



RIZZOLI[®]

FIRE SINCE 1912





The founder, Carlo Rizzoli. •

 RIZZOLI

One century of history. Ours.

When founder Carlo Rizzoli started working as a locksmith on the slopes of the Dolomites in 1912, nobody could have ever imagined what his skilled hands would have led to. Today, more than a hundred years on, Rizzoli produces and sells products across Europe. With time, Rizzoli has supplemented its craftsmanship skills with the use of the most sophisticated technologies and the finest materials. What has remained unchanged is the passion, perseverance and willpower to offer customers products that are extremely innovative, safe, functional and impeccably designed. This is a summary of our history, one that is made up of people who first and foremost love what they do and who cannot wait to share it with you.

The Rizzoli Family



RIZZOLI

RIZZOLI



Find out more

Headquarter Rizzoli - 25.000 mq - Trodena nel Parco Naturale (BZ) - Italy

A company from
SÜDTIROL





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A new identity

After over a century of history, Rizzoli changes its logo and identity, projecting the company towards new and ambitious goals. It is a true homage to the company DNA, which reflects, embodies, translates and interprets the evolutionary approach of the last 111 years.

At the base is fire, the beating heart of the products, a chemical and at the same time magical element, capable of exerting a mysterious, inexplicable and always current attraction.

Fire that gives warmth to the home, and intrinsically to the family, a place that the company has presided over and taken care of since the beginning of its history. The mountain, to symbolize in a general dimension a territory to which it belongs, more explicitly Trentino-Alto Adige, which the company holds dear and from which it draws continuous inspiration. Values and fundamental elements for Rizzoli collected in a form that comes from the raw material, passes through the manufacturing process to stabilize in the alchemical triangle, symbol of fire, finished in a stylized flame.



Find out more

All-Italian workmanship

Every single product is entirely designed and made in Italy, in the production plant situated in Trodena (BZ), in Alto Adige. All the research and development, design planning, production, marketing, sales management and administration activities take place at the company headquarters, which stretch across a surface area of over 25,000 square metres. The facility also boasts a large showroom.

This allows us to check every stage of the manufacturing process, from raw materials to the introduction of the finished product onto the market. The raw materials are processed using the most sophisticated technologies, yet following the approach of a craftsman: there is no assembly chain at Rizzoli; everything is assembled by hand by our technicians to guarantee the highest quality standards.



Find out more

Accuracy in materials and finishes.

The best construction techniques are adopted in Rizzoli products and the best raw materials are selected. The superior quality steel, the combustion chamber in certified refractory material and the special steel plate, elements that have always distinguished Rizzoli production, are enhanced to the maximum thanks to the fine finishes of each product.

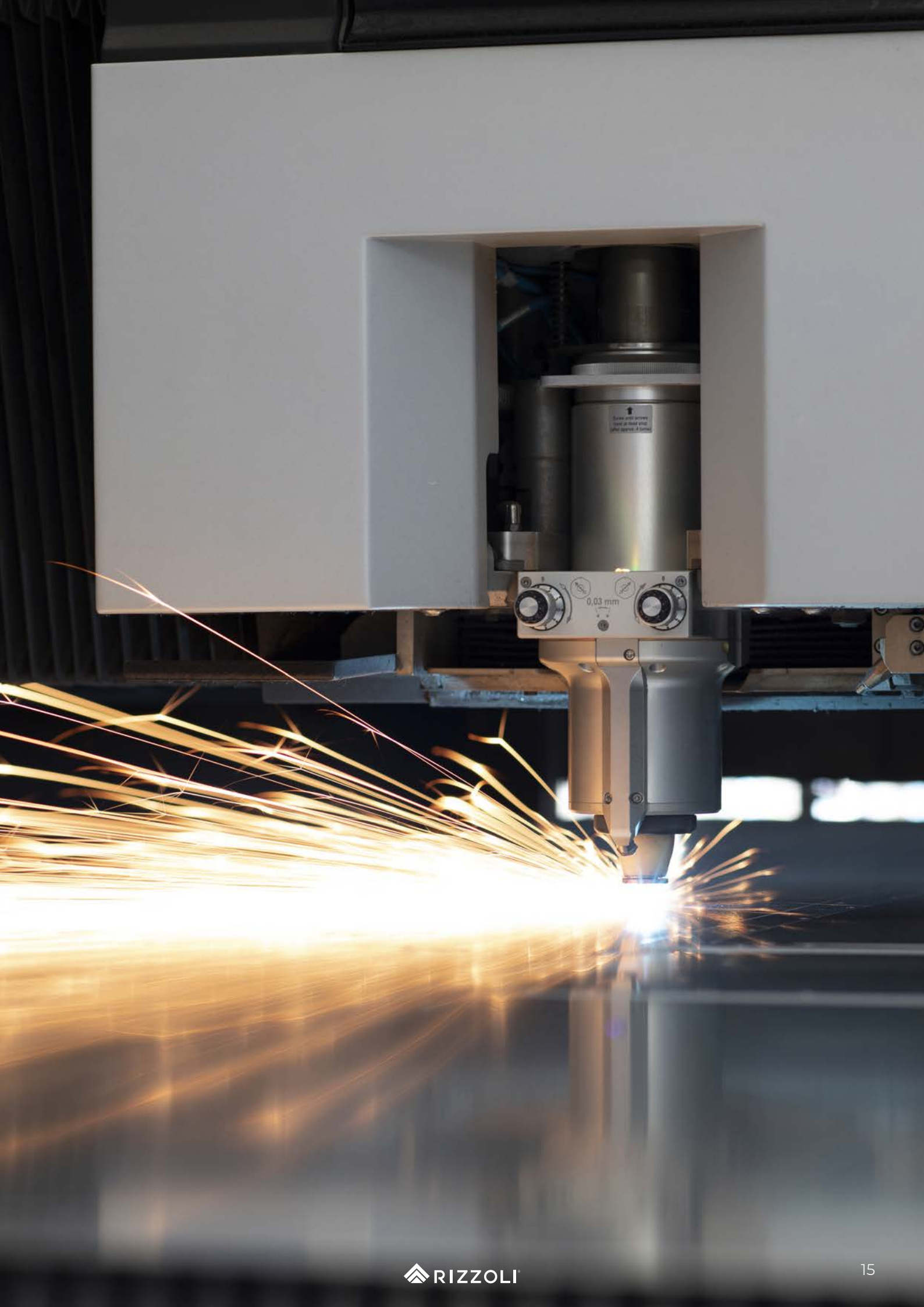


Maximum technology and craftsmanship, integrated.

Rizzoli expertly combines the most advanced production technologies with traditional craftsmanship: the result is the excellence of unique products. The construction of a Rizzoli wood-fired product begins with the laser cutting of sheets of various thicknesses carried out by specific precise systems to the tenth of a millimetre.

In the bending department, robotic and manual presses, used by highly specialized technicians and workers, give each component the necessary shape. The welding of the individual parts is carried out by the precious skill and professionalism of our employees. For some special components, welding is carried out by latest generation welding robots.

Each assembly worker composes the product entirely from start to finish, to guarantee the highest quality standards. The masonry heart is not chosen by chance: the bricks and refractory mortars are produced by certified leading companies, laid by hand by our master craftsmen. At the end of assembly, each product is subjected to a rigorous final check, both mechanical and aesthetic, to guarantee quality and functionality.



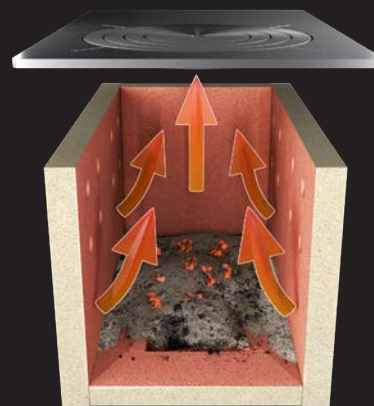
All the warmth you were looking for. And even more.

The combustion chamber of Rizzoli wood-burning cookers is in all respects the heart of the product and is made with top quality refractory materials that Rizzoli particularly cares about. The room is assembled entirely by hand by expert craftsmen. The bricks and refractory mortars that compose it are produced by certified leading companies. The construction system of the combustion chamber involves the complete covering of the walls with very resistant, thick bricks.

Thanks to the particular structure and ergonomics of the combustion chamber and the high efficiency of the special steel radiant plate placed above it, superior performance, speed in cooking food and radical reduction of emissions into the atmosphere are achieved. Another fundamental aspect present in Rizzoli wood-fired cookers is the abundant layer of refractory material that is poured under the oven. This measure considerably increases the performance of the oven and in general of the heat generated by the wood stove with a constant and gradual release in the following hours, even when the fire is already out.



Phase 1: Accumulation and release of heat in the refractory combustion chamber during combustion.



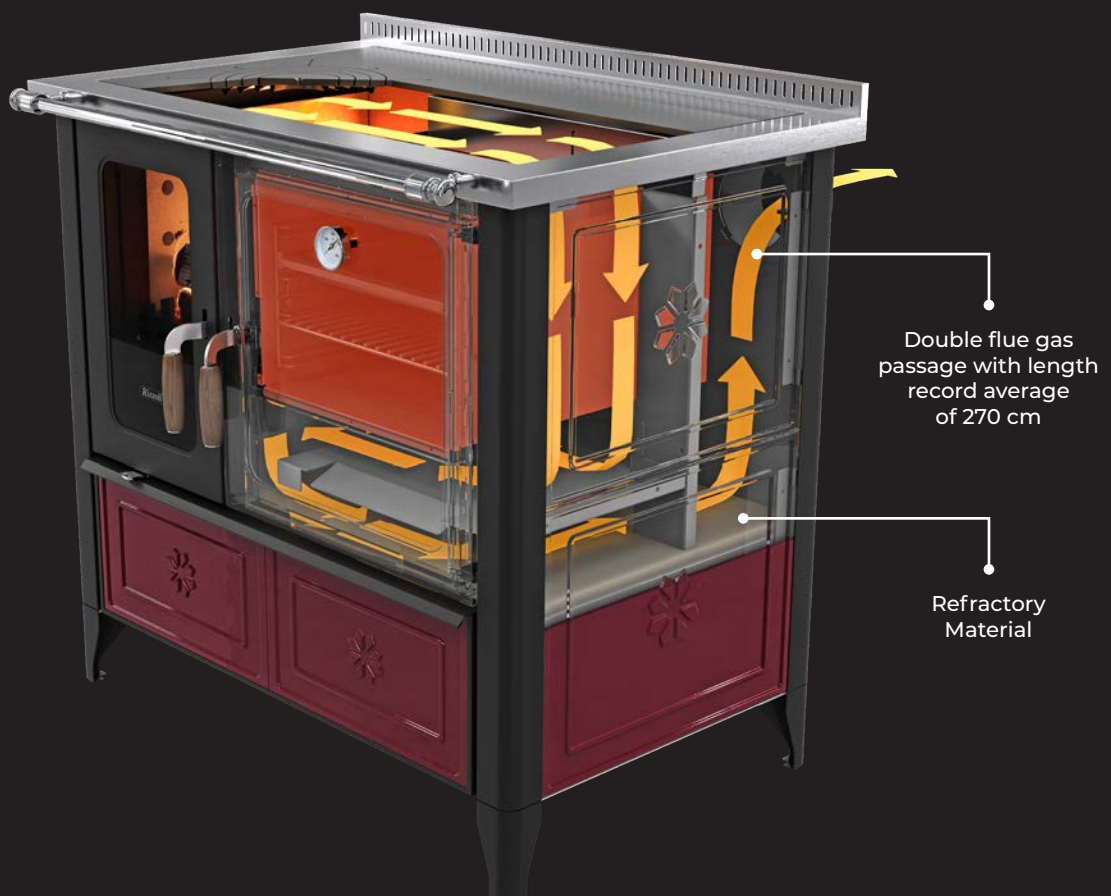
Phase 2: Constant and gradual release of heat even when the fire is already out.



Wood cooking. Unique and inimitable.

