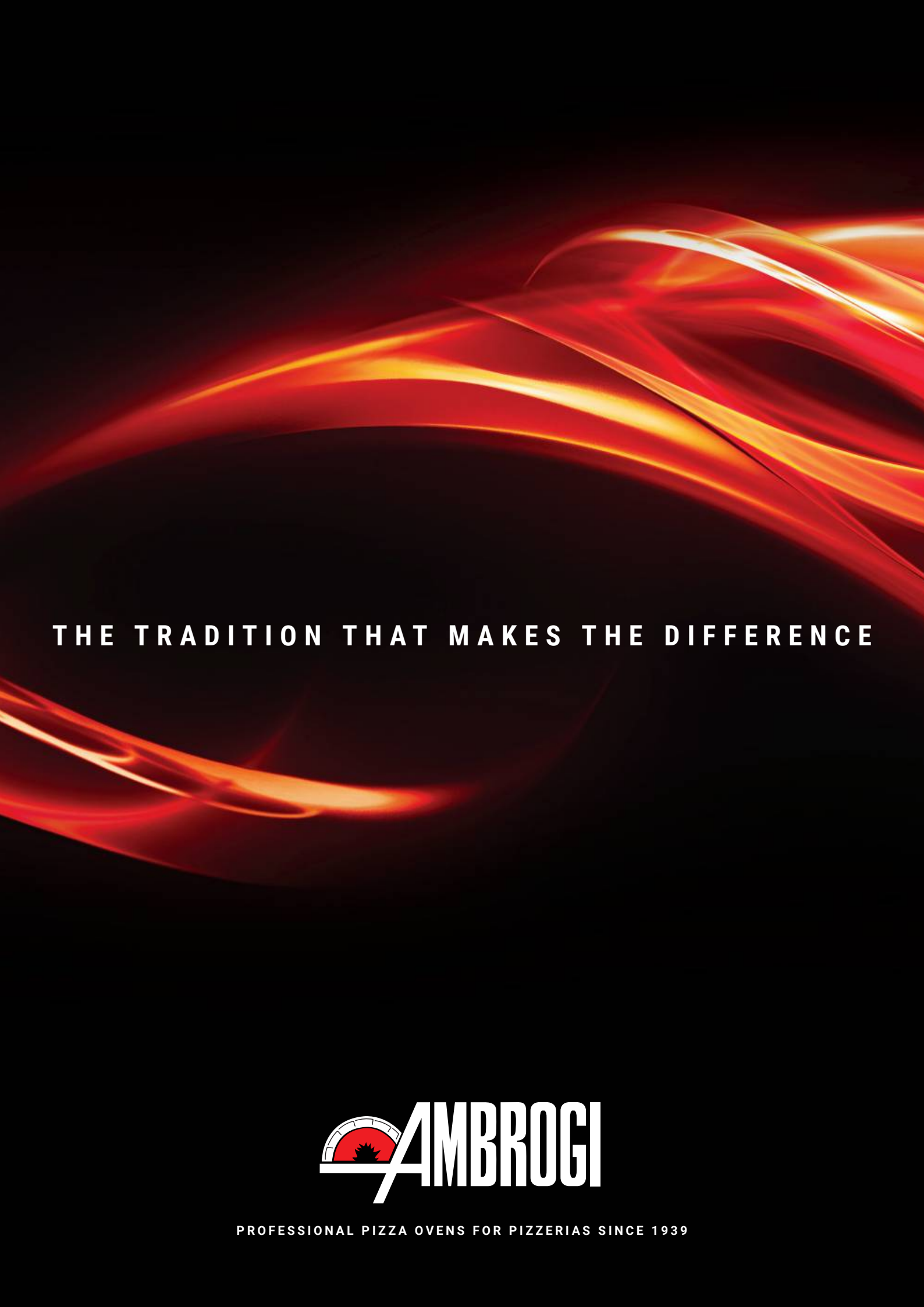

THE TRADITION THAT MAKES THE DIFFERENCE
AMBROGI
PROFESSIONAL PIZZA OVENS FOR PIZZERIAS SINCE 1939

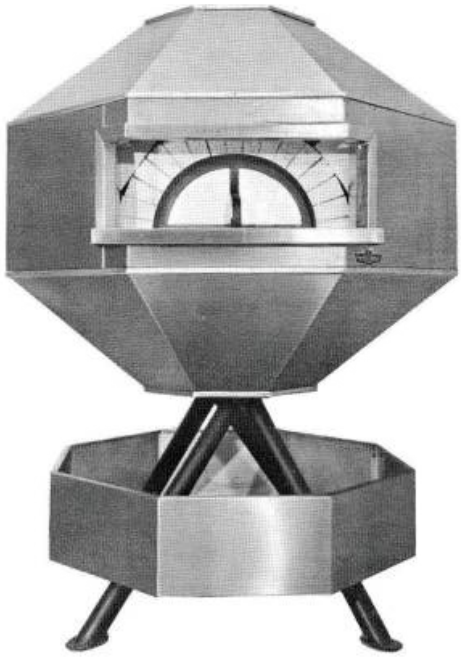
360

A TRADITION LASTING FOR MORE THAN 80 YEARS

Ambrogi is a historic Italian company with a great Milanese tradition that has successfully interpreted the cooking of Neapolitan-style pizza. For over eighty years, it has been producing in Italy and distributing professional wood-fired and gas ovens for restaurants and pizzerias all over the world.

