

isiBisi Food Equipment

WINNING SOLUTION FOR FOOD INTOLERANCES

Our machines are the ideal and winning solution in the market for our specific products dedicated to those with allergies and intolerances.

VERSATILE, HIGH-PERFORMING, ECO-FRIENDLY

100% steel made, small dimensions, high performance, reduced consumption, versatile and easy to use.

EASY TO USE EVERYWHERE

Especially designed for use in commercial environments such as restaurants, canteens and bars, but also, and most importantly, in venues such as food trucks, catering for parties and ceremonies, events and fairs.

isiBisi PIZZA ELECTRIC OVEN

It has an aspiration hood with an active carbon filter. Reinforced baking chambers are to prevent the deformation of plates at high temperatures

Maximum temperature 840 °F

Excellent insulation, allowing for performance with lower fuel consumption; only 5 amp / hour standby
Electronic temperature and time control, interactive chart, counter for the number of pizzas baked in order to monitor productivity. Ideal for commercial environments such as restaurants, cafeterias and bars where there is a risk of contamination, but above all for occasional locations such as food trucks, catering for parties and ceremonies, fairs, demonstrations, and pizzerias wanting to serve Gluten-Free Pizzas. Thanks to the use of refractory stone and through the sophisticated electronic management system, exceptional cooking results are ensured. The final product is practically identical to those obtained with traditional baking methods. Thanks to its small size and low consumption, the Voglia di Pizza Oven is ideal for both gluten-free pizza baking using dough, precooked and frozen pizzas, ensuring that there is no gluten contamination from other ovens used improperly. The Voglia di Pizza Oven, along with our entire range of pizza ovens, is a very high-performance oven (840 °F maximum temperature) and is also equipped with an activated carbon aspiration hood that eliminates fumes and any other bad odors. Thanks to the use of incoloy resistances and infrared emission, a pizza oven without flue can cook up to 2 pizzas simultaneously in a very quick time.

A revolutionary pizza oven 17.7

The new range of Electric Pizza Ovens has the best technology that is applied to pizza ovens. The Voglia di Pizza 17.7 is predominantly for the American market and makes it possible to cook 2 large crunchy and tasty pizzas of 16 inches in only 26 inches of space and in just 2 minutes.



VOGLIA DI PIZZA 17.7

Width26.4”
Depth 19.6” + 3.94”
Height..... 19.07”
Weight 101.41 lb
Voltage208/240 V
Max Power...3000 W
Stand by 1000 W/Hr.

Each chamber dimension:

17.7” x 17.7” x 3.6”

Maximum temperature

840 °F

isiBisi[®]

Italian food culture

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