The secret of Rizzoli wood-fired cooker and thermo-cookers ovens lies in the careful study of the double flue gas pass with a high quantity of refractory material which allows for homogeneous cooking above 350° and for bringing the oven to temperature in record time.

The particular flue gas passage with an average length of 270 cm envelops the oven on all sides (even at the rear), retaining more heat inside the wood-fired cooker and guaranteeing perfect cooking with greater performance in terms of output. All this, thanks also to the 4 distinct cooking levels. The oven features are at the top of the market: thermometer, grill, printed and enamelled tray, telescopic guides, excess steam valve and an oven door with large silk-screened glass.





Wood only. Forever.

Since its birth in the early 1900s, Rizzoli has always and only built wood-fired products. Firewood is a fuel that respects the environment and our delicate planet. It is a renewable and neutral energy source that does not contribute

to the increase in CO₂ in the atmosphere. It is in fact scientifically proven that, during combustion, wood emits the same quantity of carbon dioxide that it would release with decomposition in nature.

Heating with wood also means saving. Wood continues to be, in most cases, the cheapest fuel on the market. In addition to this, it has other advantages: it is widely available in the area and its collection, combined with correct management of the woodland heritage, contributes to the better management of woods and forests. Rizzoli continues to firmly believe in these fundamental concepts, so much so that it focuses all its research on products that are based solely and exclusively on the consumption of firewood.



Certified Technology

More than a hundred years of history make the difference. Here at Rizzoli, we constantly strive to manufacture cutting-edge products that meet the strictest standards and regulations. This is because we know that for quality to be acknowledged universally, it needs to be certified first.

Our engineers work to improve our processes and technologies day-in day-out, paying particular attention to the environment. Within our Research & Development department, new combustion systems and new technologies are continually being tested.

All our products are certified by an external laboratory, notified at European level, in accordance with European technical regulations, and they comply with the emission limits required by various laws, including the Austrian Art.15a, the German BImSchV Stufe 2, the Swiss VKF, the French Flamme Verte and Italian Ministerial Decree 186/2017 on emissions and efficiency for the Paduan basin. Owing to their superior performance levels, all our products fall under the energy classe A+.

Certifications:



Partner:



Air Control®

The draught adjuster automatically increases or reduces the quantity of combustion air, to guarantee perfect and controlled combustion at all times. The Air Control® system is designed to optimise and reduce firewood consumption.



Shiny Glass®

The special double- or triple-glazed fire doors in self-cleaning glass, combined with special passageways and pre-heated air flows, ensure the glazing stays clean at all times during operation, and a perfect and clear view of the fire.



External Air®

Being designed to accommodate an external air inlet, Rizzoli wood-fired cookers and cooker stoves are the ideal solution for passive homes or well-insulated houses, and indispensable for ClimateHouses. The air for combustion is taken from the outside and not from the room in which the wood-fired cooker or cooker stove is fitted.



Touch Control®

Some models of cooker stoves and hoods have “touch” controls that make easier the switch on and off and the management of the device.



Steel Structure

For all products Rizzoli has chosen to use only high quality materials, selecting high-grade steels from certified suppliers.



Fabbricazione Eco-friendly

Thanks to the 100% recyclable raw materials used and the technologies implemented, Rizzoli products are fully eco-friendly.



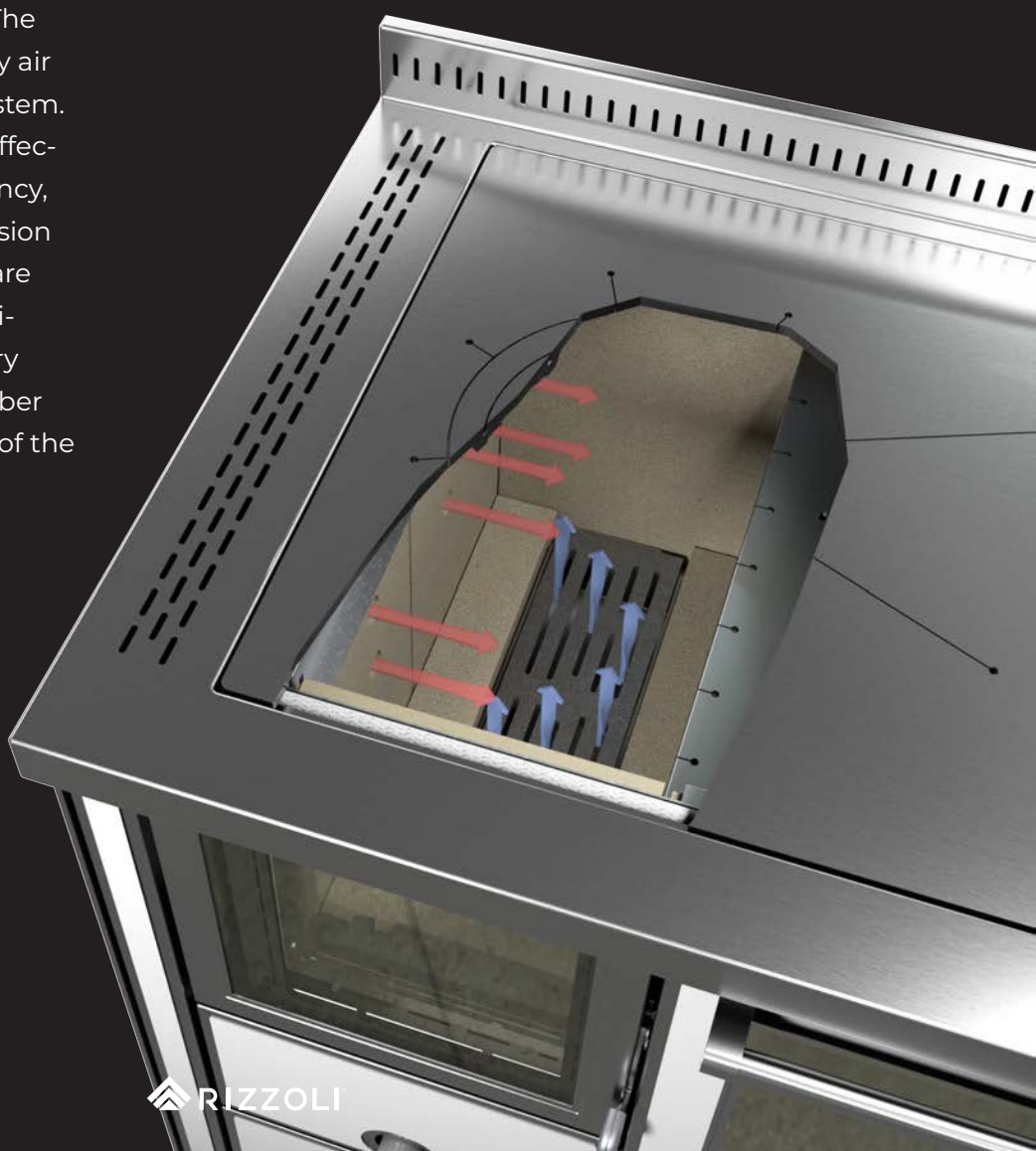
Surround Heat®

Wood-fired cookers fitted with the certified Surround Heat® system for built-in installation between cabinets guarantee the utmost safety in all circumstances and installation situations. The certified heat abatement system uses latest-generation insulating materials that are integrated with high-tech heat dissipaters, to guarantee excellent side insulation.



Superflame®

The Superflame® combustion system found in wood-fired cookers consists in combining a combustion chamber in refractory material with a particular geometric shape for the air passages, which allows the pre-heating and prevalence of the secondary air inflow compared to the primary inflow. The accurate position of the secondary air inlet completes this innovative system. The firewood burns much more effectively, giving rise to greater efficiency, less consumption and lower emission levels. These outstanding results are also obtained thanks to the superior quality of the certified refractory material in the combustion chamber and flue pipe. The high thickness of the refractory material guarantees remarkable heat accumulation produced during combustion and the constant and gradual release during subsequent hours, even when the fire is already extinguished.



Thermal discharge

Rizzoli produces all the boilers for its cooker stoves with the implementation of a thermal discharge that envisages the presence of an additional circuit inside the boiler (coil).

This system, which is compulsory in the case of closed tank installation, entails dedicated fittings which are already fitted on Rizzoli cooker stoves.

The thermal discharge is designed to cool the boiler directly by cold water running along a separate circuit inside the boiler.



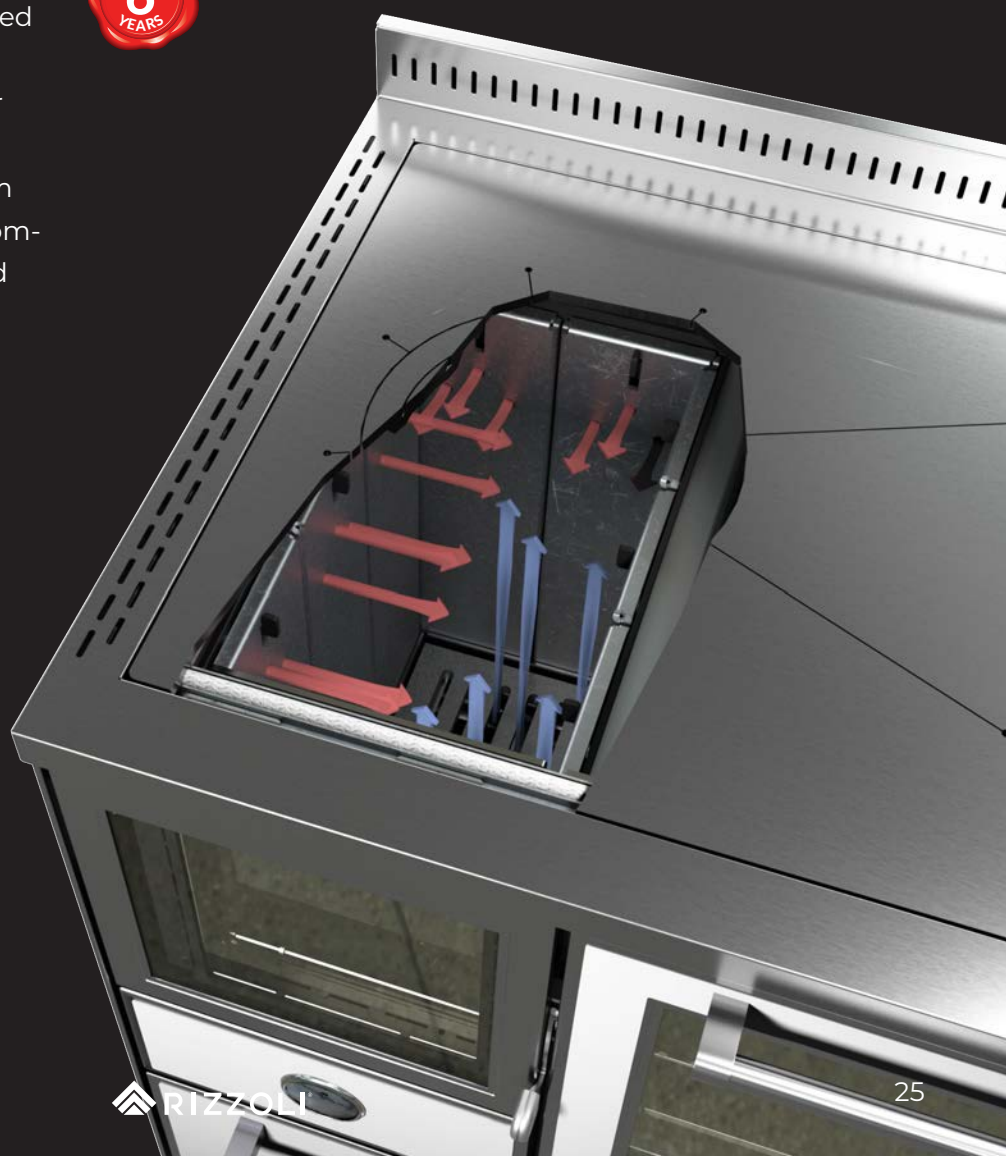
H₂O System®

Rizzoli's Research & Development department has come up with the innovative H₂O System® that revolutionises the combustion process in its cooker stoves.

