

Mugnaini Series

MODEL: 180 x 180 PA

NEAPOLITAN DOME ENCLOSURE

COMMERCIAL WOOD FIRED OVEN

The Neapolitan is the essential tool for creating *Vera Pizza Napoletana*—the Original Pizza of Naples. This oven has been approved by the VPN Association in Italy.

CLEARANCES:

Install the oven with a minimum 1 inch clearance on sides and back to combustible construction.

VENTING:

Direct vent using 8 inch chimney pipe listed to UL 103 HT and installed per UL 737.

SHELF:

Stainless steel shelf bolts to oven. Shelf to be covered with non-combustible material provided by installer.

WEIGHT:

5200 lb.

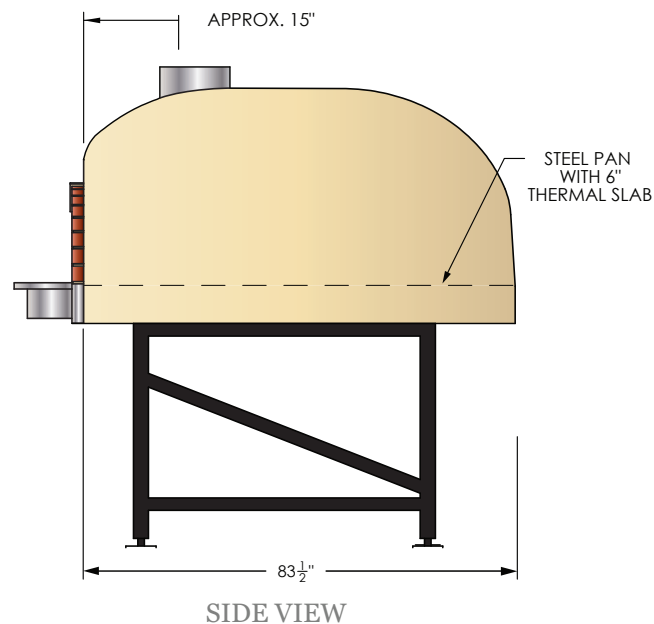
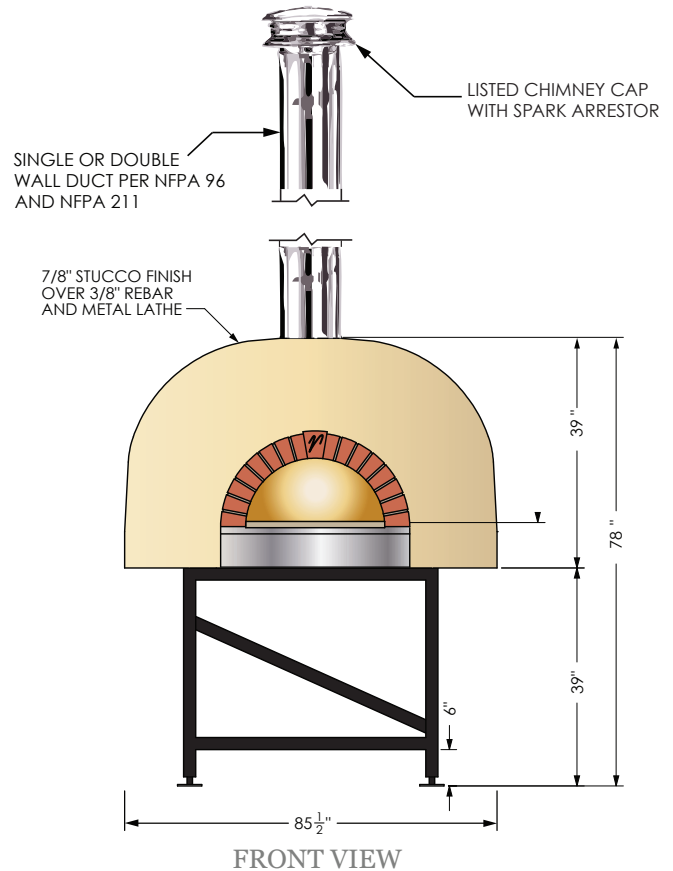
UTILITIES:

No electricity or gas required.

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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