

# ROTATING OVEN / 1 DOOR

# NAPOLI

RIF. COD. **NI**



**M.A.M. s.r.l.**  
Via C. Angiolieri, 28-34  
41123 Modena (Italy)  
Tel. +39 059 330219  
mam@mamforni.it  
P. IVA 02170610360



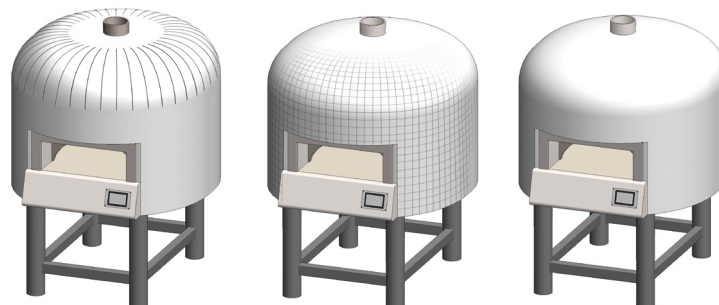
[www.mamforni.it](http://www.mamforni.it)

## TECHNICAL CHARACTERISTICS

| MODEL                      | UM         | Ø 115       |
|----------------------------|------------|-------------|
| Height of the cooktop      | cm         | 105/120     |
| Door width                 | cm         | 54 / 68     |
| Power consumption          | Kw<br>Volt | 0,36<br>220 |
| Total weight (base finish) | Kg         | 1700        |
| Pizza capacity             | n.         | 7 - 8       |
| Under-floor burner         |            | O           |

Minimum flue dimensions: Ø 20 cm.

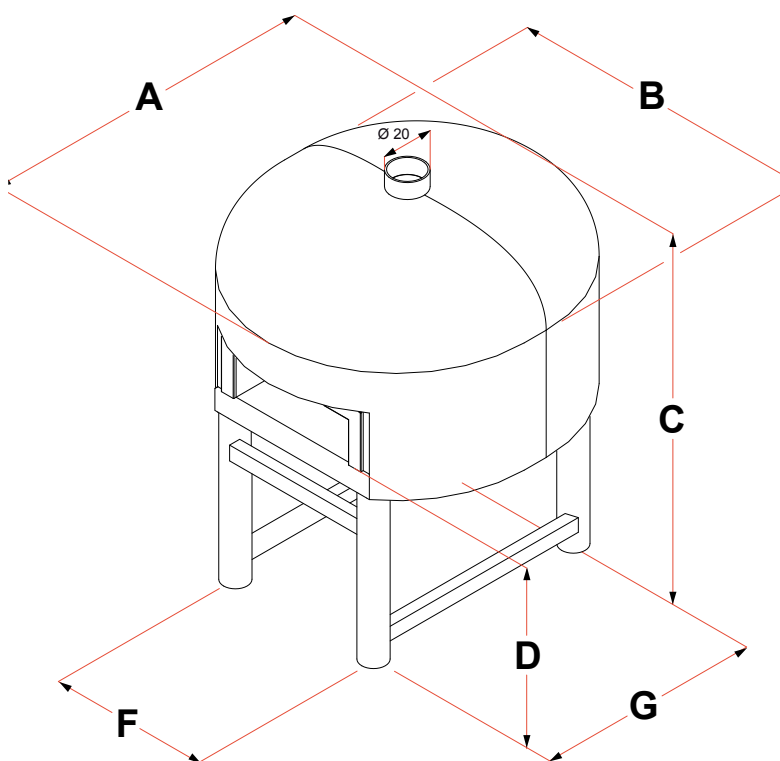
| DIMENSIONS | UM | Ø 115   |
|------------|----|---------|
| A - DEPTH  | cm | 187     |
| B - WIDTH  | cm | 174     |
| C - HEIGHT | cm | 200-220 |
| D          | cm | 105-120 |
| F          | cm | 109     |
| G          | cm | 135     |



SPICCHIO

MOSAIC

BASE



## WOOD DATA

|  |           |
|--|-----------|
| Minimum distance from the combustible material | Contact   |
| CO emission produced during combustion         | 0,48 %    |
| Combustion fume temperature                    | 305° C    |
| Thermic outlet used (heating)                  | 11,5 Kw   |
| Energy efficiency                              | 66,7 %    |
| Fuel typer                                     | Wood logs |
| CO** (mg/Nm <sup>3</sup> )                     | 5848      |
| Powders** (mg/Nm <sup>3</sup> )                | 248       |

MADE IN ITALY **CE** 05

Prefabricated wood-fired oven  
1935/2004 - 2001/95/CE

\*\* values corrected to 10% of O<sub>2</sub>

