



1995

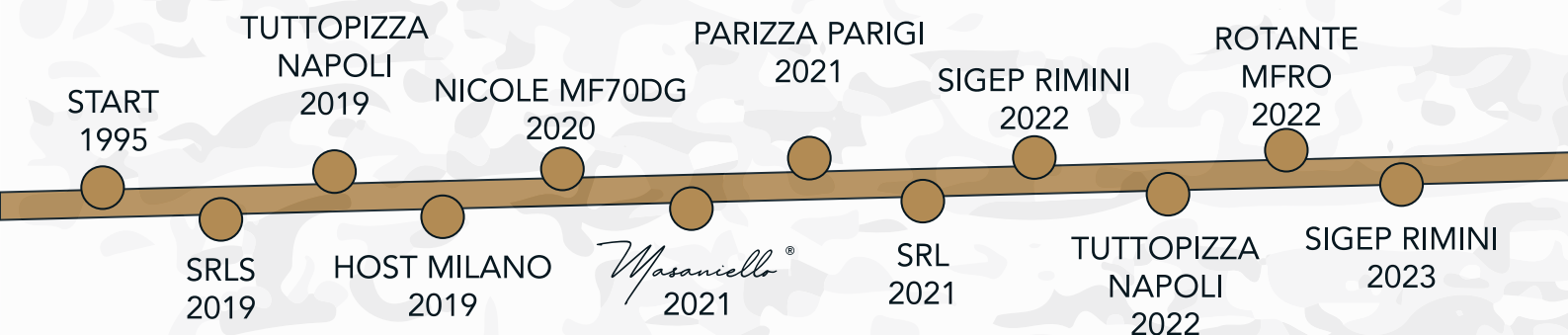
2025



*Manna Forni*<sup>®</sup>  
Neapolitan Handmade Oven  
NAPOLI

WOOD | GAS | ELECTRIC  
PIZZA OVEN

## CATALOGO 2025

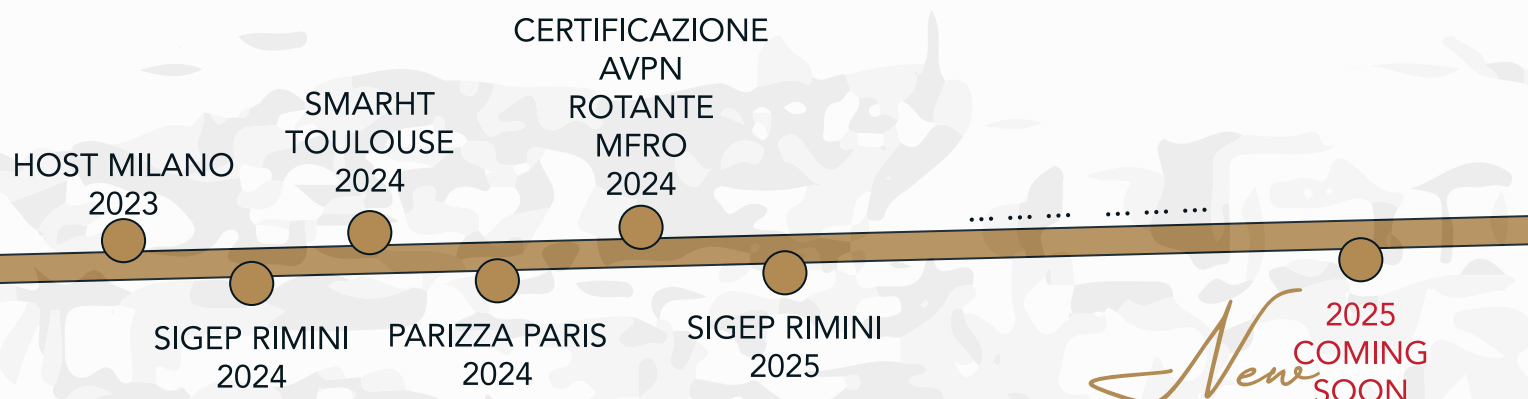


Forno elettrico | Fisso *Masaniello*® MFe6  
Forno a legna | Fisso  
Forno a gas | Fisso - Rotante  
Accessori per la ristorazione - pizzeria



## CATALOG 2025

## CATALOGUE 2025



Electric oven | Fixed  
Wood oven | Fixed  
Gas oven | Fixed - Rotative  
Restaurant - pizzeria accessories

*Mec*®

Four électrique | Statique  
Four à bois | Statique  
Four à gaz | Statique - Rotatif  
Accessoires de restauration - pizzeria

## I SARTI DEI FORNI

Da oltre 30 anni al servizio dei pizzaioli  
...  
per realizzare opere d'arte su misura!

Siamo un gruppo dinamico ed innovativo di artigiani imprenditori Napoletani costruttori di forni mobili e fissi - a legna, gas ed elettrici interamente realizzati a mano, nel rispetto della più antica tradizione.

### THE FURNACE TAILORS

For over 30 years serving pizza chefs  
...  
to create custom-made art-works!

We are a dynamic and innovative group of Neapolitan entrepreneurs builders of mobile and fixed ovens - at wood, gas and electric, completely built by hand, respecting the most ancient tradition.

### LES TAILLEURS DES FOURS

Depuis plus de 30 ans au service des pizzaioles  
...  
pour créer des œuvres d'art sur mesure!

Nous sommes un groupe dynamique et innovant d'entrepreneurs napolitains constructeurs de fours mobiles et fixes entièrement alimentés au bois ou au gaz à la main, dans le respect de la plus ancienne tradition.

## LA RIVOLUZIONE E' ELETTRICA! INNOVARE CON TRADIZIONE

...  
stesso design, stessi tempi di cottura, stesso risultato!

THE REVOLUTION IS  
ELECTRIC!  
INNOVATE WITH  
TRADITION.

same design, same cooking  
times, same final result!



LA RÉVOLUTION EST  
ÉLECTRIQUE!  
INNOVER AVEC  
TRADITION.

même design, mêmes  
temps de cuisson, même  
résultat!

## FORNO A LEGNA, GAS O COMBINATO \ FISSO - ROTANTE

E' realizzato nel nostro laboratorio, poggia su di uno stand metallico di supporto ed è trasportato finito e pronto all'uso presso la destinazione prescelta.

La mobilità di questo forno favorisce eventuali cambi di collocazione dello stesso evitando così nuovi costi di costruzione.

Le tecniche di costruzione sono le medesime di un forno fisso e la sua progettazione ne garantisce un risultato perfetto, la sola differenza è la struttura di sostegno.

E' fornito completo di rivestimento a scelta del cliente tra quelli da noi proposti.

E' disponibile con alimentazione a legna, a gas o combinato legna/gas.

Su richiesta costruiamo forni fissi a domicilio.

The mobile oven is made in our factory on metal stand support.

The oven can be moved to the final destination ready to use!

Thanks to the mobile oven the customer is free to change the position or the oven's location without any other costs.

The building method is the same for fixed oven, the only one difference is the support stand.

The mobile oven is provided with coating available in different colors or sizes. It is available in three different options: Wood Fired, Gas Burner or combined wood-fired/gas burner.

If the mobile oven can't enter in your restaurant or pizzeria, no problem, we can build it locally on site.

Il est fabriqué dans notre laboratoire, il repose sur un support métallique et est transporté fini et prêt à l'emploi à la destination choisie. La mobilité de ce four favorise tout changement dans son emplacement, évitant ainsi de nouveaux coûts de construction. Les techniques de construction sont les mêmes que celles d'un four fixe et sa conception le garantit un résultat parfait, la seule différence est la structure de support. Il est fourni complet avec un revêtement choix du client parmi ceux que nous proposons. Il est disponible avec approvisionnement en bois, gaz ou combiné bois / gaz. Sur demande, nous construisons des fours fixes à la maison.

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 di Casapulla (CE)
- Corona in mattoni refrattari di Casapulla (CE)
- Isolamento in argilla espansa e fibra di ceramica
- Davanzale in pietra lavica da 3 cm
- Disponibile a gas o a legna

FR

- Dôme et capot extérieur en briques façonnées à la main
- Revêtement extérieur personnalisable sur demande
- Support amovible en fer renforcé
- Table de cuisson en terre cuite réfractaire de Casapulla (CE)
- Couronne en briques réfractaires de Casapulla (CE)
- Isolation en argile expansée et fibre de céramique
- Seuil en pierre de lave de 3 cm
- Disponible avec gaz ou bois

EN

- Dome and external hood in hand-shaped bricks.
- Oven floor made of Casapulla's "cotto" refractory bricks.
- External coating customizable on demand.
- Removable supporting stand in reinforced iron.
- Casapulla's frebricks crown.
- Insulation of expanded clay and ceramic fiber.
- 3 cm (1,18 in) lava stone landing.
- Available in wood or gas-fired options



Manna Forni®  
Neapolitan Handmade Oven  
NAPOLI

# INDICE

---

CAPACITÀ CAMERA DI COTTURA ..... 1 | 2

LEGNA | GAS ..... 4 | 12

ELETTRICO *Masaniello®* ..... 13 | 16

ROTANTE ..... 17 | 33

BRUCIATORE A GAS ..... 36 | 38

PERSONALIZZAZIONE ..... 34 | 35

Cooking floor capacity | Capacité table de cuisson ... 1 | 2

Wood - Gas | Bois - Gaz ..... 4 | 12

Electric | Electrique *Masaniello®* ..... 13 | 16

Rotative | Rotatif ..... 17 | 33

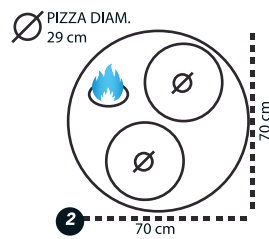
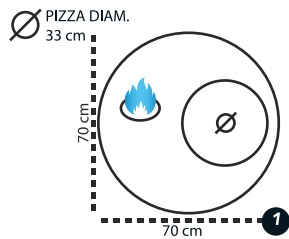
Gas burner | Bruleur à gaz ..... 36 | 38

Customization | Personnalisation ..... 34 | 35

mod. MF70

GAS  
GAZ

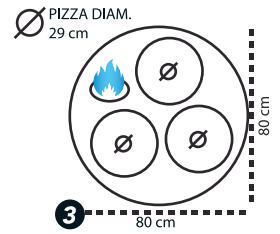
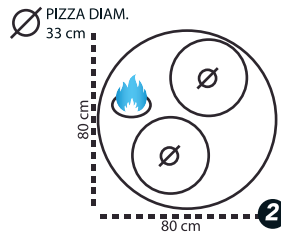
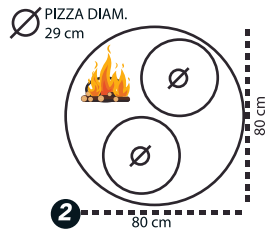
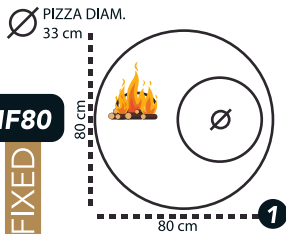
FIXED



mod. MF80

LEGNA  
WOOD  
BOIS

FIXED

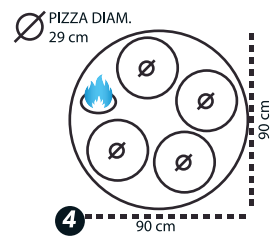
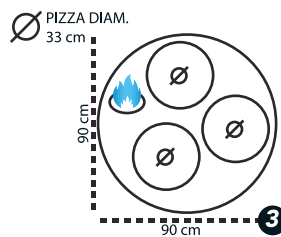
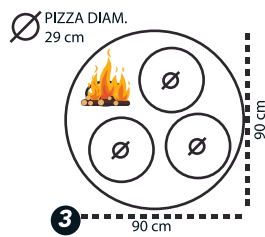
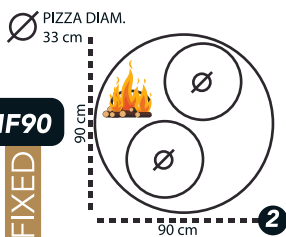


GAS  
GAZ

mod. MF90

LEGNA  
WOOD  
BOIS

FIXED

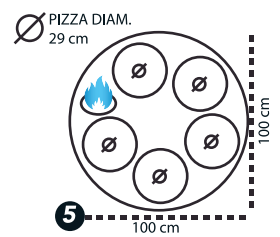
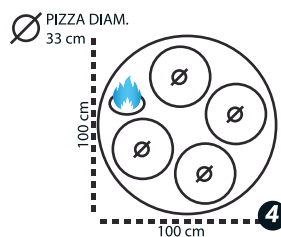
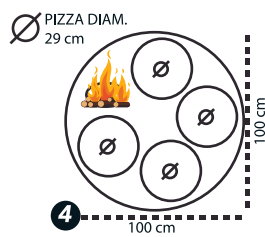
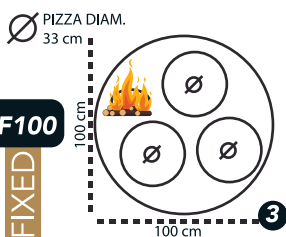


