



THE CARUSO ELECTRIC PIZZA OVEN

ENGINEERED FOR NEAPOLITAN PIZZA





DISCOVER CARUSO

THE FULLY ELECTRIC OVEN BUILT FOR
AUTHENTIC NEAPOLITAN PIZZA



WOOD-FIRED TASTE WITH UNMATCHED EFFICIENCY

Caruso is the first line of electric commercial pizza ovens that matches the performance characteristics of traditional Neapolitan wood-fired ovens.



BAKE AT TEMPERATURES OF UP TO 990°F

Clean electrical energy paired with high performance stainless-sheathed heating elements provides maximum performance.



TRUE NEAPOLITAN BAKING MADE ELECTRIC

Enjoy the characteristics of a true Neapolitan oven bake with the ease of touch screen control and computerized heat management.



MADE WITH THE FINEST ITALIAN MATERIALS

Bake on a "Biscotto di Sorrento" oven hearth made by hand from traditional Neapolitan clay.



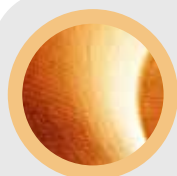
A SIMPLE INSTALLATION & BAKING EXPERIENCE WITH EXTRAORDINARY RESULTS

In addition to the upfront savings on installation, the Caruso features a built in oven tool drawer and the option of a proofer cabinet base that enables you to store dough balls for proofing directly underneath the oven. With the Caruso, you enjoy all of the beauty and taste of a true Neapolitan oven with the simplicity of a smartly designed appliance built for the 21st century.

UP TO
9 14" ROUND
PIZZAS

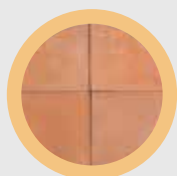
THE TRUE VALUE OF THE CARUSO

Designed specifically to meet the characteristics and temperature requirements for Neapolitan pizza baking, Caruso pizza ovens are ideal for chefs and restaurateurs looking to deliver a wood-fired baking experience without the learning curve.



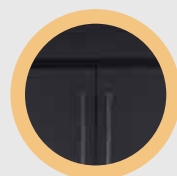
BRICK HEARTH

Baking chamber walls made of Italian refractory brick with a protective lining of resistant aluminized steel.



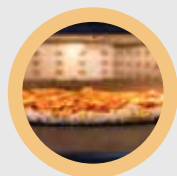
BISCOTTO FLOOR

Certified Sorrento stone baking floor retains high temperatures evenly due to its unique blend of clay and volcanic sand found only in Italy.



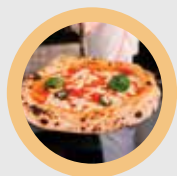
DRY PROOFER

Leaven and store your dough in the same footprint with the proofer cabinet base, or opt for the lightweight support stand option. 5" casters standard for easy mobility.



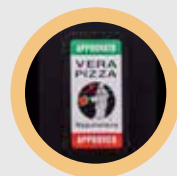
HYOPE-P HEATING

Independently control heat for the floor and ceiling.



HEATING SPEED

45 Min Preheat



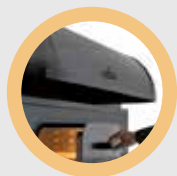
VERACE PIZZA NAPOLETANA CERTIFIED

For adherence to the UNESCO world heritage recognized art of Neapolitan pizza-making.



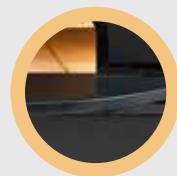
WELL INSULATED CONSTRUCTION

External temperatures stay around 86°F.



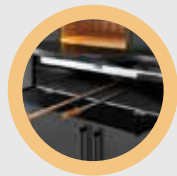
INTEGRAL VAPOR HOOD

Centralized exhaust collection (4.75" ø duct) thanks to integrated Type 2 vapor hood. Optional integrated fan available.



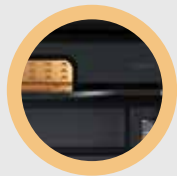
SHOCK-PROOF SHELF

Custom Italian Ipergres® ergonomic shelf provides superior resistance to thermal, chemical, and abrasive corrosion.



INTERNAL DRAWER

Conveniently store your oven tools directly underneath the oven mouth.



BALANCED MOISTURE

Specialized mesh ceiling reduces excessive humidity in the oven for a better Neapolitan bake.



TOUCH SCREEN

User-friendly touch screen offering pre-programmed start up times and simple functionality.

CHOOSE THE BEST FIT FOR YOU



CA6 CARUSO 6 ELECTRIC OVEN

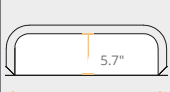
*PICTURED WITH PROOFER CABINET BASE

BAKING SURFACE



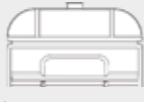
29.5" x 44"

OVEN OPENING



19.5"

EXTERNAL WIDTH



43.7"

EXTERNAL DEPTH



51.5" & 10.5"
hood/counter
overhang

 208 V / 3 Ph / 60 Hz / 38 A MAX POWER: 13.2 Kw AVERAGE POWER USAGE: 6.6 Kw

OVEN PRODUCTION

14" PIZZA CAPACITY: 6 PIZZAS

RECOMMENDED BAKING TIME: 60 - 240 SECONDS

(DEPENDING ON PIZZA STYLE)

RECOMMENDED OVEN FLOOR

TEMPERATURE RANGE: 600°F-986°F

(DEPENDING ON PIZZA STYLE)

DAILY PREHEAT TIME: 45 minutes

1 year limited warranty on parts. See warranty document for details.

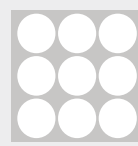
SCAN WITH YOUR
PHONE FOR
MORE DETAILS



CA9 CARUSO 9 ELECTRIC OVEN

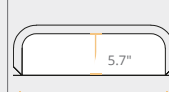
*PICTURED WITH PROOFER CABINET BASE

BAKING SURFACE



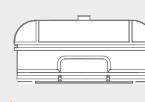
44" x 44"

OVEN OPENING



19.5"

EXTERNAL WIDTH



58.5"

EXTERNAL DEPTH



51.5" & 10.5"
hood/counter
overhang

 208 V / 3 Ph / 60 Hz / 51 A MAX POWER: 20.5 Kw AVERAGE POWER USAGE: 10.3 Kw

OVEN PRODUCTION

14" PIZZA CAPACITY: 9 PIZZAS

RECOMMENDED BAKING TIME: 60 - 240 SECONDS

(DEPENDING ON PIZZA STYLE)

RECOMMENDED OVEN FLOOR

TEMPERATURE RANGE: 600°F-986°F

(DEPENDING ON PIZZA STYLE)

DAILY PREHEAT TIME: 45 minutes

1 year limited warranty on parts. See warranty document for details.

SCAN WITH YOUR
PHONE FOR
MORE DETAILS



RELATED PRODUCTS



**TS STONE
BELT
CONVEYOR
OVEN**



**BULL
MODULAR
ELECTRIC
DECK OVEN**



**NAPOLI
TWISTER
ROTATING
PIZZA OVEN**



ACCESSORIES

**Cherry Wood
Pizza Peel**



Brass Oven Brush Set



**Perforated Pizza
Turning Peel**



Andiron



Perforated setting peel



Dough Proofing Bin



FIERO
CREATE AUTHENTICALLY

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