

Stefano Ferrara

**FORNI®**

Forni a legna Artigianali - Qualità e tradizione Napoletana

Neapolitan Hand Made brick Ovens - Quality and Neapolitan Tradition





## **FORNI A LEGNA ARTIGIANALI NAPOLETANI ARTIGIANI DA TRE GENERAZIONI**

I forni di Stefano Ferrara sono costruiti artigianalmente mattone su mattone senza l'impiego di alcun prefabbricato come da antica tradizione Napoletana. In ogni forno c'è la qualità del made in Italy, ogni lavoro ha una sua identità.

## **NEAPOLITAN HAND MADE BRICK OVENS CRAFTSMEN FOR THREE GENERATIONS**

Stefano Ferrara ovens are built brick by brick without using any prefabricated piece as old Neapolitan traditions. Each oven is expression of the Made in Italy Quality.









## FORNO FISSO

È il tradizionale forno artigianale napoletano con legnaia sottostante, costruito sul luogo.

Tutti i materiali occorrenti alla costruzione sono inviati da Napoli a destinazione, dove giungeranno nostri artigiani per la costruzione del forno.

È fornito completo di rivestimento esterno a scelta del cliente tra quelli da noi proposti (mosaico, scaglie di marmo palladiana), n° 2 marmi laterali, porta in ferro per chiusura bocca e tubo in acciaio diam. 250 mm posizionato superiormente alla cupola per l'innesto all'impianto di espulsione fumi.

## FIXED OVEN

It's the traditional Neapolitan handcraft wood burning oven with storage room for wood (legnaia) at the bottom part, built on site.

All the building materials are shipped from Naples to the final destination where our artisans will arrive to build the oven.

The oven is provided with external covering (mosaic tiles, palladiana marbles) according to the choice of the client on the basis of the colors we propose, two lateral marbles, iron door for closing mouth and a small flue (250 millimeters in diameter) on the top, which simply needs to be connected to the flue system.

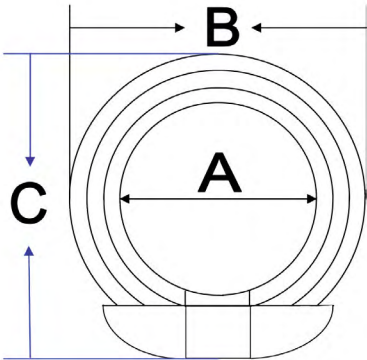


CARATTERISTICHE TECNICHE FORNO FISSO

- Base: pietre di tufo sagomate a mano
- Piano di cottura: Biscotto di Sorrento
- Corona e cupola: mattone refrattari spessore 60mm resistenti a temperature oltre 900°C
- Cappa esterna: mattoni di Santa Maria sagomati a mano
- Rivestimento esterno: mosaico - marmo palladiana

FIXED OVEN TECHNICAL CHARACTERISTICS

- Base: tuff stones shaped by hand
- Plain of cooking: Biscotto di Sorrento stone
- Crown and dome: refractory bricks 60 millimeters thick bearing temperatures over 900°C
- External hood: Santa Maria bricks shaped by hand
- External covering: mosaic tiles - palladiana marble



MODELLO MODEL	N.PIZZE N.PIZZAS	DIMENSIONI - SIZES						ALTEZZA HEIGHT		PESO WEIGHT	
		A		B		C					
		CM	IN	CM	IN	CM	IN	CM	IN	KG	LBS
F 80	2	80	32	150	59	150	59	210	83	3400	7500
F 90	3	90	36	160	63	160	63	210	83	3600	7950
F 110	4	110	43	180	71	180	71	210	83	5000	11000
F 120	5	120	47	190	75	190	75	210	83	5400	11900
F 130	6	130	51	200	79	200	79	210	83	5600	12350
F 140	7	140	55	210	83	210	83	210	83	5800	12790
F 150	8	150	59	220	87	220	87	210	83	6000	13230



## FORNO MOBILE

È costruito presso la ns. sede, poggia su uno stand metallico di supporto ed è trasportato finito e pronto all'uso presso la destinazione prescelta.

La mobilità di questo forno favorisce eventuali cambi di collocazione dello stesso evitando così nuovi costi di costruzione.

È fornito completo di rivestimento esterno a scelta del cliente tra quelli da noi proposti (mosaico, scaglie di marmo palladiana), n° 2 marmi laterali, porta in ferro per chiusura bocca e tubo in acciaio diam. 250mm posizionato superiormente alla cupola per l'innesto all'impianto di espulsione fumi.

Disponibile in quattro differenti design:

**CLASSICO - MLF - VULCANO - SOMMA**

## MOBILE OVEN

The mobile oven is built in our factory in Naples and is shipped finished and ready for use.

