

ALFA

NAPOLI M90

Data Sheets - Scheda Tecnica

Wood

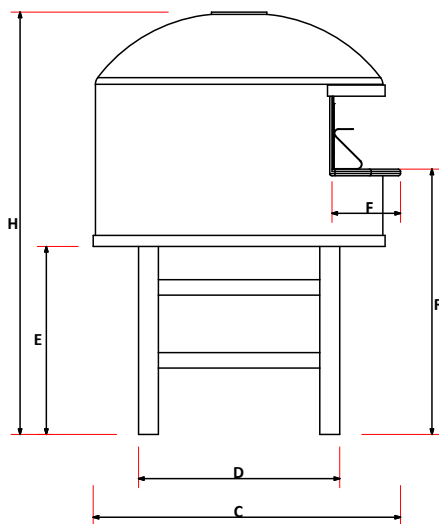
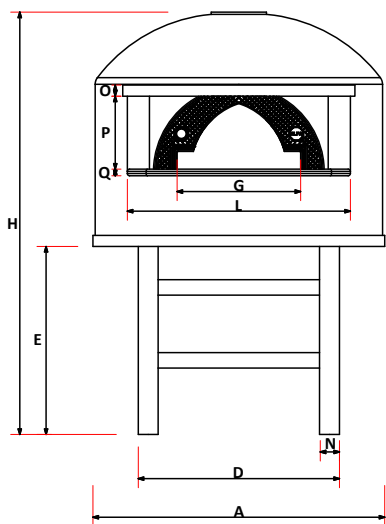
Legna

FRNAPO-L90

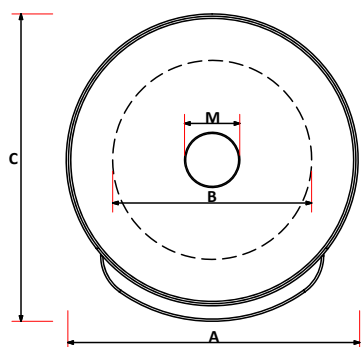
Weight Peso	1200 kg 2645 lbs
Base weight Peso base	33 kg 72,75 lbs
Cooking floor Piano Cottura	Ø 90 cm Ø 35,4 inch
Max oven temperature Temperatura massima	500°C 932°F
Heating time Minuti per scaldare	90 min
Pizza capacity Numero Pizze	3 33cm
Rated charge Carica Nominale	8 Kg/h
Smoke temperature Temperatura 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	6 Kg/h
CO emission at 13% O₂ Emissioni CO al 13% O ₂	0,35% 4444mg/Nm³

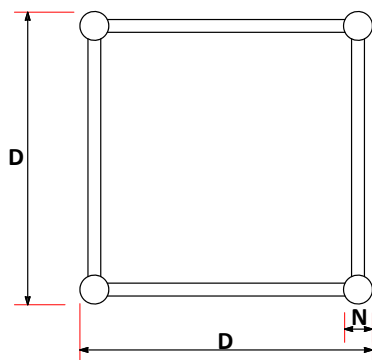
Made in Italy



	cm	inch		cm	inch
A	132	51,9	M	25	9,8
B	90	35,4	N	9	3,5
C	139	54,7	O	5	1,9
D	91	35,8	P	33	13
E	85	33,4	Q	3	1,1
F	31	12,2	R	120	47,2
G	56	22			
H	191	75,1			
L	100	39,9			

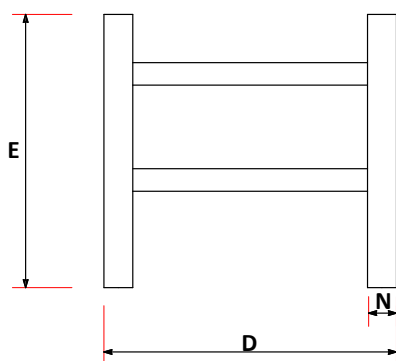


OVEN PACKAGING N90 Dimensione imballo forno N90						
	Width Larghezza	Depth Profondità	Height Altezza	Packaging weight Peso imballo		Weight Peso
cm	175	175	140	Kg	90	1290
inch	68,9	68,9	55,1	lbs	198	2843



	cm	inch
N	9	3,5
D	91	35,8
E	85	33,4

PACKAGING BASE N90 Dimensione imballo base N90						
	Width Larghezza	Depth Profondità	Height Altezza	Packaging weight Peso imballo		Weight Peso
cm	115	85	98,5	Kg	10,5	43,5
inch	45,3	33,5	43,5	lbs	23,1	95,9



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