



Ferrinox S.r.l. was founded in 1987 by the Ferro family on the outskirts of Padua.

The company is part of the Veneto culture that boasts both nationally and internationally recognized expertise in metalworking.

The high experience gained over the years means that customers can identify Ferrinox as a company that is able both to deal with design and building aspects and to solve them successfully.

The technical department is the company's strongest asset and has the expertise to look after every project from initial design to completion. In other words - from concept to finished product.

January 2017: we relocated the whole company to a single restored factory of 7000 sqm in Resana (Treviso), a strategic town between the provinces of Padua and Treviso.

In 2021, we created Ovoneat, an outdoor wood ovens brand. Our mission is to provide professional oven's performances at home.

Ferrinox certifications

Quality is a main feature of Ferrinox, which has enabled to obtain a certification of the quality management system UNI EN ISO 9001:2015 issued by IAS REGISTER AG (Certificate n.Q-01827/02). It certifies that Ferrinox complies to the standards for the designing and manufacturing of the steel light carpentry and cold metal work on customers' needs, assuring not only final quality, but also the reliability in the widest sense of the term.

Ferrinox has obtained also the Certification UNI EN ISO 3834-2:2005 (Certificate n.W-00208/02) by IAS REGISTER AG.





Our newest brand is Ovenerat® and we aim to make it grow with you. We created and developed high performance outdoor ovens to meet your clients' expectations. They heat up to 500°C (932°F) in a short time and they cook pizza in just a few minutes. We also provide a whole range of accessories that can be combined with our ovens.

Website: www.oveneat.it
Tel.: +39 0423.040334
E-mail: sales@oveneat.it



Our products



OV-W1

Outdoor wood oven
with tempered glass

Capacity: 1 pizza



WRX-I

Outdoor wood oven

Capacity: 1 pizza



WRX-2

Outdoor wood oven

Capacity: 2 pizzas



OV-W5

Outdoor wood oven
with tempered glass

Capacity: 5 pizzas

Take your pizza to the next level

Accessories



With a whole range in terms of accessories we want to provide our clients with the best tools to easily cook not only pizza, but also meat and seafood. With the practical brush the oven's cleaning will never be a problem.

We also combine our ovens with a stand to move it quickly and effortlessly, a log holder to store the wood and a brazier.



Contact us

Via Roma 82, 31023 Resana (TV) Italy
T.: +39 0423040334
E-mail: sales@oveneat.it
Website: www.oveneat.it

