

# MILANO-100 STATIC OVEN

## Code:

- M-100

## Baking Surface:

- Static

## Fuel Options:

- M-100W-Wood
- M-100G-Gas
- M-100C-Combi

## Overview

The Milano oven is appealing, free-standing and can be built into an enclosure. Available in a variety of custom colours, it is sure to create a unique focal point in your restaurant. The oven's straight, metal exterior makes it the perfect solution for enclosed construction projects.

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

10"	12"	14"	16"	18"	20"
8	6	4	3	2	1

## 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

## 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.

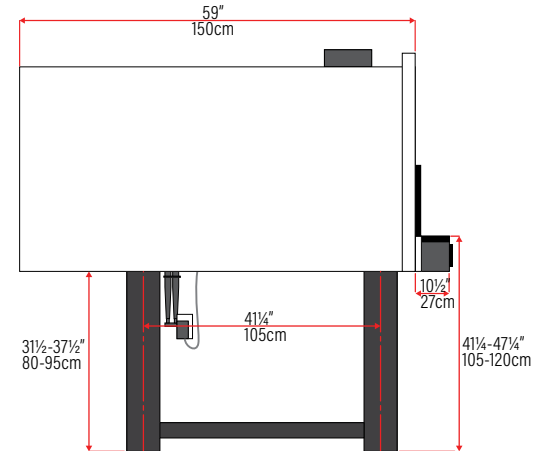
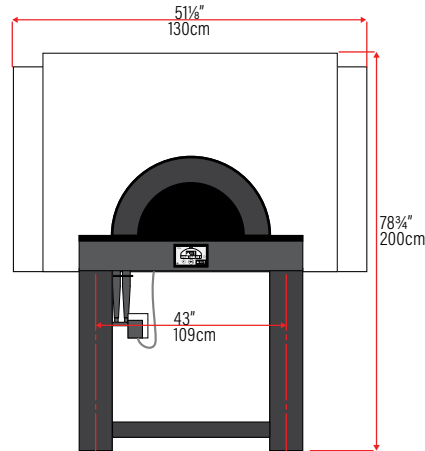
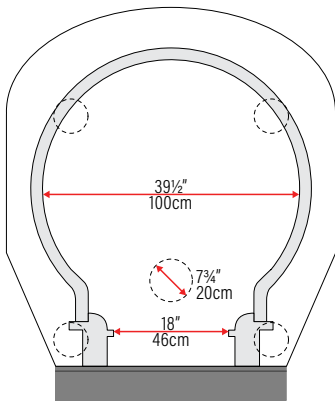
## Standard Finish

- 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

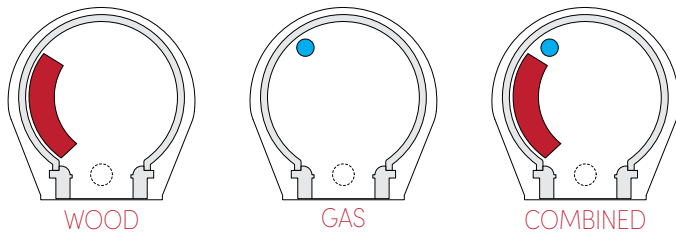
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Clearance requirement is 3" (8cm) on all sides and 6" (16cm) on the top.  
Optional granite mantle pictured

## Fuel Position

Left side standard, right side optional.



## 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.

## Gas Requirements (if equipped)

- 66,000 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.

## 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'
Touch Screen		☺	274cm

### Oven Specifications

Baking Area	Width	Depth	Height	Weight
ø 39 1/2"	51 1/2"	59"	78 3/4"	1765Lbs
ø 100cm	130cm	150cm	200cm	800Kg

### Shipping Specifications (Assembled in crate)

Width	Depth	Height	Weight
58"	66"	86"	1500Lbs
147cm	167cm	218cm	890Kg

Shipping weight and dimensions may vary based on oven options selected.