

# NAPOLI-160 STATIC OVEN

## Code:

- N-160

## Baking Surface:

- Static

## Fuel Options:

- N-160W-Wood
- N-160G-Gas
- N-160C-Combi

## Overview

This latest addition to our wood-fired pizza ovens has already seduced pizza makers across Europe and North America. Its bold shape and vibrant style makes the Napoli the perfect focal point in your restaurant and a great conversation piece for your patrons.

A static baking surface is ideal for the experienced pizza master who loves tradition and self-regulated work. It works well for restaurants with a limited volume of pizza production and a lower budget for investing into pizza making.

## Pizza Capacity

8"	10"	12"	14"	16"	18"	20"
34	20	14	11	8	6	5

## Standard Features

- Constructed with vibrated refractory stone
- Suitable for various foods: pizza, pita, bread, slow cooking meat & fish
- Heats up rapidly up to 950° Fahrenheit (510°C)
- Efficient temperature maintenance with no heat loss
- Heavy duty steel stand
- Refractory stone baking surface

## Certification

- ETL approved for Canada/USA
- Certified by the VPN Association for Authentic Neapolitan Pizza Making

## Warranty Information

- 4 Year deck and dome refractory stone warranty
- 1 Year parts and labour warranty



Images for demonstrative purposes only. Equipment shown may not be included in your custom quote. Consult quote for custom options.

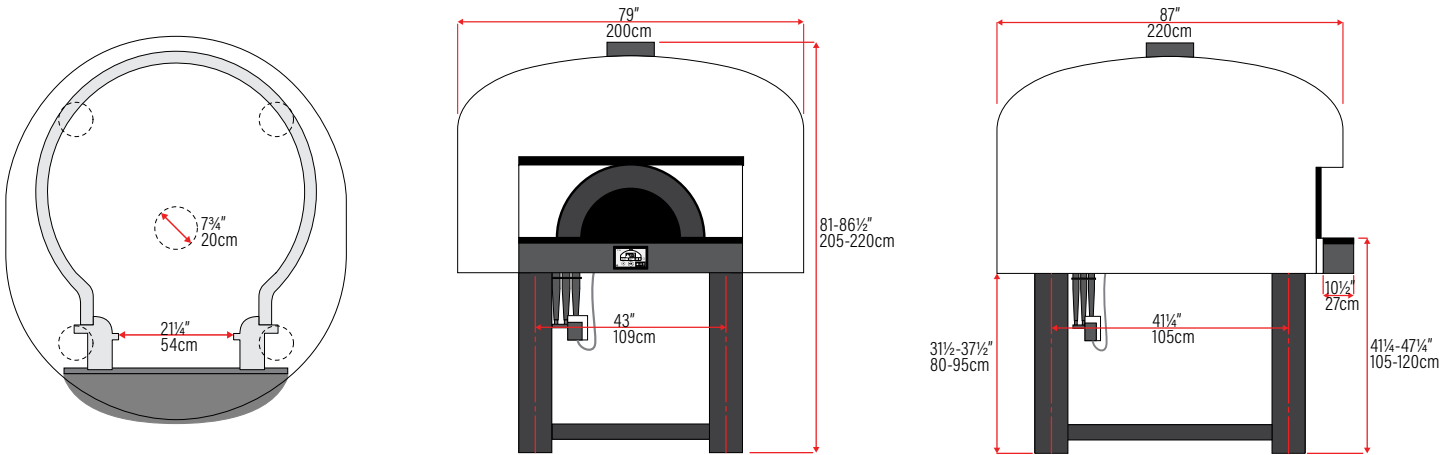
## Standard Finish

- Plain unfinished
- Additional colours or finishes are extra (see quote)

## Customization Options

- Delivered assembled or assembled on site.
- Custom mosaic colour, pattern and branding
- Several door options, sizes and colours available
- Granite mantle
- Left or right burner position (gas/combi ovens)
- Propane or Natural Gas (gas/combi ovens)
- Mechanical, digital or touch screen gas controls
- Debris collector
- Oven tools

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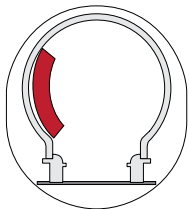


Clearance requirement is 3" (8cm) on all sides and 6" (16cm) on the top.  
Optional granite mantle pictured

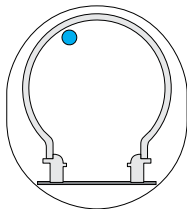
Oven base height is 81" (205cm). The legs may be extended by 5 3/4" (15cm) to increase height to 86 1/2" (220cm) & the deck to 47 1/4" (120cm).

## Fuel Position

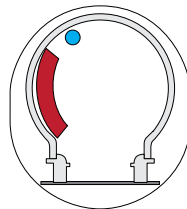
Left side standard, right side optional.



WOOD



GAS



COMBINED

## Electrical Information

All ovens equipped with a gas option must select one of the 3 controller options below.

Controller	Power	Plug	Cord	
Mechanical Gas	2x AA Battery	N/A	N/A	
Digital Gas	220V/1phase	NEMA 6-15P ⊕	9'	274cm
Touch Screen				

## Size Specifications

### Oven Specifications

Baking Area	Width	Depth	Height	Weight
ø 63"	79"	87"	81"	4450Lbs
ø 160cm	200cm	220cm	205cm	2000Kg

### Shipping Specifications (Assembled in crate)

Width	Depth	Height	Weight
85"	93"	86"	4912Lbs
217cm	237cm	218cm	2228Kg

### Shipping Specifications (Unassembled in crates)

	Width	Depth	Height	Weight
Crate 1	82"	54"	87"	5292Lb (Total)
	208cm	138cm	221cm	
Crate 2	74"	61"	63"	2400Kg (Total)
	188cm	156cm	161cm	

Shipping weight and dimensions are approximate and will change based on tiling selection, sill inclusion and fuel type.

## Gas Requirements (if equipped)

- 99,000 BTUs, 3/4" NPT
- Inlet pressure for natural gas 7" water column
- Inlet pressure for liquid propane gas 11" water column

Gas components must be accessible at all times for maintenance purposes.

## Venting Requirements

Vent Type	Wood	Gas	Combi
Direct Vent	✓	✓	✓
Hood Vent		✓	

- The oven is vented through a 7 3/4" round duct collar.
  - Direct Venting** requires a double wall chimney pipe.
  - Direct vent flue adapter available: 7 3/4"-8"
  - Hood Venting** requires installation under a type 1 exhaust hood.
- Installation & venting is subject to the local authorities approval.