The new combustion chamber is fitted with stainless steel cladding that protects the boiler and creates an air casing for the pre-heated secondary air passage. The new certified system guarantees outstanding firewood combustion, greater dust abatement and high efficiency.

That's not all, the fire is no longer in direct contact with the boiler body, thereby preserving its durability.

Thanks to the H₂O System® system, Rizzoli extends the guarantee of its boilers to 6 years.



The Rizzoli product range



R range

Tradition and customisation.

The R Series wood stoves represent the result of over a hundred years of Rizzoli's activity. The particular construction, as well as the manufacturing process adopted for the R Series, allows great flexibility and customisation, making it the ideal choice when specific details are required for installation and combination to other furniture.



DISCOVER THE RANGE



Wood-burning cookers
R range

R range

RE WHITOUT OVEN



Models:

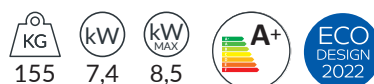
RE 40

Dim. 400x600x850-920 mm (WxDxH)



RE 45

Dim. 450x600x850-920 mm (WxDxH)



RE 50

Dim. 500x600x850-920 mm (WxDxH)



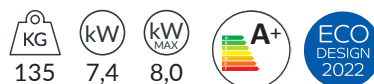
RVE WHITOUT OVEN



Models:

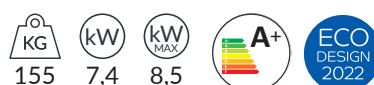
RVE 40

Dim. 400x600x850-920 mm (WxDxH)



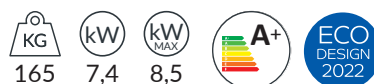
RVE 45

Dim. 450x600x850-920 mm (WxDxH)



RVE 50

Dim. 500x600x850-920 mm (WxDxH)



Configure your cooker



R range

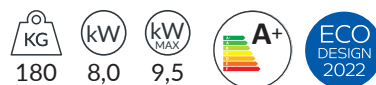
RE WITH OVEN



Models:

RE 60

Dim. 600x600x850-920 mm (WxDxH)
Oven dim. 250x430x260 mm (WxDxH)



RE 80

Dim. 800x600x850-920 mm (WxDxH)
Oven dim. 350x430x260 mm (WxDxH)



RE 90

Dim. 900x600x850-920 mm (WxDxH)
Oven dim. 450x430x260 mm (WxDxH)



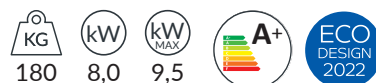
RVE WITH OVEN



Models:

RVE 60

Dim. 600x600x850-920 mm (WxDxH)
Oven dim. 250x430x260 mm (WxDxH)



RVE 80

Dim. 800x600x850-920 mm (WxDxH)
Oven dim. 350x430x260 mm (WxDxH)



RVE 90

Dim. 900x600x850-920 mm (WxDxH)
Oven dim. 450x430x260 mm (WxDxH)



Configure your cooker







The RI and RVI Series of wood-fired cookers are designed to be installed between cabinets in the utmost safety. The secret behind these Series lies in the new Surround Heat® system, designed by the Rizzoli Research & Development department to solve any between-cabinet installation issues. The certified heat abatement system uses latest-generation insulating materials that are integrated with high-tech heat dissipaters, to guarantee excellent side insulation and the introduction of heat only where it is needed.



DISCOVER THE RANGE



Wood-burning cookers
R range

WOOD-BURNING COOKERS

R range

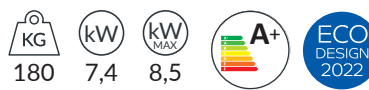
RI WHITOUT OVEN



Model:

RI 60

Dim. 600x600x850-920 mm (WxDxH)



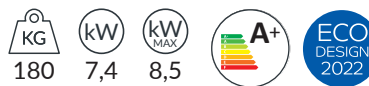
RVI WHITOUT OVEN



Model:

RVI 60

Dim. 600x600x850-920 mm (WxDxH)



FINISHES, CHOICES AND OPTIONS: PAGE 40-43
TECHNICAL AREA: PAGE 100-101

Configure your cooker



R range

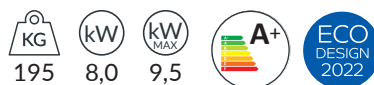
RI WITH OVEN



Models:

RI 70

Dim. 700x600x850-920 mm (WxDxH)
Oven dim. 250x430x260 mm (WxDxH)



RI 80

Dim. 800x600x850-920 mm (WxDxH)
Oven dim. 250x430x260 mm (WxDxH)



RI 90

Dim. 900x600x850-920 mm (WxDxH)
Oven dim. 350x430x260 mm (WxDxH)



RI 100

Dim. 1000x600x850-920 mm (WxDxH)
Oven dim. 450x430x260 mm (WxDxH)



Configure your cooker



R range

RVI WITH OVEN



Models:

RVI 70

Dim. 700x600x850-920 mm (WxDxH)
Oven dim. 250x430x260 mm (WxDxH)



RVI 80

Dim. 800x600x850-920 mm (WxDxH)
Oven dim. 250x430x260 mm (WxDxH)



RVI 90

Dim. 900x600x850-920 mm (WxDxH)
Oven dim. 350x430x260 mm (WxDxH)



RVI 100

Dim. 1000x600x850-920 mm (WxDxH)
Oven dim. 450x430x260 mm (WxDxH)



Configure your cooker



Monoblocks

Unique and exclusive, matching ranges.

Practicality, style and exclusivity are the distinguishing features of the Rizzoli range cooker with wood-fired cookers. Owing to an extensive range of construction customisation and styling choices, range cookers are the ideal solution to blend in with all types of interior décors, allowing you to have a wood-fired cooker, a hotplate and an electric oven in a single appliance. To complete its range cooker, Rizzoli offers top-quality built-in appliances: gas hobs, glass ceramic hobs or induction hobs and electric multi-function ovens which can be trimmed with the same finish as the wood-fired cooker.



DISCOVER THE RANGE



Wood-burning cookers
R range

R range monoblocks

These pages contain a few examples of R Series range cookers. Many other combinations are possible, by simply combining any model from the RE-RVE range in the catalogue with an appliance cabinet measuring 60, 70 or 90 cm. Bespoke personalised solutions are available upon request.

RE-RVE combi

WHITOUT OVEN



Model:

RE 100
COMBI

(RE 40 +
Cabinet 60)

Dim. 1000x600x850-860 mm (WxDxH)



195



7,4



8,0



RE-RVE combi

WITH OVEN



Model:

RVE 140
COMBI

(RVE 80 +
Cabinet 60)

Dim. 1400x600x850-860 mm (WxDxH)

Oven dim. 350x430x260 mm (WxDxH)



290



8,0



12,0



FINISHES, CHOICES AND OPTIONS: PAGE 40-43
TECHNICAL AREA: PAGE 100-101

Configure your cooker



Appliance cabinets

One of the customisation options of the R Series is the possibility of incorporating wood-fired cookers and cooker stoves with a cabinet for appliances which can be fitted to the left or right of the wood-fired cooker and cooker stove. The cabinet can also be supplied individually in three models, size 60, 70 and 90 cm. Personalised solutions are available upon request.



Model:

Cabinet 60

Dim. 600x600x850-860 mm (WxDxH)



Model:

Cabinet 70

Dim. 700x600x850-860 mm (WxDxH)



Model:

Cabinet 90

Dim. 900x600x850-860 mm (WxDxH)

Steel furnishing accessories

To complete its range cookers, Rizzoli offers sinks, cabinets, wall units, stainless steel tops, which can be trimmed with the same finish as the wood-fired cooker and cooker stove. Typically designed to be teamed with a Rizzoli hood, these combinations lend a touch of true exclusiveness to their surroundings.



Model:

Furniture

Customized dimensions



Model:

Cabinets

Customized dimensions



Model:

Sink

Customized dimensions

Colours and finishes

All the models in the R Series are available in various finishes and colours. In the Variant, Stainless Steel and Epoka versions (with the exception of the P54 model), the R Series of wood-fired cookers are supplied as standard with side panels and plinth in stainless steel. The side panels are also available in the Epoka and Variant finish upon request.

Variant



White Variant



Black Variant



Sand Variant



Anthracite Variant



Cream Variant



Red Variant



Pearl Variant
(Metallized)



Bronze Variant
(Metallized)



Silver Variant
(Metallized)



Variant RAL colour
(On demand option)

Stainless Steel



Stainless Steel

Configure your cooker



Colours and finishes

Epoka



Epoka P14



Epoka P44



Epoka P46



Epoka P54



Epoka P56



Epoka P59
(in copper)



Epoka RAL colour
(On demand option)

Other Epoka finisher (On demand option)



P23



P32



P33



P40



P74



P75



P76



P77



P78



P79

Standard choices

The choice of top allows you to define the thickness freely (30 or 40 mm), the finish of the front edge (straight or half bullnose rounded) and the presence or absence of an upstand. For each wood-burning cooker or thermo-cooker, eight different standard top types are available. On request it is possible to have the top personalized in thickness, in the shape of the upstand and in the rounding of the edge. It is possible to change the width and shape of the top, for example to insert the hob or to better adapt to the available space.

Tops



30 or 40 mm straight edge without upstand



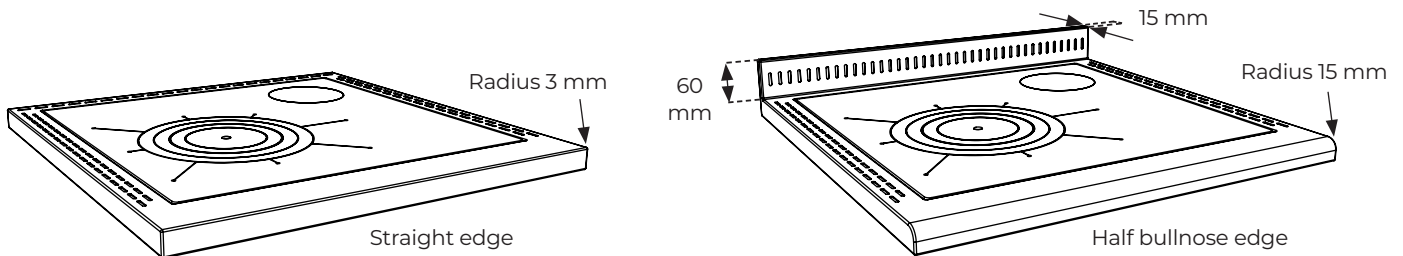
30 or 40 mm half bullnose edge without upstand



30 or 40 mm straight edge with upstand



30 or 40 mm half bullnose edge with upstand



Hotplates

The steel hotplates can be supplied either with traditional rings (PC2) or with a single high-efficiency ring (PC1). For all models the glass ceramic hotplate is also available.



PC1 hotplate



PC2 hotplate



Glass ceramic

Handles and knobs

The Standard and Stainless Steel versions can be selected with seven different types of handle; the Variant versions are fitted with the special stainless steel knob, while the Epoka versions can be selected with stain finish stainless steel or brass knobs. Other combinations upon request.



Stainless Steel 1



Stainless Steel 2



Stainless Steel 3



Stainless Steel 4



Brass



Rustic brass



Black



Variant knob



Stainless Steel knob



Brass knob

Options

Handrail

The wood-burning cookers can be personalised with a handrail upon request, to make them even more complete and functional. The handrail is available in six different versions and can be requested on either side.



F2



F3



F4



F7

PRO range door handles

The standard door lever can be replaced with the PRO range handles upon request.



S range Versatility and style.

With its elemental silhouettes, the S Series is the ideal choice for any type of interior décor, from the most modern to more classic and traditional styles, thanks to the extensive range of colours and finishes available.