Back in 1939, a renowned restaurant in the heart of Milan turned to Primo Ambrogi to build a custom-made wood-fired oven. Thus was born the first Ambrogi oven. It was a novelty for North Italy and they extended to Europe. After their father's death, his sons Francesco and Pieremilio continued the family business specializing more and more in the production of wood-fired ovens.

Towards the end of the 1970s, a pre-assembled oven model was conceived and patented that could be shipped anywhere and put into operation without the need for skilled labour. This model, the MEC 80, still successfully produced today under the name BASE, gave rise to a new global market.



All the processes needed for the construction of ovens take place in-house, from metalworking to the formation and assembly of the ovens and the preparation of fireproof materials etc. Furthermore, our highly specialised staff take care of the installation and start-up of the finished product in restaurants and pizzerias. Moreover, the members of the Ambrogi family, now in its third generation, take personal charge of the design, artisan production and assembly of the ovens. In the same way, they personally follow, with particular attention to the customer, every stage in the sale of the ovens.

While remaining a company with craftsmanship and maintaining the same passion as in the past, production is constantly improved with the introduction of new technical solutions to the products. This has helped to earn the esteem and trust of national and international customers over the years, making Ambrogi ovens appreciated and in demand everywhere.

ARTISAN PRODUCTION

100% MADE IN ITALY SINCE 1939

The oven is the heart of the pizzeria. We are specialized in the construction of ovens suitable for cooking Neapolitan-style pizzas, traditional pizzas and tray pizzas.

Our company internally carries out all the necessary phases for oven construction, from carpentry metalwork to the formation and assembly of components, through to the processing of refractory and building materials. The Ambrogi family and our highly skilled staff personally oversee all stages of the process.

Ambrogi ovens are bulit entrirely by hand by oyr qualified team, using only the highest quality materials to ensure maximum performance, energy savings and long life of our products. The production is constantly improved through the implementation of new technologies and materials. Our ovens are easily recognizable thanks to their elegant cylindrical shape, which allows for convenient positioning of the opening according to work requirements.

Our design fits perfectly into any working environment, from classic to modern,
and our ovens can be integrated into both existing and new furniture.
Our consolidated know-how and decades of experience are our best garantee.

DETAILS MAKE THE DIFFERENCE

THE QUALITY OF MATERIAL PROCESSING FOR THE WORLD'S MOST FAMOUS DISH: PIZZA.

SUITABLE MATERIALS

Baking surface in highly resistance brick.

Dome in vibrated refractory material with alumina cements.

THE SHAPE

The height and the curvature of the dome and the dimension of the opening are proportionate to the oven size.

INSULATION

Suitable materials such as calcium silicate, expanded perlite, etc. ensure perfect insulation and keep the cooking temperature constant, promoting low consumption and, consequently, energy savings.

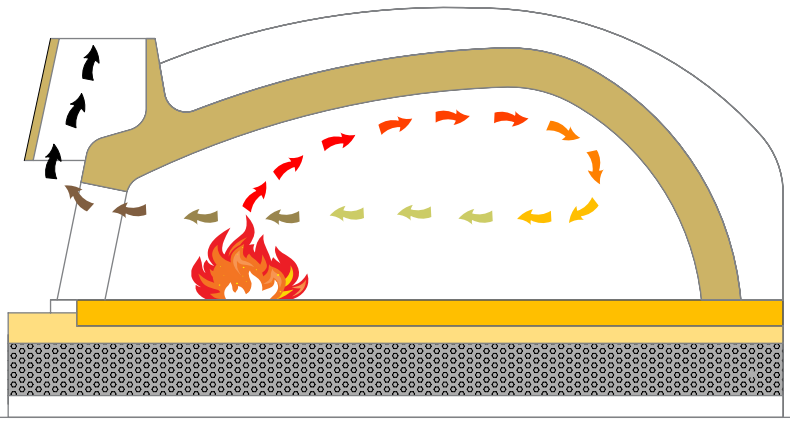
THERMIC FLYWHELL

A lot of suitable material under the backing floor makes possible a “stock of heat”, avoiding the cooling of the floor and the sudden changes in temperature during the working hours.

NATURAL CONVECTION

The special shape of the dome creates a natural air circulation that creates an even temperature inside the cooking cahamber and a homogeneous baking. Thanks to this technical feature, the pizza maker doesn't have to continuously turn and move the pizzas to ensure every part of the pizza is evenly cooked. Just like in rotating ovens.

All these technical construction features, combined with long experience and unmistakable aesthetics, make each Ambrogi oven unique and unparalleled.