The oven is provided of a metallic support stand made of a reinforced iron structure.

It's shipped complete of external covering of tiles (mosaic tiles, palladiana marbles) as per the client choice on the basis of the colors we propose, two lateral marbles, iron door for closing mouth and a small flue (250 millimeters in diameter) on the top end, which simply needs to be connected to the flue system.

Available in four different design:

**CLASSICO - MLF - VULCANO - SOMMA**

## CARATTERISTICHE TECNICHE

- Piano di cottura: Biscotto di Sorrento
- Corona e cupola: mattoni refrattari 60 mm. di spessore, resistenti a temperature di oltre 900 °C
- Cappa esterna: mattoni di Santa Maria sagomati a mano
- Rivestimento: mosaico, marmo palladiana
- Stand metallico di supporto: ferro rinforzato e verniciato

## TECHNICAL CHARACTERISTICS

- Plain of cooking: Biscotto di Sorrento
- Crown and dome: refractory bricks 60 mm. thick with temperature resistance of over 900 °C
- External hood: Santa Maria bricks shaped by hand
- External covering: mosaic tiles, palladiana marble
- Support stand: reinforced and painted iron structure





## FORNO MOBILE - CLASSICO

Classica forma a cupola con stand metallico di supporto a vista.

Il modello Classico è un forno mobile costruito presso la nostra sede e spedito già assemblato presso la destinazione prescelta.

È fornito completo di rivestimento esterno a scelta del cliente tra quelli da noi proposti (mosaico, scaglie di marmo palladiana), n°2 marmi laterali, porta in ferro per chiusura bocca, tubo in acciaio diam. 250 mm. posizionato superiormente alla cupola per l'innesto all'impianto di espulsione fumi.

Su richiesta il forno può essere fornito con alimentazione a gas.

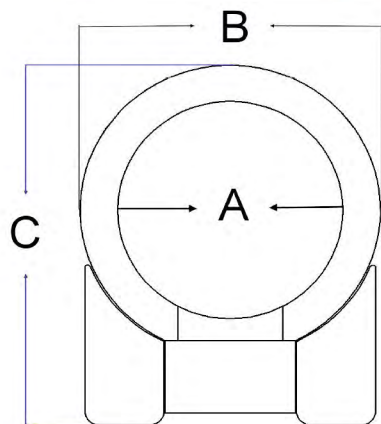
## MOBILE OVEN - CLASSICO

Classic cupola shape with at sight metallic support stand.

The Classic model is a mobile oven built in our factory and shipped already assembled.

It's shipped complete of external covering of tiles (mosaic tiles, palladiana marbles) as per the client choice on the basis of the colors we propose, two lateral marbles, iron door for closing mouth and a small flue (250 millimeters in diameter) on the top end, which simply needs to be connected to the flue system.

Upon request the oven can be provided with gas alimentation.



MODELLO MODEL	N.PIZZE N.PIZZAS	DIMENSIONI - SIZES						ALTEZZA HEIGHT		PESO WEIGHT	
		A		B		C					
		CM	IN	CM	IN	CM	IN	CM	IN	KG	LBS
M 80	2	80	32	110	43	148	58	210	83	1500	3300
M 90	3	90	36	120	47	158	62	210	83	1700	3750
M 110	4	110	43	140	55	178	70	210	83	1900	4185
M 120	5	120	47	150	59	188	74	210	83	2200	4850
M 130	6	130	51	160	63	198	78	210	83	2500	5500
M 140	7	140	55	170	67	208	82	210	83	2800	6170
M 150	8	150	59	180	71	218	86	210	83	3000	6600





## FORNO MOBILE - MLF

Per chi ama il design del forno fisso ma non vuole rinunciare alla comodità di un forno mobile.

Il modello MLF è un forno mobile costruito presso la nostra sede e spedito già assemblato presso la destinazione prescelta, la sua forma è simile ad un forno fisso, lo stand metallico di supporto è coperto da una lamiera metallica sagomata e piastrellata come il forno.

È fornito completo di rivestimento esterno a scelta del cliente tra quelli da noi proposti (mosaico, scaglie di marmo palladiana), n° 2 marmi laterali, porta in ferro per chiusura bocca e tubo in acciaio diam. 250 mm posizionato superiormente alla cupola per l'innesto all'impianto di espulsione fumi.

Su richiesta il forno può essere fornito con alimentazione a gas.

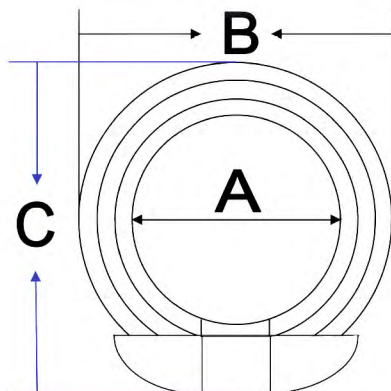
## MOBILE OVEN - MLF

For whom loves the fixed oven design but don't want to renounce to the convenience of a mobile oven.

