

NEW YORK BRICK OVENS

LEADERS IN INNOVATION



JOIN THE REVOLUTION
(800) 683-6053



THE NEW YORK BRICK OVEN COMPANY

Thank you for your interest in the New York Brick Oven Company!

We have been producing top-of-the-line ovens for over 20 years. Our proprietary refractory domes and hearths are imported directly from Italy and produced with the best materials available. We are so confident in our products that we offer a ten-year warranty on our hearths.

We have taken a modern and innovative approach to the classic brick oven and produced an oven that rivals all competition. Our ovens are designed, and expert engineered with restaurant owners and staff in mind. This results in easy operation, a consistent product, labor savings, and high-quality results every time.

We pride ourselves on great customer service and satisfaction through expert support and continuing education. We offer wood-fired, gas-fired, electric or combination fuel ovens that are ETL, CE, NSF, and CA certified. We offer worldwide service and support.



Ease of Operation

No skilled labor required to cook pizzas



Consistent Products

Produce the same perfect pizza every time



Labor Savings

Save tens of thousands of dollars in labor per year



Amazing Visual Experience

Set you apart from any competition



Can be installed through any standard 36" door opening



Wood-fired and gas combination



Patented heated revolving floor
(The only one in the industry)



Precise revolving floor speed control



Easy clean-out drawer for ash removal



Ultra-efficient heating



Multiple facade options



OUR MODELS

Our ovens can be finished with any custom facade. The Cupola Series is available pre-fabricated with your choice of custom tile finishes or a painted metal exterior. The Rotundo Series is also available with custom tile finishes or a painted metallic wrap, allowing you to match any kitchen design or brand aesthetic.

The Inferno and Fire Show Series ovens feature a high-gloss red painted metal exterior. Both models are facade-ready, or they can be installed as-is for a clean, modern industrial look.

Inferno series Wood Gas Facade Ready High Production Revolving Ovens

Fire Show Series The Ultimate Fire Show Back Flame Revolving Gas Oven

Cupola Series Traditional Classic Italian Tiled Domes Wood Fire Gas Revolving Ovens

Rotundo Series Gas Wood Revolving Oven timeless Italian-inspired, tiled round profile



Inferno Series

Our original design. Wood fire chamber on the right with a glass door.



Fire-Show Series

Burner system in the rear, designed to show off the flames in the oven to your guests.



Cupola Series

Round dome, comes in any tile color combination.



Rotundo Series

Our newest series, high Production Revolving Wood / Gas Oven



THE INFERNO SERIES

FACADE-READY WOOD/GAS REVOLVING BRICK OVENS (COMMERCIAL)



The Inferno Series is built for operators who want maximum production with a clean, built-in look. These facade-ready revolving brick ovens integrate seamlessly into your design while delivering a consistent bake that keeps service moving during peak hours. Run wood, gas, or hybrid for the flavor and workflow you prefer—then let the revolving deck eliminate hot spots and deliver repeatable results, pie after pie.

- ✓ Up to 900°F
- ✓ Glass Heat Shield Doors
- ✓ Facade-ready design
- ✓ Digital Temperature Control
- ✓ Glass Viewing Door
- ✓ Adjustable Floor Speed
- ✓ Ash Removal Drawer
- ✓ Granite Ledge
- ✓ Wood/Gas/Hybrid Operation
- ✓ SpitFire™ Automatic Burner System
- ✓ Built on site option for 36" door openings

Model

Specifications

IS-85



Outer Dimensions:	59" x 57" x 73.5"	12" Pizzas:	4
Rotating Deck Size:	33.5"	16" Pizzas:	2
Weight:	2,200 LBS	Pizzas/Hr:	35 Lg / 60 Sm
Gas & Wood:	Yes	Floor Heat System:	Yes

IS-105



Outer Dimensions:	67" x 71" x 73.5"	12" Pizzas:	8
Rotating Deck Size:	41"	16" Pizzas:	3
Weight:	3,200 LBS	Pizzas/Hr:	50 Lg / 80 Sm
Gas & Wood:	Yes	Floor Heat System:	Yes

IS-125



Outer Dimensions:	71" x 76" x 73.5"	12" Pizzas:	10
Rotating Deck Size:	49"	16" Pizzas:	4
Weight:	3,600 LBS	Pizzas/Hr:	80 Lg / 150 Sm
Gas & Wood:	Yes	Floor Heat System:	Yes

IS-140



Outer Dimensions:	75" x 83" x 73.5"	12" Pizzas:	12
Rotating Deck Size:	55"	16" Pizzas:	7
Weight:	4,000 LBS	Pizzas/Hr:	100 Lg / 200 Sm
Gas & Wood:	Yes	Floor Heat System:	Yes

THE FIRE-SHOW SERIES

FACADE-READY REAR-FLAME REVOLVING GAS BRICK OVEN



The **Fire Show Series** is a facade-ready revolving oven designed to deliver serious performance and a visual “wow” for open-kitchen concepts. As the only rear-flame oven in its class, it creates an unforgettable live-fire presentation while the revolving deck produces an even, consistent bake—pie after pie. Gas-only operation keeps it clean, efficient, and easy for staff to run without sacrificing speed or control.

