



**Forni Ceky**  
*since 1935*



Forni Ceky creates standard and customized products to bring the real professional handmade firebricks oven to your business or to your house.

According to the traditional building rules, Forni Ceky builds every single oven as a unique handmade masterpiece, to guarantee highest performances and quality.

Experienced craftsmen build the vault and the cooking surface to ensure superior quality of their goods, especially if compared to industrial products.

Building materials are carefully selected and 100% made in Italy.

The building method and the materials are selected to guarantee a better and longer life for our ovens; the outcome is a hand-crafted masterpiece of Italian production.

The main parts composing our ovens are: firebricks vault and cooking surface, caulking, frame and stand.

Thanks to the extreme insulation, Forni Ceky ovens can be installed both inside and outside. Perfect heat preservation is guaranteed by the use of solid materials: even at the maximum temperature the external surface of the oven is always perfectly cold.

Ceky ovens' longevity and performances are supported by years of research, planning and testing.

The Classic Model is capacious and available in different sizes to satisfy every need. It is the best solution for pizzerias, restaurants and every kind of business. The oven is built inside the restaurant by Forni Ceky's technicians and its construction is usually completed in a single day.

classico oven

# our ovens

## main features

Ceiling and cooking floor entirely made in refractory bricks	Raw materials cooked at 1.200 C° guarantee perfect heat preservation
Completely handmade	Professional artisans create each oven building it brick by brick, using the same building techniques that made pizza famous all over the world
Massive structure	For best insulations caulking is particularly thick. No extra managing cost related to heat outflow
No maintenance needed	Oven's structure and composition grants nearly no maintenance needs for years
Exclusive design	Fully customizable in shape and covering. Forni Ceky offers many design solutions for any taste: materials and design are 100% Italian
High resistance to time deterioration	Building ovens since nearly one century made Ceky's product better and better improving performances and durability



## squared ovens

Internal diameter	A	B	C	D	H	Weight	Pizza Capacity (wood fired)	Pizza Capacity (gas)
80	115	115	90	90	190	600	2	
100	140	140	120	120	190	1200	4	6
120	160	160	140	140	200	2000	6	9
130	170	170	150	150	200	2200	8	11
140	180	180	160	160	200	2400	10	13
150	190	190	170	170	200	2500	12	15
170	215	215	190	190	200	3500	17	

