



Il re del fuoco. Dal 1975.



PULCINELLA LINE

The excellence
and the pleasure
of cooking



Go to app Store
or Play Store
and search
for "AURASMA"
to download it.

DIRECT FIRED OVENS



The Clementi company

Was founded in 1975, as a result of their true love for old- fashioned tastes, a constant passion that has led the Clementi team to focus all its attention on customers and their needs.

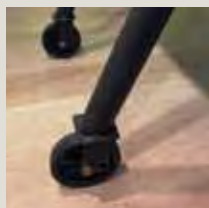
The continuous activity of research and development, carried out in Clementi's laboratory, has made the manufacturing of high quality, high performance and high comfort products possible. In fact, Clementi products allow you to cook and taste the dishes with the authentic smells of firewood-cooked food and they offer you always the pleasure of a hot shower and a heated house.

CLEMENTI RESPECTS MANKIND AND NATURE

Clementi thinks and works for a clean future, using exclusively certified and non-toxic raw materials such as sheet metals, steels and refractory materials, which do not put your health at risk over time. All insulation materials used are screened and their fibers do not occlude the respiratory tract. Production slag, exhausted oils, and smudges are stocked in fireproof sealed containers, and their disposal is only carried out by certified and authorized (waste handling) companies. We never discharge into water-beds and we always filter and purify the air from the powders released into the environment, and in doing so, water is kept cleaner and air is kept purer. We can only accept materials from suppliers who handle waste in compliance with the environment.



Perfect flame thanks to the AIR PLUS SYSTEM.



Two resistant wheels designed for moving the oven.



Longer temperature maintenance thanks to the scamotek.



Integrated wood fired grill.



Very large cooking surface.

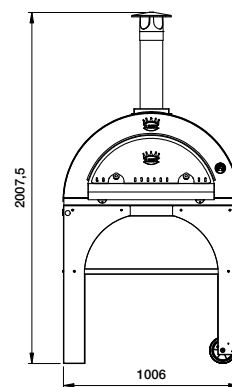
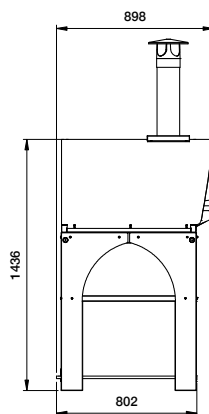


Patented multi-cooking system.



Full range of cooking stuffs.

Pulcinella Line pulcinella



Multi
cooking
system

Air
plus
system



Cooking chamber version L80 X D60 and L60 X D60



PRODUCT ADVANTAGES:

All outdoor wood burning ovens are made with special materials able to resist in every atmospheric condition, from rain to snow.

Is possible to reach the temperature of 752°F in 15/20 minutes.

Possibility to cook different dishes at the same time with the new "MULTI-COOKING SYSTEM".

Cooking capacity, 4 pizzas (60x80); 2 pizzas (60x60).

New patented combustion air system "AIR PLUS".

Quick cooking time, 2 minutes for pizza.

Cooking chamber in stainless steel 430 and 304 stainless steel roof.

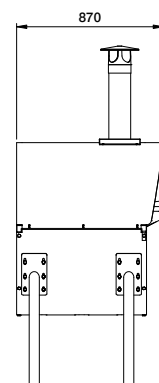
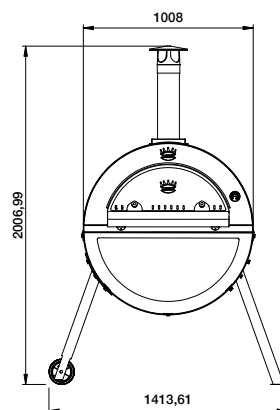
A very strong insulation of 4,72-inch for the wool-rock between the roof and the cooking chamber, 1,18-inch of ceramic fiber insulating under 1,18-inch of refractory stone for the cooking floor.

Customization of roof colours.

Different stands with 2 wheels.

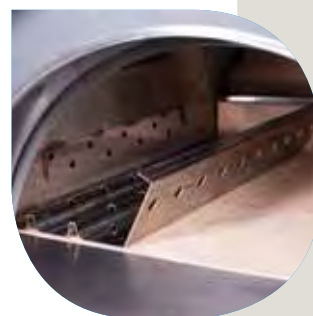
Oven weight 100Kg, stand weight 50Kg.

Pulcinella Line happy day



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Cooking chamber version L80 x D60



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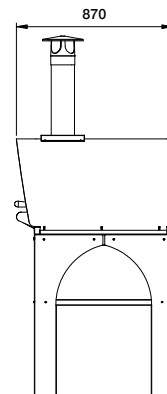
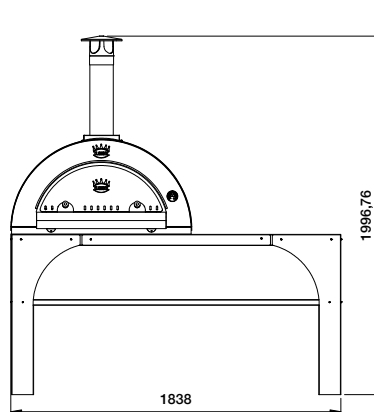
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Pulcinella Line pizza party



- Marble plan (optional)
- Wood shelf (optional)

