

Neapolitan 90 (NP90W) Wood-fired Ovens



Overview

Our 90 Neapolitan Model, which is designed specifically to accommodate the high-volume pizza making of a true Pizzaiolo. The 90 features a 35.43 inch deck. The dome and deck consist of refractory bricks with 4 inches of multi-layered insulation in the dome and 8 inches in the deck. The oven features a 18 inch by 9 inch opening along with a stainless steel flue collar atop the dome. A round flue adapter comes standard on all ovens.

The oven requires a 2" tolerance in all directions, and comes standard with a fire-rated tile clay dome. The 90 Neapolitan model also features a 14 inch landing on the opening, as well as a control located between the deck and the top of the dome for getting a precise reading. Oven can be vented directly to the roof or vented through a powered type 1 exhaust hood with approved exhaust duct in accordance with all local and national codes. For wood burning ovens, they must be vented as a solid fuel burning appliance and must be installed following a manner that obeys all local and national codes and is acceptable to authority having jurisdiction.

Pizza Capacity

Cooking Surface = 8.7 sq. ft.
Pizza Capacity 8" = 4-5
Pizza Capacity 10" = 3-4
Pizza Capacity 12" = 2-3
Pizza Capacity 16" = 1-2

Standard Features

Easy to Use Touchscreen
Proprietary Refractory Brick Deck and Dome
Standard Tile Selection
Door / Fire Suppressor
High Temperature Flue Collar/Adapter
Black Powder Coating Stand / Facade
3 Year Deck and Dome Warranty
1 Year Parts and Labor Warranty

Optional Features

Tile Upgrade/Customized Logo
Custom High-temp Vinyl Decal
Custom Tile Applications
Plug & Play Ventilation
Powered Exhaust Fan
Stainless Steel Stand/Facade
All Fuel Grease Duct
Interior Lights
Aluminum Oven Tools

Venting

The oven is vented through an 6" round duct collar. The Neapolitan gas ovens can be installed with a listed exhaust hood system or with a direct vent exhaust duct vented outside without an exhaust hood, but must be installed with a power exhausted vent.
Cubic Feet per Minute: 150CFM
Static Pressure: 0.01"W.C

Clearance Requirements

2" Minimum clearance for Combustibles on all sides.
0" Minimum clearance for Non Combustibles.

Shipping Dimensions

Actual Weight: 1,850 LBS
Crate Weight: 2,150 LBS
Crate Width: 63"
Crate Depth: 73"
Crate Height: 87"

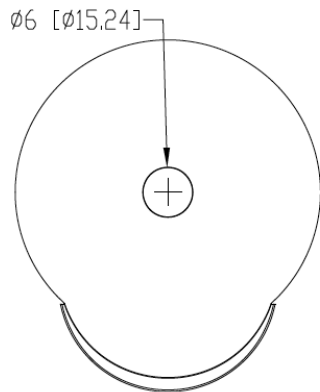
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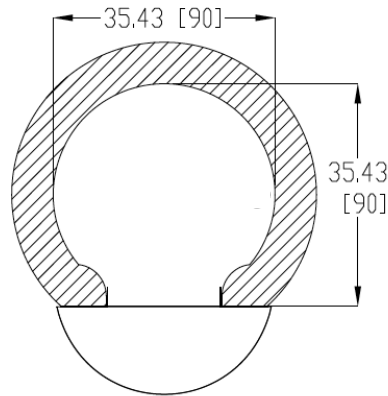
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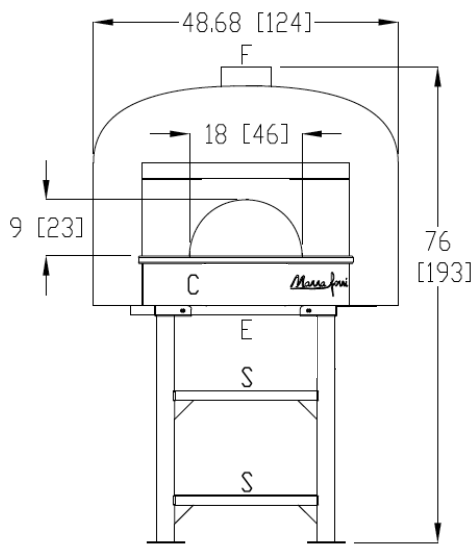
Top View



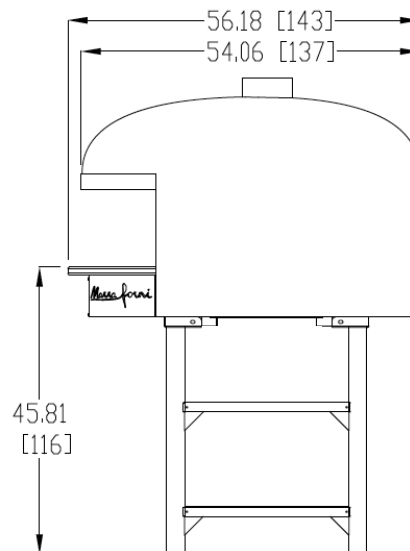
Plan View



Front View



Side View



Legend

- C**-Controls
- E**-Electrical Connection Flexible Cord
- F**-Flue Collar
- G**-Gas Connection
- S**-Storage Shelf

Notes

- An ongoing program of product improvement may require us to change specifications without notice.
- All ovens are designed to suit commercial usage.
- Spec dimensions to be +/- 0.50 inch. Oven sizes refer to dome interior size.
- All Marra Forni ovens are ETL, and VPN approved.
- All oven Freight Class 77.5 and must be shipped LTL.
- Learn about gas, electrical, venting and clearance requirements at MARRAFORNI.COM

