



We proudly present the new Rizzoli products coming in 2025. These new products represent excellence in the biomass product market. Each model has been carefully crafted, through a design and production process that combines craftsmanship with the most advanced technologies. In recent years we have invested even more in research and development, embraced audacity and pushed the limits to offer you unique solutions capable of bringing healthy heat to where it is required. Each product is a perfect union between creative design and cutting-edge functionality, made with sustainable materials through responsible manufacturing processes. Be inspired by our creations and discover how they can transform the environments in which they will be placed.





Dimensions:

680x420x480 mm (WxDxH)

Frame standard choice:

- 4 sides 25 mm
- 3 sides 25 mm

Ventilation and ducting kit:

Optional













X 80 L

Dimensions:

780x420x480 mm (WxDxH)

Frame standard choice:

- 4 sides 25 mm
- 3 sides 25 mm

Ventilation and ducting kit:

Optional

















X 70 XL

Dimensions:

680x420x540 mm (WxDxH)

Frame standard choice:

- 4 sides 25 mm
- 3 sides 25 mm

Ventilation and ducting kit:

Optional













X 80 XL

Dimensions:

780x420x540 mm (WxDxH)

Frame standard choice:

- 4 sides 25 mm
- 3 sides 25 mm

Ventilation and ducting kit:

Optional







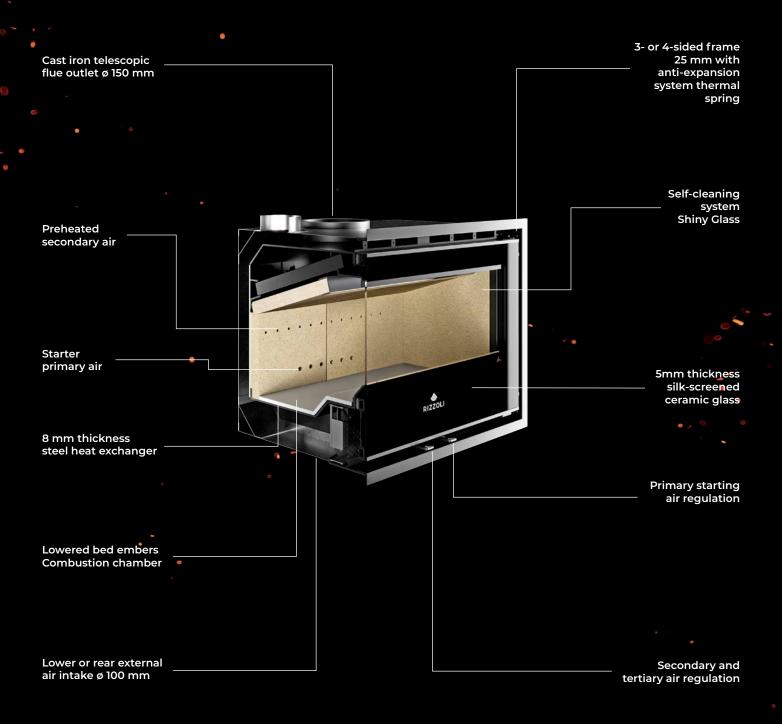