- ✓ Glass Viewing Door
- ✓ Floor Speed & Heat Control
- ✓ Glass Heat Shield Door
- ✓ Rear-Flame Design
- ✓ Digital Temperature Control
- ✓ Granite Ledge

Model

FS-105



Specifications

Outer Dimensions:	67" x 55" x 73.5"	12" Pizzas:	8
Rotating Deck Size:	41"	16" Pizzas:	3
Weight:	3,500 LBS	Pizzas/Hr:	50 Lg / 80 Sm
Gas & Wood:	Yes	Floor Heat System:	Yes

FS-125



Outer Dimensions:	77" x 65" x 73.5"	12" Pizzas:	10
Rotating Deck Size:	49"	16" Pizzas:	4
Weight:	3,800 LBS	Pizzas/Hr:	80 Lg / 120 Sm
Gas & Wood:	Yes	Floor Heat System:	Yes

FS-140



Outer Dimensions:	79" x 71" x 73.5"	12" Pizzas:	12
Rotating Deck Size:	55"	16" Pizzas:	7
Weight:	4,000 LBS	Pizzas/Hr:	100 Lg / 150 Sm
Gas & Wood:	Yes	Floor Heat System:	Yes

THE CUPOLA SERIES

GAS /WOOD REVOLVING OVENS



Custom tiled options available
Call for pricing

The Cupola Series combines classic Italian design with the output and control today's operators demand. Built as a high-production revolving brick oven, it delivers an even bake across the deck—helping teams produce consistent pies at speed during peak hours. Finish it with custom tile options to match any concept and elevate your kitchen presentation.

Stop fighting hot spots and bottlenecks. The Cupola Series gives you a steady, consistent bake with wood, gas, or hybrid firing—so you can push volume, reduce stress, and run a tighter kitchen with less dependence on one “pizza star.”

- ✓ Glass Viewing Door
- ✓ Spitfire Burner System
- ✓ Digital Temperature Control
- ✓ Up to 900°F
- ✓ Floor Speed & Heat Control
- ✓ Ash Removal Drawer
- ✓ Rounded Granite Ledge
- ✓ Wood/Gas Hybrid Option

Model

Specifications

CS-85



Outer Dimensions: 65" x 65" x 79"
Rotating Deck Size: 41"
Weight: 2,600 LBS
Gas & Wood: Yes

12" Pizzas: 4
16" Pizzas: 2
Pizzas/Hr: 50 Lg / 80 Sm
Floor Heat System: Yes

CS-105



Outer Dimensions: 77" x 77" x 83"
Rotating Deck Size: 41"
Weight: 3,800 LBS
Gas & Wood: Yes

12" Pizzas: 8
16" Pizzas: 3
Pizzas/Hr: 50 Lg / 80 Sm
Floor Heat System: Yes

CS-125



Outer Dimensions: 79" x 79" x 83"
Rotating Deck Size: 49"
Weight: 4,200 LBS
Gas & Wood: Yes

12" Pizzas: 10
16" Pizzas: 4
Pizzas/Hr: 80 Lg / 120 Sm
Floor Heat System: Yes

CS-140



Outer Dimensions: 83" x 83" x 86.5"
Rotating Deck Size: 55"
Weight: 4,600 LBS
Gas & Wood: Yes

12" Pizzas: 12
16" Pizzas: 6
Pizzas/Hr: 100 Lg / 150 Sm
Floor Heat System: Yes

THE ROTUNDO SERIES

WOOD/GAS REVOLVING BRICK OVEN (COMMERCIAL)



The Rotundo Series delivers the classic brick-oven experience with the output and control today's operators need. Built as a high-production revolving brick oven, it produces an even bake across the deck—helping your team turn consistent pies at speed during peak hours. Featuring a patented heated floor system, the Rotundo supports consistent deck heat and reliable recovery during heavy service. Made in Italy and engineered for the United States, it's built to perform in real-world American kitchens.

Operate on wood, gas, or a hybrid combination to match your flavor profile and workflow, and choose a custom tiled finish or a metallic painted wrap to fit your concept.

Need to install through a standard 36" doorway? Optional configuration and installation services are available (additional cost).

- ✓ Wood/Gas Hybrid Operation
- ✓ Digital Temperature Control
- ✓ Granite Ledge
- ✓ Glass Viewing Door
- ✓ Floor Speed & Heat Control
- ✓ Up to 900°F
- ✓ Made in Italy, engineered for the United States
- ✓ Ash Removal Drawer
- ✓ SpitFire™ Automatic Burner System
- ✓ Custom tiled finish/metallic paint wrap

Model
RS-85



RS-105



RS-125



RS-140



Specifications

Outer Dimensions: 63" x 63" x 79" Rotating Deck Size: 39" Weight: 2,600 LBS Gas & Wood: Yes	12" Pizzas: 4 16" Pizzas: 2 Pizzas/Hr: 35 Lg / 60 Sm Floor Heat System: Yes
Outer Dimensions: 74" x 74" x 79" Rotating Deck Size: Weight: 2,800 LBS Gas & Wood: Yes	12" Pizzas: 8 16" Pizzas: 3 Pizzas/Hr: 50 Lg / 80 Sm Floor Heat System: Yes
Outer Dimensions: 79" x 79" x 79" Rotating Deck Size: 33.5" Weight: 3,800 LBS Gas & Wood: Yes	12" Pizzas: 10 16" Pizzas: 4 Pizzas/Hr: 80 Lg / 150 Sm Floor Heat System: Yes
Outer Dimensions: 83" x 83" x 79" Rotating Deck Size: 33.5" Weight: 4,200 LBS Gas & Wood: Yes	12" Pizzas: 12 16" Pizzas: 7 Pizzas/Hr: 100 Lg/150 Sm Floor Heat System: Yes

THE SPITFIRE BURNER SYSTEM



The best burner system on the market!

- 🔥 Digital temperature control
- 🔥 Up to 116,000 BTUs on-demand
- 🔥 Adjustable flame height
- 🔥 Efficient and reliable
- 🔥 Built to last
- 🔥 Consistent temperatures for the perfect bake.. *every time*



World-class cooking standards



NEW YORK BRICK OVENS

The industry leaders in revolving ovens



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