

# Технические характеристики

## Napoli

### По вопросам продаж и поддержки обращайтесь:

Алматы (7273)495-231	Калининград (4012)72-03-81	Омск (3812)21-46-40	Сыктывкар (8212)25-95-17
Ангарск (3955)60-70-56	Калуга (4842)92-23-67	Орел (4862)44-53-42	Тамбов (4752)50-40-97
Архангельск (8182)63-90-72	Кемерово (3842)65-04-62	Оренбург (3532)37-68-04	Тверь (4822)63-31-35
Астрахань (8512)99-46-04	Киров (8332)68-02-04	Пенза (8412)22-31-16	Тольятти (8482)63-91-07
Барнаул (3852)73-04-60	Коломна (4966)23-41-49	Петрозаводск (8142)55-98-37	Томск (3822)98-41-53
Белгород (4722)40-23-64	Кострома (4942)77-07-48	Псков (8112)59-10-37	Тула (4872)33-79-87
Благовещенск (4162)22-76-07	Краснодар (861)203-40-90	Пермь (342)205-81-47	Тюмень (3452)66-21-18
Брянск (4832)59-03-52	Красноярск (391)204-63-61	Ростов-на-Дону (863)308-18-15	Ульяновск (8422)24-23-59
Владивосток (423)249-28-31	Курск (4712)77-13-04	Рязань (4912)46-61-64	Улан-Удэ (3012)59-97-51
Владикавказ (8672)28-90-48	Курган (3522)50-90-47	Самара (846)206-03-16	Уфа (347)229-48-12
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Воронеж (473)204-51-73	Мурманск (8152)59-64-93	Севастополь (8692)22-31-93	Череповец (8202)49-02-64
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ALFA PROFESSIONAL OVENS

## **NAPOLI** Series

The Napoli is a ready-to-use oven that comes in a wide range of customisable mosaic patterns. This handcrafted, commercial oven was designed and manufactured by using "cotto" firebricks produced by Alfa in its Anagni kiln, near Rome.



## It's entirely handmade

Napoli is a wood or gas-fired brick static oven. It's entirely handmade with respect to the purest Italian tradition by using high-quality raw materials that certainly make it the best oven for every pizzeria.

- ✓ **Dome and external hood made of hand-shaped bricks.**
- ✓ **External coating customisable on demand.**
- ✓ **Removable supporting stand in reinforced iron.**
- ✓ **Oven floor made of Alfa's "cotto" firebricks.**
- ✓ **Crown in Alfa Forni's firebricks.**
- ✓ **Cast-iron arch designed by Alfa Forni.**
- ✓ **2 cm (0,8 in) thick lava stone landing.**
- ✓ **Wood or gas available. Hybrid with the Hybrid Kit.**

# Datasheet

## Napoli Series

	<b>M90</b>	<b>M120</b>	<b>M130</b>	<b>M150</b>
<b>Pizza capacity</b>	3	5	6	8
<b>Pizzas per hour</b>	60	100	120	160
<b>Maximum temperature</b>	500°C	500°C	500°C	500°C
<b>Dimensions (oven with base)</b>	130x145x210cm	153x160x202cm	165x172x208cm	190x195x210cm
<b>Weight (oven with base)</b>	1200 kg	1200 kg	1450 kg	2200 kg
<b>Cooking floor (diameter)</b>	Ø 85 cm	Ø 120 cm	Ø 130 cm	Ø 145 cm
<b>Heat capacity</b>	15 kW	34 kW	34 kW	34 kW
<b>Wood consumption</b>	7 kg	7,5 kg	8,5 kg	9,5 kg
<b>LPG consumption</b>	1,2 kg/h	2,3 kg/h	2,3 kg/h	2,3 kg/h
<b>NG consumption</b>	1,58 m³/h	3 m³/h	3 m³/h	3 m³/h

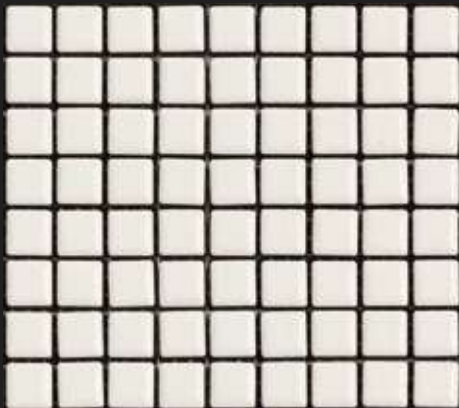
Please see the data sheet to get more information and data.

