

STATIC OVEN / 1 DOOR

NAPOLI

RIF. COD. N



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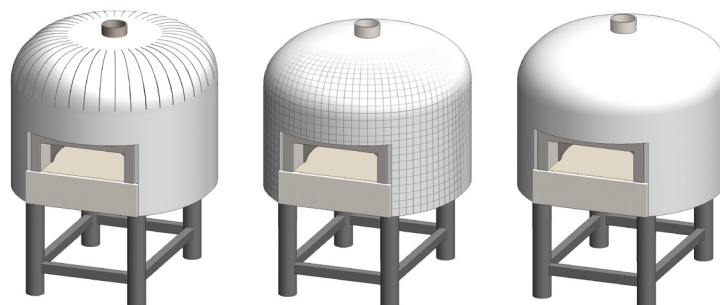
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TECHNICAL CHARACTERISTICS

| MODEL | UM | Ø 120 |
|----------------------------|----|---------|
| Height of the cooktop | cm | 105/120 |
| Door width | cm | 54/68 |
| Total weight (base finish) | Kg | 1100 |
| Pizza capacity | n. | 7 - 8 |

Minimum flue dimensions: Ø 20 cm

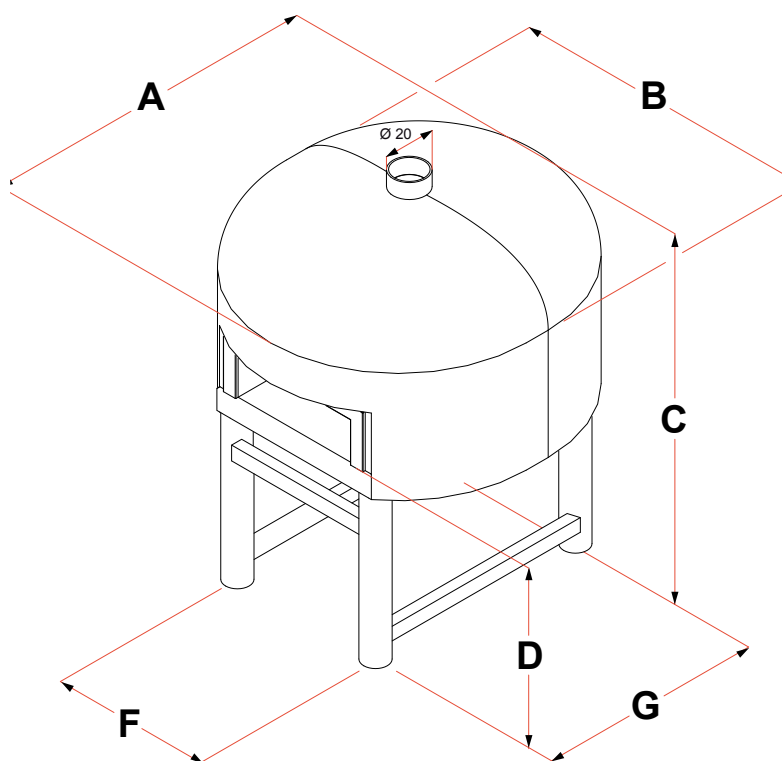
| DIMENSIONS | UM | Ø 120 |
|------------|----|-----------|
| A - DEPTH | cm | 180 |
| B - WIDTH | cm | 160 |
| C - HEIGHT | cm | 200 - 220 |
| D | cm | 105 - 120 |
| F | cm | 109 |
| G | cm | 105 |



SPICCHIO

MOSAIC

BASE



| GAS THERMAL DATA | UM | Ø 120 |
|-------------------------|------|----------|
| Thermal power | Kw | 34 |
| LPG consumption | Kg/h | 2,681 |
| Natural Gas consumption | m³/h | 3,598 |
| Smoke temperature | °C | 200 |
| Flue gas draught | Pa | 12 |
| Gas Connection | in | 1/2 |
| Type of Construction | | Al-BIIBS |
| Electricity consumption | Kw | 100 |

| 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/Nm³) | 5848 |
| Powders** (mg/Nm³) | 248 |

MADE IN ITALY 05

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

** values corrected to 10% of O₂

