

STATIC OVEN / 1 DOOR

NAPOLI

RIF. COD. N



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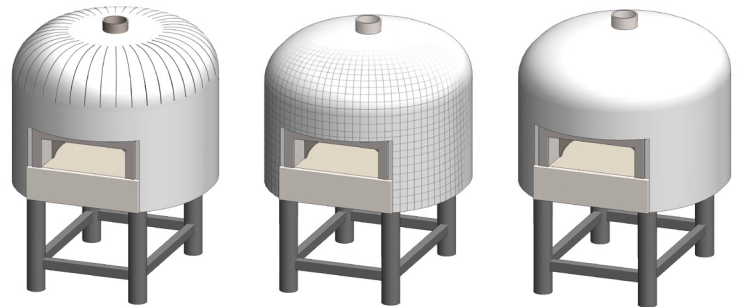
TECHNICAL CHARACTERISTICS

| MODEL | UM | Ø 140 |
|----------------------------|----|---------|
| Height of the cooktop | cm | 105/120 |
| Door width | cm | 54/68 |
| Total weight (base finish) | Kg | 1300 |
| Pizza capacity | n. | 10 - 12 |

Minimum flue dimensions: Ø 20 cm

| DIMENSIONS | UM | Ø 140 |
|------------|----|-----------|
| A - DEPTH | cm | 187 |
| B - WIDTH | cm | 174 |
| C - HEIGHT | cm | 200 - 220 |
| D | cm | 105 - 120 |
| F | cm | 109 |
| G | cm | 105 |

| GAS THERMAL DATA | UM | Ø 140 |
|-------------------------|-------------------|-----------|
| Thermal power | Kw | 34 |
| LPG consumption | Kg/h | 2,681 |
| Natural Gas consumption | m ³ /h | 3,598 |
| Smoke temperature | °C | 200 |
| Flue gas draught | Pa | 12 |
| Gas Connection | in | 1/2 |
| Type of Construction | | A1-B1I1BS |
| Electricity consumption | Kw | 100 |



SPICCHIO

MOSAIC

BASE