The MLF model is a mobile oven built in our factory and shipped already assembled, its shape is similar to a fixed oven, the stand legs are covered with a shaped iron sheet tiled as the oven.

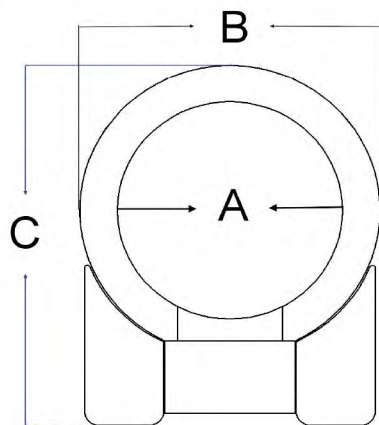
It's shipped complete of external covering of tiles (mosaic, palladiana marbles) according to the choice of the client on the basis of the colors we propose, two lateral marbles, iron door for closing mouth and a small flue (250 millimeters in diameter) on the top end, which simply needs to be connected to the flue system.

Upon request the oven can be provided with gas alimentation.



MODELLO MODEL	N.PIZZE N.PIZZAS	DIMENSIONI - SIZES						ALTEZZA HEIGHT		PESO WEIGHT	
		A		B		C					
		CM	IN	CM	IN	CM	IN	CM	IN	KG	LBS
MLF 80	2	80	32	110	43	140	55	210	83	1700	3748
MLF 90	3	90	36	120	47	150	59	210	83	1900	4188
MLF 110	4	110	42	140	55	170	67	210	83	2200	4850
MLF 120	5	120	47	150	59	180	71	210	83	2500	5510
MLF 130	6	130	51	160	63	190	75	210	83	2800	6170
MLF 140	7	140	55	170	67	200	79	210	83	3300	7280
MLF 150	8	150	59	180	71	210	83	210	83	3500	7700





## FORNO MOBILE - VULCANO

Esternamente di forma conica con supporto a vista.

Il modello vulcano è un forno mobile costruito presso la nostra sede e spedito già assemblato presso la destinazione prescelta.

E' fornito completo di rivestimento esterno a scelta del cliente tra quelli da noi proposti (mosaico , scaglie di marmo palladiana), n° 2 marmi laterali , porta in ferro per chiusura bocca, e tubo in acciaio diam. 250 mm posizionato superiormente alla cupola per l'innesto all'impianto di espulsione fumi.

Su richiesta il forno può essere fornito con alimentazione a gas.

## MOBILE OVEN - VULCANO

Conical shape with at sight metallic support stand.

The Vulcano model is a mobile oven built in our factory and shipped already assembled.

It's shipped complete of external covering of tiles (mosaic tiles , palladiana marbles) as per the client choice on the basis of the colors we propose, two lateral marbles, iron door for closing mouth and a small flue (250 millimeters in diameters ) on the top end, which simply needs to be connected to the flue system .

Upon request the oven can be provided with gas alimentation.

MODELLO MODEL	N.PIZZE N.PIZZAS	DIMENSIONI - SIZES						ALTEZZA HEIGHT		PESO WEIGHT	
		A		B		C					
		CM	IN	CM	IN	CM	IN	CM	IN	KG	LBS
V 80	2	80	32	110	43	148	58	285	83	1600	3527
V 90	3	90	36	120	47	158	62	285	83	1800	3970
V 110	4	110	43	140	55	178	70	285	83	2000	4400
V 120	5	120	47	150	59	188	74	285	83	2300	5070
V 130	6	130	51	160	63	198	78	285	83	2600	5740
V 140	7	140	55	170	67	208	82	285	83	2900	6400
V 150	8	150	59	180	71	218	86	285	83	3100	6840



## FORNO MOBILE - SOMMA

Esternamente di lieve forma conica nella parte superiore con supporto a vista.

Il modello Somma è un forno mobile costruito presso la nostra sede e spedito già assemblato presso la destinazione prescelta.

È fornito completo di rivestimento esterno a scelta del cliente tra quelli da noi proposti (mosaico, scaglie di marmo palladiana), n°2 marmi laterali, porta in ferro per chiusura bocca, tubo in acciaio diam. 250 mm. posizionato superiormente alla cupola per l'innesto all'impianto di espulsione fumi.

Su richiesta il forno può essere fornito con alimentazione a gas.

