



ITALY'S ORIGINAL PIZZA OVEN

## MUGNAINI SERIES

MODEL: G180 X 180 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.  
116,000 BTU natural or propane.  
120VAC / 1.1 AMP electrical supply.

### BURNER SYSTEM:

Avanzini Drago Burner.  
Automatic or manual.

**WEIGHT:** 5800 lb.

### NOTE:

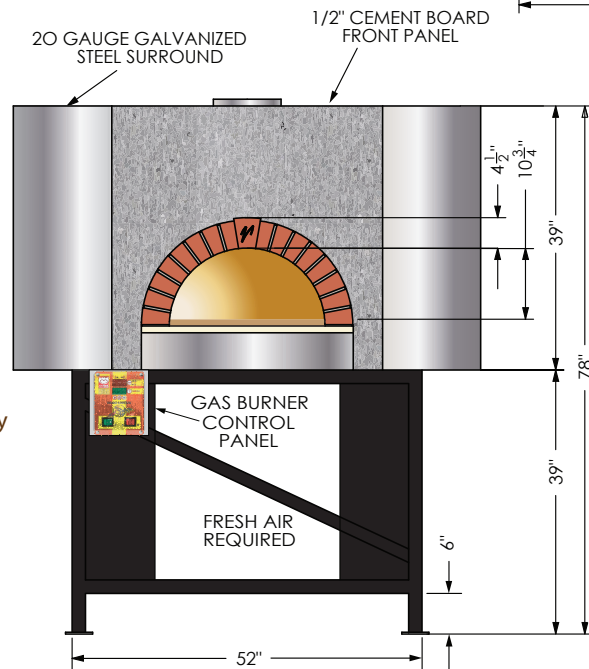
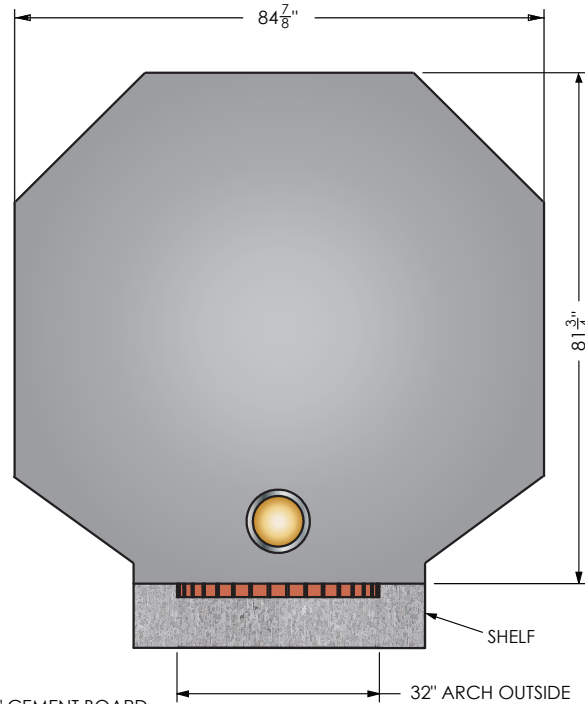
The oven should be installed in accordance with all relevant local and national codes and in a manner acceptable to the authority having jurisdiction.

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

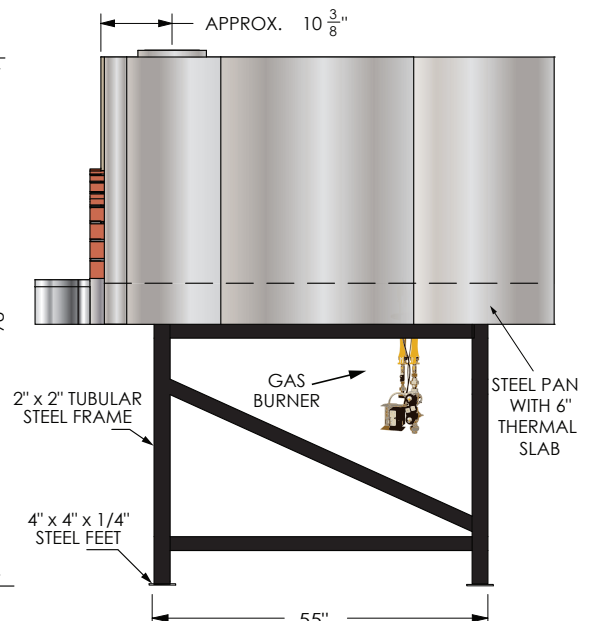


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TOP VIEW



FRONT VIEW



SIDE VIEW



MUGNAINI®

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