



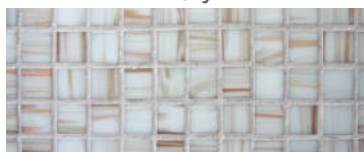
Napoli oven

The Napoli artisanal oven was designed and manufactured by using “cotto” refractory bricks produced directly by Alfa Ref.

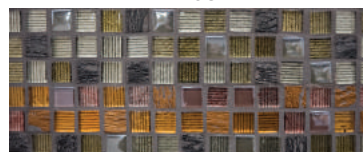
Entirely handmade following the Italian tradition at its purest.



Ivory



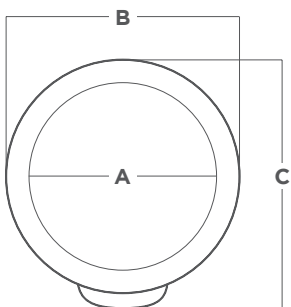
Amber



*mosaic customizable on demand

- Dome and external hood in hand-shaped bricks.
- Oven floor made of Alfa Ref's "cotto" refractory bricks.
- External coating customizable on demand.
- Removable supporting stand in reinforced iron.
- Alfa Ref's firebricks crown.
- Alfa Ref's cast-iron arch.
- 2 cm (0,78 in) lava stone landing.
- Available in wood or gas-fired options.

Wood consumption	7 kg/h (15,43 lbs/h)
Recommended operating temperature	400/450°C 752-842°F
Flue	Ø 250 mm (9,84 in)
Nominal heat output	25000 Kcal - 29 kW
Maximum heat output	29000 Kcal - 34 kW
Smoke temperature	190°C Exhaust
Smoke flow	800 Mc/h (on ignition) 650 Mc/h (at full speed)
Smoke exhaust	Natural draft



Model	Pizza capacity	Dimensions			Height	Weight	Heat capacity
		A	B	C			
M120	5	120 cm 47 in	165 cm 65 in	170 cm 67 in	210 cm 83 in	1600 kg 3527 lbs	34kW
M130	6	130 cm 51 in	175 cm 69 in	180 cm 71 in	210 cm 83 in	1800 kg 3968 lbs	34kW
M140	7	140 cm 55 in	185 cm 73 in	190 cm 75 in	210 cm 83 in	2000 kg 4409 lbs	34kW
M150	8	150 cm 59 in	195 cm 77 in	200 cm 79 in	210 cm 83 in	2200 kg 4850 lbs	34kW

ALFA
REF

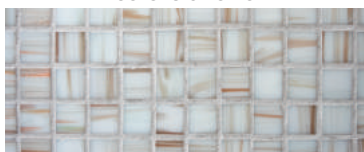
Forno Napoli

Il forno artigianale Napoli è stato pensato ed assemblato utilizzando i materiali refrattari in cotto prodotti direttamente da Alfa Ref.

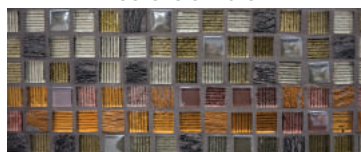
Costruito interamente a mano come nella tradizione italiana.



colore avorio



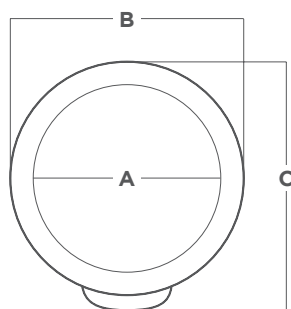
colore ambra



*mosaico personalizzabile a richiesta

- Cupola e cappa esterna in mattoni sagomati a mano
- Rivestimento esterno personalizzabile a richiesta
- Stand di supporto in ferro rinforzato removibile
- Piano cottura in cotto refrattario Alfa Ref
- Corona in mattoni refrattari Alfa Ref
- Archetto in ghisa Alfa Ref
- Davanzale in pietra lavica da 2 cm
- Disponibile a gas o a legna

Consumo legna	7 kg/h
Temperatura esercizio	400/450°C consigliata
Canna fumaria	Ø 250 mm
Potenza termica nominale	25000 Kcal - 29 kW
Potenza termica max	29000 Kcal - 34 kW
Temperatura fumi	190°C in uscita
Flusso fumi	800 Mc/h (all'accensione) 650 Mc/h (a pieno regime)
Espulsione fumi	Tiraggio naturale



Modello	Numero di pizze	Dimensioni			Altezza	Peso
		A	B	C		
M120	5	120	165	170	210	1600 kg
M130	6	130	175	180	210	1800 kg
M140	7	140	185	190	210	2000 kg
M150	8	150	195	200	210	2200 kg