GAS  
GAZ

mod. MF100

LEGNA  
WOOD  
BOIS

FIXED

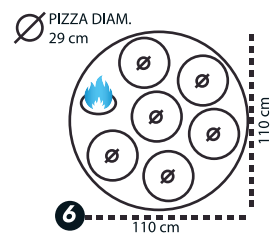
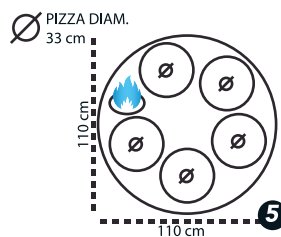
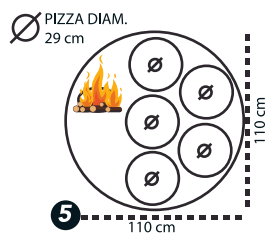
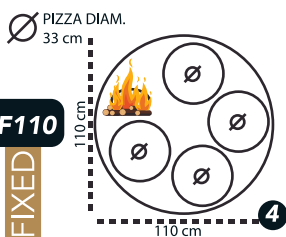


GAS  
GAZ

mod. MF110

LEGNA  
WOOD  
BOIS

FIXED

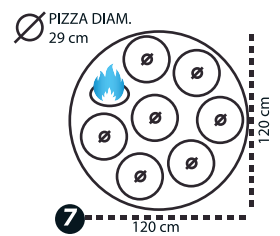
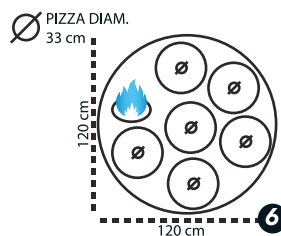
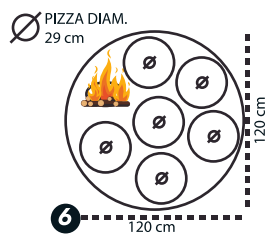
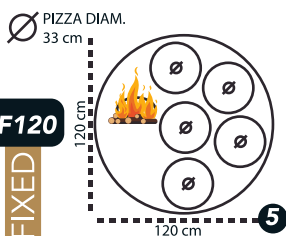


GAS  
GAZ

mod. MF120

LEGNA  
WOOD  
BOIS

FIXED

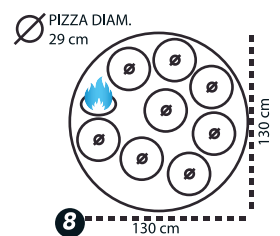
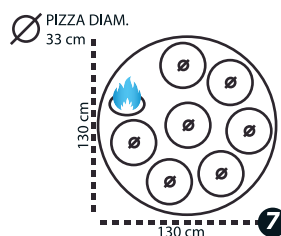
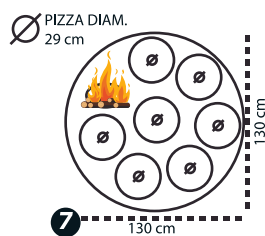
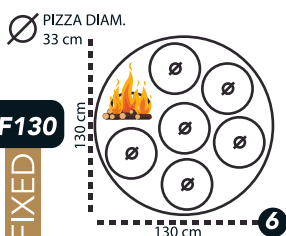


GAS  
GAZ

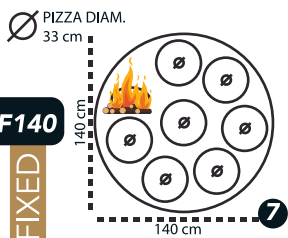
mod. MF130

LEGNA  
WOOD  
BOIS

FIXED



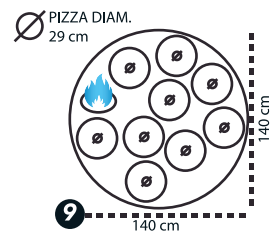
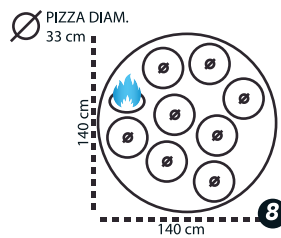
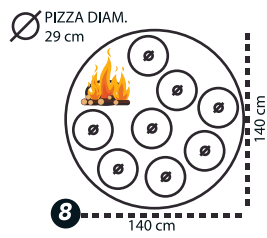
GAS  
GAZ



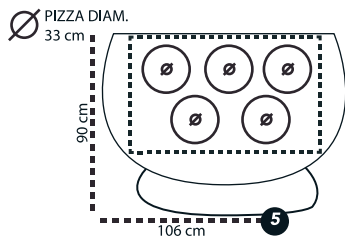
**mod. MF140**

LEGNA  
WOOD  
BOIS

FIXED

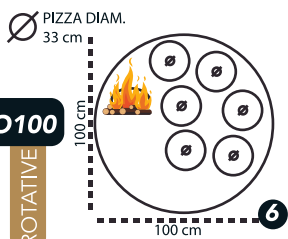
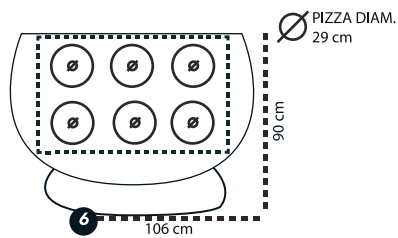


GAS  
GAZ



**mod. MFE6**

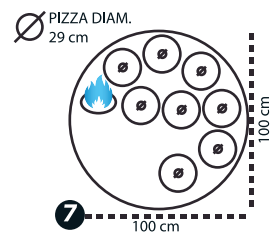
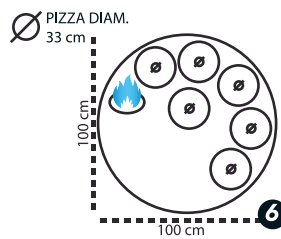
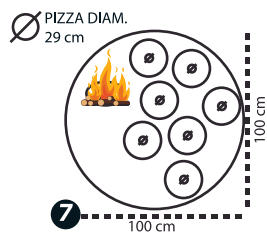
ELECTRIC



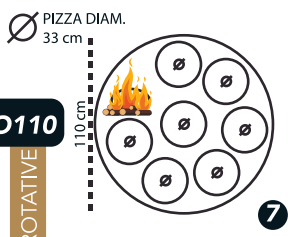
**mod. MFRO100**

LEGNA  
WOOD  
BOIS

ROTATIVE



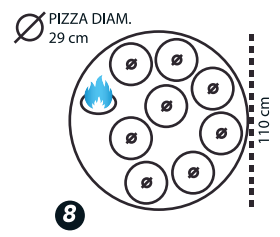
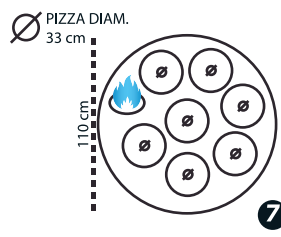
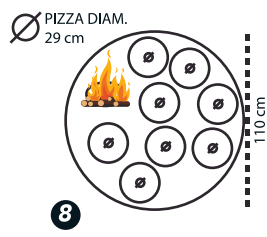
GAS  
GAZ



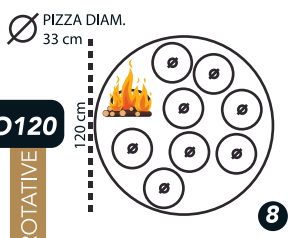
**mod. MFRO110**

LEGNA  
WOOD  
BOIS

ROTATIVE



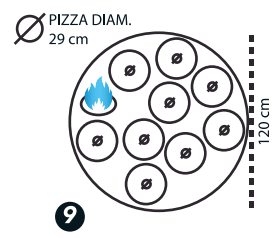
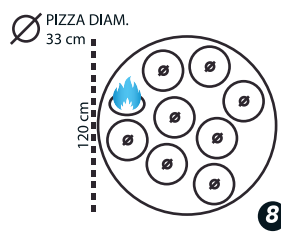
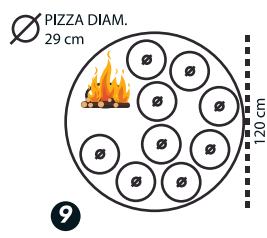
GAS  
GAZ



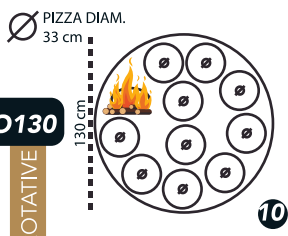
**mod. MFRO120**

LEGNA  
WOOD  
BOIS

ROTATIVE



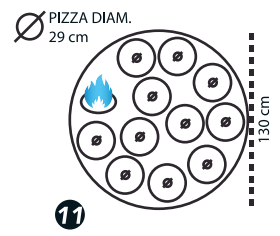
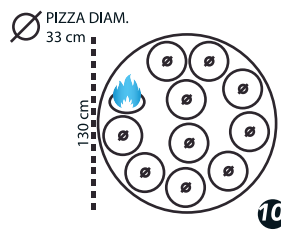
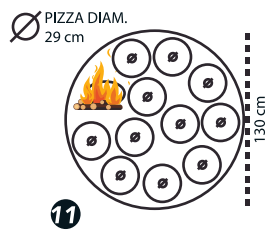
GAS  
GAZ



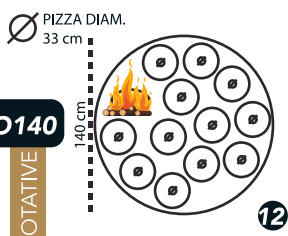
**mod. MFRO130**

LEGNA  
WOOD  
BOIS

ROTATIVE



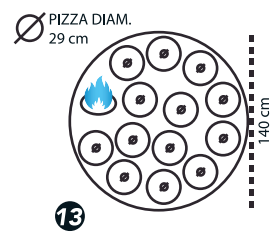
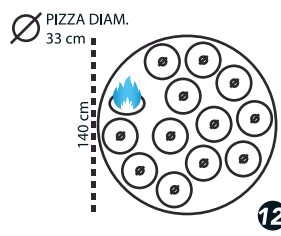
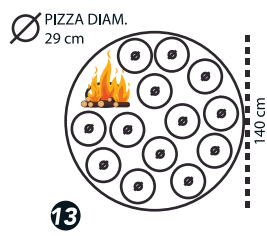
GAS  
GAZ



**mod. MFRO140**

LEGNA  
WOOD  
BOIS

ROTATIVE



GAS  
GAZ

## SPEDIZIONE ED IMBALLAGGIO

Siamo in grado di consegnare con cura e precisione il forno ovunque in tutto il mondo. Grazie ad un attento imballaggio siamo in grado di evitare qualsiasi danneggiamento durante il trasporto via mare o su strada, utilizzando gabbie di legno-box in grado di offrire elevati standard di protezione.

Forniamo anche una copertura assicurativa per garantire assistenza ai nostri clienti, anche nei casi più disperati. Per il mercato nazionale grazie alla collaborazione con professionisti del settore, siamo in grado di consegnare in ogni luogo ed in ogni condizione.

### SHIPPING AND PACKAGING

We are able to deliver your oven carefully and accurately everywhere to all over the world.

Thanks to very strong packaging process we are able to avoid any damages during the sea or road transport. We can also containerize your oven into the wood-box to save it from whatever risks.

We also provide all risks insurance policy to help our customers to avoid any lost or risk. For the national market, thanks to the collaboration with the best freight forwarder, we can deliver it everywhere.

### EXPÉDITION ET EMBALLAGE

Nous pouvons livrer le four avec soin et précision partout dans le monde.

Merci à un emballage soigné nous sommes en mesure d'éviter tout dommage lors du transport maritime ou sur la route, en utilisant des cages en bois qui offrent des normes élevées de protection. Nous offrons également

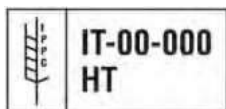
une couverture d'assurance pour garantir l'assistance à nos clients, même dans les cas plus désespéré.

Pour le marché national grâce à la collaboration avec des professionnels de l'industrie, nous sommes en mesure de livrer en tout lieu et en toute condition.

TRATTAMENTO  
DI FUMIGAZIONE

TRAITEMENT  
PAR FUMIGATION

FUMIGATION  
TREATMENT



# LEGNA | GAS

WOOD | GAS - BOIS | GAZ



**DETTAGLI TECNICI**  
TECHNICAL DETAILS

**TEMP. MAX 500°C**  
PIZZA PANE

**8 MODELLI**  
8 MODELS

 Manna Forni risponde alle richieste dei pizzaioli amatoriali, offrendo loro un nuovo modello di forno per rendere più che mai gratificante l'esperienza di fare la pizza a casa.