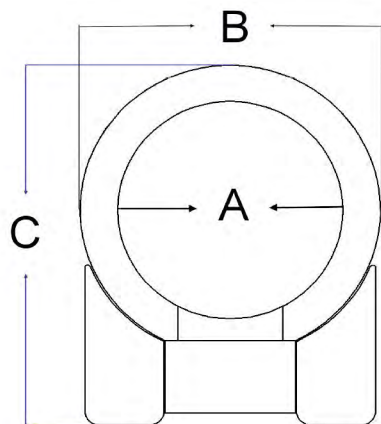
## MOBILE OVEN - SOMMA

Slightly conical shape with at sight metallic support stand.

The Somma model is a mobile oven built in our factory and shipped already assembled.

It's shipped complete of external covering of tiles (mosaic tiles, palladiana marbles) as per the client choice on the basis of the colors we propose, two lateral marbles, iron door for closing mouth and a small flue (250 millimeters in diameter) on the top end, which simply needs to be connected to the flue system.

Upon request the oven can be provided with gas alimentation.



MODELLO MODEL	N.PIZZE N.PIZZAS	DIMENSIONI - SIZES						ALTEZZA HEIGHT		PESO WEIGHT	
		A		B		C					
		CM	IN	CM	IN	CM	IN	CM	IN	KG	LBS
S 80	2	80	32	110	43	148	58	210	83	1500	3300
S 90	3	90	36	120	47	158	62	210	83	1700	3750
S 110	4	110	43	140	55	178	70	210	83	1900	4185
S 120	5	120	47	150	59	188	74	210	83	2200	4850
S 130	6	130	51	160	63	198	78	210	83	2500	5500
S 140	7	140	55	170	67	208	82	210	83	2800	6170
S 150	8	150	59	180	71	218	86	210	83	3000	6600



## FORNO MOBILE OPTIONALS

### MARMO UNICO SAGOMATO

In alternativa ai due marmi laterali forniti di serie, su richiesta il forno può essere provvisto di marmo unico sagomato.

### LARGE SHAPED MARBLE

Instead than the two lateral marbles as usual the oven is provided , upon request the oven can be provided of an only large shaped marble.



### COPERTURA STAND METALLICO DI SUPPORTO:

Su richiesta lo stand metallico di supporto del forno può essere coperto da una lamiera metallica sagomata che a scelta potrà essere senza alcuna finitura o piastrellata con lo stesso rivestimento scelto per il forno

### IRON SUPPORT STAND COVERING

Upon request the iron support stand of the oven can be covered with an iron shaped sheet that as per the client choice can be without any finishing or it can be tiled with the same tiles selected for the external covering of the oven .





## FORNO A GAS

Su richiesta è possibile fornire i ns. forni sia modello "mobile" sia modello "fisso" con le medesime caratteristiche tecniche ed estetiche di un forno a legna ma con alimentazione a gas.

In questo caso sarà fornito ed installato al forno un bruciatore atmosferico a controllo elettronico multigas potenza 29.200 Kcal/ 34 Kw.

Il bruciatore posizionabile sul lato destro o sinistro del piano di cottura, a seconda della scelta del cliente, è fornito ed installato completo di centralina elettronica per controllo temperatura .

Campo di temperatura da 0°C a 500 °C

Consumo gas alla massima temperatura : Metano 1,5 mc/h – GPL 1,2 Kg/h

*Per le caratteristiche tecniche e dimensioni visionare i dati del forno mobile e del forno fisso.*



## GAS OVENS

Both ovens models "Mobile" and "Fixed" can be supplied with gas assist. The gas oven built with the same technical and aesthetical characteristics of a wood oven is provided of a 29.200 Kcal/ 34 Kw gas burner.

The burner can be placed on the right side or on the left side of the cooking floor, according to the client choice. It's complete of electronic unit control for temperature management.

Temperature range from 0°C to 500°C (32F – 932F)

Gas consumption at the maximum temperature: Methane 1,5 mc per hour – Propane 1,2 Kg per hour

*For technical specifications and sizes, see the data of the mobile oven and fixed oven*





## SGO - FORNO A GAS SERIE SMALL

Piccole dimensioni e peso contenuto, questi forni alimentati a gas sono disponibili in sole due dimensioni del piano cottura:

- Diam. 80 cm provvisto di bruciatore a fiamma singola con regolazione manuale, potenzialità termica massima 15 kW - 13.000 Kcal/h
- Diam. 100 cm provvisto di bruciatore a due fiamme indipendenti comandabili da una centralina elettronica di gestione esterna, potenzialità termica massima 24 kW - 20.640 Kcal/h

## SGO - GAS OVEN SMALL SERIES

Small sizes and weights, the gas ovens are available in only two sizes of the internal cooking floor:

- 80 centimeters in diameter provided of single flame burner with manual regulation, max thermal power 15 kW - 13.000 Kcal/h
- 100 centimeters in diameter provided of burner with two different flames controlled by an external electronic unit control, max thermal power 24 kW - 20.640 kcal/h