## Choose your cooking floor



# Mosaic table

## Napoli Series



### White

Standard Color

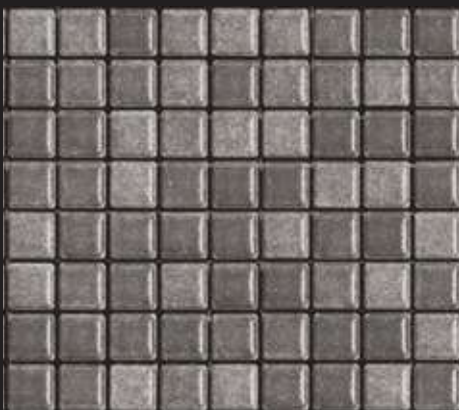
Card size: 25x25 mm



### Brown

Standard Color

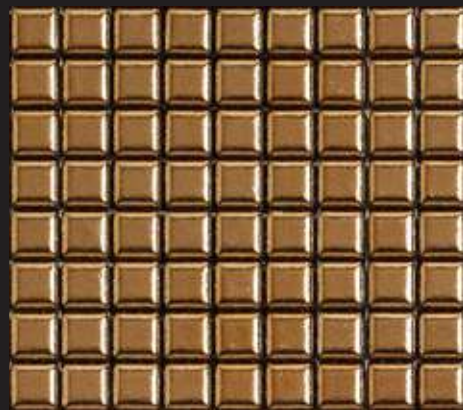
Card size: 25x25 mm



### Grey

Standard Color

Card size: 25x25 mm



### Gold

Luxury Color

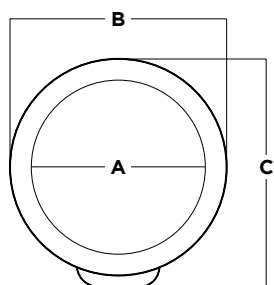
Card size: 25x25 mm

## Caratteristiche tecniche / Technical details

Consumo legna <i>Wood consumption</i>	7 kg/h - 15 lbs/h
Consumo gas <i>Gas consumption</i>	1,2 kg/h GPL - 1,58 m <sup>3</sup> /h METANO (Potenza - Heat Capacity : 34kW)
Temperatura esercizio consigliata <i>Recommended operating temperature</i>	400/450°C 752-842°F
Diametro canna fumaria <i>Flue diameter</i>	Ø 250 mm 9,84 in
Potenza termica nominale <i>Heat capacity</i>	8598 Kcal - 10 kW
Potenza termica max <i>Max Heat capacity</i>	12897 Kcal - 15 kW
Temperatura fumi <i>Smoke temperature</i>	190°C in uscita 190°C Exhaust
Flusso fumi <i>Smoke volumetric rate flow</i>	800 Mc/h (all'accensione)
	650 Mc/h (a pieno regime)
Espulsione fumi <i>Smoke expulsion</i>	800 Mc/h (on ignition)
	650 Mc/h (at full speed)
Espulsione fumi <i>Smoke expulsion</i>	Tiraggio naturale Natural draft
Spessore Piano Refrattario <i>Refractory cooking floor thickness</i>	5 cm - 2 in



MODEL Modello	FUEL Alimentazion	CODE Codice prodotto
<b>M90</b>	Wood - Legna	FRNAPO-L90
	GAS	FRNAPO-G90



PIZZA CAPACITY Numero di pizze	DIMENSIONS			HEIGHT Altezza	WEIGHT Peso	EAT CAPACITY Potenza
	A	B	C			
<b>3</b> 60 pizza/h	85 cm 33.5 in	130 cm 51 in	145 cm 57 in	210 cm 83 in	1200 kg 2645 lbs	15kW