AMBROGI

AMBROGI, SINCE 1939
PROFESSIONAL
WOOD AND GAS OVENS

WOODFIRED COOKING

It is the traditional baking method of pizza, universally recognized and appreciated.

GAS-FIRED COOKING

A cooking method that's increasingly popular
since it is cleaner. Although the oven is used in the same way as
a wood-fired one, there is no soot, ash or problems with wood supply.
Simplicity of use is guaranteed by electronic temperature control.

MOD.	Heating capacity Kw		Heating capacity Kcal/h		Gas pressure mbar		Gas volume Nm3/h		Gas connection Pollici	Power supply Volt	Absorption Watt	Weight Kg
	Min.	Max	Min.	Max	Min.	Max	Min.	Max	inches			
DRAGO D2/M METHANE	6	34	5000	29.200	7	25	0,63	3,59	1,2"	230 V monophase	100	8
DRAGO D2/L GPL	6	34	5000	29.200	20	50	0,20	1,22	1,2"	230 V monophase	100	8

N A P O L I

Provided in a unique block and fully insulated.

Beautiful appearance, mod.Napoli features the classic and unmistakable dome shape of Neapolitan ovens.

Mod. Napoli can be supplied in different versions to better meet our customers' requirements

(white standard dome, mosaic tiles, etc.). Among the various available finishes, there is the copper-finished body.

Assembled in our factory by skilled personnel, the oven will get to your pizzeria ready to use.

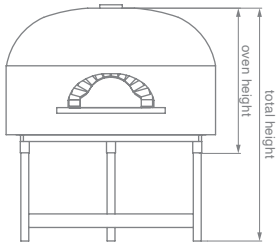
All you have to do is connect the oven to the chimney flue.

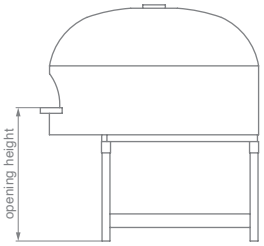
The oven can be supplied with metal support stand or with a spacious log holder.

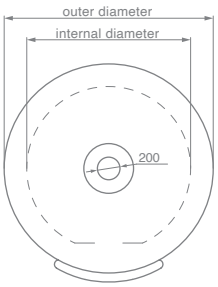
The oven structure is palletized and It can be moved with a forklift truck and with a simple manual pallet truck.

TECHNICAL SPECS

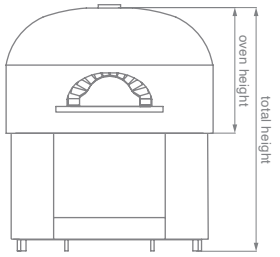
NAPOLI

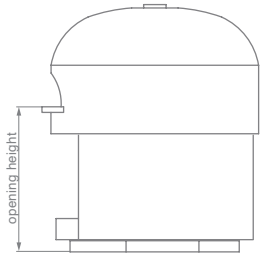


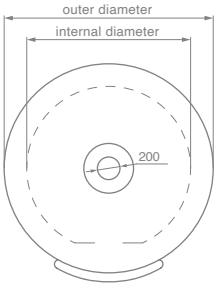




Outer diameter mm	Internal diameter mm	Total height mm	Oven height mm	Opening height mm	Opening width mm	Weight ~ kg	Ø 30 - 33 capacity pizzas
1460	1100*	1950	1140		440	1200	4-5
1680	1300	2000	1180	1180	540	1500	6-7
1860	1450	2100	1280		540	1800	8-10



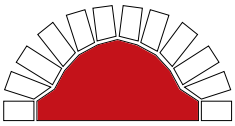




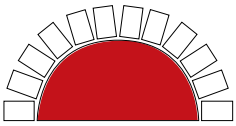
Outer diameter mm	Internal diameter mm	Total height mm	Oven height mm	Opening width mm	Weight ~ kg	Ø 30 - 33 capacity pizze
1460	1100*	1950		440	1200	4-5
1680	1300	2000	1180	540	1500	6-7
1860	1450	2100		540	1800	8-10

* Due to technical reasons this size has round opening.

Oven opening: measurements may vary according to your needs.



Standars opening



Round opening

DOME CUSTOMISATION

GRAN NAPOLI

Provided in a unique block and fully insulated.

Gran Napoli is characterized by its innovative conical shape which adds a touch of originality and style.

Mod. Gran Napoli can be supplied in different versions to better meet our customers' requirements.

Among the various available finishes, there is the copper-finished body.

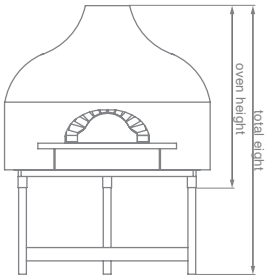
The shelf of the Gran Napoli has a unique shape which makes it suitable for any kind of cooking. Assembled in our factory by skilled personnel, the oven will get to your pizzeria ready to use. All you have to do is connect the oven to the chimney flue!

