

# STATIC OVEN / 1 DOOR

# NAPOLI

RIF. COD. N



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## TECHNICAL CHARACTERISTICS

MODEL	UM	Ø 160
Height of the cooktop	cm	105/120
Door width	cm	54/68
Total weight (base finish)	Kg	2000
Pizza capacity	n.	13 - 15

Minimum flue dimensions: Ø 20 cm

DIMENSIONS	UM	Ø 160
A - DEPTH	cm	220
B - WIDTH	cm	200
C - HEIGHT	cm	200 - 220
D	cm	105 - 120
F	cm	115
G	cm	149

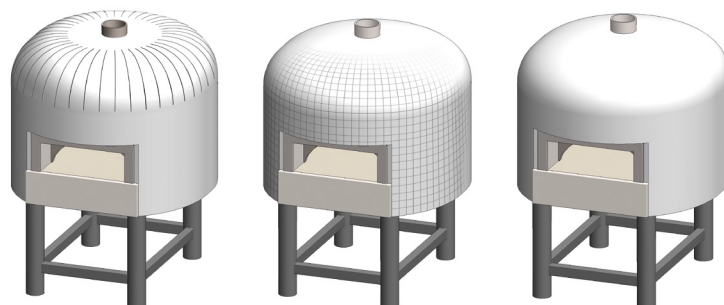
## WOOD DATA

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>



SPICCHIO

MOSAIC

BASE

