MUGNAIN

Mugnaini Series

MODEL: G160 x 140 PA NEAPOLITAN DOME ENCLOSURE

COMMERCIAL GAS FIRED OVEN

LISTED CHIMNEY CAP WITH SPARK ARRESTOR

 $-4\frac{1}{2}$ "

39

39"

82

CLEARANCES:

Install the oven with a minimum 1 inch clearance on sides and back to combustible construction. Consult the manual for enclosure instructions.

VENTING:

The oven can be vented in two methods:

- 1. Direct vent using 8 inch chimney pipe listed to UL 103 HT and installed per UL 737.
- 2. Indirect vent using a Type 1 hood system installed per UL 2162.

SHELF:

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

WEIGHT: 4800 lb.

UTILITIES:

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

BURNER SYSTEM:

Spitfire New Generation Burner. Automatic w/ manual override.

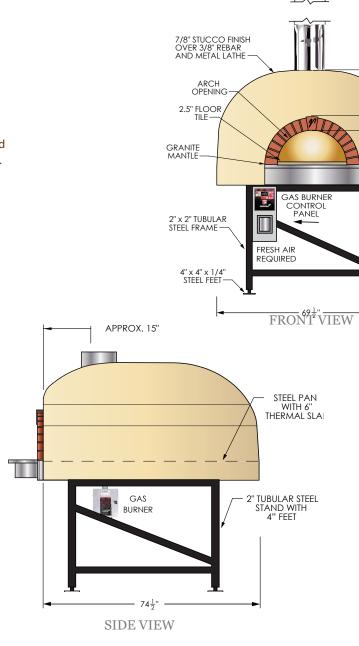
NOTE:

The oven should be installed in accordance with all relevant local and national codes and in a manner acceptable to the authority having jurisdiction.

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



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SINGLE OR DOUBLE / WALL DUCT PER NFPA 96

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