

STATIC OVEN / 1 DOOR

# ROMA

TRADITIONAL RIF. COD. T



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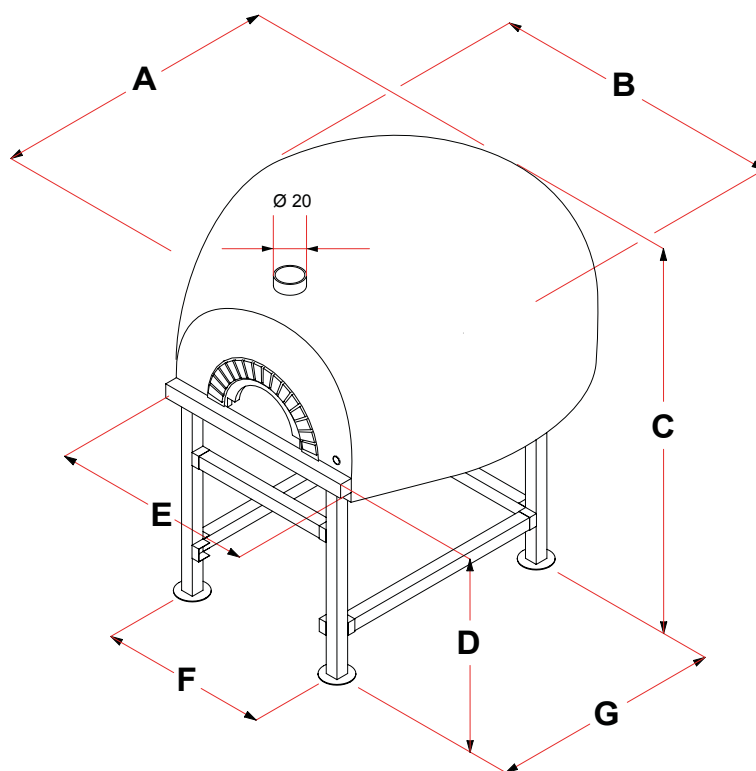
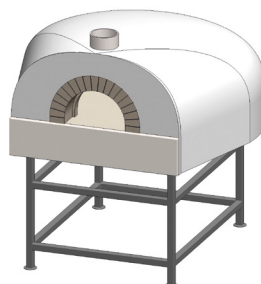
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## TECHNICAL CHARACTERISTICS

MODEL	UM	Ø 120
Height of the cooktop	cm	120
Door width	cm	54/68/82
Total weight (standard finish)	Kg	1700
Pizza capacity	n.	7 - 8

Minimum flue dimensions: Ø 20 cm

DIMENSIONS	UM	Ø 120
A - DEPTH	cm	175
B - WIDTH	cm	165
C - HEIGHT	cm	200
D	cm	120
E	cm	114
F	cm	100
G	cm	116
Headband foot overhang	cm	20



## 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>

