

MUGNAINI

— SINCE 1989 —

Outdoor Pizza Oven

MODEL: **PICCOLO 60**
RESIDENTIAL WOOD 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 retained heat. Built just like our world famous ovens with a full refractory clay dome and firebrick floor, wrapped in a sleek and sturdy steel shell. Available in gas too!

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.

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.



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