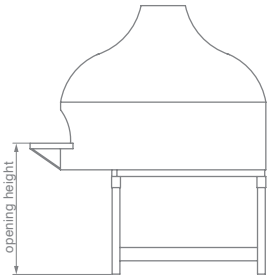
The oven can be supplied with metal support stand or with a spacious log holder.

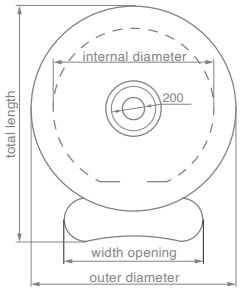
The oven structure is palletized and It can be moved with a forklift truck and with a simple manual pallet truck.

TECHNICAL SPECS

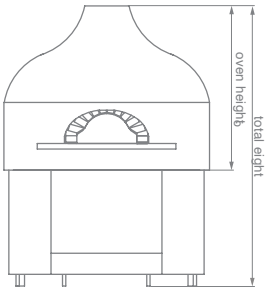
GRAN NAPOLI

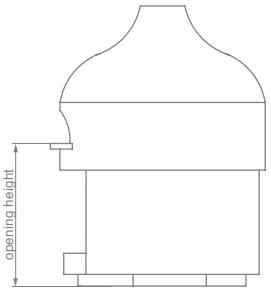


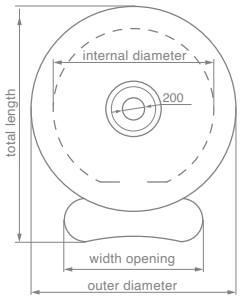




Outer diameter mm	Internal diameter mm	Total height mm	Oven height mm	Height Opening mm	Total length mm	Width opening mm	Weight ~ kg	Ø30 - 33 capacity pizzas
1460	1100*	2270	1470		1725	440	1250	4-5
1680	1300	2320	1520	1180	1945	540	1550	6-7
1860	1450	2420	1600		2125	540	1850	8-10



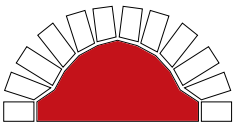




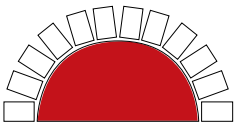
Outer diameter mm	Internal Diameter mm	Tootal height mm	Oven height mm	Total length mm	Width opening mm	Weight ~ kg	Ø30 - 33 capacity pizzas
1460	1100*	2270		1725	440	1250	4-5
1680	1300	2320	1180	1945	540	1500	6-7
1860	1450	2420		2125	540	1800	8-10

* Due to technical reasons this size has round opening.

Oven opening: measurements may vary according to your needs.



Standars opening



Round opening

DOME CUSTOMISATION

NAPOLI ELITE

Provided in a unique block and fully insulated. The Napoli Elite model is distinguished by its glossy white dome and a large hood that adds a touch of sophistication to its design.

The mosaic is available in a wide range of colours to meet all aesthetic requirements and allow you to customise your oven and make it unique.

Assembled in our factory by skilled personnel, the oven will get to your pizzeria ready to use.

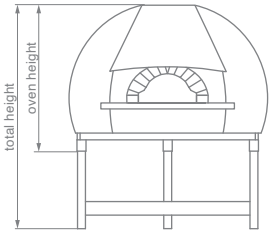
All you have to do is connect the oven to the chimney flue

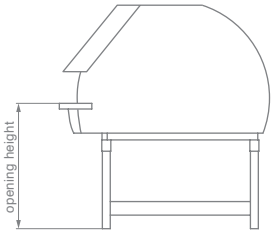
The oven can be supplied with metal support stand or with a spacious log holder.

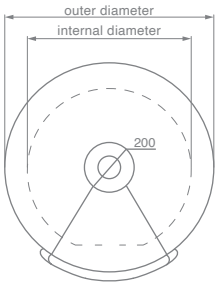
The oven structure is palletized and It can be moved with a forklift truck and/or with simple manual pallet truck.

TECHNICAL SPECS

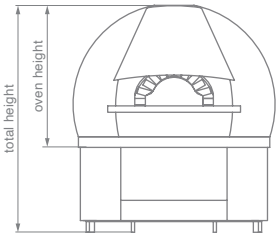
NAPOLI ELITE

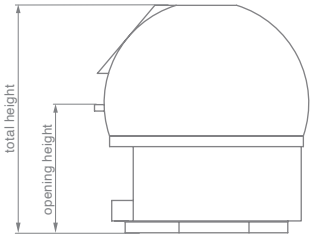


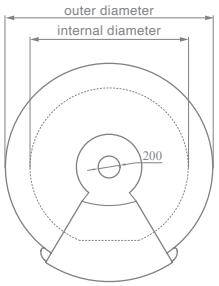




Outer diameter mm	Internal Diameter mm	Tootal height mm	Oven height mm	Height Opening mm	Width opening mm	Weight ~ kg	Ø30 - 33 capacity pizzas
1860	1450	2130	1380	1180	540	1650	8-10

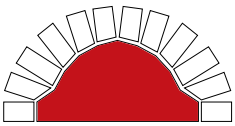




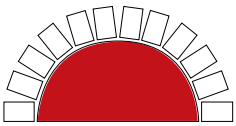


Outer diameter mm	Internal Diameter mm	Tootal height mm	Oven height mm	Width opening mm	Weight ~ kg	Ø30 - 33 capacity pizzas
1910	1450	2130	1180	540	1650	8-10

Oven opening: measurements may vary according to your needs.