DISCOVER THE RANGE



Wood-burning cookers
S range

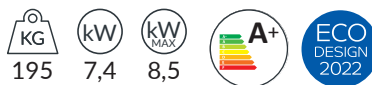
S range



Model:

S 60

Dim. 600x600x850 mm (WxDxH)



Model:

S 80

Dim. 800x600x850 mm (WxDxH)
Oven dim. 300x430x279 mm (WxDxH)



Model:

S 90

Dim. 900x600x850 mm (WxDxH)
Oven dim. 350x430x279 mm (WxDxH)



Configure your cooker



Colours and finishes

Classica

Black painted doors and wooden handles.



Black



White



Bordeaux Red



Anthracite



Sand



Bronze
(Metallized)



Silver
(Metallized)



Pearl
(Metallized)

Moderna

Stainless steel doors and stainless steel handles.



Black



White



Bordeaux Red



Anthracite



Sand



Bronze
(Metallized)



Silver
(Metallized)



Pearl
(Metallized)

Colours and finishes

Classica Stainless Steel



Stainless Steel

Moderna Stainless Steel



Stainless Steel

RAL colour

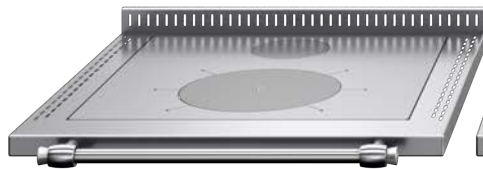


On demand option

Standard choices and options

Hotplates

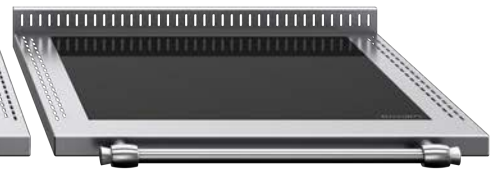
The steel hotplates can be supplied either with traditional rings (PC2) or with a single high-efficiency ring (PC1). For all models the glass ceramic hotplate is also available.



PC1 hotplate



PC2 hotplate



Glass ceramic

Hotplate cover and handrail

The S range wood-burning cookers can be customized with the addition of the stainless steel hotplate cover. With this useful accessory the plate turns into a practical worktop to be used when the cooker is off. This option is not available for glass-ceramic plates. The S range is supplied as standard with front handrail. However, it is possible to customize the handrail configuration to your liking.



Hotplate cover
with predisposition for flue outlet



Handrail
on three sides



Standard
hotplate

MZ range

Modern, designer look.

The MZ Series is designed to be built in between cabinets using the special telescopic plinth that allows the wood-fired cooker to be adjusted in height.

There is also the certified Surround Heat® system for lateral heat insulation, thanks to which it is possible to build the wood stove into the kitchen furniture.



DISCOVER THE RANGE



Wood-burning cookers
Serie M

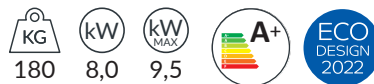
MZ range



Model:

MZ 60

Dim. 600x600x850-910 mm (WxDxH)
Oven dim. 350x470x160 mm (WxDxH)



Model:

MZ 70

Dim. 700x600x850-910 mm (WxDxH)
Oven dim. 450x470x160 mm (WxDxH)



Model:

MZ 80

Dim. 800x600x850-910 mm (WxDxH)
Oven dim. 550x470x160 mm (WxDxH)



FINISHES, CHOICES AND OPTIONS: PAGE 54-55
TECHNICAL AREA: PAGE 100-101

Configure your cooker



ML range Modern, designer look.

The ML range is characterized by the maxi combustion chamber in refractory material and the maxi panoramic oven which guarantees excellent cooking performance.



DISCOVER THE RANGE



Wood-burning cookers
Serie M

ML range



Model:

ML 60

Dim. 600x600x850 mm (WxDxH)

Oven dim. 350x470x260 mm (WxDxH)



180



8,0



9,5



Model:

ML 80

Dim. 800x600x850 mm (WxDxH)

Oven dim. 550x470x260 mm (WxDxH)



230



8,0



12,0



Configure your cooker



ML Lux range

The ML Lux range sports an extremely elegant look featuring fully glazed doors.



Model:

ML 60 Lux

Dim. 600x600x850 mm (WxDxH)
Oven dim. 350x470x260 mm (WxDxH)



Model:

ML 80 Lux

Dim. 800x600x850 mm (WxDxH)
Oven dim. 550x470x260 mm (WxDxH)



Configure your cooker



ML Rustik range

The ML Rustik range is characterized by splendid hand-worked ceramics or by the precious Natural stones that decorate the sides of the wood stove. The Majolica or Natural stones coating guarantees a considerable thermal accumulation produced during combustion and a constant and gradual release in the following hours, even when the fire is already out.



Model:

ML 60 Rustik Dim. 600x600x850 mm (WxDxH)
Oven dim. 350x470x260 mm (WxDxH)



Model:

ML 80 Rustik Dim. 800x600x850 mm (WxDxH)
Oven dim. 550x470x260 mm (WxDxH)



Configure your cooker



Colours and finishes

Standard



Black



White



Bordeaux Red



Anthracite



Sand



Bronze
(Metallized)



Silver
(Metallized)



Pearl
(Metallized)

Stainless Steel



Stainless Steel

RAL colour



On demand option

Configure your cooker



Colours and finishes

Rustik



Rustik White
(Majolica coating)



Rustik Red
(Majolica coating)



Rustik Natural stone
(Natural stone coating)

Standard choices and options

Hotplates

The radiant steel hotplates can be supplied both with traditional cast iron rings (PC2) and with the single disc high yield (PC1). The Glass ceramic hotplate is also available as an option.



PC1 hotplate



PC2 hotplate



Glass ceramic

Hotplate cover and handrail

The MZ-ML range wood-burning cookers can be customized with the addition of the stainless steel Hotplate cover. With this useful accessory turns the plate into a practical worktop to be used when the cooker is off. This option is not available for glass-ceramic plates. They are standard supplied without handrail. However, it is possible to customize the handrail configuration to your liking.



Hotplate cover
with predisposition for flue outlet



Handrail
on three sides



Standard
hotplate

L range Retro taste with a modern core.

The L Series stands out for the cladding in Serpentine stone or majolica hand-crafted by master ceramic workers from Bassano, for the studded doors aged using manual processes and for the prized wooden handles. The combustion chamber is entirely lined with refractory material certified for superior heat accumulation.



DISCOVER THE RANGE



Wood-burning cookers
L range

L range



Model:

L 90 Rustik

Dim. 900x600x850 mm (WxDxH)
Oven dim. 350x430x279 mm (WxDxH)



Finish:

Majolica



Model:

L 90 Rustik

Dim. 900x600x850 mm (WxDxH)
Oven dim. 350x430x279 mm (WxDxH)



Finish:

Majolica



Model:

L 90 Rustik

Dim. 900x600x850 mm (WxDxH)
Oven dim. 350x430x279 mm (WxDxH)



Finish:

Natural stone

Configure your cooker



ZVI range

Simplicity and practicality.

It is the built-in series characterized by an excellent quality-price ratio, without sacrificing reliability and Rizzoli construction techniques. The ZVI range is a wood-fired cooker designed down to the smallest detail to meet current market needs.



DISCOVER THE RANGE



Wood-burning cookers
ZVI range

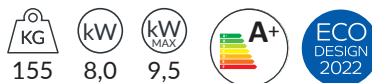
ZVI range



Model:

ZVI 60

Dim. 600x600x850-910 mm (WxDxH)
Oven dim. 250x430x260 mm (WxDxH)



Finishes:

Standard



Model:

ZVI 60

Dim. 600x600x850-910 mm (WxDxH)
Oven dim. 250x430x260 mm (WxDxH)



Finishes:

Standard



Model:

ZVI 60

Dim. 600x600x850-910 mm (WxDxH)
Oven dim. 250x430x260 mm (WxDxH)



Finishes:

Stainless Steel

Configure your cooker



N range

Powerful as fire. Strong as steel.

From Rizzoli's centenary experience, the N range was born, a wood-fired kitchen forged by a perfect mix of craftsmanship and robotic industrialization. A concentration of design, technology and top materials, selected to make you better appreciate the pleasant warmth and great savings that only a wood-burning stove can offer. The new N range is available in three stunning finishes, created to fit perfectly into your environment.



DISCOVER THE RANGE



Wood-burning cookers
N range

N range



Model:

N 94 Steel

Dim. 940x600x870 mm (WxDxH)

Oven dim. 350x430x260 mm (WxDxH)



Finish:

Painted steel

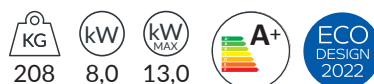


Model:

N 94 Country

Dim. 940x600x870 mm (WxDxH)

Oven dim. 350x430x260 mm (WxDxH)



Finishes:

Majolica Sand 
 Majolica Bordeaux 



Model:

N 94 Stone

Dim. 940x600x870 mm (WxDxH)

Oven dim. 350x430x260 mm (WxDxH)



Finish:

Natural stone

Configure your cooker



RTE range

Tradition and customisation.

The R Series of wood-burning thermo-cookers are the result of over one hundred years of Rizzoli activity. The special construction, as well as the manufacturing process adopted for the RT Series make for great flexibility and customisation, making it the ideal choice when particular installation specifications are required, along with integration with other items of furniture.

With the innovative H₂O System[®] certified combustion system, the combustion chamber is entirely lined with steel guards that protect the body of the boiler,



DISCOVER THE RANGE



Wood-burning thermo-cookers
RTE range



RTE range

RTE WHITOUT OVEN



Model:

RTE 60

Dim. 600x600x850-860 mm (WxDxH)



RTVE WHITOUT OVEN



Model:

RTVE 60

Dim. 600x600x850-860 mm (WxDxH)



Configure your thermal cooker



RTE range

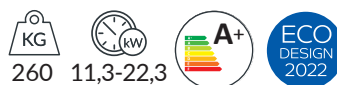
RTE WITH OVEN



Models:

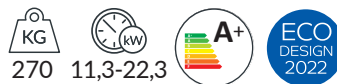
RTE 80

Dim. 800x600x850-860 mm (WxDxH)
Oven dim. 350x430x260 mm (WxDxH)



RTE 90

Dim. 900x600x850-860 mm (WxDxH)
Oven dim. 450x430x260 mm (WxDxH)



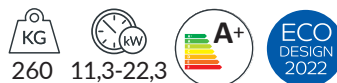
RTVE WITH OVEN



Models:

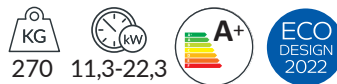
RTVE 80

Dim. 800x600x850-860 mm (WxDxH)
Oven dim. 350x430x260 mm (WxDxH)



RTVE 90

Dim. 900x600x850-860 mm (WxDxH)
Oven dim. 450x430x260 mm (WxDxH)



Configure your thermal cooker



RT range Monoblocks

This page contains a few examples of monoblocks RTE and RTVE range. Many other combinations are possible, by simply combining any model from the RTE and RTVE range in the catalogue with an appliance cabinet measuring 60, 70 or 90 cm. Bespoke personalised solutions are available upon request. For further details see page. 38.

RTE combi

WHITOUT OVEN



Model:

RTE 120

COMBI

(RTE 60 +
Cabinet 60)

Dim. 1200x600x850-860 mm (WxDxH)



RTVE combi

WITH OVEN



Model:

RTVE 140

COMBI

(RTVE 80 +
Cabinet 60)

Dim. 1400x600x850-860 mm (WxDxH)

Oven dim. 350x430x260 mm (WxDxH)



FINISHES, CHOICES AND OPTIONS: PAGE 40-43
TECHNICAL AREA: PAGE 102

Configure your thermal cooker



ST-LT range

Versatility and elegance.

With its elemental silhouettes, the ST range is the ideal choice for any type of interior décor, from the most modern to more classic and traditional styles, thanks to the extensive range of colours and finishes available. With the innovative H₂O System® certified combustion system, the combustion chamber is entirely lined with steel guards that protect the body of the boiler.



