

ALFA

NAPOLI M150

Data Sheets - Scheda Tecnica

Wood

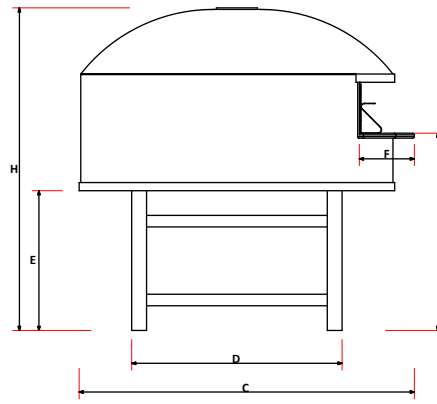
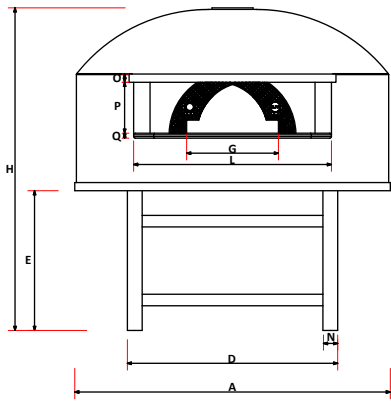
Legna

FRNAPO-L150

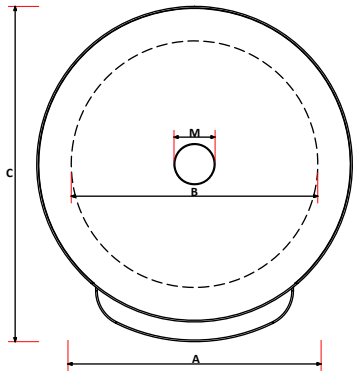
Weight Peso	2200 kg 4850 lbs
Base weight Peso base	52,5 kg 115,7 lbs
Cooking floor Piano Cottura	Ø 150 cm Ø 59 inch
Max oven temperature Temperatura massima	500°C 932°F
Heating time Minuti per scaldare	150 min
Pizza capacity Numero Pizze	8 33cm
Rated charge Carica Nominale	12,5 Kg/h
Smoke temperature Temperatura fumi	400°C 752°F

Materials Materiali	Refractory brick, fiber ceramic, mosaic Mattone refrattario, fibroceramica, mosaico
Type of refractory Tipo di refrattario	Alumina silicate HeatKeeper™ Firebrick Tavella HeatKeeper™ silico-alluminoso
Recommended fuel Combustibile consigliato	WOOD - Max 4 in diam. logs. trimmings LEGNA - Ciochi diametro Max 10 cm potature
Minimum flue draught Tiraggio minimo	11 Pa
Flue smokes mass flow Flusso volumetrico fumi	49,6 g/s
Average consumption Consumo Medio	10,5 Kg/h
CO emission at 13% O₂ Emissioni CO al 13% O ₂	0,35% 4444mg/Nm³

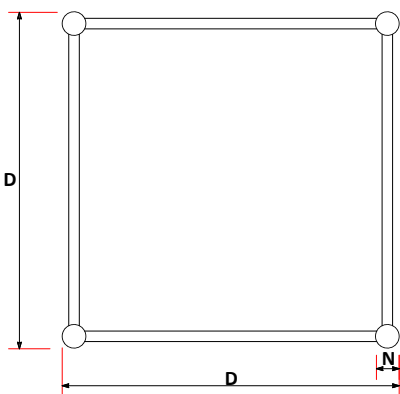




	cm	inch		cm	inch
A	132	51,9	M	25	9,8
B	150	59	N	9	3,5
C	204	80,3	O	5	1,9
D	128	50,3	P	31	12,2
E	85	33,4	Q	3	1,1
F	33,5	13,1	R	120	47,2
G	56	22			
H	196	77,1			
L	120	47,2			



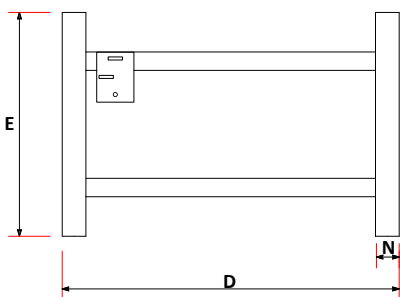
OVEN PACKAGING N150					
Dimensione imballo forno N150					
	Width Larghezza	Depth Profondità	Height Altezza	Packaging weight Peso imballo	Weight Peso
cm	205	205	140	Kg 120	2320
inch	80,7	80,7	55,1	lbs 264,5	5114



	cm	inch
N	9	3,5
D	120	50,3
E	85	33,4

PACKAGING BASE N150					
Dimensione imballo base N150					
	Width Larghezza	Depth Profondità	Height Altezza	Packaging weight Peso imballo	Weight Peso
cm	128	111	141,5	Kg 11	53,5
inch	50,4	43,7	55,7	lbs 24,2	118

Description Descrizione	Code Codice
Thermometer Termometro	YT50200
Door Sportello	SPT01000300



- 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
- Archetto in ghisa Alfa
- Davanzale in pietra lavica da 3 cm
- Disponibile a gas o a legna

- 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 cast-iron arch.
- 3 cm (1,1 in) lava stone landing.
- Available in wood or gas-fired options