



THE STONE BELT CONVEYOR OVEN

AUTHENTIC PIZZAS & UNPARALLELED EFFICIENCY



ELECTRIC



GAS





THE STONE BELT CONVEYOR OVEN

AMAZING PIZZA IN AMAZING QUANTITIES
—WITHOUT ANY TRAINING



ARTISAN FLAVOR ON A MASSIVE COMMERCIAL SCALE

Introducing the Stone Belt, a revolutionary electric conveyor oven crafted for seamless integration into high-volume pizza production lines. Featuring a top-tier refractory stone baking surface ensuring uniform cooking and superior energy efficiency.



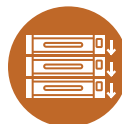
REFRACTORY STONE

The first and only conveyor oven with a true Italian refractory stone belt.



MASSIVE CAPACITY

30% greater cooking capacity than convection models with direct stainless steel-sheathed resistance heating elements.



STACKABLE

Stack multiple Stone Belt ovens for double or triple production or to mix pizza styles at different temperatures.



SOLVING YOUR PIZZA OVEN PROBLEMS

- Does your current conveyor oven struggle to maintain high temperatures?
- Do you notice a lack of caramelization or flavor with foods baked in your conveyor oven?
- Would you like to offer artisan-style pizza but can't afford the risk of inconsistencies and variances in your bakes?

If so, it's time to consider upgrading to the only conveyor oven that can do it all: The Stone Belt by Fiero.

With Fiero's Stone Belt conveyor oven, you can produce consistent artisan Neapolitan pizza on a high-production scale. This oven's unique refractory stone belt delivers an unmatched baking quality, just like you get with traditional brick ovens. Its high temperature capabilities ensure rapid and even cooking, achieving the perfect crust and melt every time.

INNOVATIVE ARTISAN PRODUCTION AT SCALE: *STONE BELT*

At Fiero Forni, we know that as a commercial food service specialist, you want to delight your customers with true artisan pizza.

To do that, you need a pizza oven that can handle high-volume and deliver exceptional flavor. The problem is that until now, that oven didn't exist, leaving you to continue baking pizza lacking true depth of flavor.

We understand the frustrations that come from using cooking equipment that just doesn't cut it, which is why we are proud to introduce the Stone Belt pizza conveyor oven. The first and only commercial conveyor oven with a stone refractory floor, the Stone Belt is the answer to your pizza problems.

UP TO
480 12" PIZZAS
PER HOUR

REALLY GOOD PIZZA, REALLY FAST, REALLY EASY

Fiero's Stone Belt is user-friendly for all expertise levels. Boasting a compact footprint, it caters to a variety of baked goods, including Neapolitan pizzas, piadine, and meats. Its unmatched high-temperature capabilities and stone baking floor make it the ultimate pizza oven for large-scale production.



EVERY INCH EARNED

Cook more in less space with a compact footprint that can grow to meet your needs.



ELECTRIC OR GAS

Choose the option that best suits your needs - whether 3-phase electric power or natural or LP gas



HIGH TEMPERATURE

The TS Gas Stone Belt reaches a maximum temperature of 788°F, while the TS Electric reaches a whopping 842°F



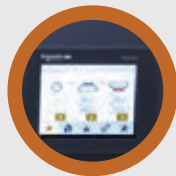
THERMAL INSULATION

Guaranteed thermal insulation to maintain even, balanced heat - exterior of the oven remain under or around 86°F.



SCALE WITHOUT CLOSING

Simply stack another chamber on top of an existing oven chamber to double or triple your production instantly!



SIMPLE ELECTRONIC CONTROLS

Both the baking floor and ceiling have independent digital temperature regulation for superior temperature control.



CONSISTENT BAKE CYCLE

With smart encoder feedback, your conveyor knows how to manage itself and stay consistent.



SELF-LUBRICATED

Reliable performance thanks to self-lubricated shaft bearings and easy access panels.



EASY CLEANING

Crumb collector trays on entry and exit allow for simple clean-up - just pull out, discard, and slide back in.



ADJUSTABLE SHUTTERS

Inlet and outlet shutters are fully adjustable to adapt to the height.



USER FRIENDLY

For burgeoning pizzaiolos and decorated chefs alike - onboard new team members in minutes.