DISCOVER THE RANGE



Wood-burning thermo-cookers
ST and LT range



ST range



FINISHES, CHOICES AND OPTIONS: PAGE 46-47
TECHNICAL AREA: PAGE 102

LT range



TECHNICAL AREA: PAGE 102

Model:

ST 90

Dim. 900x600x850 mm (WxDxH)
Oven dim. 350x430x279 mm (WxDxH)



250



11,3-23,8



Model:

LT 90 Rustik

Dim. 900x600x850 mm (WxDxH)
Oven dim. 350x430x279 mm (WxDxH)



300



11,3-23,8



Finishes:

Majolica White
Majolica Red



Model:

LT 90 Rustik

Dim. 900x600x850 mm (WxDxH)
Oven dim. 350x430x279 mm (WxDxH)



315



11,3-23,8



Finish:

Natural stone

Configure your thermal cooker



STP range Ready to use.

The STP range includes wood-burning thermo-cookers which are top of the range thanks to their technical and functional characteristic: 30.7 kW power, large-size combustion chamber, effortless installation.

These wood-burning thermo-cookers stand out for their innovative design and the possibility of supplying both water for the central heating system as well as for the DHW circuit separately. The STP range is equipped with numerous standard system components.



DISCOVER THE RANGE



Wood-burning thermo-cookers
STP range



STP range



Model:

STP

Dim. 1050x600x850 mm (WxDxH)
Oven dim. 350x430x279 mm (WxDxH)



Model:

STP Rustik

Dim. 1050x600x850 mm (WxDxH)
Oven dim. 350x430x279 mm (WxDxH)



Finishes:

Majolica White

Majolica Red



Model:

STP Rustik

Dim. 1050x600x850 mm (WxDxH)
Oven dim. 350x430x279 mm (WxDxH)



Finish:

Natural stone

Configure your thermal cooker



READY FOR
INSTALLATION
WITH CLOSED
EXPANSION
TANK



INTEGRATED KIT

- Glass control unit with touch controls
- Control unit with acoustic signals
- Instant production of domestic hot water
- Integrated open vessel safety system
- Steel coil heat exchange system
- Pump for the heating circuit
- Domestic hot water prevalence flow switch
- Ready for installation on a closed vessel system



Level switch to control
the water level in the boiler



Circuit pump
of heating



Magnesium sacrificial anode
for added protection
of the boiler



Boiler connections easily
connected by flexible pipes

Colours and finishes

Classica

Black painted doors and walnut wood handles.



Black



White



Bordeaux Red



Anthracite



Sand



Bronze (Metallized)



Silver (Metallized)



Pearl (Metallized)



Stainless Steel

Rustik



Rustik White
(Majolica coating)



Rustik Red
(Majolica coating)



Rustik Natural stone
(Natural stone coating)

Personalised Personalised.

One of the great peculiarities that distinguish the hundred-year history of Rizzoli has always been the superior degree of product customisation, which is only available thanks to the perfect combination of impeccable expertise, remarkable creativity and fine workmanship in processing materials. It is the combination of these features that gives rise to products which can entirely be considered to be unique pieces.



DISCOVER THE RANGE



Personalised

Personalised

These pages illustrate some examples of personalised wood-burning cookers, but all the aspects of the product can be personalised down to the tiniest detail. The broad range of customisation options in terms of cladding, size and shape means all possible requirements can be met. Available also in wood-burning thermo-cookers version.



Model:

PE
WHITOUT OVEN

Dim. 800x600 (LxP)



Model:

PE
WITH OVEN

Dim. 1100x700 (LxP)
Oven dim. 300x430x260 mm
(WxDxH)



Model:

PE
CORNER
WITH OVEN

Dim. 900x1400 (LxP)
Oven dim. 300x430x260 mm
(WxDxH)



FE-FVE range

Craft elements.

Rizzoli designs and manufactures all the hardware useful for handcrafting wood-burning cookers and wood-burning stoves. Master smokers will be able to find doors, ovens, drawers, tops, plates, handrails and accessories to complete every type of product. Wood-burning cookers without bases are also available, designed to be covered as desired. A wide range of finishes and choices allows you to satisfy any request. The various components can be customized according to the specifications of the master flue maker.



DISCOVER THE RANGE



Wood-burning cookers
FE-FVE range

FE-FVE range

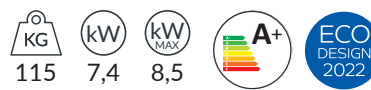
FE WHITOUT OVEN



Model:

FE 60

Dim. 600x600x538-548 mm (WxDxH)



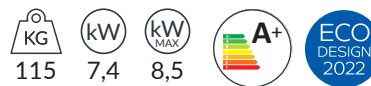
FVE WHITOUT OVEN



Model:

FVE 60

Dim. 600x600x538-548 mm (WxDxH)



FE-FVE range

FE WITH OVEN



Models:

FE 70

Dim. 700x600x538-548 mm (WxDxH)
Oven dim. 250x430x260 mm (WxDxH)



FE 90

Dim. 900x600x538-548 mm (WxDxH)
Oven dim. 350x430x260 mm (WxDxH)



FE 100

Dim. 1000x600x538-548 mm (WxDxH)
Oven dim. 450x430x260 mm (WxDxH)



FVE WITH OVEN



Models:

FVE 70

Dim. 700x600x538-548 mm (WxDxH)
Oven dim. 250x430x260 mm (WxDxH)



FVE 90

Dim. 900x600x538-548 mm (WxDxH)
Oven dim. 350x430x260 mm (WxDxH)

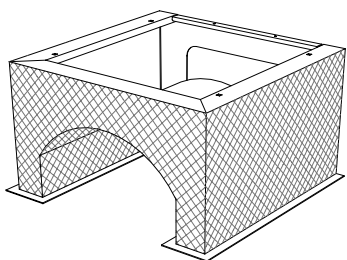


FVE 100

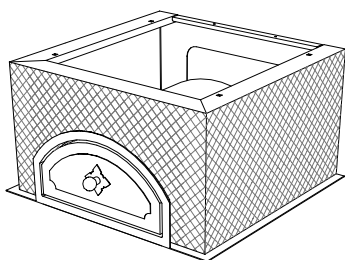
Dim. 1000x600x538-548 mm (WxDxH)
Oven dim. 450x430x260 mm (WxDxH)



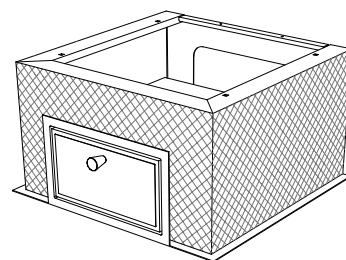
Base for FE-FVE range



With open compartment



With rounded drawer



With rectangular drawer

Comp. for wood-burning cookers

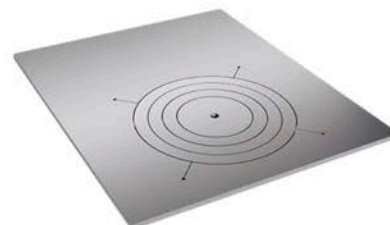
Rizzoli designs and creates the hardware to hand-build wood-burning cookers. Upon request, the various components can be customized according to the stove maker's specifications. Many customizations and aesthetic variations available.



FRAMES



RUSTIC FRAMES



COOKING PLATES



SETS OF FIRE/ASH DOOR



COMBINED SETS WITH OVEN



COMBINED SETS WITH WOOD BOX



COMBINED SETS WITH WOOD BOX



OVENS



WOOD BOXES

PRO range Maximum power.

From the experience gained in over one hundred years in the field of wood-burning cookers and thermo-cookers, Rizzoli has created a range of products exclusively for the professional restaurant industry, where reliability and practicality of the product are the most important thing. In the PRO range, innovation and technology are combined with tradition to shape a unique product. Capable of giving an unmistakable flavor to the food cooked on the special cooking plate or in the wood-burning oven. The product is highly customizable.



DISCOVER THE RANGE



Wood-burning cookers
PRO range

PRO range



Model:

PRO 110

Dim. 1100x700x870 mm (WxDxH)

Oven dim. 550x530x260 mm (WxDxH)



350



8,0



12,0



Model:

PRO 130

Dim. 1300x800x870 mm (WxDxH)

Oven dim. 550x660x260 mm (WxDxH)



415



8,0



12,0



PRO range
Master in trasformation.



THE CHARACTERISTICS OF AN EXCELLENT PRODUCT

- Accurate project for any customer
- Unlimited configurations and modules combinations
- Selection of modules according to the number of dishes and menu tipology
- Professional electric appliances
- Wide choice of aesthetic finishes and colors
- Details designed for maximum cleaning convenience
- Maximum level of hygiene thanks to the selected materials
- Functional and practical work environment

PRO range Thermo



Model:

PRO 110

THERMO

Dim. 1100x700x870 mm (WxDxH)

Oven dim. 550x530x260 mm (WxDxH)



400



11,3-22,3



Model:

PRO 130

THERMO

Dim. 1300x800x870 mm (WxDxH)

Oven dim. 550x660x260 mm (WxDxH)



465



11,3-22,3



Hoods

High temperature suction systems.

An entire line of products completely supported by Rizzoli's hundred-year experience, technology and quality.

Rizzoli ducted suction or air recirculation hoods stand out for their functionality, styling quality and customisation possibilities. However, the truly prize-winning aspect of a Rizzoli hood lies in its ability to withstand the heat produced by wood-fired cookers or cooker stoves. Every Rizzoli hood is made to measure using stainless steel, starting with the reference versions included in the catalogue.



DISCOVER THE RANGE



Hoods

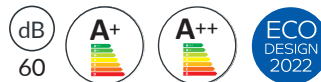
Hoods

This page offers some examples of extractor hoods. Many other models are available that can be finished with the same finish as the wood-burning cookers and wood-burning thermo-cookers. Customized solutions can be created upon request.



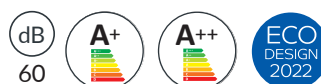
Model:

Flat



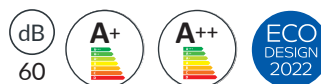
Model:

Chimney



Model:

**Flat
undermount**



X Basic range

A truly unique view of the fire.

The X range was designed and built to afford a spectacular view of the fire. It consists of wood-fired stove models, distributed in four families, each with its own distinctive styling. X Rock stands out for its Natural stone cladding, which strikes the perfect balance between steel, stone and glass. The precious hand-crafted majolica tiles distinguish the classic and elegant style of X Art. X Line, offers styling featuring elemental silhouettes in black painted steel.



DISCOVER THE RANGE



Wood-burning stoves
X Basic range

X Basic range



Model:

X Line Basic Dim. 534x464x1145 mm (WxDxH)



Finish:

Painted steel



Model:

X Rock Basic Dim. 550x462x1163 mm (WxDxH)



Finish:

Natural stone



Model:

X Art Basic Dim. 600x476x1173 mm (WxDxH)



Finish:

Majolica

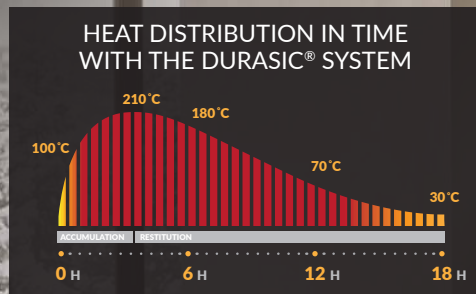
Configure your stove



X Plus range

The heat supply you wanted.

Thanks to the large amount of additional refractory material (optional 70 kg kit), the Plus version of the X Series guarantees many hours of pleasant heat even after extinguishing the flame. The system involves the installation of three special accumulator rings installed immediately above the combustion chamber of the wood stove and made of Durasic®.



DISCOVER THE RANGE



Wood-burning stoves
X Plus range

X Plus range



Model:

X Line Plus

Dim. 534x464x1518 mm (WxDxH)



Finish:

Painted steel



Model:

X Rock Plus

Dim. 550x462x1536 mm (WxDxH)



Finish:

Natural stone



Model:

X Art Plus

Dim. 600x476x1546 mm (WxDxH)



Finish:

Majolica

Configure your stove



X Chef range Cooking with elegance.

