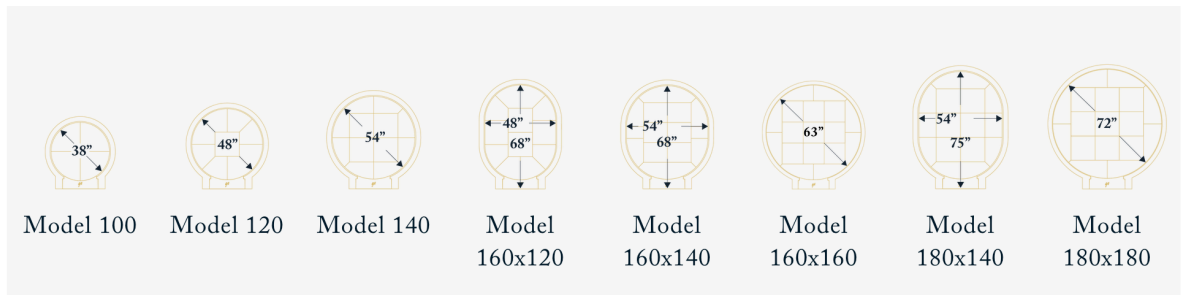


MUGNAINI

— SINCE 1989 —

Commercial Pizza Ovens Model Comparison



COOKING CAPACITY

12" Pizzas	4	6	10	10	12	14	14	16
Pizzas Per Hour	60	100	140	180	200	220	220	240

OVEN PERFORMANCE

Component Weight	1050 lbs.	1320 lbs.	1760 lbs.	1760 lbs.	1980 lbs.	2200 lbs.	2310 lbs.	2750 lbs.
Heat Holding	450° - 550° Overnight	450° - 550° Overnight	450° - 550° Overnight	450° - 550° Overnight	450° - 550° Overnight	450° - 550° Overnight	450° - 550° Overnight	450° - 550° Overnight

OVEN DIMENSIONS

Cooking Surface	38"w x 42"d	48"w x 52"d	54"w x 60"d	48"w x 68"d	54"w x 68"d	63"w x 68"d	54"w x 75"d	72"w x 75"d
Arch Opening	23"w x 11"h	23"w x 11"h	23"w x 11"h	23"w x 11"h	23"w x 11"h	23"w x 11"h	23"w x 11"h	23"w x 11"h
Exterior Dimensions (Masonry Kit)	64"w x 56"d	72"w x 64"d	81"w x 72"d	74"w x 80"d	81"w x 80"d	56"w x 52"d	82"w x 88"d	56"w x 52"d
Exterior Dimensions (Pre-Assembled)	54"w x 50"d	62"w x 53"d	70"w x 66"d	62"w x 74"d	70"w x 74"d	85"w x 82"d	70"w x 82"d	85"w x 82"d