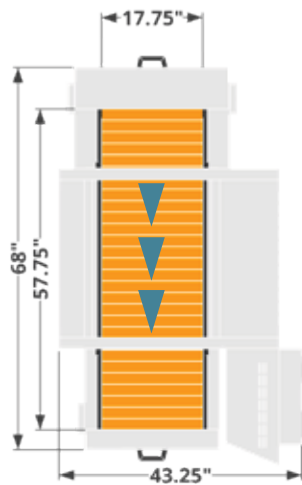
CUSTOMER SERVICE

Have a question or a problem? Our customer service team always answers the phone, ready to help.

CHOOSE THE BEST FIT FOR YOU

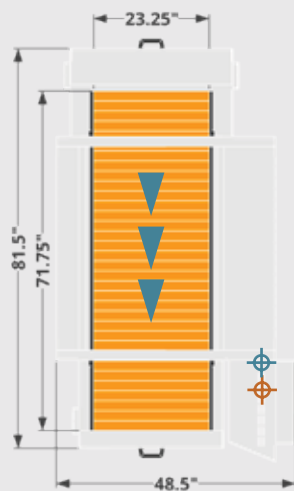
TSA |  **ELECTRIC (ONLY)**

208V / 3PH / 60 Hz | 12.5 Kw | 35 Amps



TSB |  **ELECTRIC** |  **GAS**

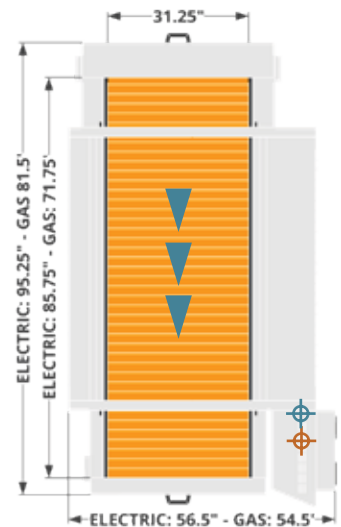
208V / 3PH / 60 Hz | 19.5 Kw | 60 Amps



120K BTU/HR | 3/4" - Natural or LP

TSC |  **ELECTRIC** |  **GAS**

208V / 3PH / 60 Hz | 35 Kw | 98 Amps



150K BTU/HR | 3/4" - Natural or LP

HOURLY PIZZA CAPACITY

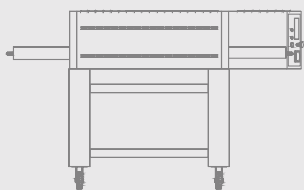
	90 second Neapolitan	4 minute New York
12" PIZZAS:	110	37
14" PIZZAS:	90	30
16" PIZZAS:		22

	90 second Neapolitan	2.5 minute Artisan	4 minute New York
12" PIZZAS:	160	96	60
14" PIZZAS:	120	72	45
16" PIZZAS:		60	38
18" PIZZAS:		52	32
20" PIZZAS:		48	30

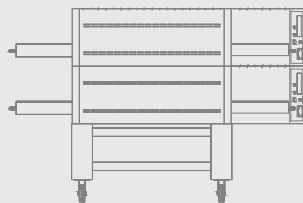
	90 second Neapolitan	4 minute GAS	4 minute ELECTRIC
12" PIZZAS:	320	90	120
14" PIZZAS:	280	75	105
16" PIZZAS:		49	60
18" PIZZAS:		41	53
20" PIZZAS:		36	45

STACK UP TO 3 CHAMBERS

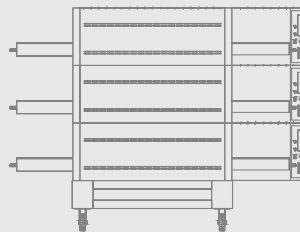
MAXIMUM OF 2 CHAMBERS FOR GAS MODEL



 **ELECTRIC** |  **GAS**



 **ELECTRIC** |  **GAS**



 **ELECTRIC**

OPTIONAL

REMOTE CONTROL PANEL CONFIGURATION (ELECTRIC MODEL ONLY)

Modular control box for mounting on a nearby wall or other convenient location

Allow pizza loading from front or back of oven (allowing reversed conveyor motion)

208V 3-PHASE POWER SUPPLY STANDARD

230V 3-Phase available upon request

ADD CHAMBER STACKING KIT

Lower stand height & hardware included

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



Dough Proofing Bin



FIERO
CREATE AUTHENTICALLY

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