

ITALIAN CRAFTSMANSHIP

MASTER THE ART OF *Fire*

Professional pizza ovens engineered in Italy for perfect performance and unforgettable pizza.

Explore Ovens →

Request A Quote

MADE IN ITALY

ITALIAN HERITAGE

Crafted by Tradition. Engineered for Excellence.

For over 30 years, Leonardo Forni has defined the benchmark for professional pizza ovens by seamlessly fusing traditional Italian ceramic craftsmanship with cutting-edge thermal insulation technology.

Every oven is a bespoke masterpiece, meticulously built to unleash authentic Neapolitan flavor while elevating the aesthetic value of luxurious architectural spaces.

DISCOVER OUR STORY →



OUR PRODUCTS

Professional Ovens Designed for Perfection



TRADITIONAL OVEN

- Wood / Gas Fired
- Up to 500°C



ROTATIVE OVEN

- Auto Rotation
- High Capacity



ELECTRIC OVEN

- Eco Efficient
- Fast Heat-up



ACCESSORIES

- Pro Grade Steel
- Italian Made

Refractory brick dome engineered for deep heat retention and authentic Neapolitan flavor.

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Motorized rotating bed guarantees uniform baking perfection with effortless operation.

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Precision digital temperature control, clean emission, designed for modern kitchens.

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Complete range of professional peels, brushes, and tools crafted for master pizzaiolos.

[DISCOVER MORE →](#)

● WHY CHOOSE LEONARDO FORNI

Performance. Reliability. Passion.



HIGH TEMPERATURE

Reach up to 500°C for perfect pizzas in 60-90 seconds.



FAST COOKING

Save time, serve more. Perfect cooking in less than 90 seconds.



ENERGY EFFICIENT

Advanced insulation and unique design reduce fuel consumption.



BUILT TO LAST

Premium materials and Italian quality for decades of performance.



MADE IN ITALY

100% Italian design, high-end engineering, and craftsmanship.

● REAL KITCHENS, REAL RESULTS.

Trusted by Chefs Worldwide

[View All Case Studies →](#)

56 Kalò

PIZZERIA, NAMAS, ITALY

Rotating Oven
RL 120

+40%
PRODUCTIVITY

Fratelli Flamigni

MELBOURNE, AUSTRALIA

Static Oven
S120

+30%
CAPACITY

Mastro's Ocean Club

USA

Hybrid Oven
M120

+25%
EFFICIENCY

Rossopomodoro

DUBAI, UAE

Gas Oven
G400

+35%
SPEED

● OUR PARTNERS IN VIETNAM

Leonardo Forni Sài Gòn

Proudly trusted by leading restaurants, hotels and pizzerias across Vietnam.

Pizza 4P's

THE PIZZA COMPANY

EL GAUCHO

L'USINE

PASTEUR STREET

LUCIOLA

THE DECK SAIGON



1000+
OVENS INSTALLED
WORLDWIDE



50+
COUNTRIES
MARKETED



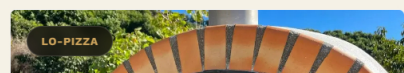
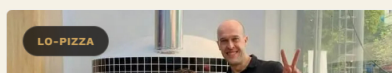
30+
YEARS OF
EXPERIENCE



1M+
PIZZAS BAKED
EVERY DAY

● CULINARY & INSIGHTS

Leonardo Forni Magazine



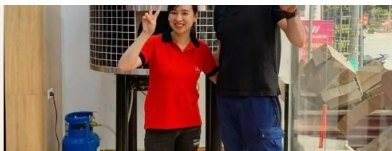


July 14, 2026

Các mẫu thiết kế lò pizza ngoài trời đẹp cho gia đình

Việc sở hữu một chiếc lò pizza ngoài trời không chỉ mang đến những bữa ăn thơm ngon mà còn...

READ ARTICLE →



July 14, 2026

Lò Nướng Pizza Bằng Gas Chuyên Nghiệp

Pizza không chỉ là một món ăn, mà còn là nghệ thuật. Để tạo nên những chiếc pizza thơm ngon, giòn rụm...

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July 14, 2026

Từ A-Z Cách Tự Làm Lò Nướng Pizza Tại Nhà

Pizza là một trong những món ăn phổ biến và được yêu thích trên toàn thế giới. Để có một chiếc pizza...

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BUILD YOUR PIZZA KITCHEN

Tell us about your project and our experts will find the ideal solution.

Your Name

Email Address

Business Type

REQUEST A QUOTE



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