### CARATTERISTICHE

- Temperatura da 0°C a 500°C (32°F - 932°F)
- Completo isolamento termico
- Camera cottura in mattoni refrattari
- Struttura di sostegno e parte anteriore in acciaio inox
- Piano inox anteriormente alla bocca
- Porta chiusura in acciaio inox a forma curva con cerniere, maniglia impugnatura in legno e finestra di ispezione in vetro temperato 8 mm
- Rivestimento esterno con piastrelle di mosaico ceramico

### FEATURES

- Temperature range 0°C - 500°C (32°F - 932°F)
- Fully insulated
- Cooking chamber in refractory bricks
- Support frame and front enclosure of stainless steel
- Inox shelf
- Hinged curved door of inox steel with handle covered of wood and inspection window made of tempered glass 8 millimeters thick
- External covering made with ceramic mosaic tiles

## EO - FORNO ELETTRICO

Camera di cottura interamente in refrattario, ingombri e pesi ridotti per un forno con prestazioni simili ad un forno a legna ma con alimentazione elettrica.

## EO - ELECTRIC OVEN

Cooking chamber entirely made in refractory bricks, reduced sizes and weights for an oven with performances like a wood oven but with electrical alimentation.



### CARATTERISTICHE

- Temperatura da 0°C a 500°C (32°F - 932°F)
- Sei resistenze elettriche, tre inferiori e tre superiori
- Due temperature controllabili indipendentemente (piano e cielo)
- Completo isolamento termico
- Camera di cottura in mattoni refrattari
- Struttura di sostegno e parte anteriore in acciaio inox
- Piano inox anteriormente alla bocca
- Porta chiusura in acciaio inox a forma curva con cerniere, maniglia con impugnatura in legno e finestra di ispezione in vetro temperato 8mm
- Rivestimento esterno con piastrelle di mosaico ceramico

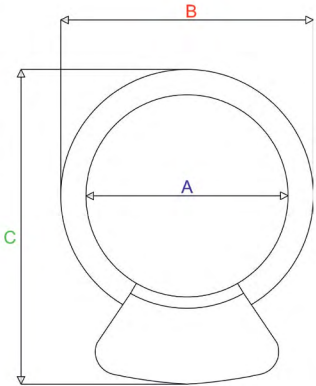
### FEATURES

- Temperature range 0°C - 500°C (32°F - 932°F)
- Six electrical resistors, three for the floor and three for the ceiling
- Two independently controlled temperatures: one for the floor and another one for the ceiling
- Fully insulated
- Cooking chamber in refractory bricks
- Support structure and front enclosure in stainless steel
- Inox shelf
- Hinged curved door in inox steel with handle covered in wood and inspection window in tempered glass 8 millimeters thick
- External covering in ceramic mosaic tiles



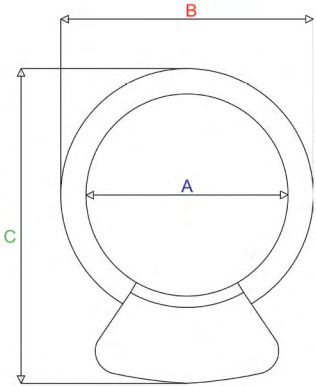
CARATTERISTICHE TECNICHE SGO - SGO TECHNICAL SPECIFICATIONS

MODELLO MODEL	N.PIZZE N.PIZZAS	DIMENSIONI - SIZES						ALTEZZA HEIGHT		POTENZA POWER		PESO WEIGHT	
		A		B		C							
		CM	IN	CM	IN	CM	IN	CM	IN	WATT	VOLT	KG	LBS
SGO 80	3	80	32	100	40	125	49	200	79			300	661
SGO 100	4	100	40	120	47	145	57	200	79	100	220/50/1	400	881



CARATTERISTICHE TECNICHE FORNO ELETTRICO - ELECTRIC OVEN TECHNICAL SPECIFICATIONS

MODELLO MODEL	N.PIZZE N.PIZZAS	DIMENSIONI - SIZES						ALTEZZA HEIGHT		POTENZA POWER		PESO WEIGHT	
		A		B		C							
		CM	IN	CM	IN	CM	IN	CM	IN	WATT	VOLT	KG	LBS
EO 80	3	80	32	100	40	125	49	200	79	9200	380/50/3	300	661
EO 100	4	100	40	120	47	145	57	200	79	11600	380/50/3	400	881





## FRIGGITRICE A GAS

Interamente costruita a mano, questa friggitrice è disponibile in due diverse finiture: **Acciaio - Rame**

La friggitrice è dotata di bruciatore a gas funzionante sia a GPL sia a metano.

