



**ITALIAN PIZZA OVEN SPECIALISTS**



**MULTIFUEL PIZZA OVENS  
FOR OUTDOOR HOME USE**

# THE BUSINESS IDEA



**2001**



**2015**



**2019**

Our company **GODINO GROUP** was founded by Mr. Vincenzo Godino in 1998, in Naples, south of Italy. In short time a start-up trading company became the biggest player of the Italian Solid Fuel Appliances Market. In 2010 the numbers were very impressive: we sold more than **200.000 wood burning fireplaces** in 12 years. And relationships with the main Italian Brico retailers were very strong.

In 2014 we decided to enlarge our portfolio with **wood burning pizza ovens**. Italy was a huge market for Pizza Ovens and there was a big demand for high quality products at competitive price. As first step we **designed a small range** of few ovens and asked our suppliers to produce them for us. To be honest, the basic idea was to copy the most famous model on the market. The idea was great. Sales even more: in January 2019 we reached **1000 units sold in Italy!** Feedbacks are very positive and our ovens are known on the market as very good quality products at very competitive prices.

**Next step was ready:** we designed a new range of hybrid models to increase functionality and quality of the ovens. Metal bodies and steel laser cutting parts are manufactured by our European sister company, ISO certified. While painting, assembling, packaging and warehouse are in Avellino (Italy). April 2019: our new oven **"VITA"** **was launched** on the Italian Market, Wood burning and hybrid version (wood/gas burner). With BBQ option. And a second bigger hybrid oven **"MAX"** was launched in June.

Italy is done. We have a strong position on the market. The next challenge is the **rest of the world**. We will do our best. As usual.



# TOTAL QUALITY CONCEPT



**ISO Certified Production**



**Main European Manufacturing complex**



**Assembling, painting and packaging**

ALL OUR MODELS ARE DESIGNED AND MANUFACTURED  
ACCORDING TO OUR IDEA OF **"TOTAL QUALITY CONCEPT"**:

- "first choice" certified raw materials;
- the best relation between "smart design" and "easy to use" ;
- very competitive price;
- full warranty and efficient after sales service.

If you're looking for **traditional taste** and want to try an amazing cooking experience, without investing huge money... our ovens are the best on the market.

The basic idea is very simple: thanks to a **massive refractory floor and stainless steel** (1/10 in thick) structure, our pizza ovens reach the right cooking temperature in short time and with very low consumption of wood.

The **perfect insulation** keeps the temperature high for long time and offer possibility to cook not only pizza but bread, meat and any kind of meal that needs slow and long cooking time.

All ovens are **ready to use** after unpacking, and you don't have to do hard building works.

We are the right partner for you.

Enjoy!



# GODINO OVENS

## Wood Fired Models



**Wood burning Pizza Oven** *Model CAPRI*

**External dimension:** 64x70x190cm

**Combustion chamber:** 54x60cm

**Weight** 74kg **Chimney:** 12cm diameter

Trolley, door and chimney are black painted. Body and front are stainless steel. Top cover red or dark grey. antracite.



**Wood burning Pizza Oven** *Model AMALFI*

**External dimension:** 80x77x196cm

**Combustion chamber:** 70x66cm

**Weight** 129kg **Chimney:** 12cm diameter

Trolley and door are black painted. Body, handle, chimney and front are stainless steel. Top cover red or dark grey.







# GODINO OVENS

## *Wood Fired Models*

### **Wood burning Pizza Oven Model NAPOLI**

**External dimension:** 94x90x200cm (without side shelves)

**Combustion chamber:** 77x85cm

**Weight** 189kg. **Chimney:** 12cm diameter

The full structure (trolley, shelves and door) is stainless steel. Chimney is black painted. Top cover rubin red or dark grey antracite.





# GODINO OVENS

*Wood, Pellet & Gas Fired*

**Hybrid**  
MULTIFUEL OVENS



## Portable Wood & Pellet Pizza Oven D4D4

**External dimension:** 70x45x85cm

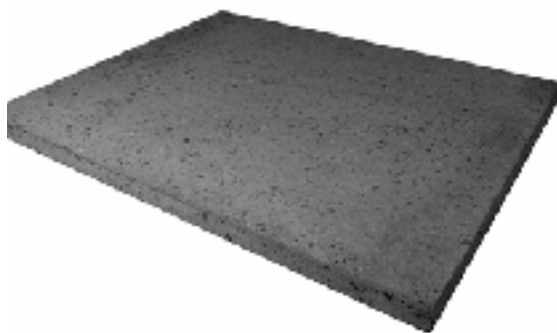
**Cooking refractory stone:** 33x33cm

**Weight** 15kg



**Stainless steel structure and burners. Foldable legs.**

This portable oven heats up to 450°C in only **5min**. It's perfect for cooking pizza but also baking or roasting. It is ready to use. The basic (white) refractory stone is included. A second **lavic stone** from Sicilian Vulcan can be included to cook directly on stone meat or fish. **GAS BURNER is available as optional.**





# GODINO OVENS

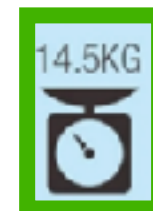
## Gas Fired Model

**Hybrid**  
MULTIFUEL OVENS

### Portable MultiCooker 3 in 1 Totò Chef

**Stainless steel structure and burners.**

This portable oven heats up to 450°C in only **10min.** It's perfect for cooking pizza, baking or roasting meat or fish. It is ready to use. Also as simple gas stove to cook pasta or soup. The following accessories are included in the kit:



#### 1) HIGH QUALITY PIZZA OVEN



#### 2) POWERFUL AND HEALTHY BBQ WITH LAVA STONE & INOX GRILL



#### 3) PRACTICAL GAS STOVE



1) basic (white) refractory **pizza stone**

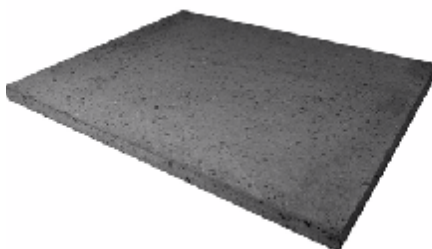
2) **lavic stone** from Sicilian Vulcan.

