

NAPOLI-100 STATIC OVEN

Code:

- N-100

Baking Surface:

- Static

Fuel Options:

- N-100W-Wood
- N-100G-Gas
- N-100C-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"
14	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
- 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

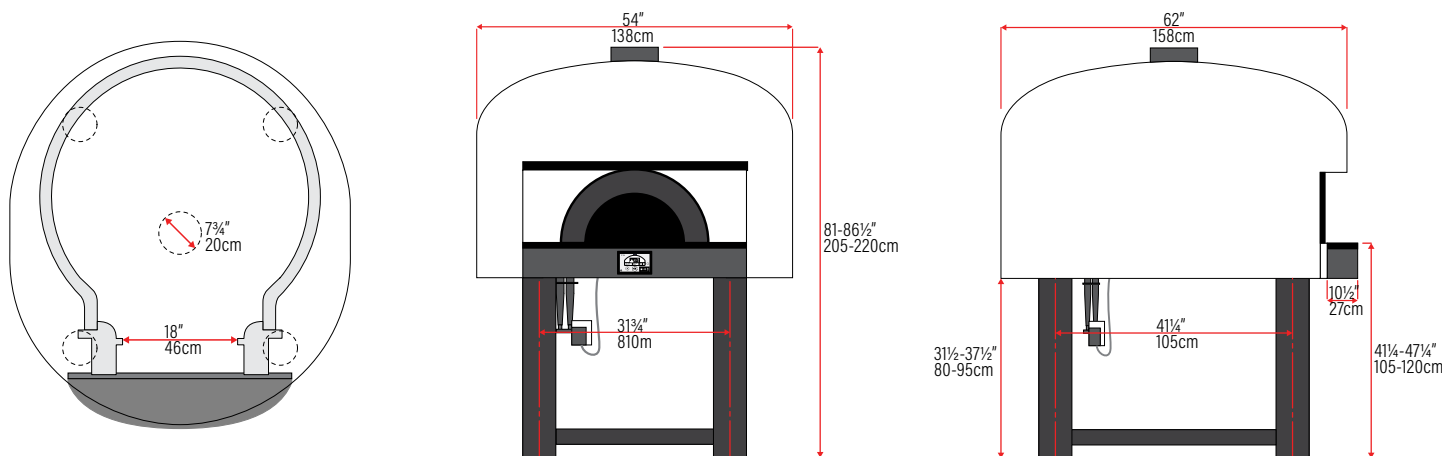
- Plain unfinished
- Additional colours or finishes are extra (see quote)

Customization Options

- Delivered assembled or assembled on site.
- Custom mosaic colour, pattern and branding
- Several door options, sizes and colours available ([See brochure](#))
- 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

NAPOLI-100 STATIC OVEN N-100

Malagutti
OVENS

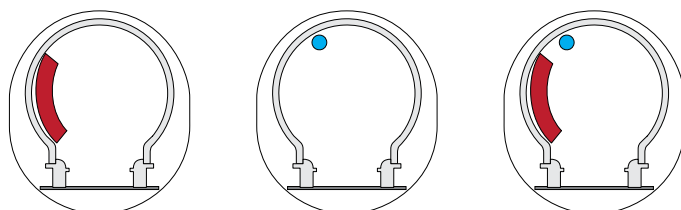


Clearance requirement is 3" (8cm) on all sides and 6" (16cm) on the top.
Optional granite mantle pictured

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 39 3/4"	55"	54"	81"	1763Lbs
ø 100cm	140cm	138cm	205cm	800Kg

Shipping Specifications (Assembled in crate)

Width	Depth	Height	Weight
73"	70"	86"	2568Lbs
186cm	176cm	217cm	1165Kg

Shipping Specifications (Unassembled in crates)

	Width	Depth	Height	Weight
Crate 1	74"	70"	86"	3087Lb
	188cm	178cm	218cm	1400Kg

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

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.

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.

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FOODTECH

Italiana FoodTech continuously improves products: specifications and design are subject to change without notification.

Malagutti ovens are hand crafted artisanal products, all dimensions have a tolerance of 1" (2.5cm) before tiling