Su richiesta è possibile la costruzione di una friggitrice a gas di forma quadrata anziché cilindrica.

## GAS FRYER

Completely built by hand, this fryer is available in two different finishings:

**Steel - Copper**

The fryer is provided with a gas burner which can be powered with LPG or Natural gas.

On demand is possible to build a gas fryer with a squared shape instead of a cylindrical shape.



## CARATTERISTICHE TECNICHE

- Struttura a doppia parete acciaio inox con interposto isolamento in fibrocementa spessore cm. 2,5
- Quattro ruote piroettanti provviste di freni
- Alzatina di protezione h. cm. 20
- Supporto laterale per colafritto
- Colafrutto in alluminio Ø 40 cm.
- Fornellone interno con struttura in acciaio inox portata nominale kW 9,5 - attacco gas ½"
- Accensione piezoelettrica
- Pentolone acciaio inox Ø 55 cm. dotato di maniglie con impugnatura in legno completo di coperchio, capacità olio 20/25 lt



Le dimensioni della friggitrice sono personalizzabili,  
misura minima disponibile pentolone: cm. 70 x 70

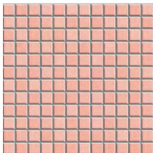
## TECHNICAL CHARACTERISTICS

- Structure made of double stainless steel layer with interposed 2,5 cm. of insulation
- Four rotating wheels with brakes
- Back splash protection 20 cm. tall
- Lateral support arm for frying colander
- Aluminium frying colander Ø 40 cm.
- Internal burner kW. 9,5 - gas connection ½"
- Piezo ignition
- Pilot flame
- Inox pan Ø 55 cm. complete of lid, handles made of stainless steel and covered with wood, oil capacity 20/25 lt.

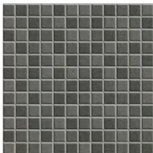


Fryer sizes are customizable,  
pan minimum available size: 70 x 70 cm.

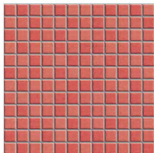
RIVESTIMENTI ESTERNI - EXTERNAL COVERINGS / MOSAICO CERAMICO - CERAMIC MOSAIC TILES



