

MUGNAINI®

— SINCE 1989 —

Mugnaini Series

MODEL: G140 PA

NEAPOLITAN DOME ENCLOSURE

COMMERCIAL GAS 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.

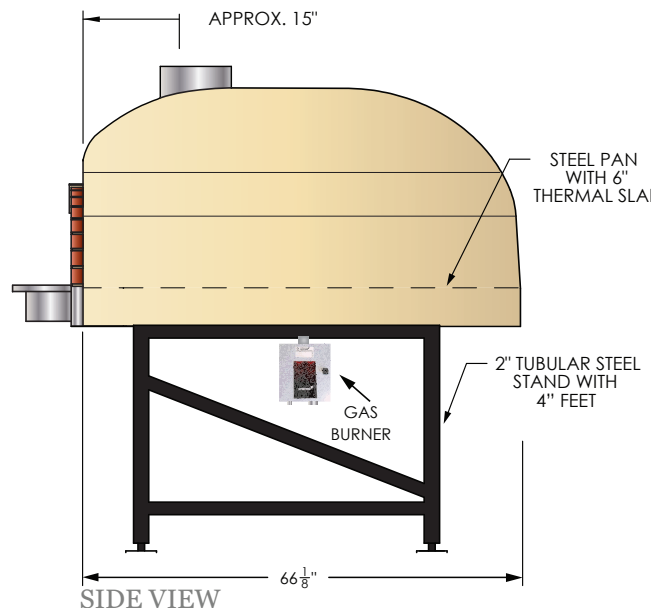
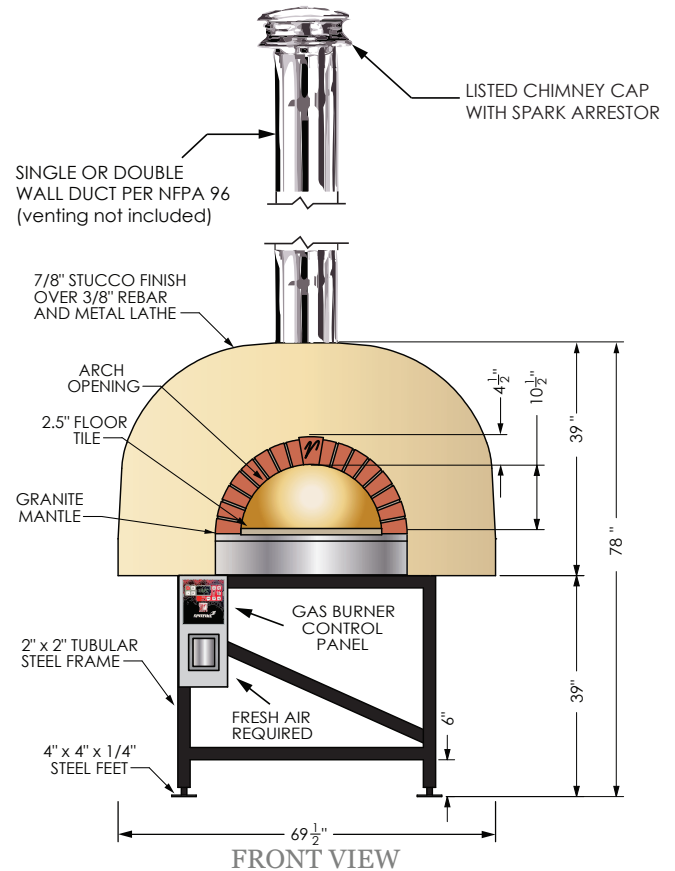
WEIGHT: 4200 lb.

UTILITIES:

Provide 3/4" N.P.T. gas supply.
116,000 BTU natural or propane.
120VAC / 1.1 AMP electrical supply

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.



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