IT

- 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
- Corona in mattoni refrattari Alfa
- Archetto in ghisa Alfa
- Davanzale in pietra lavica da 2 cm
- Disponibile a gas o a legna

EN

- 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 frebricks crown.
- Alfa's cast-iron arch.
- 2 cm (0,78 in) lava stone landing.
- Available in wood or gas-fired options

# NAPOLI M120

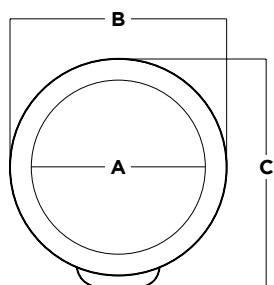
Scheda tecnica / Technical sheet

## Caratteristiche tecniche / Technical details

Consumo legna <i>Wood consumption</i>	7,5 kg/h - 16 lbs/h
Consumo gas <i>Gas consumption</i>	2,3 kg/h GPL - 3 m <sup>3</sup> /h METANO (Potenza - Heat Capacity : 34kW)
Temperatura esercizio consigliata <i>Recommended operating temperature</i>	400/450°C 752-842°F
Diametro canna fumaria <i>Flue diameter</i>	Ø 250 mm 9,84 in
Potenza termica nominale <i>Heat capacity</i>	25000 Kcal - 29 kW
Potenza termica max <i>Max Heat capacity</i>	29000 Kcal - 34 kW
Temperatura fumi <i>Smoke temperature</i>	190°C in uscita 190°C Exhaust
Flusso fumi <i>Smoke volumetric rate flow</i>	800 Mc/h (all'accensione)
	650 Mc/h (a pieno regime)
Espulsione fumi <i>Smoke expulsion</i>	800 Mc/h (on ignition)
	650 Mc/h (at full speed)
Espulsione fumi <i>Smoke expulsion</i>	Tiraggio naturale Natural draft
Spessore Piano Refrattario <i>Refractory cooking floor thickness</i>	5 cm - 2 in



MODEL Modello	FUEL Alimentazion	CODE Codice prodotto
<b>M120</b>	Wood - Legna	FRNAPO-L120
	GAS	FRNAPO-G120



PIZZA CAPACITY Numero di pizze	DIMENSIONS			HEIGHT Altezza	WEIGHT Peso	EAT CAPACITY Potenza
	A	B	C			
<b>5</b> 100 pizza/h	120 cm 47 in	153 cm 60 in	160 cm 63 in	202 cm 79.5 in	1200 kg 2645 lbs	34kW

IT

- 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
- Corona in mattoni refrattari Alfa
- Archetto in ghisa Alfa
- Davanzale in pietra lavica da 2 cm
- Disponibile a gas o a legna

EN

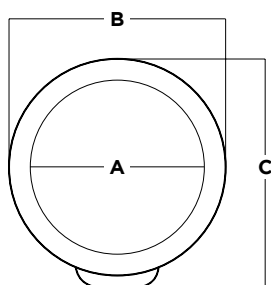
- Dome and external hood in hand-shaped bricks.
- Oven floor made of Alfa's "cotto" refractory bricks.
- External coating customizable on demand.
- Removable supporting stand in reinforced iron.
- Alfa's frebricks crown.
- Alfa's cast-iron arch.
- 2 cm (0,78 in) lava stone landing.
- Available in wood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

## Caratteristiche tecniche / Technical details

Consumo legna <i>Wood consumption</i>	8,5 kg/h - 18,73 lbs/h
Consumo gas <i>Gas consumption</i>	2,3 kg/h GPL - 3 m <sup>3</sup> /h METANO (Potenza - Heat Capacity : 34kW)
Temperatura esercizio consigliata <i>Recommended operating temperature</i>	400/450°C 752-842°F
Diametro canna fumaria <i>Flue diameter</i>	Ø 250 mm 9,84 in
Potenza termica nominale <i>Heat capacity</i>	25000 Kcal - 29 kW
Potenza termica max <i>Max Heat capacity</i>	29000 Kcal - 34 kW
Temperatura fumi <i>Smoke temperature</i>	190°C in uscita 190°C Exhaust
Flusso fumi <i>Smoke volumetric rate flow</i>	800 Mc/h (all'accensione)
	650 Mc/h (a pieno regime)
Espulsione fumi <i>Smoke expulsion</i>	800 Mc/h (on ignition)
	650 Mc/h (at full speed)
Espulsione fumi <i>Smoke expulsion</i>	Tiraggio naturale Natural draft
Spessore Piano Refrattario <i>Refractory cooking floor thickness</i>	5 cm - 2 in