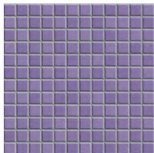
MOS 7003



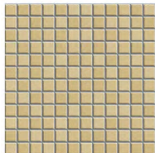
MOS 7004



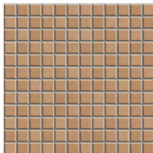
MOS 7005



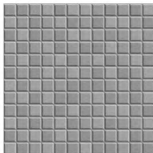
MOS 7006



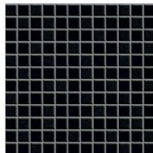
MOS 7007



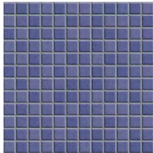
MOS 7008



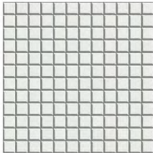
MOS 7009



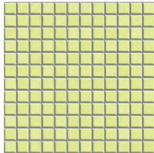
MOS 7010



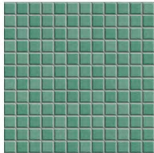
MOS 7011



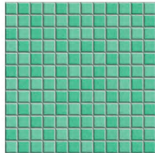
MOS 7013



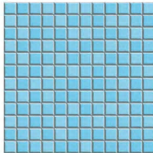
MOS 7014



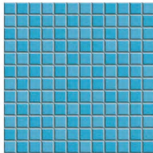
MOS 7015



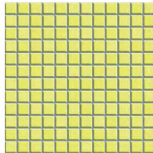
MOS 7016



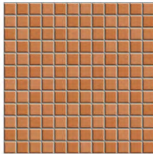
MOS 7017



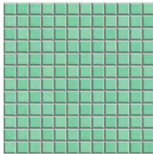
MOS 7018



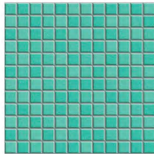
MOS 7019



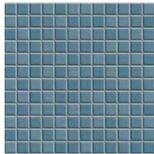
MOS 7020



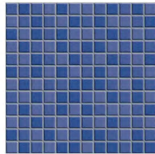
MOS 7021



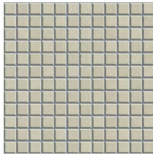
MOS 7022



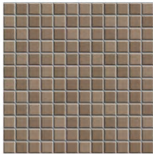
MOS 7023



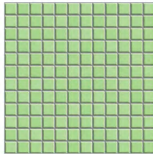
MOS 7024



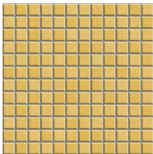
MOS 7025



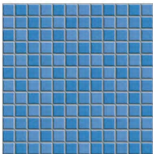
MOS 7027



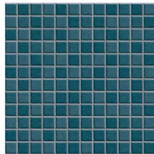
MOS 7028



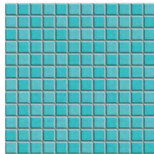
MOS 7029



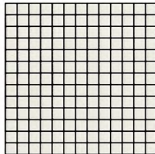
MOS 7030



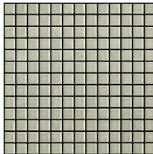
MOS 7033



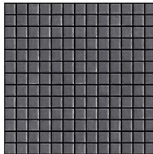
MOS 7035



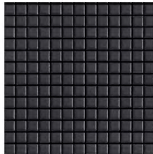
SET 7001



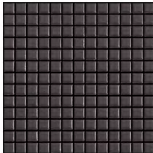
SET 7002



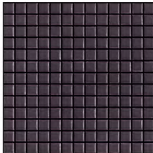
SET 7003



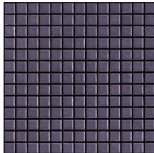
SET 7004



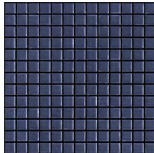
SET 7005



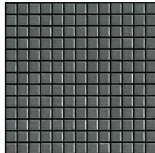
SET 7006



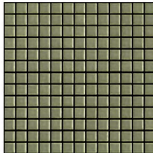
SET 7007



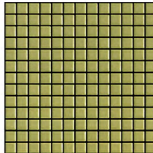
SET 7008



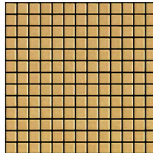
SET 7009



SET 7010



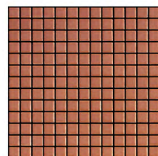
SET 7011



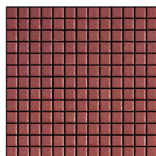
SET 7012



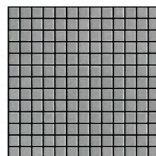
# RIVESTIMENTI ESTERNI - EXTERNAL COVERINGS / MOSAICO CERAMICO - CERAMIC MOSAIC TILES