Il modello MF70D è stato inoltre ideato per riservare un'area dedicata al Gluten Free, impiegando poco spazio e cuocendo la pizza in tutta sicurezza.



Manna Forni responds to the requests of amateur pizza chefs, proposing a new model of oven to make the experience of making pizza at home more rewarding than ever.

The MF70D model was also designed to reserve a dedicated area to Gluten Free, using little space and cooking pizza in complete safety.



 Manna Forni répond aux demandes des pizzaiolo amateurs en leur proposant un nouveau modèle de four pour rendre l'expérience plus enrichissante que jamais faire de la pizza à la maison.

Le modèle MF70D a également été conçu pour réserver une zone dédiée sans gluten, en utilisant peu d'espace et en cuisinant la pizza en toute sécurité.

### Caratteristiche tecniche / Technical details / Caractéristiques techniques

|                      |                      |
|----------------------|----------------------|
| Consumo legna        |                      |
| Wood consumption     | 6 kg/h - 13,22 lbs/h |
| Consommation de bois |                      |

|                     |                                |
|---------------------|--------------------------------|
| Consumo gas         |                                |
| Gas consumption     | 0,3 kg/h GPL - 0,5 mc/h METANO |
| Consommation de gaz |                                |

|                                           |           |
|-------------------------------------------|-----------|
| Temperatura esercizio consigliata         |           |
| Recommended operating temperature         | 400/500°C |
| Température de fonctionnement recommandée | 752-932°F |

|                        |          |
|------------------------|----------|
| Diametro canna fumaria |          |
| Flue diameter          | Ø 150 mm |
| Diamètre du conduit    | 5,90 in  |

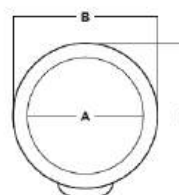
|                                |                    |
|--------------------------------|--------------------|
| Potenza termica nominale       |                    |
| Heat capacity                  | 25000 Kcal - 29 kW |
| Puissance calorifique nominale |                    |

|                           |                    |
|---------------------------|--------------------|
| Potenza termica max       |                    |
| Max Heat capacity         | 29000 Kcal - 34 kW |
| Puissance calorifique max |                    |

|                        |                 |
|------------------------|-----------------|
| Temperatura fumi       | 200°C in uscita |
| Smoke temperature      | 200°C exhaust   |
| Température des fumées | 200°C sortir    |

|                            |                                               |
|----------------------------|-----------------------------------------------|
| Flusso fumi                | 800 Mc/h (all'accensione)                     |
| Smoke volumetric rate flow | 650 Mc/h (a pieno regime)                     |
| Débit de Fumées            | 800 Mc/h (on ignition - quand c'est allumé)   |
|                            | 650 Mc/h (at full speed - à pleine puissance) |

|                      |                   |
|----------------------|-------------------|
| Espulsione fumi      | Tiraggio naturale |
| Smoke expulsion      | Natural draft     |
| Expulsion des fumées | Tirage naturel    |



|  | SIZES             |                    |                    | HEIGHT<br>Altezza  | WEIGHT<br>Peso       |
|--|-------------------|--------------------|--------------------|--------------------|----------------------|
|  | A                 | B                  | C                  |                    |                      |
|  | 70 cm<br>27,56 in | 105 cm<br>41,34 in | 120 cm<br>47,24 in | 200 cm<br>78,74 in | 800 kg<br>1763,7 lbs |

Consumo legna  
Wood consumption  
Consommation de bois

6 kg/h - 13,22 lbs/h

Consumo gas  
Gas consumption  
Consommation de gaz

0,3 kg/h GPL - 0,5 mc/h METANO

Temperatura esercizio consigliata  
Recommended operating temperature  
Température de fonctionnement recommandée

400/500°C

752-932°F

Diametro canna fumaria  
Flue diameter  
Diamètre du conduit

Ø 250 mm

9,84 in

Potenza termica nominale  
Heat capacity  
Puissance calorifique nominale

25000 Kcal - 29 kW

Potenza termica max  
Max Heat capacity  
Puissance calorifique max

29000 Kcal - 34 kW

Temperatura fumi  
Smoke temperature  
Température des fumées

200°C in uscita

200°C Exhaust

200°C sortir

Flusso fumi  
Smoke volumetric rate flow  
Débit de fumées

800 Mc/h (all'accensione)

650 Mc/h (a pieno regime)

800 Mc/h (on ignition - quand c'est allumé)  
650 Mc/h (at full speed - à pleine puissance)

Espulsione fumi  
Smoke expulsion  
Expulsion des fumées

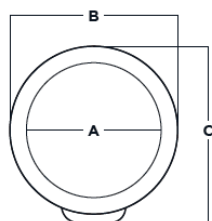
Tiraggio naturale

Natural draft

Tirage naturel



| MODEL<br>Modello<br>Modèle | FUEL<br>Alimentazion | CODE<br>Codice prodotto<br>Code produit |
|----------------------------|----------------------|-----------------------------------------|
| MF80                       | Wood - Legna - Bois  | MF80L                                   |
|                            | GAS - GAZ            | MF80G                                   |



| PIZZA CAPACITY<br>Numero di pizze<br>Capacité de pizza | DIMENSIONE - SIZES - DIMENSION<br>A | B                  | C                  | HEIGHT<br>Altezza<br>Taille | WEIGHT<br>Peso<br>Poids |
|--------------------------------------------------------|-------------------------------------|--------------------|--------------------|-----------------------------|-------------------------|
| 2                                                      | 80 cm<br>31,50 in                   | 126 cm<br>49,61 in | 146 cm<br>57,48 in | 200 cm<br>78,74 in          | 1300 kg<br>2866 lbs     |

Consumo legna  
Wood consumption  
Consommation de bois

6 kg/h - 13,22 lbs/h

Consumo gas  
Gas consumption  
Consommation de gaz

0,3 kg/h GPL - 0,5 mc/h METANO

Temperatura esercizio consigliata  
Recommended operating temperature  
Température de fonctionnement recommandée

400/500°C

752-932°F

Diametro canna fumaria  
Flue diameter  
Diamètre du conduit

Ø 250 mm

9,84 in

Potenza termica nominale  
Heat capacity  
Puissance calorifique nominale

25000 Kcal - 29 kW

Potenza termica max  
Max Heat capacity  
Puissance calorifique max

29000 Kcal - 34 kW

Temperatura fumi  
Smoke temperature  
Température des fumées

200°C in uscita

200°C Exhaust

200°C sortir

Flusso fumi  
Smoke volumetric rate flow  
Débit de fumées

800 Mc/h (all'accensione)

650 Mc/h (a pieno regime)

800 Mc/h (on ignition - quand c'est allumé)  
650 Mc/h (at full speed - à pleine puissance)

Espulsione fumi  
Smoke expulsion  
Expulsion des fumées

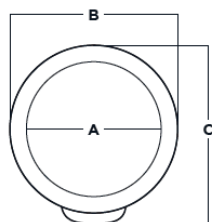
Tiraggio naturale

Natural draft

Tirage naturel



| MODEL<br>Modello<br>Modèle | FUEL<br>Alimentazion | CODE<br>Codice prodotto<br>Code produit |
|----------------------------|----------------------|-----------------------------------------|
| MF90                       | Wood - Legna - Bois  | MF90L                                   |
|                            | GAS - GAZ            | MF90G                                   |



| PIZZA CAPACITY<br>Numero di pizze<br>Capacité de pizza | DIMENSIONE - SIZES - DIMENSION |                    |                    | HEIGHT<br>Altezza<br>Taille | WEIGHT<br>Peso<br>Poids |
|--------------------------------------------------------|--------------------------------|--------------------|--------------------|-----------------------------|-------------------------|
|                                                        | A                              | B                  | C                  |                             |                         |
| 2 - 3                                                  | 90 cm<br>35,43 in              | 136 cm<br>53,54 in | 156 cm<br>61,42 in | 200 cm<br>78,74 in          | 1500 kg<br>3307 lbs     |

Consumo legna  
Wood consumption  
Consommation de bois

6 kg/h - 13,22 lbs/h

Consumo gas  
Gas consumption  
Consommation de gaz

0,3 kg/h GPL - 0,5 mc/h METANO

Temperatura esercizio consigliata  
Recommended operating temperature  
Température de fonctionnement recommandée

400/500°C

752-932°F

Diametro canna fumaria  
Flue diameter  
Diamètre du conduit

Ø 250 mm

9,84 in

Potenza termica nominale  
Heat capacity  
Puissance calorifique nominale

25000 Kcal - 29 kW

Potenza termica max  
Max Heat capacity  
Puissance calorifique max

29000 Kcal - 34 kW

Temperatura fumi  
Smoke temperature  
Température des fumées

200°C in uscita

200°C Exhaust

200°C sortir

Flusso fumi  
Smoke volumetric rate flow  
Débit de fumées

800 Mc/h (all'accensione)

650 Mc/h (a pieno regime)

800 Mc/h (on ignition - quand c'est allumé)  
650 Mc/h (at full speed - à pleine puissance)

Espulsione fumi  
Smoke expulsion  
Expulsion des fumées

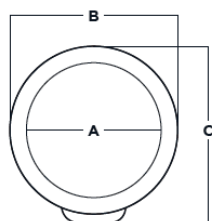
Tiraggio naturale

Natural draft

Tirage naturel



| MODEL<br>Modello<br>Modèle | FUEL<br>Alimentazion | CODE<br>Codice prodotto<br>Code produit |
|----------------------------|----------------------|-----------------------------------------|
| MF100                      | Wood - Legna - Bois  | MF100L                                  |
|                            | GAS - GAZ            | MF100G                                  |



| PIZZA CAPACITY<br>Numero di pizze<br>Capacité de pizza | DIMENSIONE - SIZES - DIMENSION |                    |                    | HEIGHT<br>Altezza<br>Taille | WEIGHT<br>Peso<br>Poids |
|--------------------------------------------------------|--------------------------------|--------------------|--------------------|-----------------------------|-------------------------|
|                                                        | A                              | B                  | C                  |                             |                         |
| 3 - 4                                                  | 100 cm<br>39,37 in             | 146 cm<br>57,48 in | 166 cm<br>65,36 in | 200 cm<br>78,74 in          | 1700 kg<br>3748 lbs     |

Consumo legna  
Wood consumption  
Consommation de bois

6 kg/h - 13,22 lbs/h

Consumo gas  
Gas consumption  
Consommation de gaz

0,3 kg/h GPL - 0,5 mc/h METANO

Temperatura esercizio consigliata  
Recommended operating temperature  
Température de fonctionnement recommandée

400/500°C

752-932°F

Diametro canna fumaria  
Flue diameter  
Diamètre du conduit

Ø 250 mm

9,84 in

Potenza termica nominale  
Heat capacity  
Puissance calorifique nominale

25000 Kcal - 29 kW

Potenza termica max  
Max Heat capacity  
Puissance calorifique max

29000 Kcal - 34 kW

Temperatura fumi  
Smoke temperature  
Température des fumées

200°C in uscita

200°C Exhaust

200°C sortir

Flusso fumi  
Smoke volumetric rate flow  
Débit de fumées

800 Mc/h (all'accensione)

650 Mc/h (a pieno regime)

800 Mc/h (on ignition - quand c'est allumé)  
650 Mc/h (at full speed - à pleine puissance)

Espulsione fumi  
Smoke expulsion  
Expulsion des fumées

Tiraggio naturale

Natural draft

Tirage naturel

APPROVATO

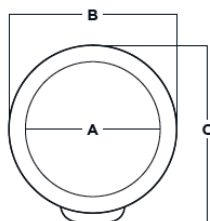
VERA  
PIZZA



APPROVED



| MODEL<br>Modello<br>Modèle | FUEL<br>Alimentazion | CODE<br>Codice prodotto<br>Code produit |
|----------------------------|----------------------|-----------------------------------------|
| MF110                      | Wood - Legna - Bois  | MF110L                                  |
|                            | GAS - GAZ            | MF110G                                  |



| PIZZA CAPACITY<br>Numero di pizze<br>Capacité de pizza | DIMENSIONE - SIZE - DIMENSION<br>A | DIMENSIONE - SIZE - DIMENSION<br>B | DIMENSIONE - SIZE - DIMENSION<br>C | HEIGHT<br>Altezza<br>Taille | WEIGHT<br>Peso<br>Poids |
|--------------------------------------------------------|------------------------------------|------------------------------------|------------------------------------|-----------------------------|-------------------------|
| 4 - 5                                                  | 110 cm<br>43,30 in                 | 156 cm<br>61,42 in                 | 176 cm<br>69,29 in                 | 200 cm<br>78,74 in          | 2000 kg<br>4409 lbs     |

Consumo legna 6 kg/h - 13,22 lbs/h  
Wood consumption  
Consommation de bois

Consumo gas 0,3 kg/h GPL - 0,5 mc/h METANO  
Gas consumption  
Consommation de gaz

