

**ALFA**

# NAPOLI M130

**Data Sheets - Scheda Tecnica**

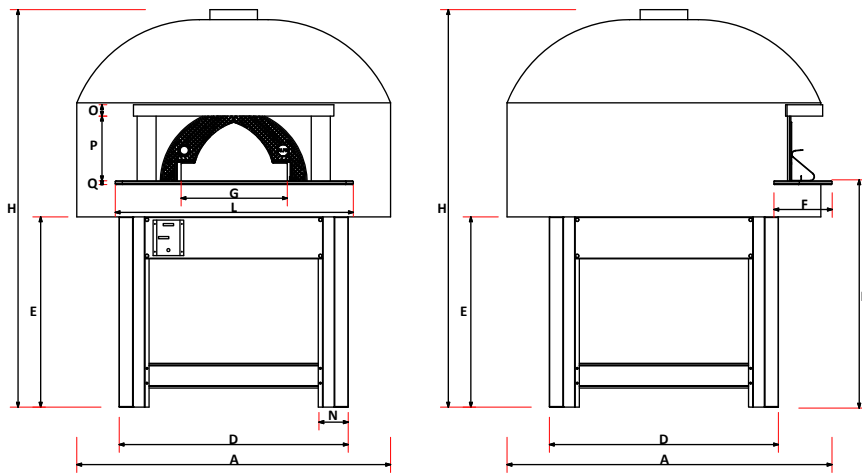
## Gas

FRNAPO-G130

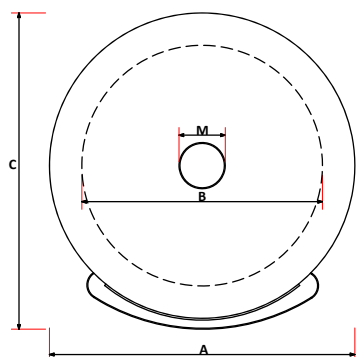
<b>Weight</b> Peso	<b>1450 kg</b> <b>3196 lbs</b>
<b>Base weight</b> Peso base	<b>50 kg</b> <b>110 lbs</b>
<b>Cooking floor</b> Piano Cottura	<b>Ø 130 cm</b> <b>Ø 51,1 inch</b>
<b>Max oven temperature</b> Temperatura massima	<b>500°C</b> <b>932°F</b>
<b>Heating time</b> Minuti per scaldare	<b>130 min</b>
<b>Pizza capacity</b> Numero Pizze	<b>6</b> 33cm
<b>Heat capacity</b> Potenza nominale	<b>34 Kw 120000</b> <b>BTU</b>
<b>Smoke temperature</b> Temperature fumi	<b>410°C</b> <b>770°F</b>
<b>Volumetric flow</b> Flusso volumetrico	<b>28,92 g/s</b>
<b>Suction flow rate</b> Portata aspirazione	<b>1200 mc/h</b>

<b>Materials</b> Materiali	<b>Refractory brick, fiber ceramic, mosaic</b> Mattone refrattario, fibrocera mica, mosaico	
<b>Type of refractory</b> Tipo di refrattario	<b>Alumina silicate HeatKeeper™ Firebrick</b> Tavella HeatKeeper™ silico-alluminoso	
<b>Electrical connections - Collegamenti elettrici</b>		
<b>N° phases</b> N° fasi	<b>1</b>	
<b>Voltage</b> Tensione	<b>230 V</b>	
<b>Frequency</b> Frequenza	<b>50-60 Hz</b>	
<b>Absorption</b> Assorbimento	<b>25 Watt</b>	
<b>Recommended fuel</b> Combustibile consigliato	<b>LPG gas G30/G31</b> Gas GPL G30/G31	<b>Natural Gas G20</b> Gas Metano G20
<b>Gas category</b> Categoria gas	<b>I3+GPL</b>	<b>12H METANO</b>
<b>Operation</b> Funzionamento	<b>28..30/37mbar -</b> <b>11W.C.</b>	<b>20mbar - 4 W.C.</b>
<b>Max consumption</b> Consumo Massimo	<b>2,3 Kg/h</b>	<b>3 mc/h</b>

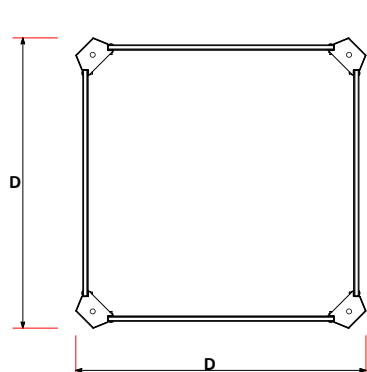
**Made in Italy**



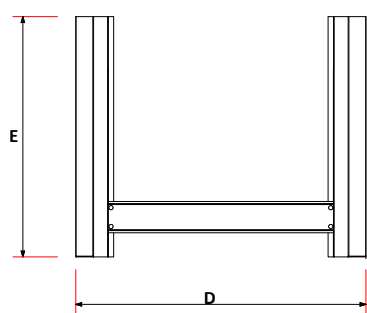
	cm	inch		cm	inch
<b>A</b>	165	64,9	<b>M</b>	25	9,8
<b>B</b>	130	51,1	<b>N</b>	15	5,9
<b>C</b>	171	67,3	<b>O</b>	6	2,3
<b>D</b>	120	47,2	<b>P</b>	35	13,7
<b>E</b>	100	39,3	<b>Q</b>	2	0,78
<b>F</b>	30,5	12	<b>R</b>	119	46,8
<b>G</b>	56	22			
<b>H</b>	209	82,2			
<b>L</b>	125	49,2			



<b>OVEN PACKAGING N130</b> Dimensione imballo forno N130					
	<b>Width</b> Larghezza	<b>Depth</b> Profondità	<b>Height</b> Altezza	<b>Packaging weight</b> Peso imballo	
<b>cm</b>	205	205	140	<b>Kg</b>	120
<b>inch</b>	451,9	451,9	308,6	<b>lbs</b>	264,5
					1570
					3461



	cm	inch
<b>N</b>	15	5,9
<b>D</b>	120	47,2
<b>E</b>	100	39,3



<b>Description</b> Descrizione	<b>Code</b> Codice
<b>Thermometer</b> Termometro	YT50200
<b>Door</b> Sportello	SPT01000100
<b>Kit gas</b> Kit gas	GPL DIFGAS-EASY
	N.G. DIFMET-EASY
<b>Drago D2 control unit</b> Centralina Drago D2	DRAGOCON
<b>Drago D2 probe</b> Sonda Drago D2	C32SOND-D2



- 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
- Archetto in ghisa Alfa
- Davanzale in pietra lava da 2 cm
- Disponibile a gas o a legna

- Dome and external hood in hand-shaped bricks.
- Oven floor made of Alfa's "cotto" refractory bricks.
- External coating customizable on demand.
- Removable supporting stand in reinforced iron.
- Alfa's cast-iron arch.
- 2 cm (0,8 in) lava stone landing.
- Available in wood or gas-fired options