

New L Series

The comeback
of ancient traditions.



Rizzoli 



NEW SERIES L.

IN ADDITION TO THE WINNING DESIGN,
MUCH MORE TECHNOLOGY.

Launched less than three years ago, the L Series returns to the market with a new package of technologies that significantly improve all the technical aspects of the product.

The improvements concern the stainless steel top which implements a new insulation and cooling system; the new gaskets with metal mesh adopted for the oven door and the fire door; the new hermetic starting system; the fire door with the new self-cleaning system Shiny Glass®; the oven door with double glass and integrated thermometer; the new oven lighting system; height adjustment with leveling feet; the wood box with soft closing system.

The restyling does not affect the already celebrated and appreciated retro style that strongly characterizes this series. The majolica is produced and handmade by Bassanese master potters. The doors are studded and aged with manual procedures. The handles are in fine walnut wood. The combustion chamber is completely lined with certified refractory material.

The result is a product with exceptional performance, with unique proprietary technologies, respectful of the environment and certified for the strictest European quality standards.

DECORATED WITH
PRECIOUS
MAJOLICA
AND SERPENTINE
STONE

HANDLES
IN FINE
WALNUT
WOOD

NEW
OVEN
LIGHTING

WOOD BOX
WITH
SOFT CLOSE
SYSTEM

NEW
SHINY GLASS®
CLEANING
SYSTEM

NEW
INSULATION AND COOLING
SYSTEM
FOR THE STEEL TOP

Certifications:



Certified technologies:



AND THERE IS ALSO
THE COOKER STOVE VERSION.

The New L Series is also available in a 90 cm cooker stove version (LT 90 model) now with digital thermometer. With its special high-performance boiler guaranteed for 6 years and the H₂O System® certified technology, it is able to heat an entire apartment. Properly connected to the central heating system, it will be able to produce hot water in quantity, becoming an excellent source of domestic savings. H₂O System® technology revolutionizes the combustion process of wood fired cooker stoves by using combustion chambers equipped with a steel coating that protects the boiler and creates an interspace for the passage of secondary air. This translates into excellent wood combustion, greater dust reduction and high efficiency.

Certifications:



Certified technologies:





TECHNICAL SPECIFICATIONS

Model	Width	Depth	Height ⁽¹⁾	Top thickness	Top protrusion	Riser	Hotplate diameter	Combustion chamber (average value)	Combustion chamber (lxh)	Weight (Kg.)	Oven dimensions (lxpxh)	Total nominal power (kW)	Efficiency at nom. power %	Discharge gas flow (g/s)	Discharge gas temperature (°C) ⁽³⁾	Suggested draught (Pa)
L 90	900	600	850	30	20	40x15	320	400	260x265	(2)	350x430x279	10,2	83,3	12,4	168	11
LT 90	900	600	850	30	20	40x15	320	385	260x265	(2)	350x430x279	10,2-23,8	80,1-77,0	13,6	187	12

Dimensions in mm

(1) Measurement above the surface (excluding riser).
 (2) 271 kg. for Rustik White and Red finish (300 kg for LT 90). 286 kg for finishing Rustik Serpentine (315 kg for LT 90).
 (3) Average temperature at rated power. Higher instantaneous smoke temperatures may occur. It is recommended to always use pipes with minimum specification T400.

ENDOWMENTS

Model	External air intake - External Air®	Certified comb. system Superflame®	Certified comb. system H ₂ O System®	Predisposition for thermal discharge	Ventilated sides with natural convection	Fire door with double glass	Oven door with thermometer	Oven with electric lighting	Baking pan on telescopic guides	Fire door protection	Adjustable plinth ⁽¹⁾	Adjustable rear smoke outlet ⁽²⁾	Glass ceramic hot plate ⁽³⁾	Stainless steel plate cover	Profiles per floor	Maintenance kit
L 90	🔵	🔵	-	-	🔵	🔵	🔵	🔵	🔵	🔴	🔴	🔵	🟢	🔴	🔴	🔵
LT 90	🔵	-	🔵	🔵	🔵	🔵	🔵	🔵	🔵	🔴	🔴	🔵	🟢	🔴	🔴	🔵

(1) Made of black painted steel.
 (2) The adjustment is approximately 10 mm.
 (3) Only for cookers and cooker stoves with rear smoke outlet.

🔵 standard 🟢 on demand 🔴 optional

FINISHES



Partner:



Rizzoli

Rizzoli s.r.l. - Single seat

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