The Chef version of the X Series is equipped with a large oven placed immediately above the combustion chamber of the wood stove. The height from the ground makes it a very comfortable and practical cooking tool with high performance. Entirely covered in stainless steel, the oven is equipped with a baking tray, thermometer and oven holder with double glazing.



DISCOVER THE RANGE



Wood-burning stoves
X Chef range

X Chef range



Model:

X Line Chef

Dim. 534x464x1518 mm (WxDxH)

Oven dim. 350x320x215 mm (WxDxH)



Finish:

Painted steel



Model:

X Rock Chef

Dim. 550x462x1536 mm (WxDxH)

Oven dim. 350x320x215 mm (WxDxH)



Finish:

Natural stone



Model:

X Art Chef

Dim. 600x476x1546 mm (WxDxH)

Oven dim. 350x320x215 mm (WxDxH)



Finishes:

Majolica

Configure your stove



X Living range The modular wood stove.

The X Living system includes a main stove body and a series of specially coordinated components that can be combined at will around the combustion chamber. In this way the possibilities of furnishing increase considerably according to the taste and needs of the customer.



DISCOVER THE RANGE



Wood-burning stoves
X Living range

X Living range



TECHNICAL AREA: PAGE 103

Model:

X Living

Dim. 534x464x805 mm (WxDxH)



120



7,7



12,0



Model:

Bench

Dim. 1132x464x348 mm (WxDxH)



Model:

Cabinet

Dim. 350x464x1145 mm (WxDxH)



X Dateo and X Vision range A lot of elegance. Very warm.

Two types of versatile and modern stoves, made with robust, high-quality materials, designed for healthy and ecological heating.



DISCOVER THE RANGE



Wood-burning stoves
X Dateo and X Vision range

WOOD-BURNING STOVES

X Dateo range



Model:

X Dateo

Dim. 534x464x1145 mm (WxDxH)



WOOD-BURNING STOVES

X Vision range



Model:

X Vision

Dim. 534x464x1300 mm (WxDxH)



X 50 V range Fire and design.

The X 50 V Series is a wood-burning insert with a refined design, built with the highest quality materials and designed to give an incomparable view of fire, thanks to its large combustion chamber with self-cleaning ceramic glass.



DISCOVER THE RANGE



Wood fired inserts
X 50 V range

WOOD BURNING INSERT

X 50 V range



Model:

X 50 V

Dim. 520x450x827 mm (WxDxH)



110



7,7



12,0



T range

Technologic elegance.

The most compact thermo-stoves in the category. In just over 50 cm in width and 120 cm in height, they contain technologies capable of unleashing 20 kW of total nominal power with an efficiency of over 85%. The T Range has 6 thermo stoves models divided into 3 families: T Line, T Rock and T Art, and two models with or without an oven. Every thermo stove has a large combustion chamber with an adjustable grill grid lifter and a view of the fire. There are many finishes: varnished steel, serpentine stone or hand-made majolica.



DISCOVER THE RANGE



Wood-burning thermo-stoves
T range



T Basic range



Model:

T Line Basic

Dim. 490x600x1187 mm (WxDxH)



256



9,1-25,9



Finish:

Painted steel



Model:

T Art Basic

Dim. 490x600x1233 mm (WxDxH)



278



9,1-25,9



Finishes:

Majolica



Model:

T Rock Basic

Dim. 490x600x1206 mm (WxDxH)



302



9,1-25,9



Finish:

Natural stone

Configure your thermo-stoves



T Chef range



Model:

T Line Chef

Dim. 490x600x1187 mm (WxDxH)
Oven dim. 250x525x190 mm (WxDxH)



Finish:

Painted steel



Model:

T Art Chef

Dim. 490x600x1233 mm (WxDxH)
Oven dim. 250x525x190 mm (WxDxH)



Finishes:

Majolica



Model:

T Rock Chef

Dim. 490x600x1206 mm (WxDxH)
Oven dim. 250x525x190 mm (WxDxH)



Finish:

Natural stone

Configure your thermo-stoves



Rizzoli official sponsor of:



DOROTHEA WIERER
Italian National Team
Biathlete



Wood-burning cookers technical data

Technical specifications

| Models | Width | Depth | Height ⁽¹⁾ | Top thickness ⁽²⁾ | Upstand (HxD) | Steel plate | Grate diameter | Plinth height | Plinth recess | Loading door (WxH) | Combustion chamber depth (avg. val) | Oven dimensions (WxDxH) | Weight (kg) | Rated power (kW) | Efficiency % | Flue gas flow (g/s) | Flue gas temperature ⁽⁸⁾ (°C) | Recommended draught (Pa) |
|------------------|-------|-------|-----------------------|------------------------------|---------------|-------------|----------------|--------------------|---------------|--------------------|-------------------------------------|-------------------------|----------------|------------------|--------------|---------------------|--|--------------------------|
| RE 40 - RVE 40 | 400 | 600 | 850-920 | 30/40 | 60x15 | 311x491 | 238 | 100 ⁽³⁾ | 35-90 | 166x260 | 340 | - | 135 | 7,4 | 80,8 | 8,6 | 200 | 11 |
| RE 45 - RVE 45 | 450 | 600 | 850-920 | 30/40 | 60x15 | 361x491 | 238 | 100 ⁽³⁾ | 35-90 | 226x260 | 340 | - | 155 | 7,4 | 80,8 | 8,6 | 200 | 11 |
| RE 50 - RVE 50 | 500 | 600 | 850-920 | 30/40 | 60x15 | 411x491 | 238 | 100 ⁽³⁾ | 35-90 | 226x260 | 340 | - | 165 | 7,4 | 80,8 | 8,6 | 200 | 11 |
| RE 60 - RVE 60 | 600 | 600 | 850-920 | 30/40 | 60x15 | 511x491 | 238 | 100 ⁽³⁾ | 35-90 | 166x260 | 410 | 250x430x260 | 180 | 8,0 | 82,7 | 7,7 | 218 | 11 |
| RE 80 - RVE 80 | 800 | 600 | 850-920 | 30/40 | 60x15 | 711x491 | 238 | 100 ⁽³⁾ | 35-90 | 226x260 | 410 | 350x430x260 | 195 | 8,0 | 86,4 | 8,6 | 149 | 12 |
| RE 90 - RVE 90 | 900 | 600 | 850-920 | 30/40 | 60x15 | 811x491 | 238 | 100 ⁽³⁾ | 35-90 | 226x260 | 410 | 450x430x260 | 225 | 8,0 | 86,4 | 8,6 | 149 | 12 |
| RI 60 - RVI 60 | 600 | 600 | 850-920 | 30/40 | 60x15 | 411x491 | 238 | 100 ⁽³⁾ | 35-90 | 226x260 | 340 | - | 180 | 7,4 | 80,8 | 8,6 | 200 | 11 |
| RI 70 - RVI 70 | 700 | 600 | 850-920 | 30/40 | 60x15 | 511x491 | 238 | 100 ⁽³⁾ | 35-90 | 166x260 | 410 | 250x430x260 | 195 | 8,0 | 82,7 | 7,7 | 218 | 11 |
| RI 80 - RVI 80 | 800 | 600 | 850-920 | 30/40 | 60x15 | 611x491 | 238 | 100 ⁽³⁾ | 35-90 | 226x260 | 410 | 250x430x260 | 204 | 8,0 | 86,4 | 8,6 | 149 | 12 |
| RI 90 - RVI 90 | 900 | 600 | 850-920 | 30/40 | 60x15 | 711x491 | 238 | 100 ⁽³⁾ | 35-90 | 226x260 | 410 | 350x430x260 | 225 | 8,0 | 86,4 | 8,6 | 149 | 12 |
| RI 100 - RVI 100 | 1000 | 600 | 850-920 | 30/40 | 60x15 | 811x491 | 238 | 100 ⁽³⁾ | 35-90 | 226x260 | 410 | 450x430x260 | 235 | 8,0 | 86,4 | 8,6 | 149 | 12 |
| S 60 | 600 | 600 | 850 | 30 | 40x15 | 481x481 | 238 | 30 | - | 298x266 | 350 | - | 195 | 7,4 | 80,8 | 8,6 | 200 | 11 |
| S 80 | 800 | 600 | 850 | 30 | 40x15 | 681x481 | 320 | 30 | - | 210x265 | 400 | 300x430x279 | 205 | 10,2 | 83,3 | 12,4 | 168 | 11 |
| S 90 | 900 | 600 | 850 | 30 | 40x15 | 781x481 | 320 | 30 | - | 260x265 | 400 | 350x430x279 | 240 | 10,2 | 83,3 | 12,4 | 168 | 11 |
| MZ 60 | 600 | 600 | 850-910 | 30 | 40x15 | 448x486 | 238 | 100-160 | 70 | 300x196 | 250 | 350x470x160 | 180 | 8,0 | 80,2 | 10 | 191 | 10 |
| MZ 70 | 700 | 600 | 850-910 | 30 | 40x15 | 548x486 | 238 | 100-160 | 70 | 400x196 | 250 | 450x470x160 | 200 | 8,0 | 80,2 | 10 | 191 | 10 |
| MZ 80 | 800 | 600 | 850-910 | 30 | 40x15 | 648x486 | 280 | 100-160 | 70 | 500x196 | 250 | 550x470x160 | 230 | 8,0 | 80,2 | 10 | 191 | 10 |
| ML 60/Lux/Rustik | 600 | 600 | 850 | 30 | 40x15 | 448x486 | 238 | 30 | 40 | 300x196 | 250 | 350x470x260 | ⁽⁴⁾ | 8,0 | 80,2 | 10 | 191 | 10 |
| ML 80/Lux/Rustik | 800 | 600 | 850 | 30 | 40x15 | 648x486 | 280 | 30 | 40 | 500x196 | 250 | 550x470x260 | ⁽⁵⁾ | 8,0 | 80,2 | 10 | 191 | 10 |
| L 90 | 900 | 600 | 850 | 30 | 40x15 | 781x481 | 320 | 30 | - | 260x265 | 400 | 350x430x279 | ⁽⁶⁾ | 10,2 | 83,3 | 12,4 | 168 | 11 |
| ZVI 60 | 600 | 600 | 850-910 | 30 | 60x15 | 511x491 | 238 | 100 ⁽³⁾ | 0-90 | 137x258 | 400 | 250x430x260 | 155 | 8,0 | 82,7 | 7,7 | 218 | 11 |
| N 94 | 940 | 600 | 870 | 30 | 40x15 | 811x491 | 238 | - | - | 214x258 | 400 | 350x430x260 | ⁽⁷⁾ | 8,0 | 86,4 | 8,6 | 149 | 12 |
| FE 60 - FVE 60 | 600 | 600 | 538-548 | 30/40 | 60x15 | 411x491 | 238 | - | - | 226x260 | 340 | - | - | 7,4 | 80,8 | 8,6 | 200 | 11 |
| FE 70 - FVE 70 | 700 | 600 | 538-548 | 30/40 | 60x15 | 511x491 | 238 | - | - | 166x260 | 410 | 250x430x260 | - | 8,0 | 82,7 | 7,7 | 218 | 11 |
| FE 90 - FVE 90 | 900 | 600 | 538-548 | 30/40 | 60x15 | 711x491 | 238 | - | - | 226x260 | 410 | 350x430x260 | - | 8,0 | 86,4 | 8,6 | 149 | 12 |
| FE 100 - FVE 100 | 1000 | 600 | 538-548 | 30/40 | 60x15 | 811x491 | 238 | - | - | 226x260 | 410 | 450x430x260 | - | 8,0 | 86,4 | 8,6 | 149 | 12 |

Dimensions in mm

(1) R RANGE: measurement above top excluding upstand. With 30 mm thick top: height 850-910 mm. With 40 mm thick top: height 860-920 mm.

S, ML, L, ZVI RANGE: measurement above top excluding upstand.

MZ RANGE: measurement above top excluding upstand. Stainless steel finish telescopic plinth adjustable between 100 and 160 mm.

(2) Top protrusion. Wood-burning cookers: 20 mm.

