



Mugnaini Series

MODEL: 160 X 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: 4100 lb.

UTILITIES:

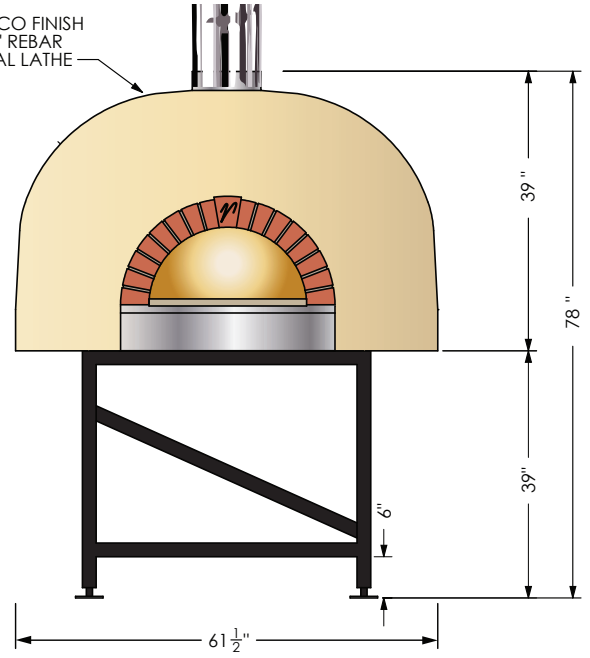
No electricity or gas required.

NOTE:

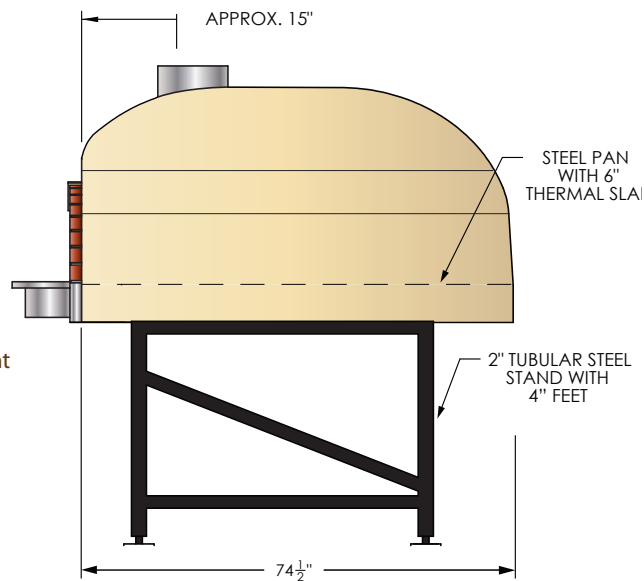
The oven should be installed in accordance with the installation instructions only.

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

7/8" STUCCO FINISH OVER 3/8" REBAR AND METAL LATHE



FRONT VIEW



SIDE VIEW

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