

MUGNAINI®

— SINCE 1989 —

Mugnaini Series

MODEL: 120 PA

NEAPOLITAN DOME ENCLOSURE

COMMERCIAL WOOD FIRED OVEN

The Neapolitan is the essential tool for creating *Vera Pizza Napoletana*—the Original Pizza of Naples. This oven has been approved by the VPN Association in Italy.

OVERVIEW:

The Neapolitan oven is built to the strict standards required to achieve the consistent high temperatures needed to bake a 60–90 second Neapolitan style pizza all day long. The oven has been listed to UL 737 & ANSI/NSF-4

INSTALLATION:

Install the oven with a minimum 1–inch clearance on sides and back to combustible construction. Install oven on a masonry base or optional steel stand.

VENTING:

The oven works with a natural draft. Vent in accordance with NFPA 211 and NFPA 96. The oven does not require automatic fire-extinguishing equipment. Chimney must terminate to a listed chimney cap with spark arrestor.

SHELF:

Stainless steel shelf bolts to oven. Shelf to be covered with non-combustible material provided by installer.

WEIGHT: 3300 lb.

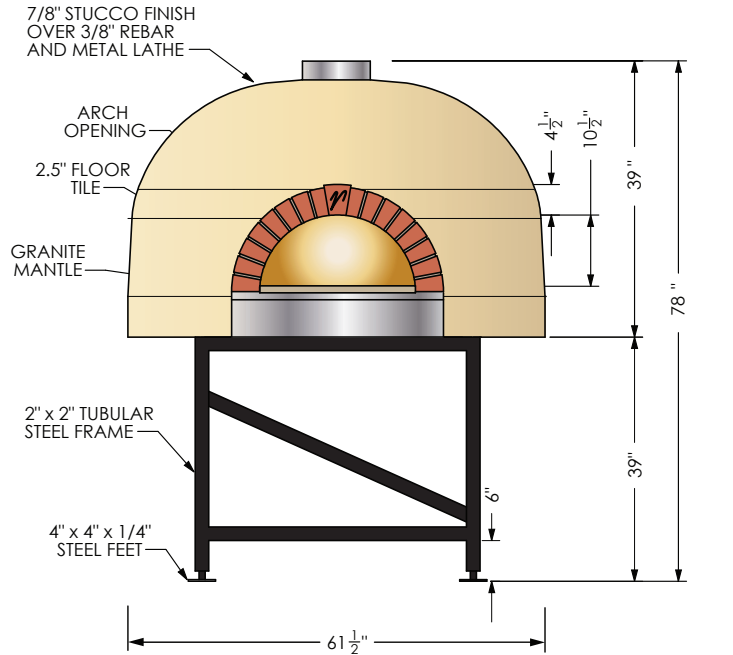
UTILITIES:

No electricity or gas required.

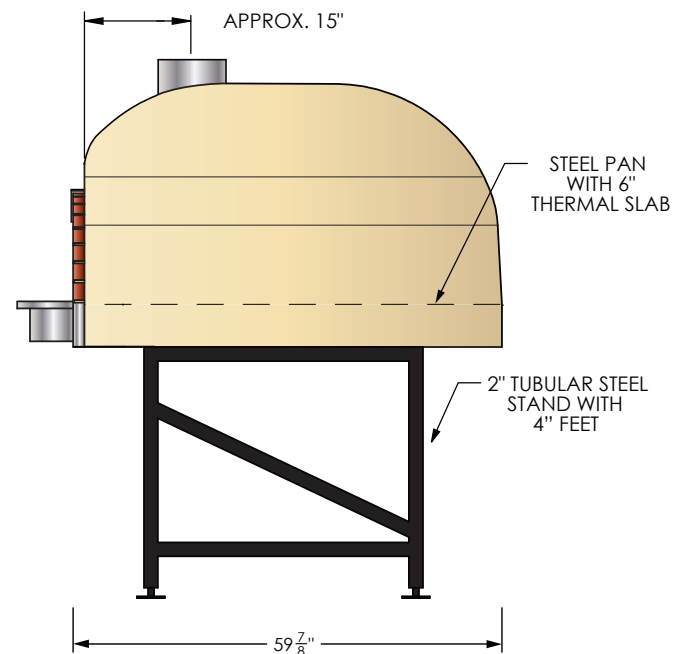
NOTE:

The oven should be installed in accordance with the installation instructions only.

Progressive changes in technology and product development may necessitate changes to specifications without notice.



FRONT VIEW



SIDE VIEW



UL 2162 and UL 737

ANSI/NSF-4

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