

**ALFA**

# NAPOLI M130

**Data Sheets - Scheda Tecnica**

## Wood

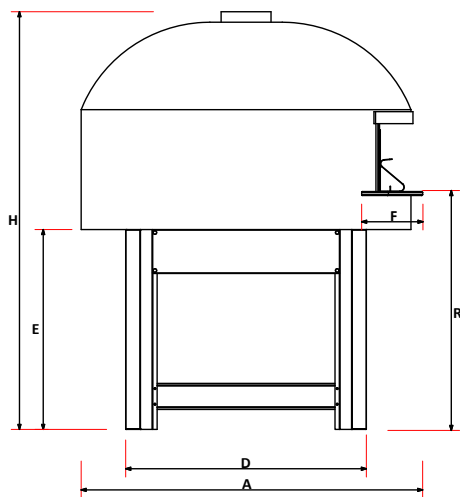
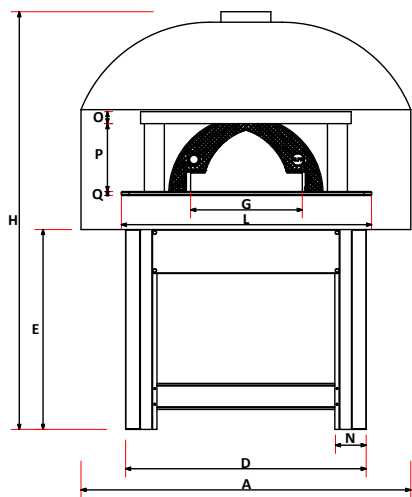
Legna

FRNAPO-L130

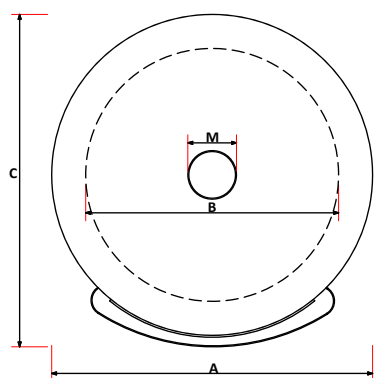
<b>Weight</b> Peso	<b>1450 kg</b> <b>3196 lbs</b>
<b>Base weight</b> Peso base	<b>50 kg</b> <b>110 lbs</b>
<b>Cooking floor</b> Piano Cottura	<b>Ø 130 cm</b> <b>Ø 51,1 inch</b>
<b>Max oven temperature</b> Temperatura massima	<b>500°C</b> <b>932°F</b>
<b>Heating time</b> Minuti per scaldare	<b>130 min</b>
<b>Pizza capacity</b> Numero Pizze	<b>6</b> 33cm
<b>Rated charge</b> Carica Nominale	<b>11 Kg/h</b>
<b>Smoke temperature</b> Temperatura fumi	<b>400°C</b> 752°F

<b>Materials</b> Materiali	<b>Refractory brick, fiber ceramic, mosaic</b> Mattone refrattario, fibroceramica, mosaico
<b>Type of refractory</b> Tipo di refrattario	<b>Alumina silicate HeatKeeper™ Firebrick</b> Tavella HeatKeeper™ silico-alluminoso
<b>Recommended fuel</b> Combustibile consigliato	<b>WOOD - Max 4 in diam. logs. trimmings</b> LEGNA - Ciochi diametro Max 10 cm potature
<b>Minimum flue draught</b> Tiraggio minimo	<b>11 Pa</b>
<b>Flue smokes mass flow</b> Flusso volumetrico fumi	<b>49,6 g/s</b>
<b>Average consumption</b> Consumo Medio	<b>9 Kg/h</b>
<b>CO emission at 13% O<sub>2</sub></b> Emissioni CO al 13% O <sub>2</sub>	<b>0,35% 4444mg/Nm<sup>3</sup></b>

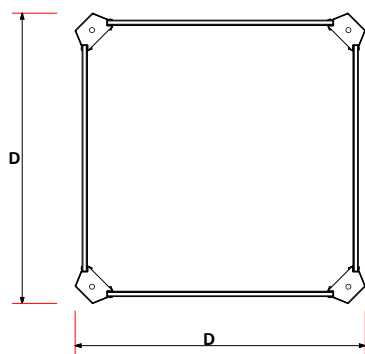
**Made in Italy**



	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			

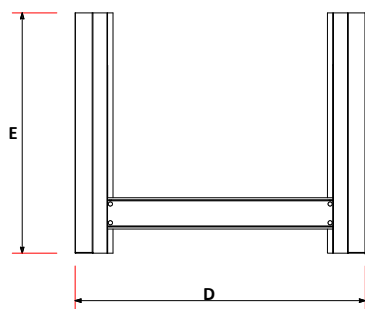


<b>OVEN PACKAGING N130</b> Dimensione imballo forno N130					
	<b>Width</b> Larghezza	<b>Depth</b> Profondità	<b>Height</b> Altezza	<b>Packaging weight</b> Peso imballo	<b>Weight</b> Peso
<b>cm</b>	205	205	140	<b>Kg</b> 120	1570
<b>inch</b>	451,9	451,9	308,6	<b>lbs</b> 264,5	3461



	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



- 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 lavica 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