

COMPLIANT
H.A.C.C.P.

COMPLIANT
CARBON-TAX

ISTITUTO
GIORDANO
Qualità al Plurale.



CORE & PIZZA®

THE REAL BEECH WOOD BRIQUETTE

Super

an excellent pizza
comes from the fire

the new high-performance briquette

Only for
pizza ovens

Core&Pizza
is a patented
product



new notches allow air to pass
through, facilitating ignition and
combustion



high performance
and long duration



does not roll in the
oven

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CORE & PIZZA®

IL VERO TRONCHETTO DI FAGGIO



- More cleanliness, more hygiene and more order in the room and under the oven, practical and fast;
- Double the efficiency of the wood, therefore less burnt material, less space and less ash,
- More space in the oven for cooking, more pizzas;
- Low humidity, which means faster reaching the cooking temperature, shorter waiting time for cooking;
- Constant efficiency, always ready to cook because there is no heat loss;
- Very high temperatures and durable embers also to heat the oven floor;
- Produced with selected material and certified without glue or impurities;
- Certified by analysis to be exhibited in the restaurant in accordance with the HACCP regulation and the rules on carbon tax fuels;
- NO bark, NO humidity, NO smoke, NO soot so less maintenance to the flue pipe;
- The entire Core&Pizza line is produced from timber in compliance with the EUTR regulation against illegal logging;
- Secure final economy;