

# STATIC OVEN / 1 DOOR

# NAPOLI

RIF. COD. **N** MF2G/C 100



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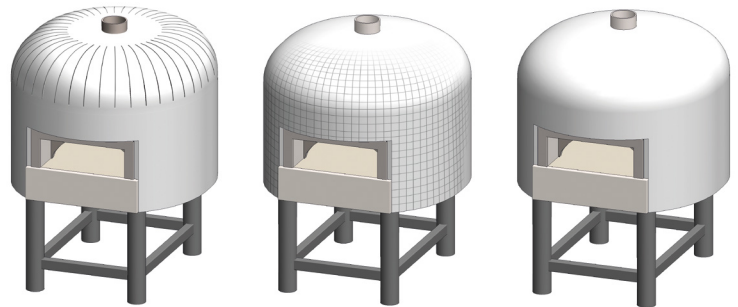
## TECHNICAL CHARACTERISTICS

MODEL	UM	Ø 100
Height of the cooktop	cm	110
Door width	cm	46
Total weight (base finish)	Kg	800
Pizza capacity	n.	4 - 5

Minimum flue dimensions: Ø 20 cm

DIMENSIONS	UM	Ø 100
A - DEPTH	cm	158
B - WIDTH	cm	138
C - HEIGHT	cm	200
D	cm	110
F	cm	81
G	cm	106

GAS THERMAL DATA	UM	Ø 100
Thermal power	Kw	23
LPG consumption	Kg/h	1,814
Natural Gas consumption	m³/h	1,164
Smoke temperature	°C	200
Flue gas draught	Pa	12
Gas Connection	in	1/2
Type of Construction		A1-B1IBS
Electricity consumption	W	100



SPICCHIO

MOSAIC

BASE