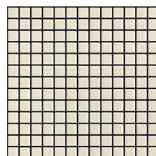
SET 7013



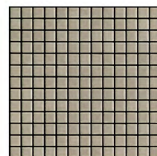
SET 7014



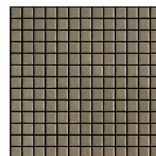
SET 7020



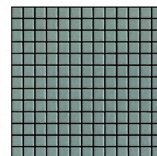
SET 7021



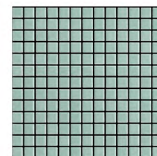
SET 7022



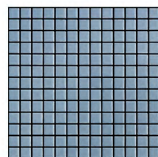
SET 7023



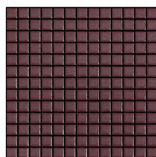
SET 7024



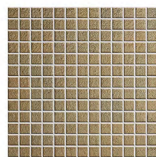
SET 7025



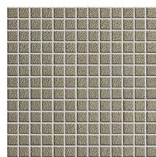
SET 7026



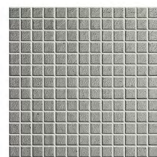
SET 7027



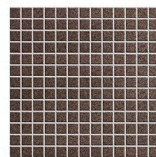
MTL 7004



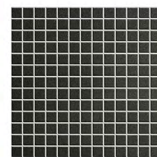
MTL 7005



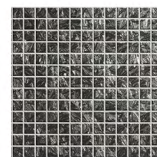
MTL 7006



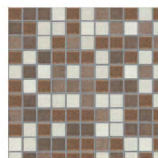
MTL 7007



MTL 7008



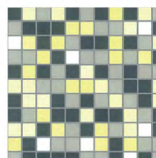
MTL 7009



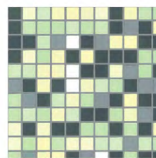
XCOL 701



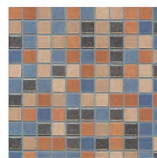
XCOL 702



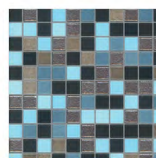
XENE 701



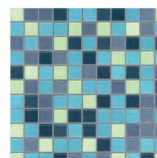
XENE 703



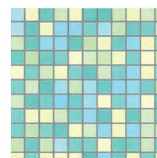
XFUS 701



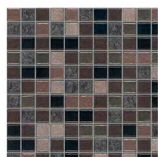
XFUS 703



XLAB 702



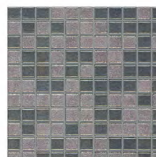
XLAB 703



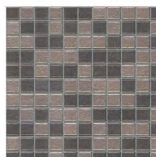
XMTL 701



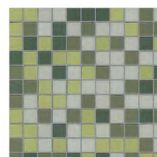
XMTL 702



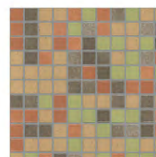
XMTL 705



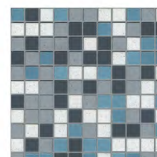
XMTL 706



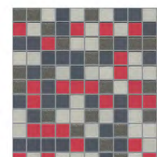
XNAT 702



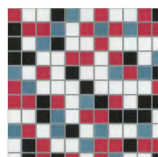
XNAT 703



XNBG 701



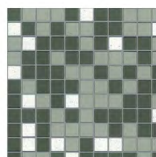
XNBG 702



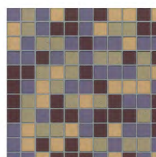
XNBG 703



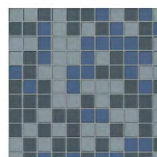
XOUT 701



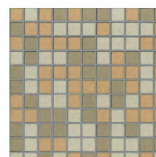
XOUT 702



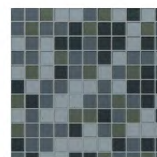
XOUT 703



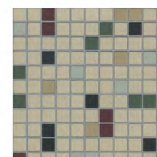
XOUT 704



XOUT 705

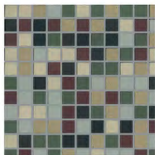


XOUT 706

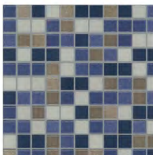


XOUT 707

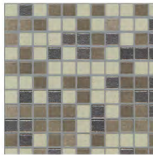
RIVESTIMENTI ESTERNI - EXTERNAL COVERINGS / MOSAICO CERAMICO - CERAMIC MOSAIC TILES



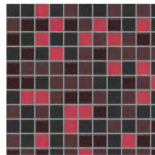
XOUT 708



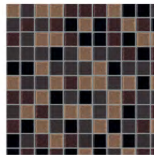
XPOE 701



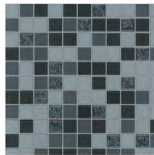
XPOE 702



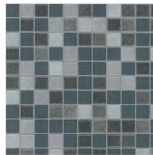
XTRC 702



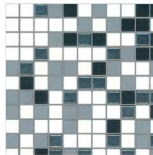
XTRC 703



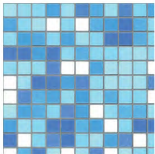
XUHT 701



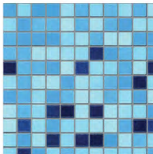
XUHT 702



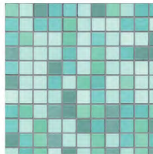
XUHT 703



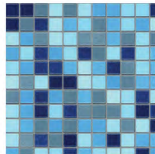
XWEL 703



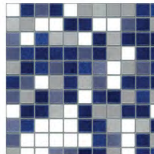
XWEL 704



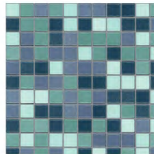
XWEL 706



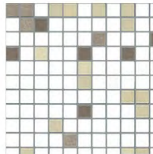
XWEL 707



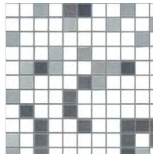
XWEL 708



XWEL 711



XWEL 712



XWEL 713

GRECHE - GREEKS



Mod. A



Mod. B



Mod. C



Mod. D



Mod. E



Mod. F



Mod. G



Mod. H



# MARMO PALLADIANA - PALLADIANA MARBLE



BOTTICINO



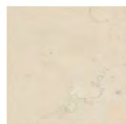
ROSA  
PORTOGALLO



SCABAS



CARRARA



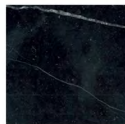
BIANCONE



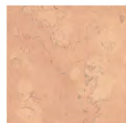
GIALLO  
ATLANTIDE



GIALLO REALE



NERO  
MARQUINA



ROSA  
PERLINO



ROSA  
TRAMONTO



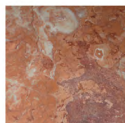
ROSSO  
PERSIANO



ROSSO  
VERONA



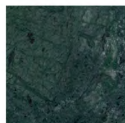
TRAVERTINO  
CHIARO



TRAVERTINO  
ETRUSCO



TRAVERTINO  
GIALLO



VERDE  
GUATEMALA

Esempio / Example



### NOTE





## Certificazioni - Certifications



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[www.stefanoferraraforni.it](http://www.stefanoferraraforni.it)

**\* For NSF Please Refer to**  
[www.nsf.org](http://www.nsf.org) for a list of certified models