

# NAPOLI-80 STATIC OVEN

## Code:

- N-80

## Baking Surface:

- Static

## Fuel Options:

- N-80W-Wood
- N-80G-Gas
- N-80C-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"
8	5	3	2	1	1	1

## Standard Features

- Constructed with vibrated refractory stone
- Suitable for various foods: pizza, pita, bread, slow cooking meat & fish
- Heats up rapidly up to 900° Fahrenheit (482°)
- Efficient temperature maintenance with no heat loss
- Heavy duty steel stand

## 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



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)

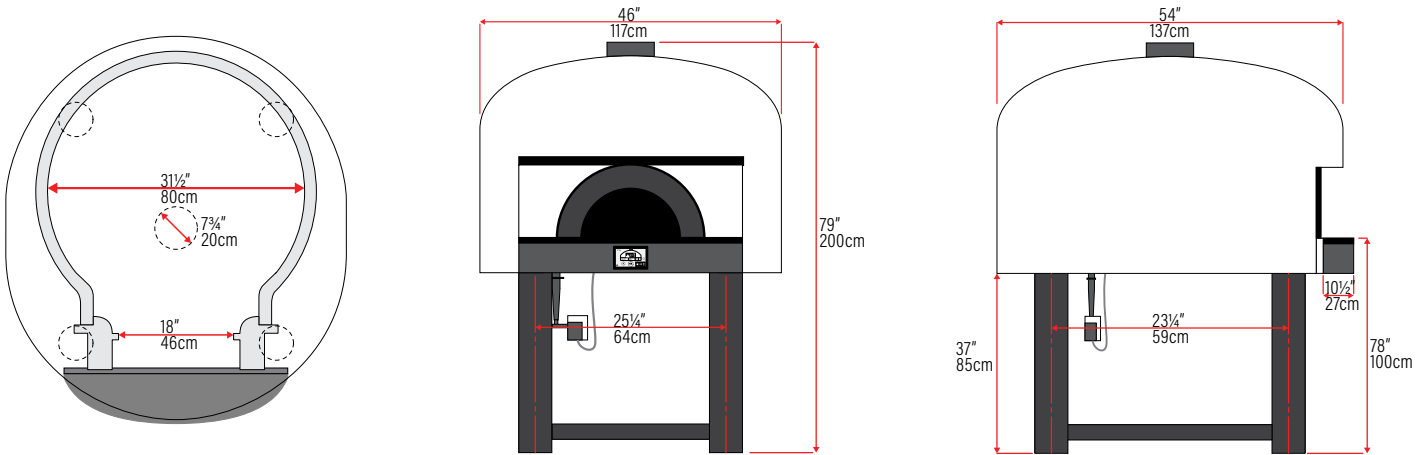
## Certification

- 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

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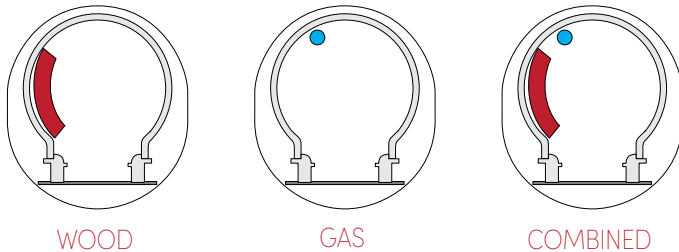


Clearance requirement is 3" (8cm) on all sides and 6" (16cm) on the top. Optional granite mantle pictured.

Oven base height is 81" (205cm). The legs may be extended by 5¾" (15cm) to increase height to 86½" (220cm) & the deck to 47¼" (120cm).

## Fuel Position

Left side standard, right side optional.



## Electrical Information

Unless equipped with a touch screen controller, both a gas controller and rotation controller are required.

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

## Size Specifications

### Oven Specifications

Baking Area	Width	Depth	Height	Weight
ø 31½"	46"	54"	79"	1433Lbs
ø 80cm	117cm	137cm	200cm	650Kg

### Shipping Specifications (Assembled in crate)

Width	Depth	Height	Weight
49"	57"	85"	1654Lbs
125cm	145cm	215cm	750Kg

### Shipping Specifications (Unassembled in crates)

	Width	Depth	Height	Weight
Crate 1	62"	52"	81"	2315Lb
	158cm	133cm	206cm	1050Kg

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

## Gas Requirements (if equipped)

- 33,000 BTUs, ¾" 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 7¾" round duct collar.
- **Direct Venting** requires a double wall chimney pipe.
- Direct vent flue adapter available: 7¾"-8"
- **Hood Venting** requires installation under a type 1 exhaust hood.

Installation & venting is subject to the local authorities approval.