Temperatura esercizio consigliata 400/500°C  
Recommended operating temperature 752-932°F  
Température de fonctionnement recommandée

Diametro canna fumaria Ø 250 mm  
Flue diameter 9,84 in  
Diamètre du conduit

Potenza termica nominale 25000 Kcal - 29 kW  
Heat capacity  
Puissance calorifique nominale

Potenza termica max 29000 Kcal - 34 kW  
Max Heat capacity  
Puissance calorifique max

Temperatura fumi 200°C in uscita  
Smoke temperature 200°C Exhaust  
Température des fumées 200°C sortir

Flusso fumi 800 Mc/h (all'accensione)  
Smoke volumetric rate flow 650 Mc/h (a pieno regime)  
Débit de fumées 800 Mc/h (on ignition - quand c'est allumé)  
650 Mc/h (at full speed - à pleine puissance)

Espulsione fumi Tiraggio naturale  
Smoke expulsion Natural draft  
Expulsion des fumées Tirage naturel

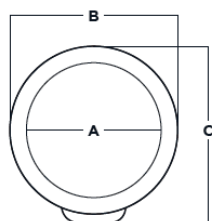
APPROVATO

VERA  
PIZZA

APPROVED



| MODEL<br>Modello<br>Modèle | FUEL<br>Alimentazion | CODE<br>Codice prodotto<br>Code produit |
|----------------------------|----------------------|-----------------------------------------|
| MF120                      | Wood - Legna - Bois  | MF120L                                  |
|                            | GAS - GAZ            | MF120G                                  |



| PIZZA CAPACITY<br>Numero di pizze<br>Capacité de pizza | DIMENSIONE - SIZES - DIMENSION |                    |                    | HEIGHT<br>Altezza<br>Taille | WEIGHT<br>Peso<br>Poids |
|--------------------------------------------------------|--------------------------------|--------------------|--------------------|-----------------------------|-------------------------|
|                                                        | A                              | B                  | C                  |                             |                         |
| 5 - 6                                                  | 120 cm<br>47,24 in             | 166 cm<br>65,35 in | 186 cm<br>73,23 in | 200 cm<br>78,74 in          | 2200 kg<br>4850 lbs     |

Consumo legna 6 kg/h - 13,22 lbs/h  
Wood consumption  
Consommation de bois

Consumo gas 0,3 kg/h GPL - 0,5 mc/h METANO  
Gas consumption  
Consommation de gaz

Temperatura esercizio consigliata 400/500°C  
Recommended operating temperature 752-932°F  
Température de fonctionnement recommandée

Diametro canna fumaria Ø 250 mm  
Flue diameter 9,84 in  
Diamètre du conduit

Potenza termica nominale 25000 Kcal - 29 kW  
Heat capacity  
Puissance calorifique nominale

Potenza termica max 29000 Kcal - 34 kW  
Max Heat capacity  
Puissance calorifique max

Temperatura fumi 200°C in uscita  
Smoke temperature 200°C Exhaust  
Température des fumées 200°C sortir

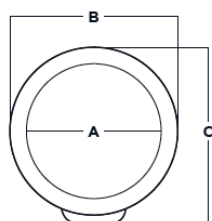
Flusso fumi 800 Mc/h (all'accensione)  
Smoke volumetric rate flow 650 Mc/h (a pieno regime)  
Débit de fumées 800 Mc/h (on ignition - quand c'est allumé)  
650 Mc/h (at full speed - à pleine puissance)

Espulsione fumi Tiraggio naturale  
Smoke expulsion Natural draft  
Expulsion des fumées Tirage naturel

APPROVATO

VERA  
PIZZANapoletana  
APPROVED

| MODEL<br>Modello<br>Modèle | FUEL<br>Alimentazion | CODE<br>Codice prodotto<br>Code produit |
|----------------------------|----------------------|-----------------------------------------|
| MF130                      | Wood - Legna - Bois  | MF130L                                  |
|                            | GAS - GAZ            | MF130G                                  |



| PIZZA CAPACITY<br>Numero di pizze<br>Capacité de pizza | DIMENSIONE - SIZES - DIMENSION |                    |                    | HEIGHT<br>Altezza<br>Taille | WEIGHT<br>Peso<br>Poids |
|--------------------------------------------------------|--------------------------------|--------------------|--------------------|-----------------------------|-------------------------|
|                                                        | A                              | B                  | C                  |                             |                         |
| 6 - 7                                                  | 130 cm<br>51,18 in             | 176 cm<br>69,29 in | 196 cm<br>77,17 in | 200 cm<br>78,74 in          | 2400 kg<br>5291 lbs     |

Consumo legna 6 kg/h - 13,22 lbs/h  
Wood consumption  
Consommation de bois

Consumo gas 0,3 kg/h GPL - 0,5 mc/h METANO  
Gas consumption  
Consommation de gaz

Temperatura esercizio consigliata 400/500°C  
Recommended operating temperature 752-932°F  
Température de fonctionnement recommandée

Diametro canna fumaria Ø 250 mm  
Flue diameter 9,84 in  
Diamètre du conduit

Potenza termica nominale 25000 Kcal - 29 kW  
Heat capacity  
Puissance calorifique nominale

Potenza termica max 29000 Kcal - 34 kW  
Max Heat capacity  
Puissance calorifique max

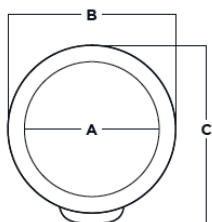
Temperatura fumi 200°C in uscita  
Smoke temperature 200°C Exhaust  
Température des fumées 200°C sortir

Flusso fumi 800 Mc/h (all'accensione)  
Smoke volumetric rate flow 650 Mc/h (a pieno regime)  
Débit de fumées 800 Mc/h (on ignition - quand c'est allumé)  
650 Mc/h (at full speed - à pleine puissance)

Espulsione fumi Tiraggio naturale  
Smoke expulsion Natural draft  
Expulsion des fumées Tirage naturel

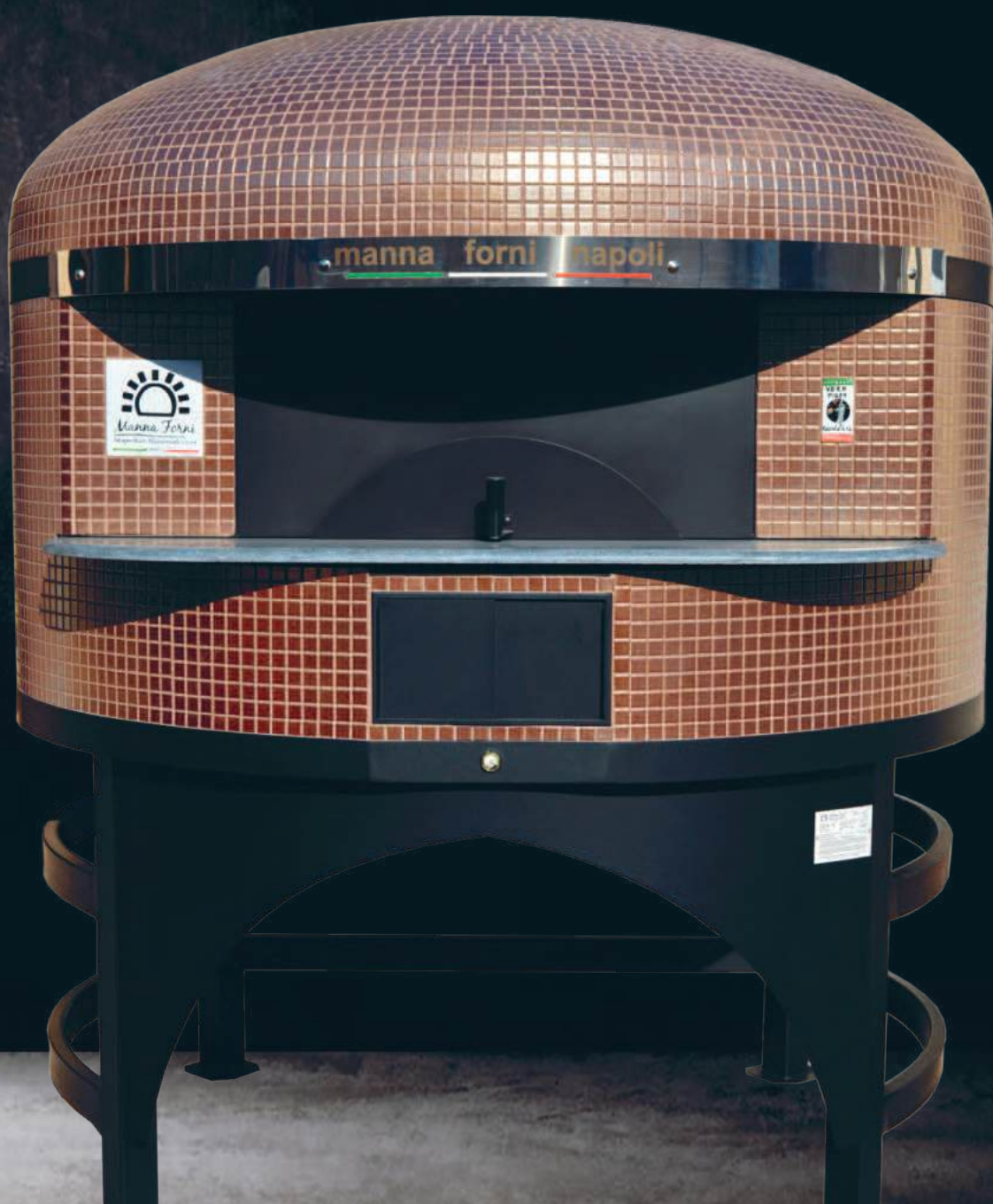


| MODEL<br>Modello<br>Modèle | FUEL<br>Alimentazione | CODE<br>Codice prodotto<br>Code produit |
|----------------------------|-----------------------|-----------------------------------------|
| MF140                      | Wood - Legna - Bois   | MF140L                                  |
|                            | GAS - GAZ             | MF140G                                  |



| PIZZA CAPACITY<br>Numero di pizze<br>Capacité de pizza | DIMENSIONE - SIZES - DIMENSION |                    |                    | HEIGHT<br>Altezza<br>Taille | WEIGHT<br>Peso<br>Poids |
|--------------------------------------------------------|--------------------------------|--------------------|--------------------|-----------------------------|-------------------------|
|                                                        | A                              | B                  | C                  |                             |                         |
| 7 - 8                                                  | 140 cm<br>55,12 in             | 186 cm<br>73,23 in | 206 cm<br>81,10 in | 200 cm<br>78,74 in          | 2800 kg<br>6173 lbs     |

Masuccio  
**ME6**®



**DETTAGLI TECNICI**  
TECHNICAL DETAILS

**TEMP. MAX 450°C**  
PIZZA PANE



IT

## \COSTRUZIONE INTERNA

Camera di cottura in refrattario di altissima qualità. Platea brevettata spessa 4 cm con suolo di cottura in Biscotto di Sorrento. Resistenze inserite all'interno della platea perforata. Resistenze a vista nella zona cielo per un irraggiamento ineguagliabile. Doppia coibentazione in fibra di ceramica brevettata ad alta densità specifica per alta temperatura.

IT

## \COSTRUZIONE ESTERNA

Struttura realizzata in lamiera d'acciaio verniciata con polveri epossidiche specifiche per alta temperatura. Piano d'appoggio in pietra lavica del Vesuvio. Cappa raccolta vapori Masaniello design. Scarico vapori canalizzato in lamiera d'acciaio inox. Quadro comandi digitale posizionato frontalmente ed a scomparsa mediante pannello scorrevole. Finitura in mosaico ceramico made in Italy o con maioliche 100% vietresi per uno stile unico ed autentico.

IT

## \FUNZIONAMENTO

Riscaldamento tramite resistenze corazzate. Temperatura massima raggiungibile 550°C (1022°F). Gestione elettronica della temperatura con regolazione indipendente del cielo e della platea. Funzionamento da remoto tramite Wi-Fi (optional).

EN

## \INTERNAL CONSTRUCTION

Cooking chamber in high quality refract material. Patented platform 4 cm thick with cooking floor of Sorrento Biscuit. Floor's resistors added inside the refract. Sky's resistors at sight to get the best irradiation. Double patented high insulation in ceramic fiber with right density for high temperature.

EN

## \EXTERNAL CONSTRUCTION

Structure made of steel sheet painted with specific high temperature epoxy powders. Pizza-marble top in lava stone from Vesuvio Vulcain. Oven hood Masaniello design. Ducted steam exhaust in stainless steel sheet. Frontal digital control panel with sliding panel. External coating in ceramic mosaic made in Italy or with majolique tiles 100% Vietri for authentic and unique style.

EN

## \FUNCTIONING

Oven's heating by resistors. Max working temperature 550 ° C (1022 ° F). Electronic controller of temperature with different setting for sky and floor. Wi-Fi controller (optional).