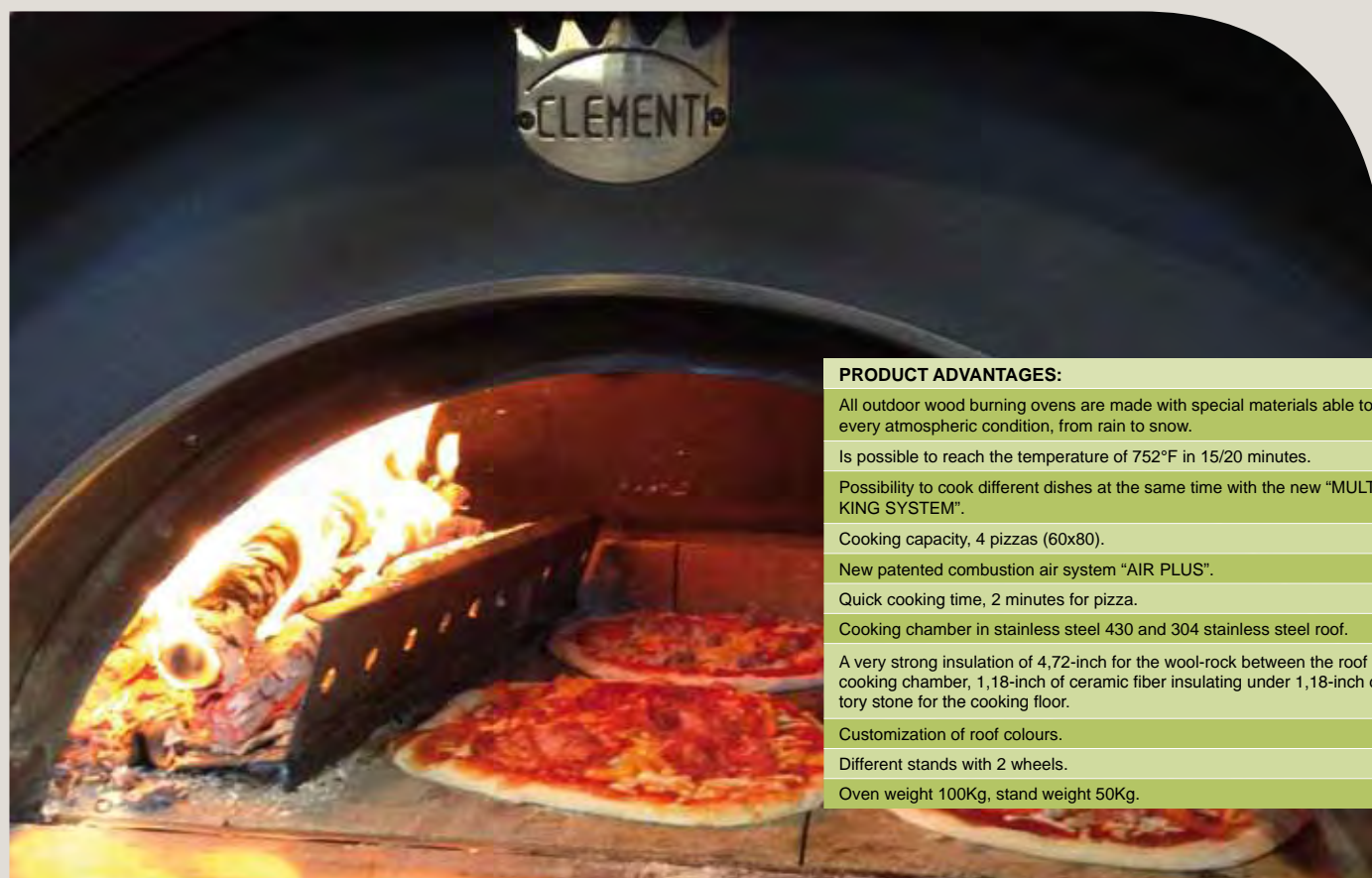


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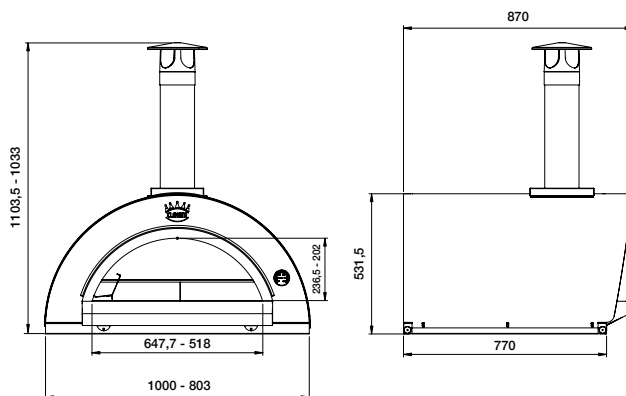
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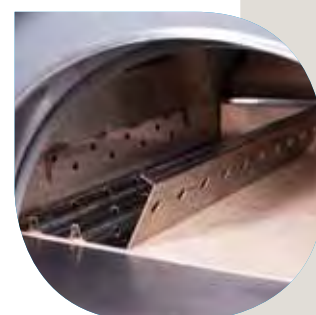
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Pulcinella Line family



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