

MUGNAINI

— SINCE 1989 —

Outdoor Pizza Oven

MODEL: **PICCOLO 60**
RESIDENTIAL GAS OVEN

VALORIANI—ITALY'S ORIGINAL MODULAR PIZZA OVEN!

Entertain in style with an authentic Italian Pizza Oven. Bake pizzas, roast meats and vegetables or bake bread with the convenience of a gas flame. Built just like our world famous ovens with a full refractory clay dome and firebrick floor, wrapped in a sleek and sturdy steel shell.

FEATURES:

- 23 ½" round floor
- Stand with shelves
- 4" locking wheels
- 3 piece tool set
- Infrared thermometer
- Stainless steel door
- Chimney and cap
- Choice of colors: Red, Black, Ivory
- Weight: 325 lbs.

GAS BURNER:

- Natural gas or propane
- 25,000 BTU gas burner
- Push button start
- Easy adjust dial
- No electricity required

INSTALLATION:

FREE STANDING OUTDOOR USE ONLY

Distance from combustible surfaces:
Back - 2 inches, Sides - 2 inches.

Suitable for installation on combustible floors when mounted on stand.

Oven may be installed in non-combustible enclosure or on non-combustible counter.

Do not locate under overhead unprotected combustible construction or in enclosed areas.

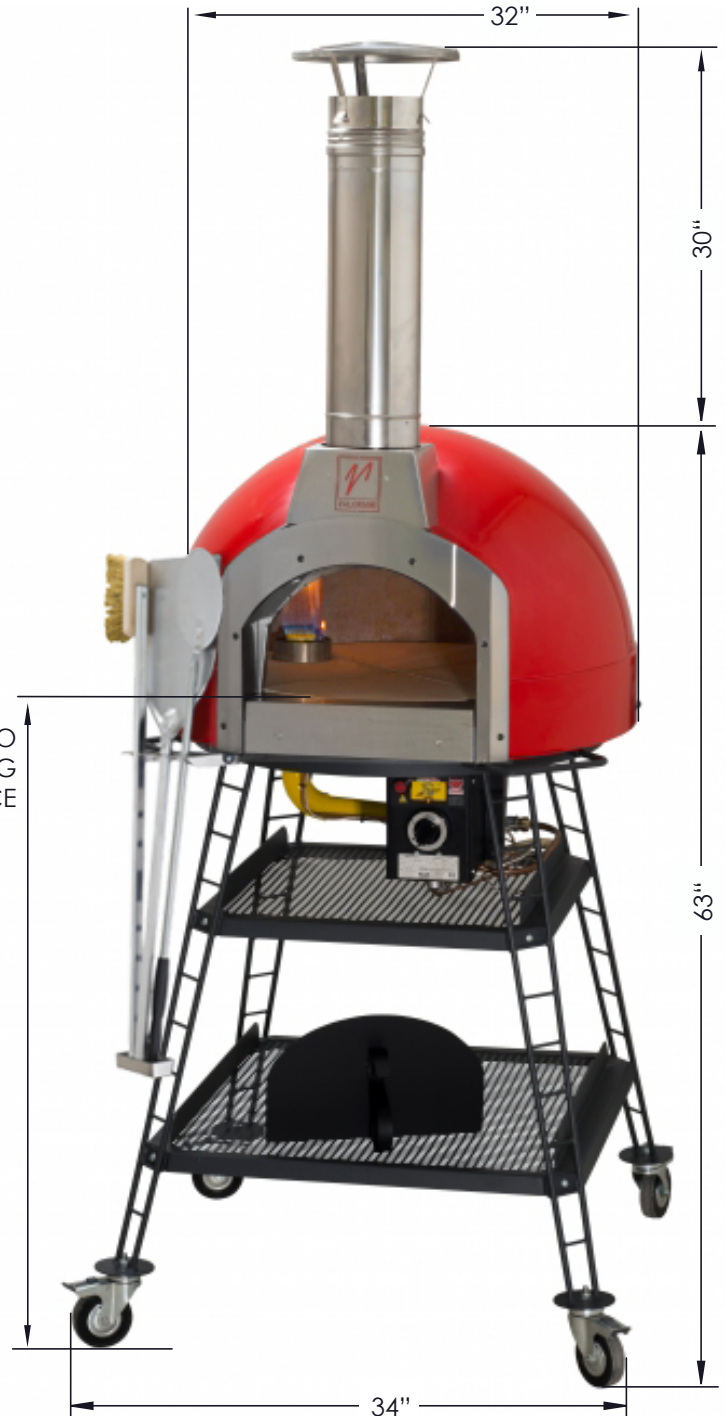
NOTE:

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



CONFORMS TO:
ANSI-Z21.89: 2017 Ed. 5
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