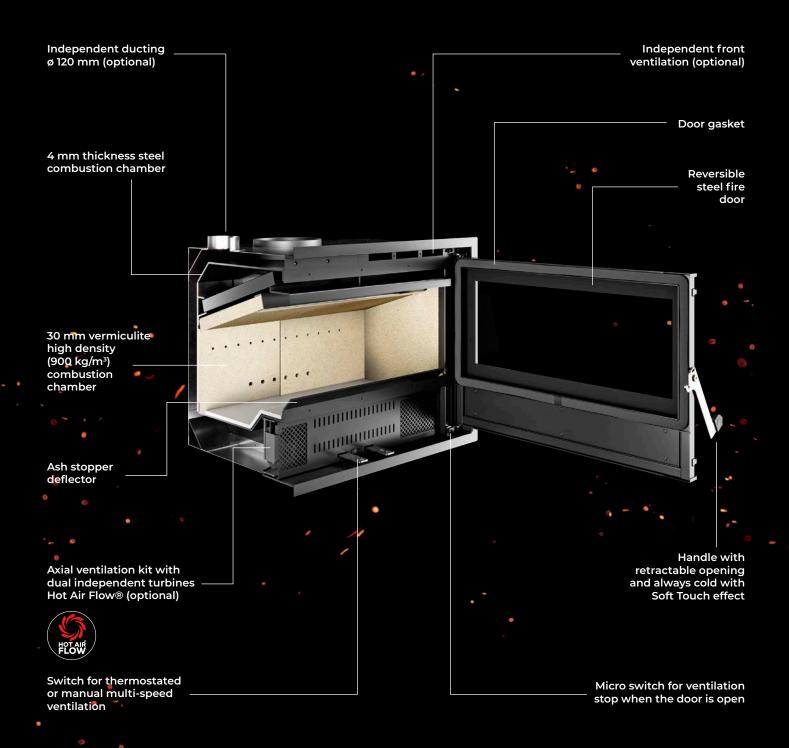




Components, materials and technologie



s for an unmatched product



Natural convection, frontal ventilation an



Natural convection

Air is drawn from the room naturally through openings under the insert door. Once heated, it is released from the openings above the combustion chamber.



Motorized ventilation (with Hot Air Flow® technology - optional kit)

Air is drawn from the room by motorized turbines located at the bottom of the insert and, after being heated, is pushed back into the room.

d ducting



Motorized ventilation with partial ducting (with Hot Air Flow® technology - optional kit)

Air is taken from the room by motorized turbines located at the bottom of the insert and, after being heated, is pushed into the same room and another room via ducting.



Motorized ventilation with full ducting (with Hot Air Flow® technology - optional kit)

Air is drawn from the room by motorized turbines located at the bottom of the insert and, after being heated, is pushed into other rooms through the ducting.





WOOD-BURNING INSERTS

X 50

Dimensions:

520x450x827 mm (WxDxH)

Frame standard choice:

• 4 sides 25 mm









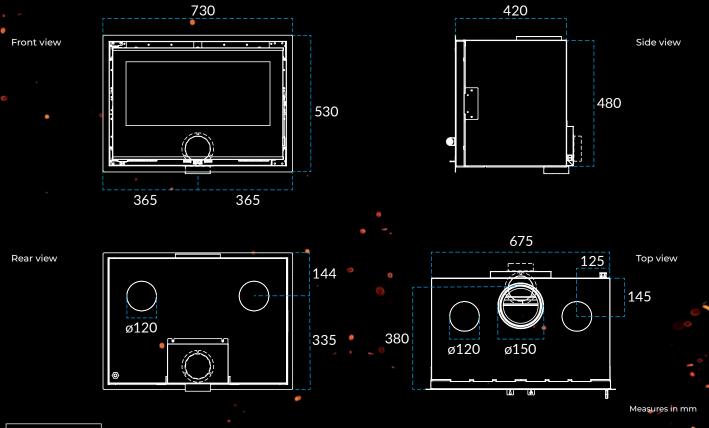




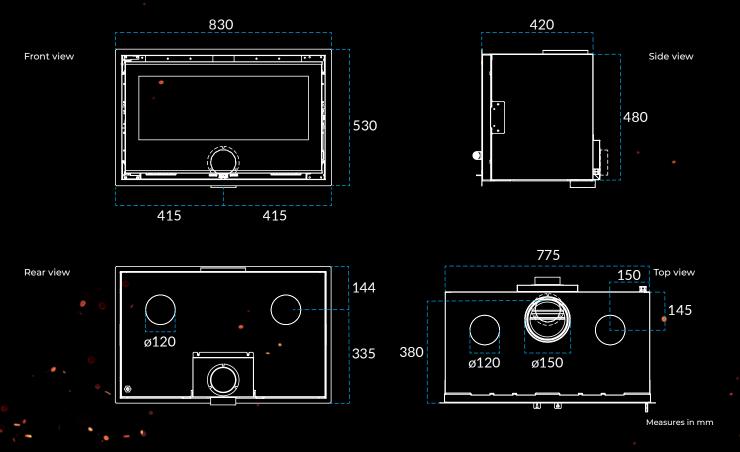


Wood burning inserts technical area

X 70 L



X 80 L



X 70 XL







ZVI 60

Dimensions:

600x600x850-910 mm (WxDxH)

Oven dimensions:

250x430x260 mm (WxDxH)

Steel coating:

Black, White, Bordeaux Red, Anthracite, Stainless steel











ZVI 80

Dimensions:

800x600x850-910 mm (WxDxH)

Oven dimensions:

300x430x260 mm (WxDxH)

Steel coating:

Black, White, Bordeaux Red, Anthracite, Stainless steel















New ZVI Series

New

- · Surround Heat® safe built-in with 3 mm side safety distances (without forced ventilation)
- · New combustion chamber with 20% larger volume
- · New Shiny Glass® system for optimal glass cleaning through special heated air flows
- · Silk-screened ceramic glass for a unique design
- · Stainless steel oven complete with pan on telescopic guides and multi-level oven grate
- · Adjustable height of wood stove with reinforced leveling pins (h. 850-910 mm)
- · Adjustable rear flue outlet
- ZVI 60 flue outlet: multiflue top and rear on the right, prearrangement for outlet on right side (can be used with optional kit)
- · ZVI 80 flue outlet: multiflue top and rear on the right, prearrangement for outlet on right side (can be used with optional kit)

Other features

- · AISI 304 stainless steel top, 30 mm thick with integrated into the top riser (60x15 mm hxd)
- · Radiant plate with PC2 cast iron rims ø 238 mm
- · Refractory material combustion chamber with depth 405 mm
- · Hermetically sealed fire door with metal gaskets
- · Hermetically sealed oven with high-temperature resistant gaskets
- · Always cold steel handles
- Oven with refractory material fume circuit
- · Removable ash drawer
- · External Air Intake External Air®
- Bypass key start
- Primary and secondary air adjustment
- · Large certified wood drawer
- · Reinforced and certified wood box on guides with load capacity up to 50 kg
- · Flue outlet diameter 130 mm



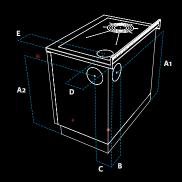
ZVI Range technical area

Flue outlet

Models	A1 ⁽¹⁾	A2 ⁽¹⁾	В	С	D	Е	ø
ZVI 60	710	710	140	130	142	140	130
ZVI 80	710	710	160	130	142	340	130

Hole center measurements in mm

(1) Measure "A" with standard plinth height.





ZVI 80 standard flue outlet.

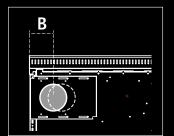


Flue outlets are described by looking at the cookers from the front.

ZVI Range possible adjustments for the rear flue outlet

STANDARD METAL SHEET

		В	В	В	
Model		min	standard	max	
ZVI 60	•	120	140	160	
ZVI 80		140	160	180	



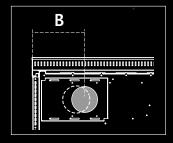
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Measures in mm

Back view, hole center minimum and maximum distance.

STANDARD SHEET METAL INVERTED

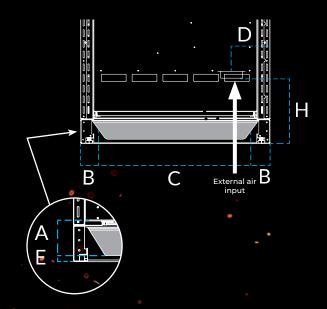
Model	min	max
ZVI 80	210	250



Measures in mm

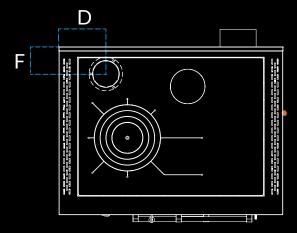
Back view, hole center minimum and maximum distance.