FR

## \CONSTRUCTION INTERNE

Chambre de cuisson réfractaire de haute qualité. Sole brevetée de 4 cm d'épaisseur avec sole de cuisson en Pierre de Sorrento. Résistances insérées à l'intérieur de la sole perforée. Résistances visibles dans la zone de la voûte pour une irradiation négalée. Double isolation en fibre céramique haute densité brevetée à haute densité spécifique haute température.

FR

## \CONSTRUCTION EXTERNE

Structure en tôle d'acier peinte avec des poudres époxy spécifiques haute température. Surface d'appui en pierre de lave du Vésuve. Hotte de récupération des vapeurs design Masaniello. Vidange vapeur canalisée en tôle d'acier inoxydable. Panneau de commande numérique positionné à l'avant et escamotable au moyen d'un panneau coulissant. Finition en mosaïque de céramique made in Italy ou en majoliques 100% vietresi pour un style unique et authentique.

FR

## \FONCTIONNEMENT

Chauffage par résistances blindées. Température maximale 550 °C (1022 °F). Gestion électronique de la température avec réglage indépendant de la voûte et de la sole. Commande à distance via Wi-Fi (en option).

DISPLAY TOUCH 5"  
REGOLAZIONE DI TEMPERATURA D'ESERCIZIO TIMER  
INSERIMENTO DI RICETTE  
REGOLAZIONE RESISTENZE CIELO/SUOLO  
ACCENSIONE/SPEGNIMENTO ILLUMINAZIONE INTERNA

DISPLAY TOUCH 5"  
TIMER WORKING TEMPERATURE REGULATION.  
INSERTION OF RECIPES.  
HEATING / GROUND RESISTANCE ADJUSTMENT.  
INTERIOR LIGHTING ON / OFF.

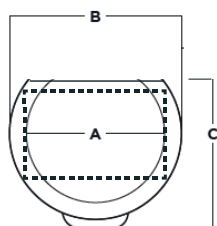
DISPLAY TOUCH 5"  
RÉGLAGE DE LA TEMPÉRATURE PAR MINUTERIE  
RECETTES INCLUSES  
RÉGLAGE RÉSISTANCES VOÛTE/SOLE  
ÉCLAIRAGE INTÉRIEUR MARCHE/ARRÊT



**LUCE INTERNA / INTERIOR LIGHT / LUMIÈRE INTÉRIEURE**  
**GU 10W50**



|                                                                                                             |                                                 |
|-------------------------------------------------------------------------------------------------------------|-------------------------------------------------|
| Cavo<br>Cable / Câble                                                                                       | 5x4 mm                                          |
| Potenza max<br>Max power / Puissance max                                                                    | 15 KW                                           |
| Temperatura max raggiungibile<br>Max achievable temperature / Température maximale                          | 550°C<br>1022°F                                 |
| Diametro canna fumaria<br>Flue diameter / Diamètre de la cheminée                                           | Ø 120 mm<br>4,73 in                             |
| Luce interna<br>Interior light / Lumière intérieure                                                         | GU 10W50                                        |
| Collegamento resistenza suolo<br>Cooking floor resistance connection / Branche. de la résistance de la sole | Sx3                                             |
| Collegamento resistenza cielo<br>Dome resistance connection / Branch. de la résistance de la voûte          | 220 Y                                           |
| Resistenza suolo<br>Cooking floor resistance / Résistance de la sole                                        | 06IR2500W240V                                   |
| Resistenza cielo<br>Dome resistance / Résistance du dome                                                    | 09IR1250W240V                                   |
| Dimensione interna bocca<br>Internal mouth size / Dim. int. de l'ouverture                                  | 52x16h cm<br>20,48x6,30h in                     |
| Alimentazione<br>Power supply / Source de courant                                                           | 380V<br>Trifase / Three-phase /<br>Trois phases |



| PIZZA CAPACITY<br>Numero di pizze<br>nombre de pizzas | DIM. INTERNE - INT. SIZES<br>DIM. INT. | DIM. ESTERNE - EXT. SIZES<br>DIM. EXT. |                    | HEIGHT<br>Altezza<br>la taille | WEIGHT<br>Peso<br>poids |
|-------------------------------------------------------|----------------------------------------|----------------------------------------|--------------------|--------------------------------|-------------------------|
|                                                       | A                                      | B                                      | C                  |                                |                         |
| 5 - 6                                                 | 90x106x22 cm<br>35,44x41,73x8,66 in    | 170 cm<br>66,93 in                     | 140 cm<br>55,12 in | 202 cm<br>79,53 in             | 900 kg<br>1984,16 lbs*  |

## IT

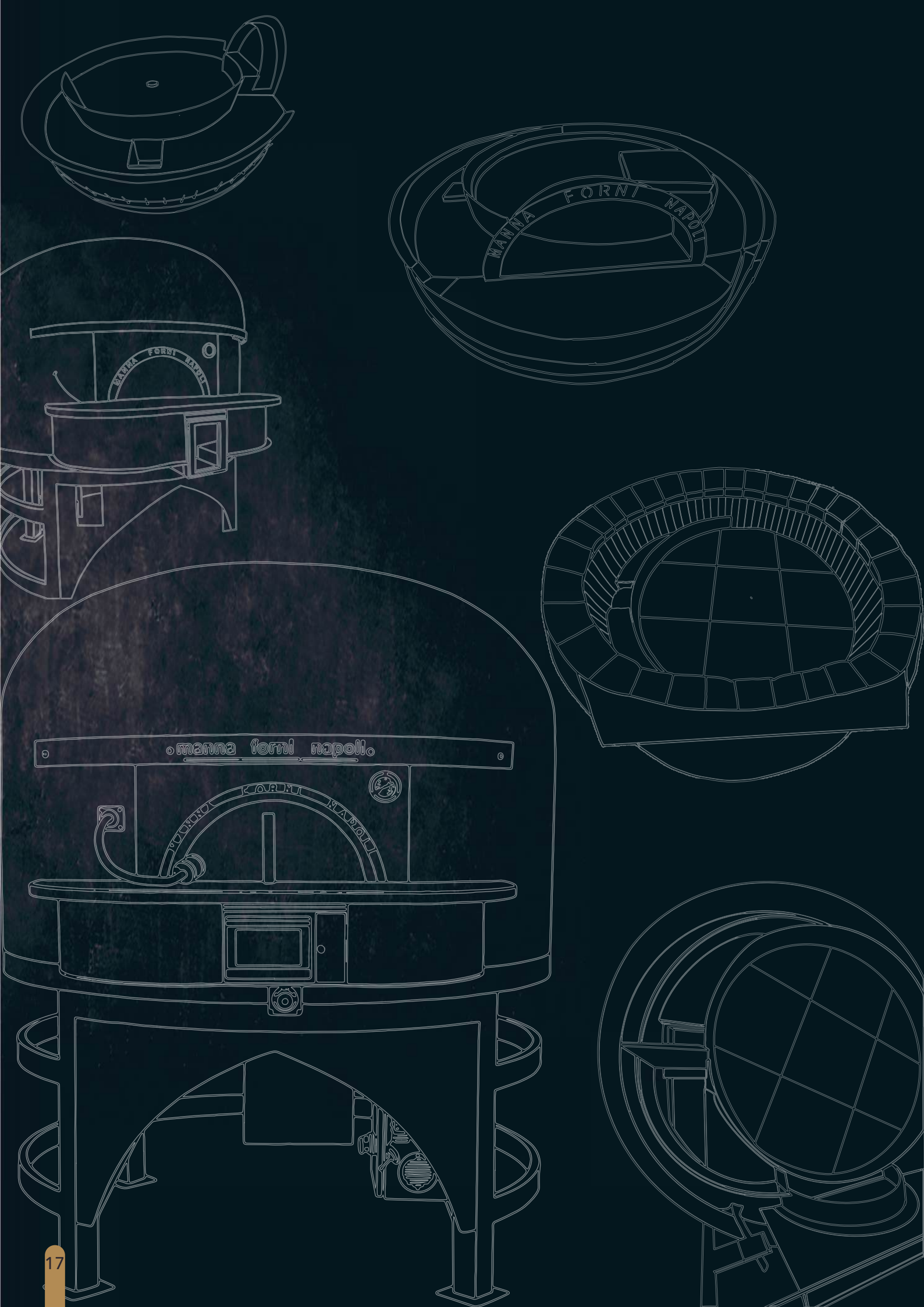
- Display touch 5"
  - Rivestimento esterno personalizzabile a richiesta.
  - Stand di supporto in ferro rinforzato removibile.
  - Piano cottura in cotto refrattario di Sorrento.
  - Doppia coibetazione brevettata ad alte temperature.
  - Gestione elettronica della temperatura con regolazione indipendente del cielo e della platea.
  - Davanzale in pietra lavica da 2 cm
- \*Peso stimato, ogni forno potrebbe avere una tolleranza del +/- 10%

## EN

- Display touch 5"
  - Oven floor made of Sorrento's "cotto" refractory bricks.
  - External coating customizable on demand.
  - Removable supporting stand in reinforced iron.
  - Double patented insulation at high temperatures.
  - 2 cm (0,79 in) lava stone landing
  - Electronic temperature management with regulation independent of the dome and cooking floor
- \*Estimated weight, each oven could have a tolerance of +/- 10%.

## FR

- Display touch 5".
  - Revêtement extérieur personnalisable sur demande.
  - Support amovible en fer renforcé.
  - Sole de cuisson en pierre réfractaire de Sorrento.
  - Double isolation brevetée hautes températures.
  - Gestion électronique de la température avec réglage indépendant de la voûte et de la sole.
  - Seuil en pierre de lave de 2 cm
- \*Poids estimé, chaque four pourrait avoir une tolérance de +/- 10%



# MFRO



“ Per rispondere alle elevate richieste da parte della nostra clientela, abbiamo ideato, progettato e realizzato il primo forno rotante della famiglia Manna, ampliando ulteriormente la nostra gamma di prodotti ”

CEO MANNA FORNI



**DETTAGLI TECNICI**  
TECHNICAL DETAILS

**TEMP. MAX 500°C**  
PIZZA PANE

**4 MODELLI**  
4 MODELS

MFRO100G  
gas version

|                                                                                                      |                                                                                                                  |
|------------------------------------------------------------------------------------------------------|------------------------------------------------------------------------------------------------------------------|
| Consumo legna<br>Wood consumption                                                                    | 6 kg/h - 13,22 lbs/h                                                                                             |
| Consumo gas<br>Gas consumption                                                                       | 0,3 kg/h GPL - 0,5 mc/h METANO                                                                                   |
| Temperatura esercizio consigliata<br>Recommended operating temperature                               | 400/500°C<br>752-932°F                                                                                           |
| Diametro canna fumaria<br>Flue diameter                                                              | Ø 250 mm<br>9,84 in                                                                                              |
| Potenza termica nominale<br>Heat capacity                                                            | 25000 Kcal - 29 kW                                                                                               |
| Potenza termica max<br>Max Heat capacity                                                             | 29000 Kcal - 34 kW                                                                                               |
| Temperatura fumi<br>Smoke temperature                                                                | 200°C in uscita<br>200°C Exhaust                                                                                 |
| Flusso fumi<br>Smoke volumetric rate flow                                                            | 800 Mc/h (all'accensione)<br>650 Mc/h (a pieno regime)<br><br>800 Mc/h (on ignition)<br>650 Mc/h (at full speed) |
| Espulsione fumi<br>Smoke expulsion                                                                   | Tiraggio naturale<br>Natural draft                                                                               |
| Inverter                                                                                             | 1,5 KW                                                                                                           |
| Quadro di sicurezza<br>Security framework                                                            |                                                                                                                  |
| Potenziometro variatore di velocità - selettore 2 velocità<br>Speed potentiometer - 2 speed selector |                                                                                                                  |
| Pulsante emergenza                                                                                   |                                                                                                                  |
| Emergency button                                                                                     |                                                                                                                  |
| Quadro di comando Display 7"<br>7" Display control panel                                             |                                                                                                                  |
| Alimentazione<br>Power supply                                                                        | 220V - Monofase / Single-phase                                                                                   |



| MODEL<br>Modello | FUEL<br>Alimentazion | CODE<br>Codice prodotto | HEIGHT<br>Altezza  | WEIGHT<br>Peso         |
|------------------|----------------------|-------------------------|--------------------|------------------------|
| MFRO100          | GAS                  | MFRO100G                | 200 cm<br>78,74 in | 2000 kg<br>4409,24 lbs |

| PIZZA CAPACITY<br>Numero di pizze | SIZES              |                    |                    |
|-----------------------------------|--------------------|--------------------|--------------------|
|                                   | A                  | B                  | C                  |
| 6 - 7                             | 100 cm<br>39,37 in | 150 cm<br>59,06 in | 170 cm<br>66,93 in |

