

# ALFA



## NAPOLI M150

Data Sheets - Scheda Tecnica



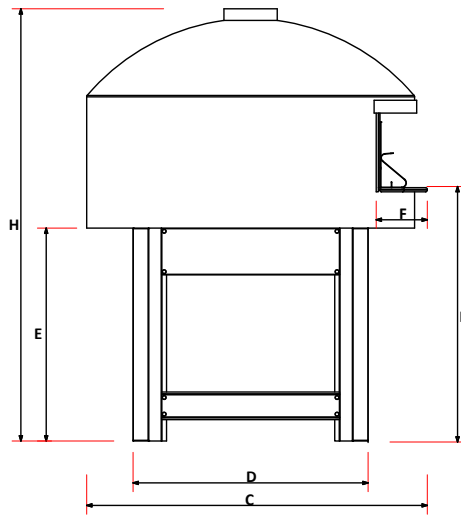
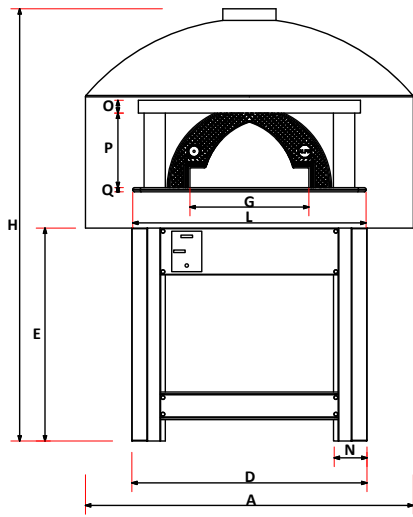
### Gas

FRNAPO-G150

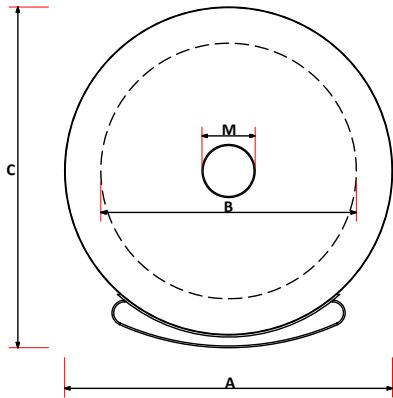
<b>Weight</b> Peso	<b>2200 kg</b> <b>4850 lbs</b>
<b>Base weight</b> Peso base	<b>52,5 kg</b> <b>115,7 lbs</b>
<b>Cooking floor</b> Piano Cottura	<b>Ø 150 cm</b> <b>Ø 59 inch</b>
<b>Max oven temperature</b> Temperatura massima	<b>500°C</b> <b>932°F</b>
<b>Heating time</b> Minuti per scaldare	<b>150 min</b>
<b>Pizza capacity</b> Numero Pizze	<b>8</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>

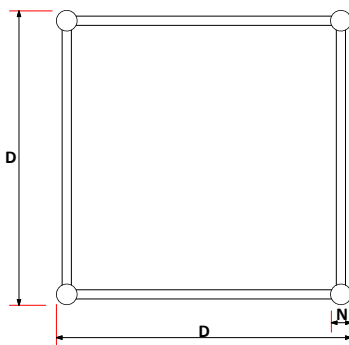
**Made in Italy**



	cm	inch		cm	inch
<b>A</b>	192	75,6	<b>M</b>	25	9,8
<b>B</b>	150	59	<b>N</b>	9	3,5
<b>C</b>	204	80,3	<b>O</b>	5	1,9
<b>D</b>	128	50,3	<b>P</b>	31	12,2
<b>E</b>	85	33,4	<b>Q</b>	3	1,1
<b>F</b>	33,5	13,1	<b>R</b>	120	47,2
<b>G</b>	56	22			
<b>H</b>	196	77,1			
<b>L</b>	120	47,2			

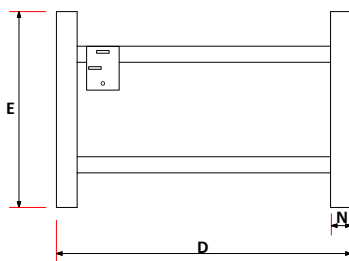


<b>OVEN PACKAGING N150</b> Dimensione imballo forno N150						
	Width Larghezza	Depth Profondità	Height Altezza	Packaging weight Peso imballo		Weight Peso
<b>cm</b>	205	205	140	<b>Kg</b>	120	2320
<b>inch</b>	80,7	80,7	55,1	<b>lbs</b>	264,5	5114



	cm	inch
<b>N</b>	9	3,5
<b>D</b>	120	50,3
<b>E</b>	85	33,4

<b>PACKAGING BASE N150</b> Dimensione imballo base N150						
	Width Larghezza	Depth Profondità	Height Altezza	Packaging weight Peso imballo		Weight Peso
<b>cm</b>	128	111	141,5	<b>Kg</b>	11	53,5
<b>inch</b>	50,4	43,7	55,7	<b>lbs</b>	24,2	118



Description	Code
<b>Width</b> Thermometer	YT50200
<b>Door</b> Sportello	SPT01000300
<b>Kit gas</b> Kit gas	GPL   DIEGAS-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 lavica da 3 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.
- 3 cm (1,1 in) lava stone landing.
- Available in wood or gas-fired options