



NAPOLI M120

Scheda tecnica / Technical sheet

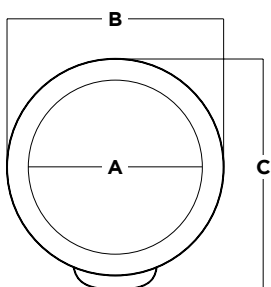
CE 0051-16
PIN: 51CQ4622

Caratteristiche tecniche / Technical details

| | |
|---|---|
| Consumo legna <i>Wood consumption</i> | 7,5 kg/h - 16 lbs/h |
| Consumo gas <i>Gas consumption</i> | 2,3 kg/h GPL - 3 m ³ /h METANO (Potenza - Heat Capacity : 34kW) |
| Temperatura esercizio consigliata <i>Recommended operating temperature</i> | 400/450°C 752-842°F |
| Diametro canna fumaria <i>Flue diameter</i> | Ø 250 mm 9,84 in |
| Potenza termica nominale <i>Heat capacity</i> | 25000 Kcal - 29 kW |
| Potenza termica max <i>Max Heat capacity</i> | 29000 Kcal - 34 kW |
| Temperatura fumi <i>Smoke temperature</i> | 190°C in uscita 190°C Exhaust |
| Flusso fumi <i>Smoke volumetric rate flow</i> | 800 Mc/h (all'accensione) |
| | 650 Mc/h (a pieno regime) |
| Espulsione fumi <i>Smoke expulsion</i> | 800 Mc/h (on ignition) |
| | 650 Mc/h (at full speed) |
| Espulsione fumi <i>Smoke expulsion</i> | Tiraggio naturale Natural draft |
| Spessore Piano Refrattario <i>Refractory cooking floor thickness</i> | 5 cm - 2 in |



| MODEL Modello | FUEL Alimentazion | CODE Codice prodotto |
|------------------|----------------------|-------------------------|
| M120 | Wood - Legna | FRNAPO-L120 |
| | GAS | FRNAPO-G120 |



| PIZZA CAPACITY Numero di pizze | DIMENSIONS | | | HEIGHT Altezza | WEIGHT Peso | EAT CAPACITY Potenza |
|-----------------------------------|-----------------|-----------------|-----------------|-------------------|---------------------|-------------------------|
| | A | B | C | | | |
| 5 100 pizza/h | 120 cm 47 in | 153 cm 60 in | 160 cm 63 in | 202 cm 79.5 in | 1200 kg 2645 lbs | 34kW |

IT

- Cupola e cappa esterna in mattoni sagomati a mano
- Rivestimento esterno personalizzabile a richiesta
- Stand di supporto in ferro rinforzato removibile
- Piano cottura in cotto refrattario Alfa
- Corona in mattoni refrattari Alfa
- Archetto in ghisa Alfa
- Davanzale in pietra lavica da 2 cm
- Disponibile a gas o a legna

EN

- Dome and external hood in hand-shaped bricks.
- Oven floor made of Alfa's "cotto" refractory bricks.
- External coating customizable on demand.
- Removable supporting stand in reinforced iron.
- Alfa's frebricks crown.
- Alfa's cast-iron arch.
- 2 cm (0,78 in) lava stone landing.
- Available in wood or gas-fired options