**MFRO100L**  
wood version

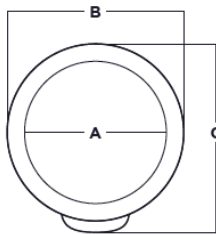
|                                                                                                     |                                                                                                                  |
|-----------------------------------------------------------------------------------------------------|------------------------------------------------------------------------------------------------------------------|
| Consumo legna<br>Wood consumption                                                                   | 6 kg/h - 13,22 lbs/h                                                                                             |
| Consumo gas<br>Gas consumption                                                                      | 0,3 kg/h GPL - 0,5 mc/h METANO                                                                                   |
| Temperatura esercizio consigliata<br>Recommended operating temperature                              | 400/500°C<br>752-932°F                                                                                           |
| Diametro canna fumaria<br>Flue diameter                                                             | Ø 250 mm<br>9,84 in                                                                                              |
| Potenza termica nominale<br>Heat capacity                                                           | 25000 Kcal - 29 kW                                                                                               |
| Potenza termica max<br>Max Heat capacity                                                            | 29000 Kcal - 34 kW                                                                                               |
| Temperatura fumi<br>Smoke temperature                                                               | 200°C in uscita<br>200°C Exhaust                                                                                 |
| Flusso fumi<br>Smoke volumetric rate flow                                                           | 800 Mc/h (all'accensione)<br>650 Mc/h (a pieno regime)<br><br>800 Mc/h (on ignition)<br>650 Mc/h (at full speed) |
| Espulsione fumi<br>Smoke expulsion                                                                  | Tiraggio naturale<br>Natural draft                                                                               |
| Inverter                                                                                            | 1,5 KW                                                                                                           |
| Quadro di sicurezza<br>Security framework                                                           |                                                                                                                  |
| Potenzimetro variatore di velocità - selettore 2 velocità<br>Speed potentiometer - 2 speed selector |                                                                                                                  |
| Pulsante emergenza                                                                                  |                                                                                                                  |
| Emergency button                                                                                    |                                                                                                                  |
| Quadro di comando Display 7"<br>7" Display control panel                                            |                                                                                                                  |
| Alimentazione<br>Power supply                                                                       | 220V - Monofase / Single-phase                                                                                   |



| MODEL<br>Modello | FUEL<br>Alimentazion | CODE<br>Codice prodotto | HEIGHT<br>Altezza  | WEIGHT<br>Peso         |
|------------------|----------------------|-------------------------|--------------------|------------------------|
| MFRO100          | WOOD                 | MFRO100L                | 200 cm<br>78,74 in | 2000 kg<br>4409,24 lbs |

| PIZZA CAPACITY<br>Numero di pizze | A                  | B                  | C                  |
|-----------------------------------|--------------------|--------------------|--------------------|
| 6 - 7                             | 100 cm<br>39,37 in | 160 cm<br>62,99 in | 180 cm<br>70,87 in |



MFRO100LG  
hybrid version

|                                                                                                      |                                                                                                                  |
|------------------------------------------------------------------------------------------------------|------------------------------------------------------------------------------------------------------------------|
| Consumo legna<br>Wood consumption                                                                    | 6 kg/h - 13,22 lbs/h                                                                                             |
| Consumo gas<br>Gas consumption                                                                       | 0,3 kg/h GPL - 0,5 mc/h METANO                                                                                   |
| Temperatura esercizio consigliata<br>Recommended operating temperature                               | 400/500°C<br>752-932°F                                                                                           |
| Diametro canna fumaria<br>Flue diameter                                                              | Ø 250 mm<br>9,84 in                                                                                              |
| Potenza termica nominale<br>Heat capacity                                                            | 25000 Kcal - 29 kW                                                                                               |
| Potenza termica max<br>Max Heat capacity                                                             | 29000 Kcal - 34 kW                                                                                               |
| Temperatura fumi<br>Smoke temperature                                                                | 200°C in uscita<br>200°C Exhaust                                                                                 |
| Flusso fumi<br>Smoke volumetric rate flow                                                            | 800 Mc/h (all'accensione)<br>650 Mc/h (a pieno regime)<br><br>800 Mc/h (on ignition)<br>650 Mc/h (at full speed) |
| Espulsione fumi<br>Smoke expulsion                                                                   | Tiraggio naturale<br>Natural draft                                                                               |
| Inverter                                                                                             | 1,5 KW                                                                                                           |
| Quadro di sicurezza<br>Security framework                                                            |                                                                                                                  |
| Potenziometro variatore di velocità - selettore 2 velocità<br>Speed potentiometer - 2 speed selector |                                                                                                                  |
| Pulsante emergenza                                                                                   |                                                                                                                  |
| Emergency button                                                                                     |                                                                                                                  |
| Quadro di comando Display 7"<br>7" Display control panel                                             |                                                                                                                  |
| Alimentazione<br>Power supply                                                                        | 220V - Monofase / Single-phase                                                                                   |



| MODEL<br>Modello | FUEL<br>Alimentazion | CODE<br>Codice prodotto | HEIGHT<br>Altezza  | WEIGHT<br>Peso         |
|------------------|----------------------|-------------------------|--------------------|------------------------|
| MFRO100          | HYBRID               | MFRO100LG               | 200 cm<br>78,74 in | 2000 kg<br>4409,24 lbs |

| PIZZA CAPACITY<br>Numero di pizze | SIZES              |                    |                    |
|-----------------------------------|--------------------|--------------------|--------------------|
|                                   | A                  | B                  | C                  |
| 6 - 7                             | 100 cm<br>39,37 in | 160 cm<br>62,99 in | 180 cm<br>70,87 in |

# MFRO110G

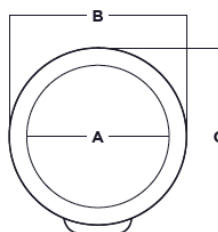
gas version

|                                                                                                      |                                                        |
|------------------------------------------------------------------------------------------------------|--------------------------------------------------------|
| Consumo legna<br>Wood consumption                                                                    | 6 kg/h - 13,22 lbs/h                                   |
| Consumo gas<br>Gas consumption                                                                       | 0,3 kg/h GPL - 0,5 mc/h METANO                         |
| Temperatura esercizio consigliata<br>Recommended operating temperature                               | 400/500°C<br>752-932°F                                 |
| Diametro canna fumaria<br>Flue diameter                                                              | Ø 250 mm<br>9,84 in                                    |
| Potenza termica nominale<br>Heat capacity                                                            | 25000 Kcal - 29 kW                                     |
| Potenza termica max<br>Max Heat capacity                                                             | 29000 Kcal - 34 kW                                     |
| Temperatura fumi<br>Smoke temperature                                                                | 200°C in uscita<br>200°C Exhaust                       |
| Flusso fumi<br>Smoke volumetric rate flow                                                            | 800 Mc/h (all'accensione)<br>650 Mc/h (a pieno regime) |
| Espulsione fumi<br>Smoke expulsion                                                                   | Tiraggio naturale<br>Natural draft                     |
| Inverter                                                                                             | 1,5 KW                                                 |
| Quadro di sicurezza<br>Security framework                                                            |                                                        |
| Potenziometro variatore di velocità - selettore 2 velocità<br>Speed potentiometer - 2 speed selector |                                                        |
| Pulsante emergenza                                                                                   |                                                        |
| Emergency button                                                                                     |                                                        |
| Quadro di comando Display 7"<br>7" Display control panel                                             |                                                        |
| Alimentazione<br>Power supply                                                                        | 220V - Monofase / Single-phase                         |



| MODEL<br>Modello | FUEL<br>Alimentazion | CODE<br>Codice prodotto | HEIGHT<br>Altezza  | WEIGHT<br>Peso         |
|------------------|----------------------|-------------------------|--------------------|------------------------|
| MFRO110          | GAS                  | MFRO110G                | 200 cm<br>78,74 in | 2200 kg<br>4850,17 lbs |

| PIZZA CAPACITY<br>Numero di pizze | SIZES              |                    |                    |
|-----------------------------------|--------------------|--------------------|--------------------|
|                                   | A                  | B                  | C                  |
| 7 - 8                             | 110 cm<br>43,31 in | 160 cm<br>62,99 in | 180 cm<br>70,87 in |



# MFRO110L

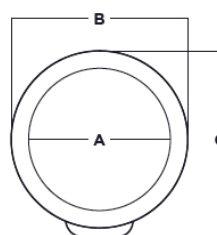
wood version

|                                                                                                     |                                                                                                                  |
|-----------------------------------------------------------------------------------------------------|------------------------------------------------------------------------------------------------------------------|
| Consumo legna<br>Wood consumption                                                                   | 6 kg/h - 13,22 lbs/h                                                                                             |
| Consumo gas<br>Gas consumption                                                                      | 0,3 kg/h GPL - 0,5 mc/h METANO                                                                                   |
| Temperatura esercizio consigliata<br>Recommended operating temperature                              | 400/500°C<br>752-932°F                                                                                           |
| Diametro canna fumaria<br>Flue diameter                                                             | Ø 250 mm<br>9,84 in                                                                                              |
| Potenza termica nominale<br>Heat capacity                                                           | 25000 Kcal - 29 kW                                                                                               |
| Potenza termica max<br>Max Heat capacity                                                            | 29000 Kcal - 34 kW                                                                                               |
| Temperatura fumi<br>Smoke temperature                                                               | 200°C in uscita<br>200°C Exhaust                                                                                 |
| Flusso fumi<br>Smoke volumetric rate flow                                                           | 800 Mc/h (all'accensione)<br>650 Mc/h (a pieno regime)<br><br>800 Mc/h (on ignition)<br>650 Mc/h (at full speed) |
| Espulsione fumi<br>Smoke expulsion                                                                  | Tiraggio naturale<br>Natural draft                                                                               |
| Inverter                                                                                            | 1,5 KW                                                                                                           |
| Quadro di sicurezza<br>Security framework                                                           |                                                                                                                  |
| Potenzimetro variatore di velocità - selettore 2 velocità<br>Speed potentiometer - 2 speed selector |                                                                                                                  |
| Pulsante emergenza                                                                                  |                                                                                                                  |
| Emergency button                                                                                    |                                                                                                                  |
| Quadro di comando Display 7"<br>7" Display control panel                                            |                                                                                                                  |
| Alimentazione<br>Power supply                                                                       | 220V - Monofase / Single-phase                                                                                   |



| MODEL<br>Modello | FUEL<br>Alimentazion | CODE<br>Codice prodotto | HEIGHT<br>Altezza  | WEIGHT<br>Peso         |
|------------------|----------------------|-------------------------|--------------------|------------------------|
| MFRO110          | WOOD                 | MFRO110L                | 200 cm<br>78,74 in | 2200 kg<br>4850,17 lbs |

| PIZZA CAPACITY<br>Numero di pizze | SIZES              |                    |                    |
|-----------------------------------|--------------------|--------------------|--------------------|
|                                   | A                  | B                  | C                  |
| 7 - 8                             | 110 cm<br>43,31 in | 170 cm<br>66,93 in | 190 cm<br>74,80 in |



# MFRO110LG

hybrid version

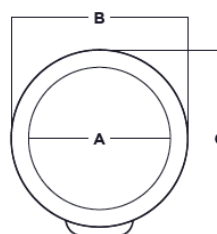
|                                                                                                      |                                                                                                                  |
|------------------------------------------------------------------------------------------------------|------------------------------------------------------------------------------------------------------------------|
| Consumo legna<br>Wood consumption                                                                    | 6 kg/h - 13,22 lbs/h                                                                                             |
| Consumo gas<br>Gas consumption                                                                       | 0,3 kg/h GPL - 0,5 mc/h METANO                                                                                   |
| Temperatura esercizio consigliata<br>Recommended operating temperature                               | 400/500°C<br>752-932°F                                                                                           |
| Diametro canna fumaria<br>Flue diameter                                                              | Ø 250 mm<br>9,84 in                                                                                              |
| Potenza termica nominale<br>Heat capacity                                                            | 25000 Kcal - 29 kW                                                                                               |
| Potenza termica max<br>Max Heat capacity                                                             | 29000 Kcal - 34 kW                                                                                               |
| Temperatura fumi<br>Smoke temperature                                                                | 200°C in uscita<br>200°C Exhaust                                                                                 |
| Flusso fumi<br>Smoke volumetric rate flow                                                            | 800 Mc/h (all'accensione)<br>650 Mc/h (a pieno regime)<br><br>800 Mc/h (on ignition)<br>650 Mc/h (at full speed) |
| Espulsione fumi<br>Smoke expulsion                                                                   | Tiraggio naturale<br>Natural draft                                                                               |
| Inverter                                                                                             | 1,5 KW                                                                                                           |
| Quadro di sicurezza<br>Security framework                                                            |                                                                                                                  |
| Potenziometro variatore di velocità - selettore 2 velocità<br>Speed potentiometer - 2 speed selector |                                                                                                                  |
| Pulsante emergenza                                                                                   |                                                                                                                  |
| Emergency button                                                                                     |                                                                                                                  |
| Quadro di comando Display 7"<br>7" Display control panel                                             |                                                                                                                  |
| Alimentazione<br>Power supply                                                                        | 220V - Monofase / Single-phase                                                                                   |



| MODEL<br>Modello | FUEL<br>Alimentazion | CODE<br>Codice prodotto | HEIGHT<br>Altezza  | WEIGHT<br>Peso         |
|------------------|----------------------|-------------------------|--------------------|------------------------|
| MFRO110          | HYBRID               | MFRO110LG               | 200 cm<br>78,74 in | 2200 kg<br>4850,17 lbs |

| PIZZA CAPACITY<br>Numero di pizze | A                  | B                  | C                  |
|-----------------------------------|--------------------|--------------------|--------------------|
| 7 - 8                             | 110 cm<br>43,31 in | 170 cm<br>66,93 in | 190 cm<br>74,80 in |



