

NAPOLI-90 ROTATING OVEN

Code:

- N-90

Baking Surface:

- Rotating

Fuel Options:

- N-95W-Wood
- N-95G-Gas
- N-95C-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.

Rotating ovens are ideal for fast-paced, high volume baking while still emphasizing production quality. It allows you to minimize the number of staff required, and maximize the use of your workspace.

Pizza Capacity

| 8" | 10" | 12" | 14" | 16" | 18" | 20" |
|----|-----|-----|-----|-----|-----|-----|
| 12 | 8 | 5 | 4 | 2 | 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 950° Fahrenheit (510°C)
- Efficient temperature maintenance with no heat loss
- Heavy duty steel stand
- Rotating refractory stone baking surface
- Touch screen rotation controller, also controls gas on gas equipped ovens.

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. Images are not to scale. Consult quote for custom options.

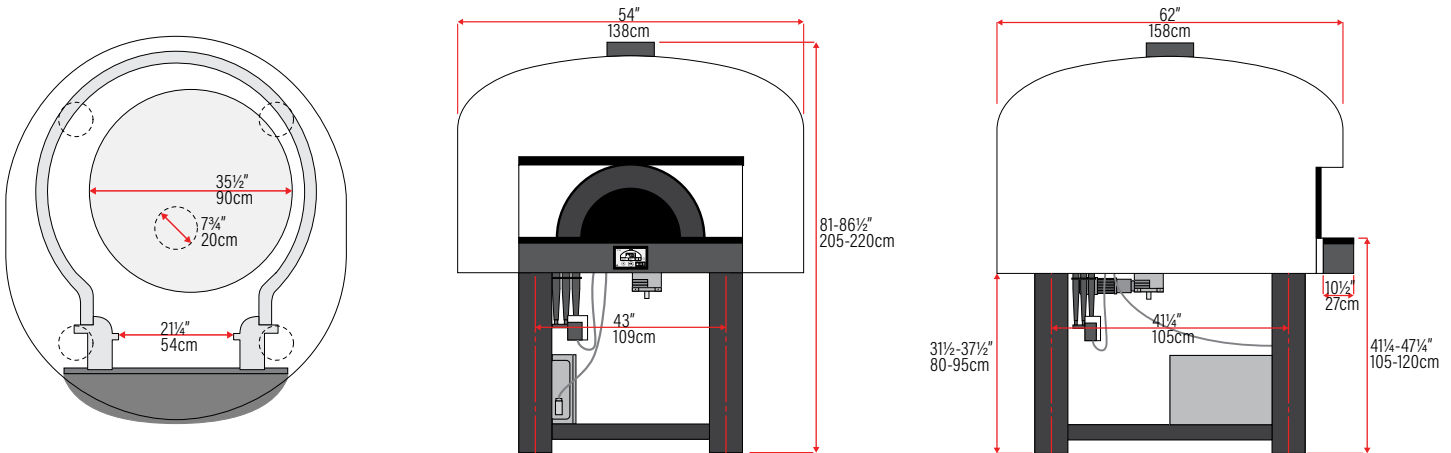
Standard Finish

- 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
- Propane or Natural Gas
- Debris collector
- Oven tools

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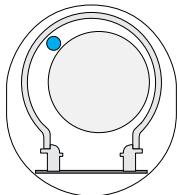


Clearance requirement is 3" (8cm) on all sides and 6" (16cm) on the top. Optional granite mantle pictured

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

Fuel Position

Left side standard, right side optional.



GAS

Venting Requirements

| Vent Type | Gas |
|-------------|-----|
| 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

- 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 rotating ovens are supplied with a state of the art touch screen controller to control rotation, and gas if equipped..

| Controller | Power | Plug | Cord |
|--------------|-------------|-----------------|----------|
| Touch Screen | 220V/1phase | NEMA 6-15P ⊖ | 9' 274cm |

Oven Specifications

| Baking Area | Width | Depth | Height | Weight |
|-------------|-------|-------|--------|---------|
| ø 35 1/2" | 54" | 62" | 81" | 3300Lbs |
| ø 90cm | 138cm | 158cm | 205cm | 1500Kg |

Shipping Specifications (Assembled in crate)

| Width | Depth | Height | Weight |
|-------|-------|--------|---------|
| 63" | 71" | 86" | 3530Lbs |
| 160cm | 180cm | 218cm | 1600Kg |

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