3) **bbq tools** kit 3pcs

4) **pizza peel**



**COMPACT BUT PROFESSIONAL**



**BACK EASY CLEAN SYSTEM**







# GODINO OVENS

## Wood & Gas Fired Model

**Hybrid**  
MULTIFUEL OVENS



**Wood & Gas Fired Pizza Oven** *Model VITA*

**External dimension:** 65x71x185cm (without side shelves)

**Cooking Area:** 61x55cm

**Weight** 97kg **Chimney:** 15cm diameter

**CE European Gas Burner. Trolley and shelves included.**

**BBQ OPTIONAL: 73x33x12cm**

This oven can be used as a standard wood fired oven or  
gas fired oven simply using ***the gas burner optional***.

The switch takes only 1 minute and it is very easy.

A second optional is a great ***stainless steel barbecue***,

fixed on side. It gives possibility to use charcoal from the oven into the bbq, to grill food while you cook pizza.

**2 in 1 product: BBQ & OVEN !**







# GODINO OVENS

## Wood & Gas Fired Model

**Hybrid**  
MULTIFUEL OVENS



### Wood & Gas Fired Pizza Oven Model MAX

**External dimension:** 86x81x200cm (without side shelves)

**Cooking Area:** 76x71cm

**Weight** 147kg    **Chimney:** 15cm diameter

**CE European Gas Burner. Trolley and shelves included.**

**BBQ OPTIONAL: 73x33x12cm**

This oven can be used as a standard wood fired oven or  
gas fired oven simply using **the gas burner optional**.

The switch takes only 1 minute and it is very easy.

A second optional is a great **stainless steel barbecue**,

fixed on side. It gives possibility to use charcoal from the oven into the bbq, to grill food while you cook pizza.

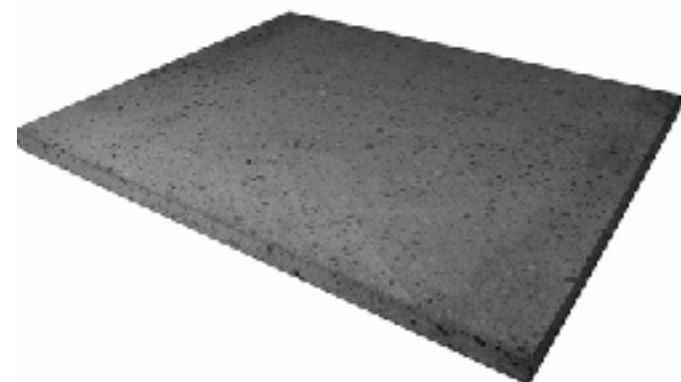
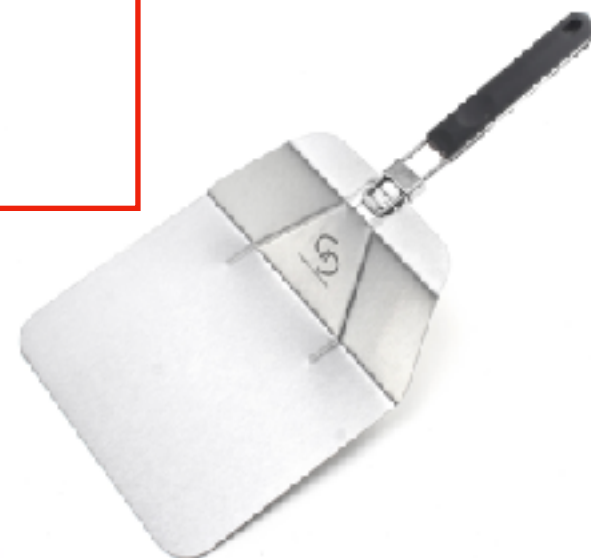
**2 in 1 product: BBQ & OVEN !**





# GODINO OVENS

## *Accessories*





T

E

C

H

N

I

K

MODEL	CAPRI	AMALFI	NAPOLI	VITA	MAX
FUEL	WOOD	WOOD	WOOD	LPG GAS/ WOOD	LPG GAS/ WOOD
EXT DIMENSIONS (WITHOUT SHELVES)	70X64X190CM	80X77X196CM	94X90X200CM	70X64X185CM	86X81X200CM
COOKING AREA	60X54CM	70X66CM	85X77CM	61X55CM	76X71CM
SIDE SHELVES	NO	NO	26X88CM	24X55CM	24X65CM
WORKING HEIGHT	92CM	93CM	87CM	87CM	97CM
CHIMNEY	12CM	12CM	12CM	15CM	15 CM
DOOR DIMENSION	43X24CM	58X26CM	67X27CM	43X24CM	52X24CM
BBQ OPTIONAL	NO	NO	YES	YES	YES
COOKING CHAMBER	STAINLESS STEEL WITH REFRACTORY STONE	STAINLESS STEEL WITH REFRACTORY STONE	STAINLESS STEEL WITH REFRACTORY STONE	STAINLESS STEEL WITH REFRACTORY STONE	STAINLESS STEEL WITH REFRACTORY STONE





**GODINO  
GROUP**

CATALOGUE 2020

ITALIAN PIZZA OVEN SPECIALISTS

