

## Mugnaini Series

MODEL: G160 x 140 PA

### NEAPOLITAN DOME ENCLOSURE

### COMMERCIAL GAS FIRED OVEN

#### 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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