X D1750 X H490 mm



FEATURES:

Available in electric or gas versions, Synthesis can cook everything from pizza to grilled vegetables, deli bakes or pastries.

All Synthesis modular tunnel ovens can be stacked in order to step up the production rate during peak hours. Stacking two modules also enables multiple cooking processes by optimizing the space in the kitchen.

The maximum temperature is 320°C. The hot air hits the product as it passes through the chamber, ensuring perfect cooking from the first to the last pizza.

- **Simple operation** for easier management
- Optimization of work time thanks to **automated product feeding**
- Ability to **cook** different products, even **directly on the conveyor mesh**
- **ECONOMY function** that keeps the oven warm between cooking sessions
- Option of **custom combinations**

Read More
SKU: SYNTHESIS 08/50



ZANOLLI CONVEYOR OVEN INT SIZE 400X580X95MM, OPTION OF ELECTRIC OR GAS ~ SYNTHESIS 06/40

For special pricing on volume orders, please contact us via WhatsApp below.
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ELECTRIC CONVEYOR OVEN
DIM : EXT : W980 X D1300 X H440 mm | INT : W400 X D580 X H95 mm

GAS CONVEYOR OVEN DIM
DIM : EXT : W1030 X D1300 X H440 mm | INT : W400 X D580 X H95 mm

FEATURES:

Available in electric or gas versions, Synthesis can cook everything from pizza to grilled vegetables, deli bakes or pastries.

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The maximum temperature is 320°C. The hot air hits the product as it passes through the chamber, ensuring perfect cooking from the first to the last pizza.

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- **ECONOMY function** that keeps the oven warm between cooking sessions
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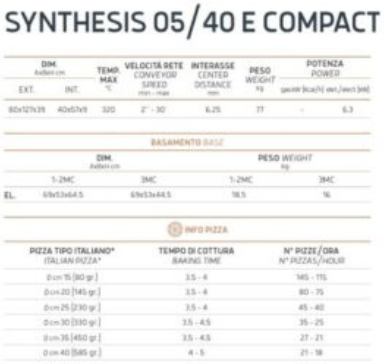
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SKU: SYNTHESIS 06/40



ZANOLLI CONVEYOR OVEN INT SIZE 400X570X90MM, ELECTRIC ~ SYNTHESIS 05/40 VE COMPACT

For special pricing on volume orders, please contact us via WhatsApp below.
"Existing customers who have made purchases in the last 6 months enjoy the discounted price."

DIM: W800 X D1270 X H390 mm



FEATURES:

Available in electric or gas versions, Synthesis can cook everything from pizza to grilled vegetables, deli bakes or pastries.

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- Ability to **cook** different products, even **directly on the conveyor mesh**
- **ECONOMY function** that keeps the oven warm between cooking sessions
- Option of **custom combinations**

Read More
SKU: SYNTHESIS 05/40 VE COMPACT



DECK OVEN



ZANOLLI DOUBLE DECK BAKING OVEN, TOUCH CONTROL PANEL, 4+4 PIZZA Ø33 ~ CITIZEN EP 4+4 / MC TOUCH

For special pricing on volume orders, please contact us via WhatsApp below.
"Existing customers who have made purchases in the last 6 months enjoy the discounted price."



DIM: W990 X D1040 X H590 mm

FEATURES:

- Electric CITIZEN EP ovens are ideal for cooking pizza in a tray or directly on the refractory material floor.
- The small external footprint makes it perfect for venues where, even with reduced space, there is no intention of foregoing continuous production.
- The oven chamber holds up to 4 pizzas of 33 cm in diameter.

Easy to use

Modularity that allows you to adapt the oven to your needs

Ideal for **small spaces**
Also perfect for deli bakes
Optional version with digital thermometer
Read More
SKU: CITIZEN EP 4+4 / MC TOUCH



ZANOLLI SINGLE DECK BAKING OVEN, TOUCH CONTROL PANEL, 4 PIZZA Ø33 ~ CITIZEN EP 4 / MC TOUCH

For special pricing on volume orders, please contact us via WhatsApp below.
"Existing customers who have made purchases in the last 6 months enjoy the discounted price."

DIM: W990 X D1040 X H350 mm



FEATURES:

- Electric CITIZEN EP ovens are ideal for cooking pizza in a tray or directly on the refractory material floor.
- The small external footprint makes it perfect for venues where, even with reduced space, there is no intention of foregoing continuous production.
- The oven chamber holds up to 4 pizzas of 33 cm in diameter.

Easy to use
Modularity that allows you to adapt the oven to your needs
Ideal for **small spaces**
Also perfect for deli bakes
Optional version with digital thermometer
Read More
SKU: CITIZEN EP 4 / MC TOUCH



ZANOLLI SINGLE DECK BAKING OVEN, ELECTROMECHANICAL PANEL, 4 PIZZA Ø33 ~ CITIZEN EP 4/MC

For special pricing on volume orders, please contact us via WhatsApp below.
"Existing customers who have made purchases in the last 6 months enjoy the discounted price."



DIM: W990 X D1060 X H350 mm

FEATURES:

- Electric CITIZEN EP ovens are ideal for cooking pizza in a tray or directly on the refractory material floor.
- The small external footprint makes it perfect for venues where, even with reduced space, there is no intention of foregoing continuous production.
- The oven chamber holds up to 4 pizzas of 33 cm in diameter.

Easy to use
Modularity that allows you to adapt the oven to your needs
Ideal for **small spaces**
Also perfect for deli bakes
Optional version with digital thermometer
Read More
SKU: CITIZEN EP 4/MC



ZANOLLI DOUBLE DECK BAKING OVEN, ELECTROMECHANICAL PANEL, 4+4 PIZZA Ø33 ~ CITIZEN EP4+4/MC

For customized pricing on projects or volume quantity purchases, please do not hesitate to contact us via the WhatsApp button below.

DIM: W990 X D1060 X H590 mm



FEATURES:

- Electric CITIZEN EP ovens are ideal for cooking pizza in a tray or directly on the refractory material floor.
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Easy to use

Modularity that allows you to adapt the oven to your needs

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Also perfect for deli bakes

Optional version with digital thermometer

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SKU: CITIZEN EP4+4/MC

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