(3) Plinth height 100 mm fitted with height-adjustable levelling feet between 0 and 60 mm.

(4) 180 kg for ML 60, ML 60 Lux range. 202 kg for ML 60 Rustik range White and Red. 219 kg for ML 60 Rustik range Natural stone.

(5) 230 kg for ML 80, ML 80 Lux range. 252 kg for Rustik White and Red finish. 269 kg for Rustik Natural stone finish.

(6) 271 kg for Rustik White and Red finish. 286 kg for Rustik Natural stone finish.

(7) 194 kg for Steel finish. 208 kg for Country finish. 223 kg for Natural stone finish.

(8) Average temperature at the rated power. Higher instantaneous flue temperatures are possible. We recommend you always use piping with a minimum specification of T400.

For wood-burning cookers with a side oven, the layout of the components depends on the chosen flue outlet position.

The oven is always placed on the flue outlet side. The external air inlet is always where the combustion chamber is.

All the data are certified by an external laboratory, notified at European level, in accordance with the EN 12815/EN 13240 regulation, and they comply with the emission limits required by various laws, including the Austrian Art.15a, the German BImSchV Stufe 2 and the French Flamme Verte by Ministerial Decree 186/2017 on emissions and efficiency of the Paduan basin.

Wood-burning cookers technical data

Equipment

| Models | External air inlet - External Air® | Automatic air control - Air Control® | Superflame® combustion system | Surround Heat® system for built-in installation between cabinets | Ventilated side panels | Side panels ventilated through natural conv. | Triple-glazed fire door(1) | Double-glazed fire door | Reversible fire door | Fire door protection(1) | Glazed oven door and thermometer | Double-glazed oven door and thermometer | Oven with electric light | Oven tray on telescopic runners | Telescopic plinth with built-in wood store | Depth-adjustable plinth | Bespoke plinth(2) | Height-adjustable levelling feet | Wood store with Soft Close mechanism | Adjustable rear flue outlet(3) | Glass ceramic hotplate(4) | Stainless steel hotplate cover(5) | Certified insulated spacers | Perforated fins | Top profiles | Service-Kit |
|-------------------|------------------------------------|--------------------------------------|-------------------------------|--|------------------------|--|----------------------------|-------------------------|----------------------|-------------------------|----------------------------------|---|--------------------------|---------------------------------|--|-------------------------|-------------------|----------------------------------|--------------------------------------|--------------------------------|---------------------------|-----------------------------------|-----------------------------|-----------------|--------------|-------------|
| RE 40 - RVE 40 | ● | ● | ● | - | ● | ● | ● | - | ● | ● | - | - | - | - | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | |
| RE 45 - RVE 45 | ● | ● | ● | - | ● | ● | ● | - | ● | ● | - | - | - | - | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | |
| RE 50 - RVE 50 | ● | ● | ● | - | ● | ● | ● | - | ● | ● | - | - | - | - | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | |
| RE 60 - RVE 60 | ● | ● | ● | - | ● | ● | ● | - | - | ● | - | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | |
| RE 80 - RVE 80 | ● | ● | ● | - | ● | ● | ● | - | - | ● | - | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | |
| RE 90 - RVE 90 | ● | ● | ● | - | ● | ● | ● | - | - | ● | - | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | |
| RI 60 - RVI 60 | ● | ● | ● | ● | ● | ● | ● | - | ● | ● | - | - | - | - | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | |
| RI 70 - RVI 70 | ● | ● | ● | ● | ● | ● | ● | - | - | ● | - | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | |
| RI 80 - RVI 80 | ● | ● | ● | ● | ● | ● | ● | - | - | ● | - | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | |
| RI 90 - RVI 90 | ● | ● | ● | ● | ● | ● | ● | - | - | ● | - | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | |
| RI 100 - RVI 100 | ● | ● | ● | ● | ● | ● | ● | - | - | ● | - | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | |
| S 60 | ● | ● | ● | - | - | ● | - | ● | - | ● | - | - | - | - | - | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | |
| S 80 | ● | ● | ● | - | - | ● | - | ● | - | ● | - | ● | ● | ● | - | - | ● | ● | ● | ● | ● | ● | ● | ● | ● | |
| S 90 | ● | ● | ● | - | - | ● | - | ● | - | ● | - | ● | ● | ● | - | - | ● | ● | ● | ● | ● | ● | ● | ● | ● | |
| MZ 60 | ● | - | ● | ● | - | ● | - | ● | ● | ● | - | ● | ● | ● | ● | - | ● | ● | ● | ● | ● | ● | ● | ● | ● | |
| MZ 70 | ● | - | ● | ● | - | ● | - | ● | ● | ● | - | ● | ● | ● | ● | - | ● | ● | ● | ● | ● | ● | ● | ● | ● | |
| MZ 80 | ● | - | ● | ● | - | ● | - | ● | ● | ● | - | ● | ● | ● | ● | - | ● | ● | ● | ● | ● | ● | ● | ● | ● | |
| ML 60 - ML 60 Lux | ● | - | ● | ● | - | ● | - | ● | ● | ● | - | ● | ● | ● | - | - | ● | ● | ● | ● | ● | ● | ● | ● | ● | |
| ML 80 - ML 80 Lux | ● | - | ● | ● | - | ● | - | ● | ● | ● | - | ● | ● | ● | - | - | ● | ● | ● | ● | ● | ● | ● | ● | ● | |
| ML 60 Rustik | ● | - | ● | - | - | ● | - | ● | ● | ● | - | ● | ● | ● | - | - | ● | ● | ● | ● | ● | ● | - | - | ● | |
| ML 80 Rustik | ● | - | ● | - | - | ● | - | ● | ● | ● | - | ● | ● | ● | - | - | ● | ● | ● | ● | ● | ● | - | - | ● | |
| L 90 | ● | - | ● | - | - | ● | - | ● | - | ● | - | ● | ● | ● | - | - | ● | ● | ● | ● | ● | ● | - | - | ● | |
| ZVI 60 | ● | - | ● | ● | ● | ● | - | ● | - | ● | - | ● | ● | ● | - | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | |
| N 94 | ● | - | ● | - | - | ● | - | ● | - | ● | - | ● | ● | ● | - | - | ● | ● | ● | ● | ● | ● | - | - | ● | |
| FE 60 - FVE 60 | ● | ● | ● | - | - | ● | ● | - | ● | ● | - | - | - | - | - | - | - | - | - | ● | ● | ● | - | - | ● | |
| FE 70 - FVE 70 | ● | ● | ● | - | - | ● | ● | - | - | ● | - | ● | - | ● | - | - | - | - | - | ● | ● | ● | - | - | ● | |
| FE 90 - FVE 90 | ● | ● | ● | - | - | ● | ● | - | - | ● | - | ● | - | ● | - | - | - | - | - | ● | ● | ● | - | - | ● | |
| FE 100 - FVE 100 | ● | ● | ● | - | - | ● | ● | - | - | ● | - | ● | - | ● | - | - | - | - | - | ● | ● | ● | - | - | ● | |

● standard ● as desired ● optional - not available

(1) Only available for the RVE, RVI, FVE models.

(2) Made of stainless steel. For the ML 60 Rustik, ML 80 Rustik, L 90 models, the plinth is made of black painted stainless steel.

(3) See technical data sheets downloadable on the website www.rizzolicucine.it.

(4) Only for range cookers with flue outlet at the rear. It is optional for the flue outlets at the top.

(5) Not available for glass-ceramic plate.

Wood-burn. thermo-cookers tech. data

Technical specifications

| Models | Width | Depth | Height(1) | Top thickness(2) | Upstand (HxD) | Steel plate | Grate diameter | Plinth height | Plinth recess | Loading door (WxH) | Combustion chamber depth (avg. val) | Oven dimensions (WxDxH) | Weight (kg) | Overall rated power (kW) | Rated power for water (kW) | Efficiency at reduced power % | Efficiency at rated power % | Flue gas flow (g/s) | Flue gas temperature(5) (°C) | Recommended draught (Pa) |
|------------------|-------|-------|-----------|------------------|---------------|-------------|----------------|---------------|---------------|--------------------|-------------------------------------|-------------------------|-------------|--------------------------|----------------------------|-------------------------------|-----------------------------|---------------------|------------------------------|--------------------------|
| RTE 60 - RTVE 60 | 600 | 600 | 850-860 | 30/40 | 60x15 | 511x491 | 240 | 100 | 0-90 | 226x260 | 375 | - | 210 | 5,7-18,6 | 2,6-8,5 | 83,2 | 83,2-79,0 | 6,9 | 160 | 12 |
| RTE 80 - RTVE 80 | 800 | 600 | 850-860 | 30/40 | 60x15 | 711x491 | 240 | 100 | 0-90 | 226x260 | 375 | 350x430x260 | 260 | 11,3-22,3 | 6,5-15,1 | 87,0 | 80,3-75,2 | 13,4 | 202 | 12 |
| RTE 90 - RTVE 90 | 900 | 600 | 850-860 | 30/40 | 60x15 | 811x491 | 240 | 100 | 0-90 | 226x260 | 375 | 450x430x260 | 270 | 11,3-22,3 | 6,5-15,1 | 87,0 | 80,3-75,2 | 13,4 | 202 | 12 |
| ST 90 | 900 | 600 | 850 | 30 | 40x15 | 781x481 | 320 | 30 | - | 260x265 | 385 | 350x430x279 | 250 | 11,3-23,8 | 6,5-13,4 | 87,0 | 80,3-77,0 | 13,4 | 202 | 12 |
| STP | 1050 | 600 | 850 | 30 | 40x15 | 681x481 | 320 | 30 | - | 260x265 | 420 | 300x430x279 | (3) | 11,3-30,7 | 6,5-20,3 | 87,0 | 80,3-70,2 | 13,4 | 202 | 12 |
| LT 90 | 900 | 600 | 850 | 30 | 40x15 | 781x481 | 320 | 30 | - | 260x265 | 385 | 350x430x279 | (4) | 11,3-23,8 | 6,5-13,4 | 87,0 | 80,3-77,0 | 13,4 | 202 | 12 |

Dimensions in mm

(1) RTE-RTVE range: measurement above top excluding upstand (upstand dimensions 60x15 mm HxD). With 30 mm thick top: height 850 mm.

With 40 mm thick top: height 860 mm. ST, STP, LT range: measurement above top excluding upstand.

(2) The RTE - RTVE range of thermo-cookers protrude 5 mm from the top. On the other range, the protrusion is 20 mm.

(3) 335 kg for Standard finish. 360 kg for Rustik White and Red finish. 375 kg for Rustik Natural Stone finish.

(4) 300 kg for Rustik White and Red finish. 315 kg for Rustik Natural Stone finish.

(5) Average temperature at the rated power. Higher instantaneous flue temperatures are possible.

We recommend you always use piping with a minimum specification of T400.

Equipment

| Models | External air inlet - External Air® | Automatic air control - Air Control® | H ₂ O System® combustion system | Designed to accommodate thermal safety system | Designed to accommodate side hydraulic fittings | Instantaneous domestic hot water | Side panels ventilated through natural convection | Triple-glazed fire door ⁽¹⁾ | Double-glazed fire door | Fire door protection ⁽¹⁾ | Double-glazed oven door and thermometer | Oven with electric light | Oven tray on telescopic runners | Central heating system circulation pump | Bespoke plinth ⁽²⁾ | Height-adjustable levelling feet | Wood store with Soft Close mechanism ⁽³⁾ | Adjustable rear flue outlet ⁽³⁾ | Glass ceramic hotplate | Stainless steel hotplate cover ⁽⁴⁾ | Insulated spacers | Perforated fins | Top profiles | Service-Kit |
|------------------|------------------------------------|--------------------------------------|--|---|---|----------------------------------|---|--|-------------------------|-------------------------------------|---|--------------------------|---------------------------------|---|-------------------------------|----------------------------------|---|--|------------------------|---|-------------------|-----------------|--------------|-------------|
| RTE 60 - RTVE 60 | ● | ● | ● | ● | ● | — | ● | ● | — | ● | — | — | — | — | ● | ● | — | ● | ● | ● | ● | ● | ● | |
| RTE 80 - RTVE 80 | ● | ● | ● | ● | ● | — | ● | ● | — | ● | — | — | — | — | ● | ● | — | ● | ● | ● | ● | ● | ● | |
| RTE 90 - RTVE 90 | ● | ● | ● | ● | ● | — | ● | ● | — | ● | — | — | — | — | ● | ● | — | ● | ● | ● | ● | ● | ● | |
| ST 90 | ● | ● | ● | — | — | — | ● | — | ● | ● | — | — | — | — | ● | ● | — | ● | ● | ● | ● | ● | ● | |
| STP | ● | ● | ● | — | — | ● | ● | — | ● | ● | — | — | — | — | ● | ● | — | ● | ● | ● | ● | ● | ● | |
| LT 90 | ● | — | ● | ● | — | — | — | — | ● | ● | — | — | — | — | ● | ● | — | ● | ● | — | — | ● | ● | |

● standard ● as desired ● optional — not available

(1) Only available for RTVE models.