Standars opening



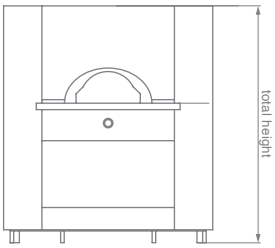
Round opening

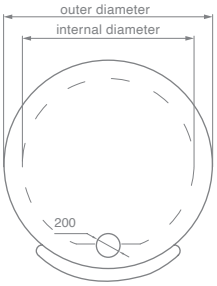
DOME CUSTOMISATION

A M A L F I

Provided in a unique block and fully insulated. The outside structure of mod Amalfi is made of stainless steel,
with front panels available in copper or mosaic, and offers an exeptional and spacious log holder unhampered by framework.
The copper front panels are available in various finishes to meet different aesthetic requirements,
the mosaics are available in a wide range of colors.
Assembled in our factory by skilled personnel, the oven will get to your pizzeria ready to use.
All you have to do is connect the oven to the chimney flue
The oven structure is palletized and It can be moved with a forklift truck and/or with simple manual pallet truck.

AMALFI

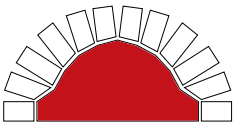




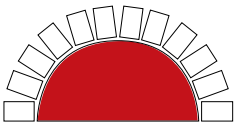
Outer diameter mm	Internal diameter mm	Total height mm	Height Opening mm	Width opening mm	Weight ~kg	Ø30 - 33 capacity pizzas
1380	1100*			440	1200	4-5
1600	1300			540	1450	6-7
1760	1450	2020	1180	540	1650	8-10
1900	1540			540	1900	10-12
2040	1670			620	2200	12-15
2160	1840			620	2400	+ di 15

* Due to technical reasons this size has round opening.

Oven opening: measurements may vary according to your needs.



Standars opening



Round opening

FRONTAL PANELS VERSIONS

Brick-style copper

Smooth burnished

Smooth Natural copper

Stainless steel

MOSAIC FORNTAL PANELS

On request, the mosaic is available in different colours.

UNIVERSAL

Provided in a unique block and fully insulated.

The outside structure is made of stainless steel, with front panels available in copper or mosaic.

Upon request, the entire oven can be covered in copper.

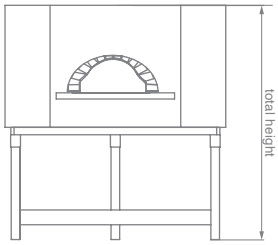
This oven is suited for mobile pizzeria, catering, parties, fairs, gardens and pizzeria as well.

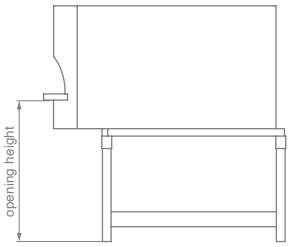
The oven can be supplied with metal support stand or with a spacious log holder.

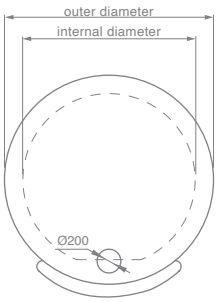
The oven structure is palletized and it can be moved with a forklift truck and/or with simple manual pallet truck.

TECHNICAL SPECS

UNIVERSAL

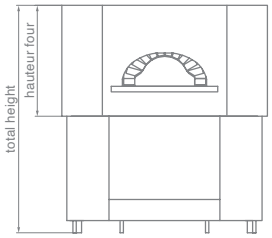


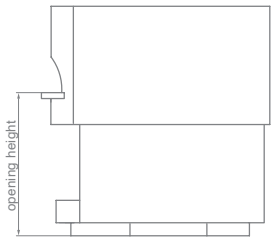


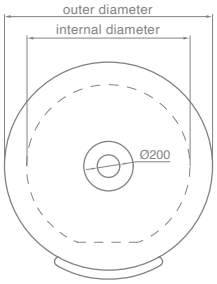


Outer diameter mm	Internal diameter mm	Total height mm	Height Opening mm	Width opening mm	Weight ~ kg	Ø30 - 33 capacity pizzas
1460	1100*	1150		440	1100	4-5
1680	1300	1150		540	1400	6-7
1860	1450	2000	1180	540	1600	8-10
1950	1540	2000		540	1900	10-12
2110	1670	2000		620	2200	12-15

OVEN ON THE LOG HOLDER



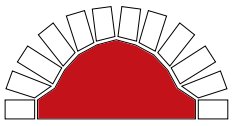


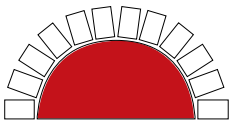


Outer diameter mm	Internal Diameter mm	Tootal height mm	Height Opening mm	Width opening mm	Weight ~ kg	Ø30 - 33 capacity pizzas
1460	1100*			440	1100	4-5
1680	1300			540	1400	6-7
1860	1450	2000	1180	540	1600	8-10
1960	1540			540	1900	10-12
2110	1670			620	2200	12-15

* Due to technical reasons this size has round opening.