External air intake



Models	А	В	С	D	Е	F	Н	Ø
ZVI 60	115	75	438	129	17	97	2 72	95
ZVI 80	115	75	643	168	17	97	272	95

Measures in mm















L 90 Rustik

Dimensions:

900x600x850 mm (WxDxH)

Oven dimensions:

350x430x279 mm (WxDxH)

Majolica coating:

Red













L 90 Rustik

Dimensions:

900x600x850 mm (WxDxH)

Oven dimensions:

350x430x279 mm (WxDxH)

Majolica coating:

White













L 90 Rustik

Dimensions:

900x600x850 mm (WxDxH)

Oven dimensions:

350x430x279 mm (WxDxH)

Stone coating:

Natural stone

















New L Series

New

- · New combustion chamber with dry laying of refractory bricks
- · New combustion chamber with 20% increased volume
- · Refractory material combustion chamber with 410 mm depth
- · New Shiny Glass® system for optimal glass cleaning through special heated air flows
- · Silk-screened ceramic glass for unique design
- · Automatic primary air regulation Air Control®
- · Secondary air adjustment
- · Adjustable rear flue outlet
- · Stainless steel plinth
- · AISI 304 stainless steel top, 30 mm thick with integrated into the top riser (60x15 mm hxd)

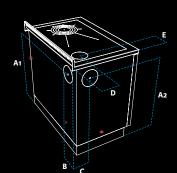
Other features

- Radiant plate with PC2 ø 320 mm cast iron rims, single disc PC1 ø 320 mm or glass-ceramic
- · Studded and aged doors with artisanal processes
- · Hermetically sealed fire door with metal gaskets
- · Always cold handles in fine walnut wood
- · Oven with double refractory material fume circuit
- · Stainless steel oven complete with pan on telescopic guides and multi-level oven rack
- · Hermetically sealed oven with high-temperature resistant metal gaskets
- Oven with standard lighting
- · Oven with steam excess valve
- · Oven door with double glass and integrated thermometer
- · Removable ash drawer
- · External air intake External Air®
- · Bypass key start
- · Large certified wood drawer
- · Reinforced and certified wood box on guides with load capacity up to 50 kg and soft close
- · Flue outlet: multiflue top and rear, right or left (on the side optional)
- · Front handrail as standard (side optional)
- · Stainless steel plate cover (optional)
- · Custom cooker height (optional)

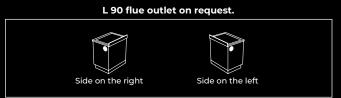
L Range technical area

Flue outlet



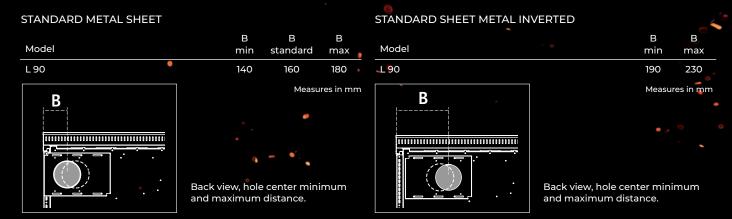


L 90 standard flue outlet. Top + rear on the right rear on the left

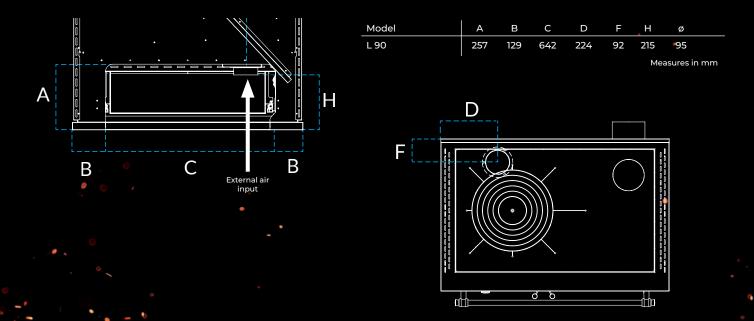


Flue outlets are described by looking at the cookers from the front.