MFRO120G  
gas version

|                                                                                                     |                                                                                                                  |
|-----------------------------------------------------------------------------------------------------|------------------------------------------------------------------------------------------------------------------|
| Consumo legna<br>Wood consumption                                                                   | 6 kg/h - 13,22 lbs/h                                                                                             |
| Consumo gas<br>Gas consumption                                                                      | 0,3 kg/h GPL - 0,5 mc/h METANO                                                                                   |
| Temperatura esercizio consigliata<br>Recommended operating temperature                              | 400/500°C<br>752-932°F                                                                                           |
| Diametro canna fumaria<br>Flue diameter                                                             | Ø 250 mm<br>9,84 in                                                                                              |
| Potenza termica nominale<br>Heat capacity                                                           | 25000 Kcal - 29 kW                                                                                               |
| Potenza termica max<br>Max Heat capacity                                                            | 29000 Kcal - 34 kW                                                                                               |
| Temperatura fumi<br>Smoke temperature                                                               | 200°C in uscita<br>200°C Exhaust                                                                                 |
| Flusso fumi<br>Smoke volumetric rate flow                                                           | 800 Mc/h (all'accensione)<br>650 Mc/h (a pieno regime)<br><br>800 Mc/h (on ignition)<br>650 Mc/h (at full speed) |
| Espulsione fumi<br>Smoke expulsion                                                                  | Tiraggio naturale<br>Natural draft                                                                               |
| Inverter                                                                                            | 1,5 KW                                                                                                           |
| Quadro di sicurezza<br>Security framework                                                           |                                                                                                                  |
| Potenzimetro variatore di velocità - selettore 2 velocità<br>Speed potentiometer - 2 speed selector |                                                                                                                  |
| Pulsante emergenza                                                                                  |                                                                                                                  |
| Emergency button                                                                                    |                                                                                                                  |
| Quadro di comando Display 7"<br>7" Display control panel                                            |                                                                                                                  |
| Alimentazione<br>Power supply                                                                       | 220V - Monofase / Single-phase                                                                                   |



| MODEL<br>Modello | FUEL<br>Alimentazion | CODE<br>Codice prodotto | HEIGHT<br>Altezza  | WEIGHT<br>Peso         |
|------------------|----------------------|-------------------------|--------------------|------------------------|
| MFRO120          | GAS                  | MFRO120G                | 200 cm<br>78,74 in | 2400 kg<br>5291,09 lbs |

| PIZZA CAPACITY<br>Numero di pizze | SIZES              |                    |                    |
|-----------------------------------|--------------------|--------------------|--------------------|
|                                   | A                  | B                  | C                  |
| 8 - 9                             | 120 cm<br>47,24 in | 170 cm<br>66,93 in | 190 cm<br>74,80 in |

# MFRO120L

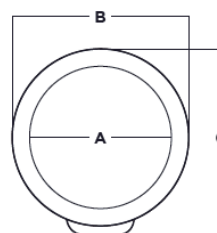
wood version

|                                                                                                     |                                                                                                                  |
|-----------------------------------------------------------------------------------------------------|------------------------------------------------------------------------------------------------------------------|
| Consumo legna<br>Wood consumption                                                                   | 6 kg/h - 13,22 lbs/h                                                                                             |
| Consumo gas<br>Gas consumption                                                                      | 0,3 kg/h GPL - 0,5 mc/h METANO                                                                                   |
| Temperatura esercizio consigliata<br>Recommended operating temperature                              | 400/500°C<br>752-932°F                                                                                           |
| Diametro canna fumaria<br>Flue diameter                                                             | Ø 250 mm<br>9,84 in                                                                                              |
| Potenza termica nominale<br>Heat capacity                                                           | 25000 Kcal - 29 kW                                                                                               |
| Potenza termica max<br>Max Heat capacity                                                            | 29000 Kcal - 34 kW                                                                                               |
| Temperatura fumi<br>Smoke temperature                                                               | 200°C in uscita<br>200°C Exhaust                                                                                 |
| Flusso fumi<br>Smoke volumetric rate flow                                                           | 800 Mc/h (all'accensione)<br>650 Mc/h (a pieno regime)<br><br>800 Mc/h (on ignition)<br>650 Mc/h (at full speed) |
| Espulsione fumi<br>Smoke expulsion                                                                  | Tiraggio naturale<br>Natural draft                                                                               |
| Inverter                                                                                            | 1,5 KW                                                                                                           |
| Quadro di sicurezza<br>Security framework                                                           |                                                                                                                  |
| Potenzimetro variatore di velocità - selettore 2 velocità<br>Speed potentiometer - 2 speed selector |                                                                                                                  |
| Pulsante emergenza                                                                                  |                                                                                                                  |
| Emergency button                                                                                    |                                                                                                                  |
| Quadro di comando Display 7"<br>7" Display control panel                                            |                                                                                                                  |
| Alimentazione<br>Power supply                                                                       | 220V - Monofase / Single-phase                                                                                   |



| MODEL<br>Modello | FUEL<br>Alimentazione | CODE<br>Codice prodotto | HEIGHT<br>Altezza  | WEIGHT<br>Peso         |
|------------------|-----------------------|-------------------------|--------------------|------------------------|
| MFRO120          | WOOD                  | MFRO120L                | 200 cm<br>78,74 in | 2400 kg<br>5291,09 lbs |

| PIZZA CAPACITY<br>Numero di pizze | SIZES              |                    |                    |
|-----------------------------------|--------------------|--------------------|--------------------|
|                                   | A                  | B                  | C                  |
| 8 - 9                             | 120 cm<br>47,24 in | 180 cm<br>70,87 in | 200 cm<br>78,74 in |



# MFRO120LG

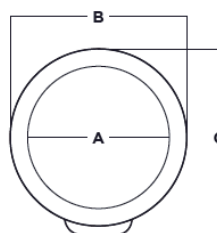
hybrid version

|                                                                                                     |                                                                                                                  |
|-----------------------------------------------------------------------------------------------------|------------------------------------------------------------------------------------------------------------------|
| Consumo legna<br>Wood consumption                                                                   | 6 kg/h - 13,22 lbs/h                                                                                             |
| Consumo gas<br>Gas consumption                                                                      | 0,3 kg/h GPL - 0,5 mc/h METANO                                                                                   |
| Temperatura esercizio consigliata<br>Recommended operating temperature                              | 400/500°C<br>752-932°F                                                                                           |
| Diametro canna fumaria<br>Flue diameter                                                             | Ø 250 mm<br>9,84 in                                                                                              |
| Potenza termica nominale<br>Heat capacity                                                           | 25000 Kcal - 29 kW                                                                                               |
| Potenza termica max<br>Max Heat capacity                                                            | 29000 Kcal - 34 kW                                                                                               |
| Temperatura fumi<br>Smoke temperature                                                               | 200°C in uscita<br>200°C Exhaust                                                                                 |
| Flusso fumi<br>Smoke volumetric rate flow                                                           | 800 Mc/h (all'accensione)<br>650 Mc/h (a pieno regime)<br><br>800 Mc/h (on ignition)<br>650 Mc/h (at full speed) |
| Espulsione fumi<br>Smoke expulsion                                                                  | Tiraggio naturale<br>Natural draft                                                                               |
| Inverter                                                                                            | 1,5 KW                                                                                                           |
| Quadro di sicurezza<br>Security framework                                                           |                                                                                                                  |
| Potenzimetro variatore di velocità - selettore 2 velocità<br>Speed potentiometer - 2 speed selector |                                                                                                                  |
| Pulsante emergenza                                                                                  |                                                                                                                  |
| Emergency button                                                                                    |                                                                                                                  |
| Quadro di comando Display 7"<br>7" Display control panel                                            |                                                                                                                  |
| Alimentazione<br>Power supply                                                                       | 220V - Monofase / Single-phase                                                                                   |



| MODEL<br>Modello | FUEL<br>Alimentazion | CODE<br>Codice prodotto | HEIGHT<br>Altezza  | WEIGHT<br>Peso         |
|------------------|----------------------|-------------------------|--------------------|------------------------|
| MFRO120          | HYBRID               | MFRO120LG               | 200 cm<br>78,74 in | 2400 kg<br>5291,09 lbs |

| PIZZA CAPACITY<br>Numero di pizze | SIZES              |                    |                    |
|-----------------------------------|--------------------|--------------------|--------------------|
|                                   | A                  | B                  | C                  |
| 8 - 9                             | 120 cm<br>47,24 in | 180 cm<br>70,87 in | 200 cm<br>78,74 in |



# MFRO130G

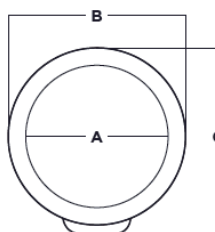
gas version

|                                                                                                     |                                                        |
|-----------------------------------------------------------------------------------------------------|--------------------------------------------------------|
| Consumo legna<br>Wood consumption                                                                   | 6 kg/h - 13,22 lbs/h                                   |
| Consumo gas<br>Gas consumption                                                                      | 0,3 kg/h GPL - 0,5 mc/h METANO                         |
| Temperatura esercizio consigliata<br>Recommended operating temperature                              | 400/500°C<br>752-932°F                                 |
| Diametro canna fumaria<br>Flue diameter                                                             | Ø 250 mm<br>9,84 in                                    |
| Potenza termica nominale<br>Heat capacity                                                           | 25000 Kcal - 29 kW                                     |
| Potenza termica max<br>Max Heat capacity                                                            | 29000 Kcal - 34 kW                                     |
| Temperatura fumi<br>Smoke temperature                                                               | 200°C in uscita<br>200°C Exhaust                       |
| Flusso fumi<br>Smoke volumetric rate flow                                                           | 800 Mc/h (all'accensione)<br>650 Mc/h (a pieno regime) |
|                                                                                                     | 800 Mc/h (on ignition)<br>650 Mc/h (at full speed)     |
| Espulsione fumi<br>Smoke expulsion                                                                  | Tiraggio naturale<br>Natural draft                     |
| Inverter                                                                                            | 1,5 KW                                                 |
| Quadro di sicurezza<br>Security framework                                                           |                                                        |
| Potenzimetro variatore di velocità - selettore 2 velocità<br>Speed potentiometer - 2 speed selector |                                                        |
| Pulsante emergenza                                                                                  |                                                        |
| Emergency button                                                                                    |                                                        |
| Quadro di comando Display 7"<br>7" Display control panel                                            |                                                        |
| Alimentazione<br>Power supply                                                                       | 220V - Monofase / Single-phase                         |



| MODEL<br>Modello | FUEL<br>Alimentazion | CODE<br>Codice prodotto | HEIGHT<br>Altezza  | WEIGHT<br>Peso         |
|------------------|----------------------|-------------------------|--------------------|------------------------|
| MFRO130          | GAS                  | MFRO130G                | 200 cm<br>78,74 in | 2800 kg<br>5732,02 lbs |

| PIZZA CAPACITY<br>Numero di pizze | SIZES              |                    |                    |
|-----------------------------------|--------------------|--------------------|--------------------|
|                                   | A                  | B                  | C                  |
| 10 - 11                           | 130 cm<br>51,18 in | 180 cm<br>70,87 in | 200 cm<br>78,74 in |



