

**ALFA**

# NAPOLI M150

**Data Sheets - Scheda Tecnica**

## Wood

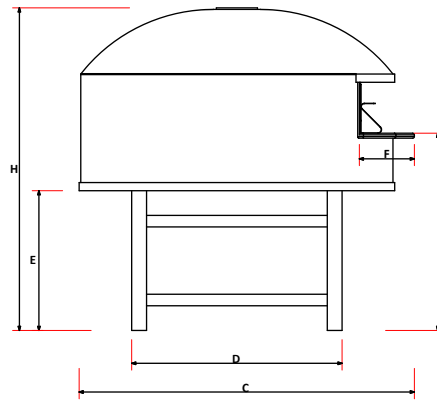
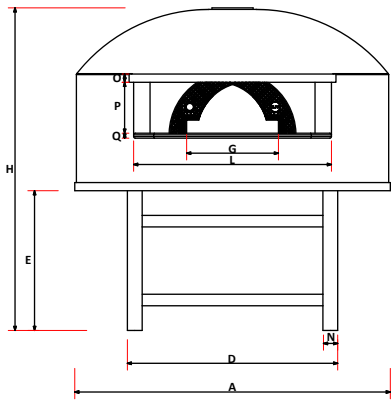
Legna

FRNAPO-L150

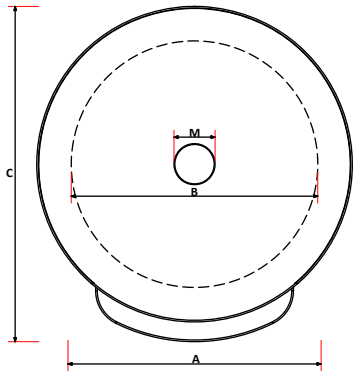
<b>Weight</b> Peso	<b>2200 kg</b> <b>4850 lbs</b>
<b>Base weight</b> Peso base	<b>52,5 kg</b> <b>115,7 lbs</b>
<b>Cooking floor</b> Piano Cottura	<b>Ø 150 cm</b> <b>Ø 59 inch</b>
<b>Max oven temperature</b> Temperatura massima	<b>500°C</b> <b>932°F</b>
<b>Heating time</b> Minuti per scaldare	<b>150 min</b>
<b>Pizza capacity</b> Numero Pizze	<b>8</b> 33cm
<b>Rated charge</b> Carica Nominale	<b>12,5 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>10,5 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>

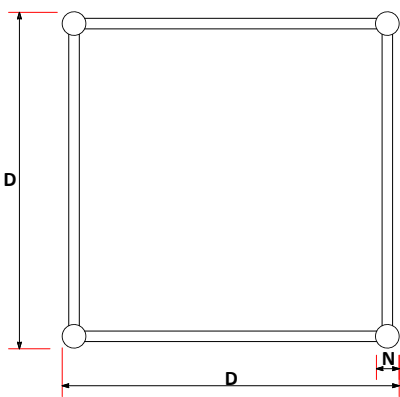
**Made in Italy**



	cm	inch		cm	inch
<b>A</b>	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			



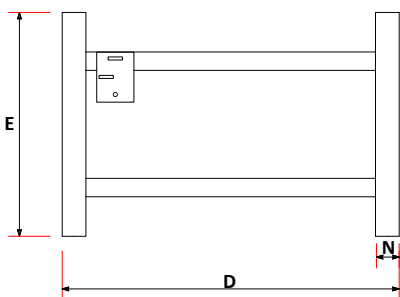
<b>OVEN PACKAGING N150</b>					
Dimensione imballo forno N150					
	<b>Width</b> Larghezza	<b>Depth</b> Profondità	<b>Height</b> Altezza	<b>Packaging weight</b> Peso imballo	<b>Weight</b> Peso
<b>cm</b>	205	205	140	<b>Kg</b> 120	2320
<b>inch</b>	80,7	80,7	55,1	<b>lbs</b> 264,5	5114



	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					
	<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>	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

<b>Description</b> Descrizione	<b>Code</b> Codice
<b>Thermometer</b> Termometro	YT50200
<b>Door</b> Sportello	SPT01000300



- 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