L Range possible adjustments for the rear flue outlet



External air intake











Gres. Elegant, durable and natural.

Rizzoli introduces in its wide range of woodburning products a new type of coating capable of enhancing steels, releasing heat in an optimal way and giving the wood-burning cooker or thermal-cooker an up-to-date and exciting look: porcelain gres tile. This material is basically a very durable ceramic composed of various natural elements expertly processed to reproduce endless color and material effects.



S 60 Grès

Dimensions:

600x600x850 mm (WxDxH)

Gres coating:

Graphite, Ash, Sand











S 80 Grès

Dimensions:

800x600x850 mm (WxDxH)

Oven dimensions:

300x430x279 mm (WxDxH)

Gres coating:

Graphite, Ash, Sand













S 90 Grès

Dimensions:

900x600x850 mm (WxDxH)

Oven dimensions:

350x430x279 mm (WxDxH)

Gres coating:

Graphite, Ash, Sand













ST 90 Gres

Dimensions:

900x600x850 mm (WxDxH)

Oven dimensions:

350x430x279 mm (WxDxH)

Gres coating:

Graphite, Ash, Sand







(kw) (30 3











ML 60 Grès

Dimensions:

600x600x850 mm (WxDxH)

Oven dimensions:

350x470x260 mm (WxDxH)

Gres coating:

Graphite, Ash, Sand















ML 80 Grès

Dimensions:

800x600x850 mm (WxDxH)

Oven dimensions:

550x470x260 mm (WxDxH)

Gres coating:

Graphite, Ash, Sand





















Majolica and natural stone. Warm tradition.

From today Rizzoli implements the use of majolica and natural stone also in S and ST Series. This enriches the list of cookers and thermo-cookers that use these precious materials capable of conferring elegance, but above all of ensuring a significant thermal accumulation during combustion and a constant and gradual release in the hours after the fire is extinguished.



S 60 Rustik

Dimensions:

600x600x850 mm (WxDxH)

Majolica coating:

White, Red

Stone coating:

Natural stone













S 80 Rustik

Dimensions:

800x600x850 mm (WxDxH)

Oven dimensions:

300x430x279 mm (WxDxH)

Majolica coating:

White, Red

Stone coating:

Natural stone









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S 90 Rustik

Dimensions:

900x600x850 mm (WxDxH)

Oven dimensions:

350x430x279 mm (WxDxH)

Majolica coating:

White, Red

Stone coating:

Natural stone









264/276 10,2

12.5







ST 90 Rustik

Dimensions:

900x600x850 mm (WxDxH)

Oven dimensions:

350x430x279 mm (WxDxH)

Majolica coating: White, Red

Stone coating:

Natural stone







274/286 11,3-23,8 80,3











AG grill. The excellence of barbecuing. Between Japanese tradition and technological innovation.

AG Grill is the result of the cooperation between Rizzoli's century-old experience and the mastery of Michelin-starred Chef Alfio Ghezzi. Simple construction choices were combined with fine materials such as refractory stone, steel, and chrome-plated grill. The result is an extremely versatile Japanese-style Konro or Yakitori grill that is small in size and can be used for express cooking and finishing done directly on the grill, giving food an exaltation of flavors at the highest level.

PROFESSIONAL GRILL

AG GRILL - L



Dimensions:

436x218x206 mm (WxDxH)

Cooking surface:

325x180 mm (WxD)

Features:

no. 2 base grills no. 1 grill lift handle







PROFESSIONAL GRILL

AG GRILL - XL

Dimensions:

523x268x206 mm (WxDxH)

Cooking surface:

410x230 mm (WxD) •

Features:

no. 2 base grills no. 1 grill lift handle







ACCESSORIES



Lid flame dampener



Smokehouse lid



Two-position grill lifter



Grill lifter handle



Skewer kit no. 6 pieces



Ignition chimney pot









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