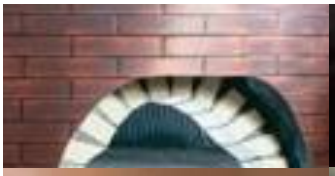
Oven opening: measurements may vary according to your needs.


Standars opening


Round opening

FRONTAL PANELS VERSIONS

Brick-style copper



Smooth burnished

Smooth Natural copper

Stainless steel

MOSAIC FORNTAL PANELS

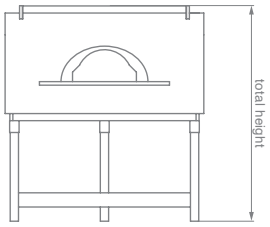
On request, the mosaic is available in different colours.

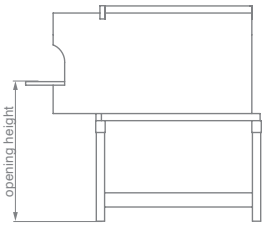
Recessed oven
to be placed in
-a masonry structure and
customized to suit you.

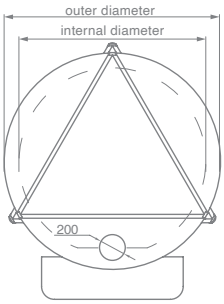
BASE
(MEC 80)

A pre-assembled mono-block oven to be placed in a masonry structure and customized to suit you (recessed oven).
This is the heart of your oven, which needs to be insulated, built in and finished to suit you,
so as to fit in perfectly with the specific design and design solutions.
The stainless steel structure of this oven is designed for easy transport. The oven structure is palletized
and can be lifted by crane or moved with a forklift truck and simple manual pallet truck.
Where it is not possible to install a pre-assembled mono-block (due to excess size for the entrance
or lack of possibility to use crane, fork-lift etc) we suggest our component KIT, which can be assembled on-site.

BASE



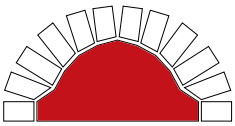




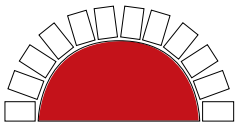
Outer diameter mm	Internal diameter mm	Total height mm	Opening height mm	Oven height mm	Opening width mm	Weight ~ kg	Ø 30 - 33 capacity pizzas
1300	1100*	1800		1050	440	900	4-5
1540	1300	1800		1050	540	1300	6-7
1680	1450	1820	1180	1070	540	1500	8-10
1790	1540	1820		1070	540	1700	10-12
1950	1670	1760		1010	620	2000	12-15
2110	1840	1760		1010	620		

* Due to technical reasons this size has round opening.
* The external measures refer to the raw, unfinished oven.
Add the overall dimension of the layer of insulating material and of the framework masonry.

Oven opening: measurements may vary according to your needs.

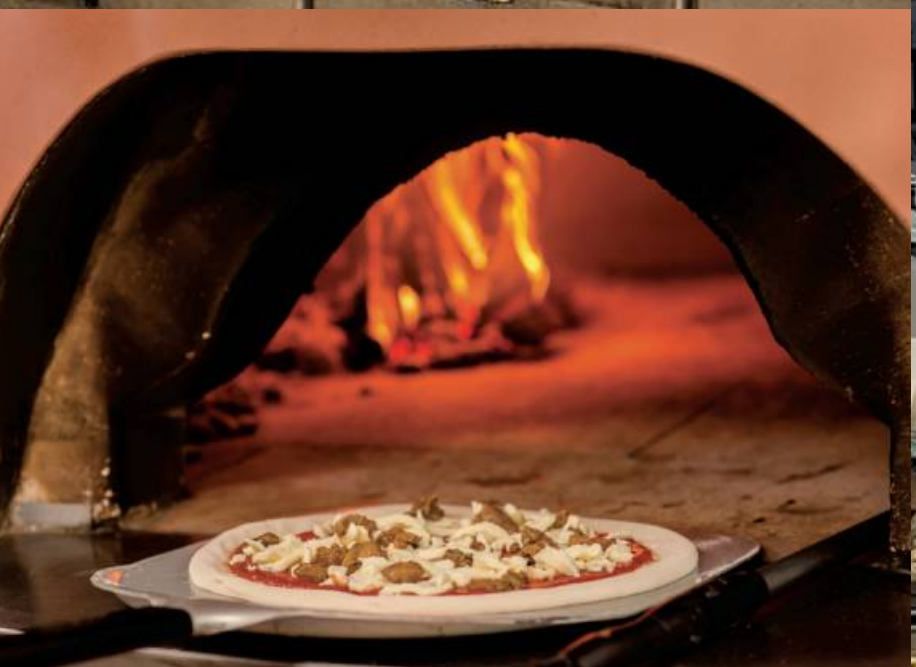


Standars opening



Round opening

EXAMPLES OF CUSTOMIZATION



LINEA JOLLY

A small-size fully equipped professional pizza ovens.