(2) Made of stainless steel (painted black for LT Series).

(3) See technical data sheets downloadable on the website www.rizzolicucine.it.

(4) Not available for glass-ceramic plate.

Wood-burning stoves technical data

Technical specifications

| Models | Width | Depth | Height | Loading door (WxDxH) | Oven dimensions (WxDxH) | Weight (kg) | Rated power (kW) | Efficiency at rated power % | Flue gas flow (g/s) | Temp. of flue gas (C°)(3) | Recommended draught (Pa) |
|--------------|-------|-------|--------|----------------------|-------------------------|------------------------|------------------|-----------------------------|---------------------|---------------------------|--------------------------|
| X Art Basic | 600 | 476 | 1173 | 372x350 | - | 240 | 7,7 | 87,1 | 5,3 | 195 | 12 |
| X Art Plus | 600 | 476 | 1546 | 372x350 | - | 273/343 ⁽¹⁾ | 7,7 | 87,1 | 5,3 | 195 | 12 |
| X Art Chef | 600 | 476 | 1546 | 372x350 | 350x320x215 | 280 | 7,7 | 87,1 | 5,3 | 195 | 12 |
| X Rock Basic | 550 | 462 | 1163 | 372x350 | - | 275 | 7,7 | 87,1 | 5,3 | 195 | 12 |
| X Rock Plus | 550 | 462 | 1536 | 372x350 | - | 302/371 ⁽¹⁾ | 7,7 | 87,1 | 5,3 | 195 | 12 |
| X Rock Chef | 550 | 462 | 1536 | 372x350 | 350x320x215 | 340 | 7,7 | 87,1 | 5,3 | 195 | 12 |
| X Line Basic | 534 | 464 | 1145 | 372x350 | - | 175 | 7,7 | 87,1 | 5,3 | 195 | 12 |
| X Line Plus | 534 | 464 | 1518 | 372x350 | - | 176/246 ⁽¹⁾ | 7,7 | 87,1 | 5,3 | 195 | 12 |
| X Line Chef | 534 | 464 | 1518 | 372x350 | 350x320x215 | 220 | 7,7 | 87,1 | 5,3 | 195 | 12 |
| X Vision | 534 | 464 | 1300 | 372x350 | - | 170 | 7,7 | 87,1 | 5,3 | 195 | 12 |
| X 50 V | 520 | 450 | 827 | 372x350 | - | 110 | 7,7 | 87,1 | 5,3 | 195 | 12 |
| X Dateo | 534 | 464 | 1145 | 372x350 | - | 145 | 7,7 | 87,1 | 5,3 | 195 | 12 |
| X Living | 534 | 464 | 805 | 372x350 | - | 120 | 7,7 | 87,1 | 5,3 | 195 | 12 |

Dimensions in mm

(1) Weight without and with (70 kg) Durasic® heat accumulation kit (optional).

(2) Average temperature at the rated power. Higher instantaneous flue temperatures are possible. We recommend you always use piping with a minimum specification of T400.

Equipement

| Models | External air inlet - External Air® | Primary, secondary, tertiary air adj. | Superflame® combustion system | Ceramic glazed fire door - Shiny Glass® | Fire door with automatic safety latch | Stainless steel oven | Double-glazed oven door and thermometer | Adjustable levelling feet | Open wood store | Wood store door | Flue outlet at the top | Flue outlet at the rear | Sheet metal floor guard | Durasic® heat accumulation system |
|--------------|------------------------------------|---------------------------------------|-------------------------------|---|---------------------------------------|----------------------|---|---------------------------|-----------------|-----------------|------------------------|-------------------------|-------------------------|-----------------------------------|
| X Art Basic | ● | ● | ● | ● | ● | - | - | ● | ● | ● | ● | ● | ● | - |
| X Art Plus | ● | ● | ● | ● | ● | - | - | ● | ● | ● | ● | - | ● | ● |
| X Art Chef | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | - | ● | - |
| X Rock Basic | ● | ● | ● | ● | ● | - | - | ● | ● | ● | ● | ● | ● | - |
| X Rock Plus | ● | ● | ● | ● | ● | - | - | ● | ● | ● | ● | - | ● | ● |
| X Rock Chef | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | - | ● | - |
| X Line Basic | ● | ● | ● | ● | ● | - | - | ● | ● | ● | ● | ● | ● | - |
| X Line Plus | ● | ● | ● | ● | ● | - | - | ● | ● | ● | ● | - | ● | ● |
| X Line Chef | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | - | ● | - |
| X Vision | ● | ● | ● | ● | ● | - | - | - | - | - | ● | ● | ● | - |
| X 50 V | ● | ● | ● | ● | ● | - | - | - | - | - | ● | ● | ● | - |
| X Dateo | ● | ● | ● | ● | ● | - | - | - | - | - | ● | ● | ● | - |
| X Living | ● | ● | ● | ● | ● | - | - | - | - | - | ● | ● | ● | - |

● standard ● optional - not available

Technical data PRO range



Technical specifications

| Models | Width | Depth | Height ⁽¹⁾ | Top thickness | Steel plate ⁽²⁾ | Loading door (WxH) | Combustion chamber depth (avg. val) | Oven dimensions (WxDxH) | Rated power - overall (kW) | Rated power for water (kW) | Weight (kg) | Efficiency at rated power (%) | Flue gas flow (g/s) | Flue gas temperature ⁽³⁾ (°C) | Recommended draught (Pa) |
|---------------|-------|-------|-----------------------|---------------|----------------------------|--------------------|-------------------------------------|-------------------------|----------------------------|----------------------------|-------------|-------------------------------|---------------------|--|--------------------------|
| PRO 110 | 1100 | 700 | 870 | 50 | 910x580 | 226x260 | 510 | 550x530x260 | 8-12 | - | 350 | 86,4 | 8,6 | 149 | 12 |
| PRO 130 | 1300 | 800 | 870 | 50 | 1110x680 | 226x260 | 610 | 550x660x260 | 8-12 | - | 415 | 86,4 | 8,6 | 149 | 12 |
| PRO 110 TERMO | 1100 | 700 | 870 | 50 | 960x580 | 226x260 | 480 | 550x530x260 | 11,3-22,3 | 6,5-15,1 | 400 | 80,3-75,2 | 13,4 | 202 | 12 |
| PRO 130 TERMO | 1300 | 800 | 870 | 50 | 1160x680 | 226x260 | 480 | 550x660x260 | 11,3-22,3 | 6,5-15,1 | 465 | 80,3-75,2 | 13,4 | 202 | 12 |

Dimensions in mm

(1) Measurement above top excluding upstand (upstand dimensions 60x20 mm HxD). Plinth height 100 mm fitted with height-adjustable levelling feet.

(2) Single PC1 ring or PC2 ring diameter: 320 mm.

(3) Average temperature at the rated power. Higher instantaneous flue temperatures are possible. We recommend you always use piping with a minimum specification of T400.

Equipment

| Models | External air inlet | Automatic primary air control | Pre-heated secondary air | Adjustable rear flue outlet | Height-adjustable levelling feet | Built-in spacers | Double-glazed oven door and thermometer | Stainless steel oven with electric light | Oven tray and rack | Water tank | Handrail | Plate cover | Fire door protection ⁽¹⁾ | Triple-glazed fire door | Top profiles | Bespoke plinth ⁽²⁾ | Double oven |
|---------------|--------------------|-------------------------------|--------------------------|-----------------------------|----------------------------------|------------------|---|--|--------------------|------------|----------|-------------|-------------------------------------|-------------------------|--------------|-------------------------------|-------------|
| PRO 110 | ● | ● | ● | ● | ● | ● | ● | ● | ● | - | ● | ● | ● | ● | ● | ● | ● |
| PRO 130 | ● | ● | ● | - | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● |
| PRO 110 TERMO | ● | ● | ● | ● | ● | ● | ● | ● | ● | - | ● | ● | ● | ● | ● | ● | ● |
| PRO 130 TERMO | ● | ● | ● | - | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● |

● standard ● optional - not available

(1) Available for models with triple glazed fire door.

(2) Made of stainless steel.

Wood-burning thermo-stoves tech. data

Technical specifications

| Models | Width | Depth | Height | Combustion chamber (WxDxH) | Oven dimensions (WxDxH) | Weight (kg) | Overall rated power (kW) | Rated power for water (kW) | Efficiency % | Flue gas flow (g/s) | Temperature of flue gas (C°)(1) | Recommended draught (Pa) |
|--------------|-------|-------|--------|----------------------------|-------------------------|-------------|--------------------------|----------------------------|--------------|---------------------|---------------------------------|--------------------------|
| T Line Basic | 490 | 600 | 1187 | 244x411x372 | - | 256 | 9,1-25,9 | 2,0-17,1 | 85,1-76,1 | 7,7 | 199 | 13 |
| T Line Chef | 490 | 600 | 1187 | 244x411x372 | 250x525x190 | 277 | 9,1-25,9 | 2,0-17,1 | 85,1-76,1 | 7,7 | 199 | 13 |
| T Art Basic | 490 | 600 | 1233 | 244x411x372 | - | 278 | 9,1-25,9 | 2,0-17,1 | 85,1-76,1 | 7,7 | 199 | 13 |
| T Art Chef | 490 | 600 | 1233 | 244x411x372 | 250x525x190 | 299 | 9,1-25,9 | 2,0-17,1 | 85,1-76,1 | 7,7 | 199 | 13 |
| T Rock Basic | 490 | 600 | 1206 | 244x411x372 | - | 302 | 9,1-25,9 | 2,0-17,1 | 85,1-76,1 | 7,7 | 199 | 13 |
| T Rock Chef | 490 | 600 | 1206 | 244x411x372 | 250x525x190 | 323 | 9,1-25,9 | 2,0-17,1 | 85,1-76,1 | 7,7 | 199 | 13 |

Dimensions in mm

(1) Average temperature at the rated power. Higher instantaneous flue temperatures are possible. We recommend you always use piping with a minimum specification of T400.

Equipement

| Models | External air inlet - External Air® | Autom. Combustion air adj. - Air Control® | H ₂ O System® Combustion system | Ceramic glazed fire door - Shiny Glass® | Stainless steel oven | Oven tray on telescopic runners and oven rack | Double-glazed oven door and thermometer | Adjustable levelling feet | Flue outlet at the top | Designed to accommodate thermal safety system | Sheet metal floor guard |
|--------------|------------------------------------|---|--|---|----------------------|---|---|---------------------------|------------------------|---|-------------------------|
| T Line Basic | ● | ● | ● | ● | - | - | - | ● | ● | ● | ● |
| T Line Chef | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● |
| T Art Basic | ● | ● | ● | ● | - | - | - | ● | ● | ● | ● |
| T Art Chef | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● |
| T Rock Basic | ● | ● | ● | ● | - | - | - | ● | ● | ● | ● |
| T Rock Chef | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● | ● |

● standard ● optional - not available



Rizzoli continuously strives to improve its products. For this reason, the technical and styling characteristics in this catalogue may undergo changes without notice.



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