



ITALY'S ORIGINAL PIZZA OVEN

MUGNAINI SERIES

MODEL: G180 X 140 PA
BUILT-IN 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.

UTILITIES:

Provide 3/4" N.P.T. gas supply and 120VAC / 1.1 AMP electrical supply.
232,000 total BTU (116,000 BTU /burner) natural or propane.

DUAL BURNER SYSTEM:

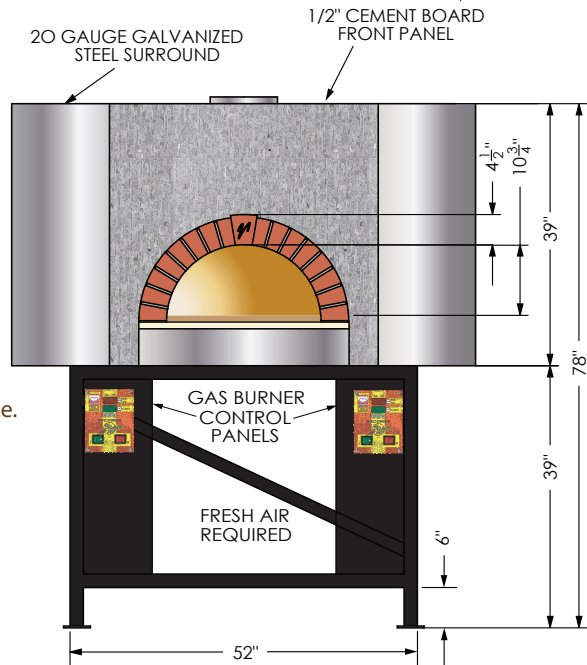
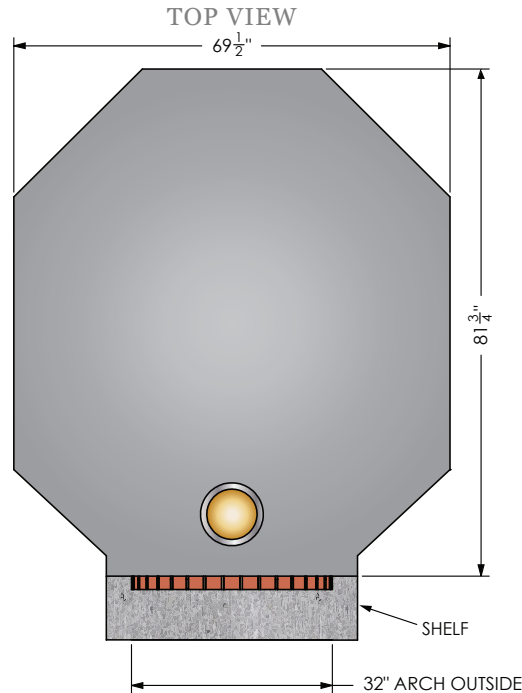
2 Independent Avanzini Drago Burners. Automatic w/ manual override.

WEIGHT: 5800 lb.

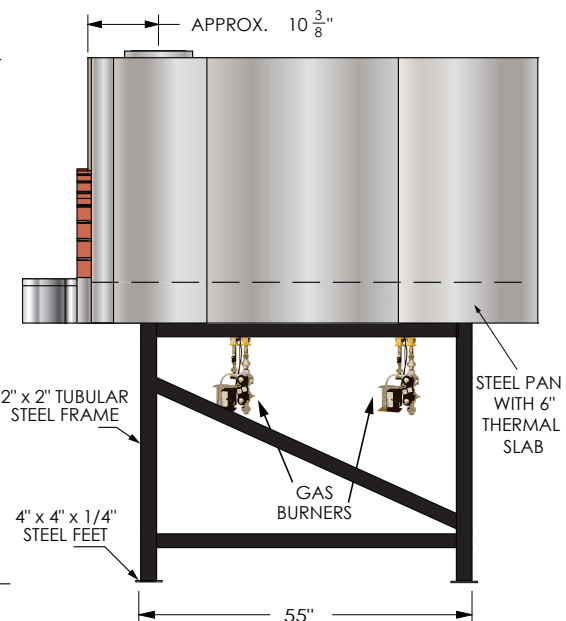
NOTE:

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.

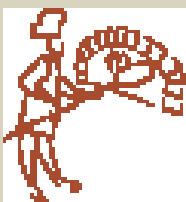


FRONT VIEW



SIDE VIEW

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MUGNAINI®

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