For your family meals, barbecues and outdoor grills or for a pizza with friends.

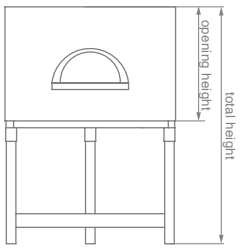
For small restaurants that want to add pizzas and other special wood-cooked dishes.

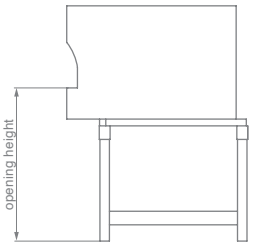
For catering services, and small mobile pizzerias - pizza trucks.

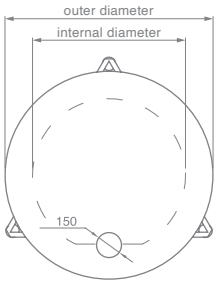
TECHNICAL SPECS

JOLLY GREZZO

Built-in oven to be placed in a framework masonry and to be personalized.







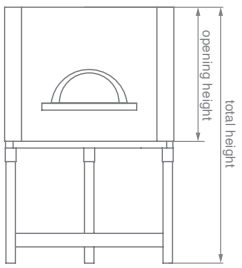
Outer diameter mm	Internal diameter mm	Total height mm	Oven height mm	Opening height mm	Opening width mm	Weight ~ kg	Ø 30 - 33 capacity pizzas
1070	920	1750	1000	1180	440	600	3-4

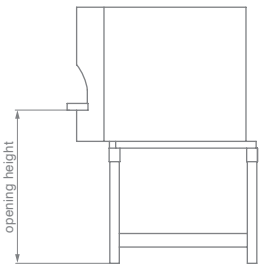
The external measures refer to the raw, unfinished oven.
Add the overall dimension of the layer of insulating material and of the framework masonry.

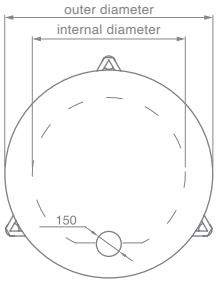
TECHNICAL SPECS

JOLLY RIFINITO

Completely insulated and covered with stainless steel and copper or mosaic façade.





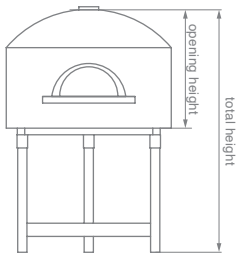


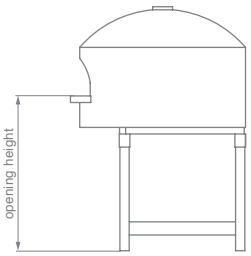
Outer diameter mm	Internal Diameter mm	Total height mm	Oven height mm	Opening height mm	Opening width mm	Weight ~ kg	Ø 30 - 33 capacity pizzas
1250	920	1900	1140	1180	440	700	3-4

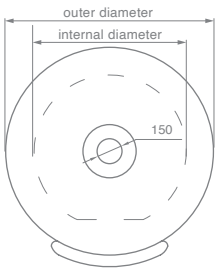
TECHNICAL SPECS

JOLLY NAPOLI

Elegant insulated oven, available in different aesthetic finishes.





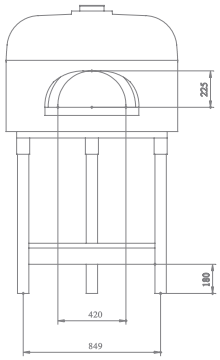


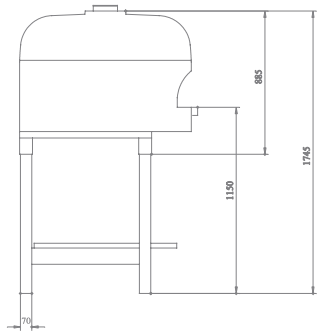
Outer diameter mm	Internal Diameter mm	Total height mm	Oven height mm	Opening height mm	Opening width mm	Weight ~ kg	Ø 30 - 33 capacity pizzas
1250	920	1840	1050	1180	440	750	3-4

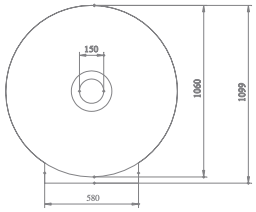
AMBROGINO

Ambrogino is a small oven for domestic use, with the features of Ambrogi professional ovens.
Always ready to use, it meets any space requirements, making it perfect for decorating the outdoor kitchen or the garden.
Ambrogino is ideal for families who want a high-quality domestic oven for delicious pizzas, as well as
for pizza professionals looking for a compact and lightweight oven.