MODEL Modello	FUEL Alimentazion	CODE Codice prodotto
<b>M130</b>	Wood - Legna	FRNAPO-L130
	GAS	FRNAPO-G130



PIZZA CAPACITY Numero di pizze	DIMENSIONS			HEIGHT Altezza	WEIGHT Peso	EAT CAPACITY Potenza
	A	B	C			
<b>6</b> 120 pizza/h	130 cm 51,18 in	165 cm 65 in	172 cm 67,71 in	208 cm 82 in	1450 kg 3196,7 lbs	34kW

**IT**

- 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
- Corona in mattoni refrattari Alfa
- Archetto in ghisa Alfa
- Davanzale in pietra lavica da 2 cm
- Disponibile a gas o a legna

**EN**

- 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 frebricks crown.
- Alfa's cast-iron arch.
- 2 cm (0,78 in) lava stone landing.
- Available in wood or gas-fired options



# NAPOLI M150

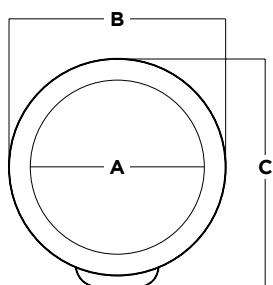
Scheda tecnica / Technical sheet

## Caratteristiche tecniche / Technical details

Consumo legna <i>Wood consumption</i>	9,5 kg/h - 21 lbs/h
Consumo gas <i>Gas consumption</i>	2,3 kg/h GPL - 3 m <sup>3</sup> /h METANO (Potenza - Heat Capacity : 34kW)
Temperatura esercizio consigliata <i>Recommended operating temperature</i>	400/450°C 752-842°F
Diametro canna fumaria <i>Flue diameter</i>	Ø 250 mm 9,84 in
Potenza termica nominale <i>Heat capacity</i>	25000 Kcal - 29 kW
Potenza termica max <i>Max Heat capacity</i>	29000 Kcal - 34 kW
Temperatura fumi <i>Smoke temperature</i>	190°C in uscita 190°C Exhaust
Flusso fumi <i>Smoke volumetric rate flow</i>	800 Mc/h (all'accensione)
	650 Mc/h (a pieno regime)
Espulsione fumi <i>Smoke expulsion</i>	800 Mc/h (on ignition)
	650 Mc/h (at full speed)
Espulsione fumi <i>Smoke expulsion</i>	Tiraggio naturale Natural draft
Spessore Piano Refrattario <i>Refractory cooking floor thickness</i>	6 cm - 2.3 in



MODEL Modello	FUEL Alimentazion	CODE Codice prodotto
<b>M150</b>	Wood - Legna	FRNAPO-L150
	GAS	FRNAPO-G150



PIZZA CAPACITY Numero di pizze	DIMENSIONS			HEIGHT Altezza	WEIGHT Peso	EAT CAPACITY Potenza
	A	B	C			
<b>8</b> 160 pizza/h	145 cm 57 in	190 cm 75 in	195 cm 77 in	210 cm 83 in	2200 kg 4850 lbs	34kW

IT

- 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
- Corona in mattoni refrattari Alfa
- Archetto in ghisa Alfa
- Davanzale in pietra lavica da 2 cm
- Disponibile a gas o a legna

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- Dome and external hood in hand-shaped bricks.
- Oven floor made of Alfa's "cotto" refractory bricks.
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- 2 cm (0,78 in) lava stone landing.
- Available in wood or gas-fred options

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