AMBROGINO







Outer diameter mm	Internal Diameter mm	Total height mm	Oven height mm	Opening height mm	Opening width mm	Weight ~ kg	Ø 30 - 33 capacity pizzas
1070	760	1730	88	1150	420	300	2-3

CUSTOMIZATION

Different colors and a wide range of mosaics are available.

PIZZA

PULCINELLA

AMBROGI SRL

Via Bruno Buozzi, 3 - Pieve Emanuele (Milano) - Italy

Tel. +39 02.90720722 - info@ambrogi.it

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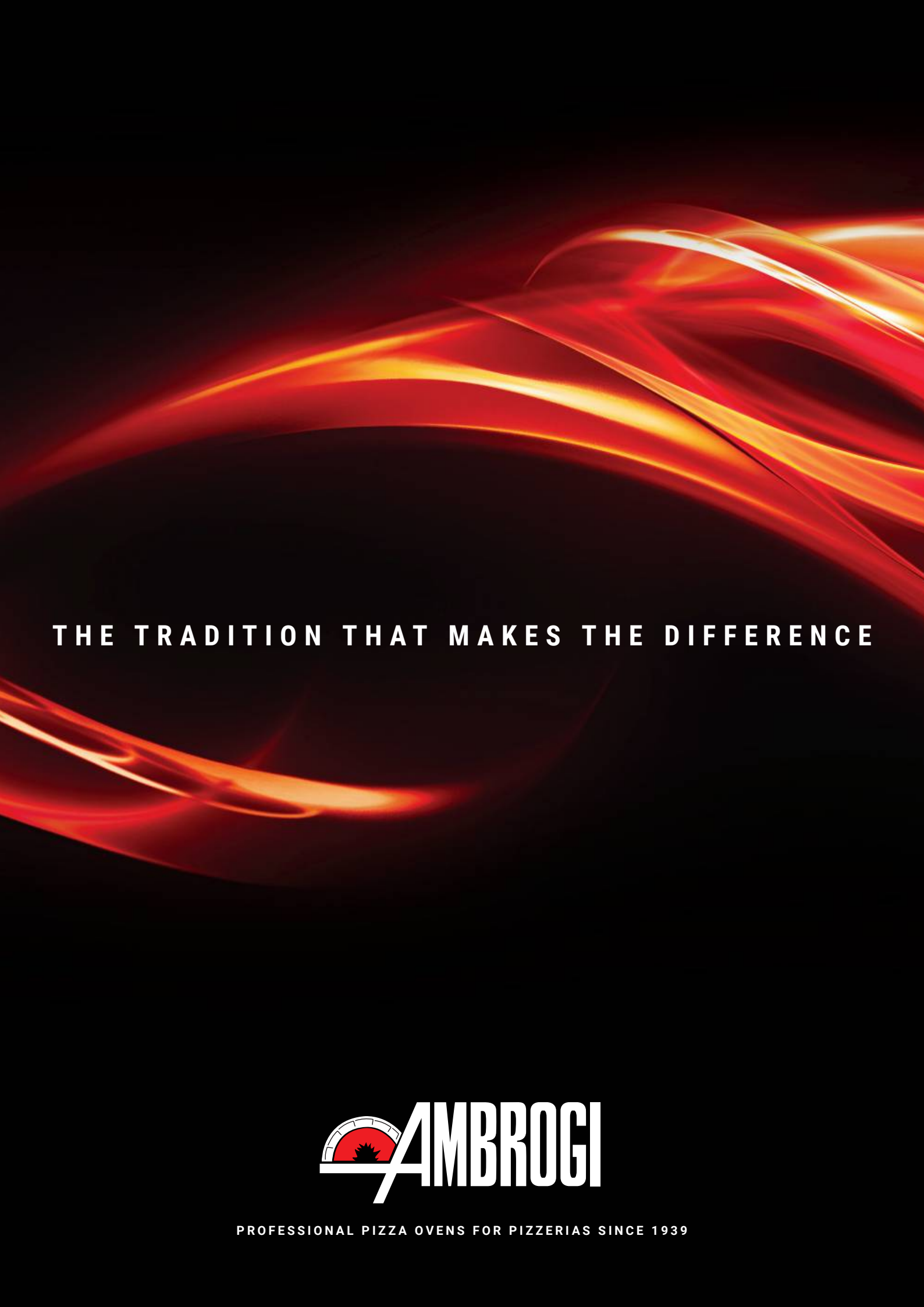
www.ambrogi.it


THE TRADITION THAT MAKES THE DIFFERENCE
AMBROGI
PROFESSIONAL PIZZA OVENS FOR PIZZERIAS SINCE 1939

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