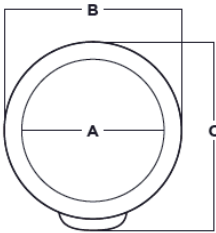
MFRO130L  
wood version

|                                                                                                      |                                                                                                                  |
|------------------------------------------------------------------------------------------------------|------------------------------------------------------------------------------------------------------------------|
| Consumo legna<br>Wood consumption                                                                    | 6 kg/h - 13,22 lbs/h                                                                                             |
| Consumo gas<br>Gas consumption                                                                       | 0,3 kg/h GPL - 0,5 mc/h METANO                                                                                   |
| Temperatura esercizio consigliata<br>Recommended operating temperature                               | 400/500°C<br>752-932°F                                                                                           |
| Diametro canna fumaria<br>Flue diameter                                                              | Ø 250 mm<br>9,84 in                                                                                              |
| Potenza termica nominale<br>Heat capacity                                                            | 25000 Kcal - 29 kW                                                                                               |
| Potenza termica max<br>Max Heat capacity                                                             | 29000 Kcal - 34 kW                                                                                               |
| Temperatura fumi<br>Smoke temperature                                                                | 200°C in uscita<br>200°C Exhaust                                                                                 |
| Flusso fumi<br>Smoke volumetric rate flow                                                            | 800 Mc/h (all'accensione)<br>650 Mc/h (a pieno regime)<br><br>800 Mc/h (on ignition)<br>650 Mc/h (at full speed) |
| Espulsione fumi<br>Smoke expulsion                                                                   | Tiraggio naturale<br>Natural draft                                                                               |
| Inverter                                                                                             | 1,5 KW                                                                                                           |
| Quadro di sicurezza<br>Security framework                                                            |                                                                                                                  |
| Potenziometro variatore di velocità - selettore 2 velocità<br>Speed potentiometer - 2 speed selector |                                                                                                                  |
| Pulsante emergenza                                                                                   |                                                                                                                  |
| Emergency button                                                                                     |                                                                                                                  |
| Quadro di comando Display 7"<br>7" Display control panel                                             |                                                                                                                  |
| Alimentazione<br>Power supply                                                                        | 220V - Monofase / Single-phase                                                                                   |



| MODEL<br>Modello | FUEL<br>Alimentazion | CODE<br>Codice prodotto | HEIGHT<br>Altezza  | WEIGHT<br>Peso         |
|------------------|----------------------|-------------------------|--------------------|------------------------|
| MFRO130          | WOOD                 | MFRO130L                | 200 cm<br>78,74 in | 2800 kg<br>5732,02 lbs |

| PIZZA CAPACITY<br>Numero di pizze | SIZES              |                    |                    |
|-----------------------------------|--------------------|--------------------|--------------------|
|                                   | A                  | B                  | C                  |
| 10 - 11                           | 130 cm<br>51,18 in | 190 cm<br>74,80 in | 210 cm<br>82,68 in |



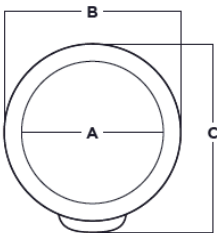
MFRO130LG  
hybrid version

|                                                                                                      |                                                                                                                  |
|------------------------------------------------------------------------------------------------------|------------------------------------------------------------------------------------------------------------------|
| Consumo legna<br>Wood consumption                                                                    | 6 kg/h - 13,22 lbs/h                                                                                             |
| Consumo gas<br>Gas consumption                                                                       | 0,3 kg/h GPL - 0,5 mc/h METANO                                                                                   |
| Temperatura esercizio consigliata<br>Recommended operating temperature                               | 400/500°C<br>752-932°F                                                                                           |
| Diametro canna fumaria<br>Flue diameter                                                              | Ø 250 mm<br>9,84 in                                                                                              |
| Potenza termica nominale<br>Heat capacity                                                            | 25000 Kcal - 29 kW                                                                                               |
| Potenza termica max<br>Max Heat capacity                                                             | 29000 Kcal - 34 kW                                                                                               |
| Temperatura fumi<br>Smoke temperature                                                                | 200°C in uscita<br>200°C Exhaust                                                                                 |
| Flusso fumi<br>Smoke volumetric rate flow                                                            | 800 Mc/h (all'accensione)<br>650 Mc/h (a pieno regime)<br><br>800 Mc/h (on ignition)<br>650 Mc/h (at full speed) |
| Espulsione fumi<br>Smoke expulsion                                                                   | Tiraggio naturale<br>Natural draft                                                                               |
| Inverter                                                                                             | 1,5 KW                                                                                                           |
| Quadro di sicurezza<br>Security framework                                                            |                                                                                                                  |
| Potenziometro variatore di velocità - selettore 2 velocità<br>Speed potentiometer - 2 speed selector |                                                                                                                  |
| Pulsante emergenza                                                                                   |                                                                                                                  |
| Emergency button                                                                                     |                                                                                                                  |
| Quadro di comando Display 7"<br>7" Display control panel                                             |                                                                                                                  |
| Alimentazione<br>Power supply                                                                        | 220V - Monofase / Single-phase                                                                                   |



| MODEL<br>Modello | FUEL<br>Alimentazion | CODE<br>Codice prodotto | HEIGHT<br>Altezza  | WEIGHT<br>Peso         |
|------------------|----------------------|-------------------------|--------------------|------------------------|
| MFRO130          | HYBRID               | MFRO130LG               | 200 cm<br>78,74 in | 2800 kg<br>5732,02 lbs |

| PIZZA CAPACITY<br>Numero di pizze | A                  | B                  | C                  |
|-----------------------------------|--------------------|--------------------|--------------------|
| 10 - 11                           | 130 cm<br>51,18 in | 190 cm<br>74,80 in | 210 cm<br>82,68 in |



# MFRO140G

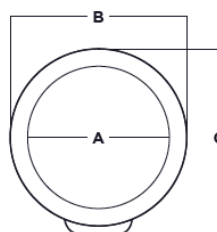
gas version

|                                                                                                     |                                                                                                                  |
|-----------------------------------------------------------------------------------------------------|------------------------------------------------------------------------------------------------------------------|
| Consumo legna<br>Wood consumption                                                                   | 6 kg/h - 13,22 lbs/h                                                                                             |
| Consumo gas<br>Gas consumption                                                                      | 0,3 kg/h GPL - 0,5 mc/h METANO                                                                                   |
| Temperatura esercizio consigliata<br>Recommended operating temperature                              | 400/500°C<br>752-932°F                                                                                           |
| Diametro canna fumaria<br>Flue diameter                                                             | Ø 250 mm<br>9,84 in                                                                                              |
| Potenza termica nominale<br>Heat capacity                                                           | 25000 Kcal - 29 kW                                                                                               |
| Potenza termica max<br>Max Heat capacity                                                            | 29000 Kcal - 34 kW                                                                                               |
| Temperatura fumi<br>Smoke temperature                                                               | 200°C in uscita<br>200°C Exhaust                                                                                 |
| Flusso fumi<br>Smoke volumetric rate flow                                                           | 800 Mc/h (all'accensione)<br>650 Mc/h (a pieno regime)<br><br>800 Mc/h (on ignition)<br>650 Mc/h (at full speed) |
| Espulsione fumi<br>Smoke expulsion                                                                  | Tiraggio naturale<br>Natural draft                                                                               |
| Inverter                                                                                            | 1,5 KW                                                                                                           |
| Quadro di sicurezza<br>Security framework                                                           |                                                                                                                  |
| Potenzimetro variatore di velocità - selettore 2 velocità<br>Speed potentiometer - 2 speed selector |                                                                                                                  |
| Pulsante emergenza                                                                                  |                                                                                                                  |
| Emergency button                                                                                    |                                                                                                                  |
| Quadro di comando Display 7"<br>7" Display control panel                                            |                                                                                                                  |
| Alimentazione<br>Power supply                                                                       | 220V - Monofase / Single-phase                                                                                   |



| MODEL<br>Modello | FUEL<br>Alimentazion | CODE<br>Codice prodotto | HEIGHT<br>Altezza  | WEIGHT<br>Peso         |
|------------------|----------------------|-------------------------|--------------------|------------------------|
| MFRO140          | GAS                  | MFRO140G                | 200 cm<br>78,74 in | 3100 kg<br>6834,33 lbs |

| PIZZA CAPACITY<br>Numero di pizze | SIZES              |                    |                    |
|-----------------------------------|--------------------|--------------------|--------------------|
|                                   | A                  | B                  | C                  |
| 12 - 13                           | 140 cm<br>55,12 in | 190 cm<br>74,80 in | 210 cm<br>82,68 in |



# MFRO140L

wood version

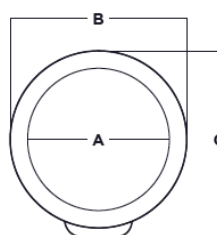
|                                                                                                     |                                                                                                                  |
|-----------------------------------------------------------------------------------------------------|------------------------------------------------------------------------------------------------------------------|
| Consumo legna<br>Wood consumption                                                                   | 6 kg/h - 13,22 lbs/h                                                                                             |
| Consumo gas<br>Gas consumption                                                                      | 0,3 kg/h GPL - 0,5 mc/h METANO                                                                                   |
| Temperatura esercizio consigliata<br>Recommended operating temperature                              | 400/500°C<br>752-932°F                                                                                           |
| Diametro canna fumaria<br>Flue diameter                                                             | Ø 250 mm<br>9,84 in                                                                                              |
| Potenza termica nominale<br>Heat capacity                                                           | 25000 Kcal - 29 kW                                                                                               |
| Potenza termica max<br>Max Heat capacity                                                            | 29000 Kcal - 34 kW                                                                                               |
| Temperatura fumi<br>Smoke temperature                                                               | 200°C in uscita<br>200°C Exhaust                                                                                 |
| Flusso fumi<br>Smoke volumetric rate flow                                                           | 800 Mc/h (all'accensione)<br>650 Mc/h (a pieno regime)<br><br>800 Mc/h (on ignition)<br>650 Mc/h (at full speed) |
| Espulsione fumi<br>Smoke expulsion                                                                  | Tiraggio naturale<br>Natural draft                                                                               |
| Inverter                                                                                            | 1,5 KW                                                                                                           |
| Quadro di sicurezza<br>Security framework                                                           |                                                                                                                  |
| Potenzimetro variatore di velocità - selettore 2 velocità<br>Speed potentiometer - 2 speed selector |                                                                                                                  |
| Pulsante emergenza                                                                                  |                                                                                                                  |
| Emergency button                                                                                    |                                                                                                                  |
| Quadro di comando Display 7"<br>7" Display control panel                                            |                                                                                                                  |
| Alimentazione<br>Power supply                                                                       | 220V - Monofase / Single-phase                                                                                   |



| MODEL<br>Modello | FUEL<br>Alimentazion | CODE<br>Codice prodotto | HEIGHT<br>Altezza  | WEIGHT<br>Peso         |
|------------------|----------------------|-------------------------|--------------------|------------------------|
| MFRO140          | WOOD                 | MFRO140L                | 200 cm<br>78,74 in | 3100 kg<br>6834,33 lbs |

| PIZZA CAPACITY<br>Numero di pizze | A                  | B                  | C                  |
|-----------------------------------|--------------------|--------------------|--------------------|
| 12 - 13                           | 140 cm<br>55,12 in | 200 cm<br>78,74 in | 220 cm<br>86,61 in |



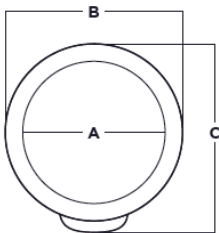
MFRO140LG  
hybrid version

|                                                                                                      |                                                                                                                  |
|------------------------------------------------------------------------------------------------------|------------------------------------------------------------------------------------------------------------------|
| Consumo legna<br>Wood consumption                                                                    | 6 kg/h - 13,22 lbs/h                                                                                             |
| Consumo gas<br>Gas consumption                                                                       | 0,3 kg/h GPL - 0,5 mc/h METANO                                                                                   |
| Temperatura esercizio consigliata<br>Recommended operating temperature                               | 400/500°C<br>752-932°F                                                                                           |
| Diametro canna fumaria<br>Flue diameter                                                              | Ø 250 mm<br>9,84 in                                                                                              |
| Potenza termica nominale<br>Heat capacity                                                            | 25000 Kcal - 29 kW                                                                                               |
| Potenza termica max<br>Max Heat capacity                                                             | 29000 Kcal - 34 kW                                                                                               |
| Temperatura fumi<br>Smoke temperature                                                                | 200°C in uscita<br>200°C Exhaust                                                                                 |
| Flusso fumi<br>Smoke volumetric rate flow                                                            | 800 Mc/h (all'accensione)<br>650 Mc/h (a pieno regime)<br><br>800 Mc/h (on ignition)<br>650 Mc/h (at full speed) |
| Espulsione fumi<br>Smoke expulsion                                                                   | Tiraggio naturale<br>Natural draft                                                                               |
| Inverter                                                                                             | 1,5 KW                                                                                                           |
| Quadro di sicurezza<br>Security framework                                                            |                                                                                                                  |
| Potenziometro variatore di velocità - selettore 2 velocità<br>Speed potentiometer - 2 speed selector |                                                                                                                  |
| Pulsante emergenza                                                                                   |                                                                                                                  |
| Emergency button                                                                                     |                                                                                                                  |
| Quadro di comando Display 7"<br>7" Display control panel                                             |                                                                                                                  |
| Alimentazione<br>Power supply                                                                        | 220V - Monofase / Single-phase                                                                                   |



| MODEL<br>Modello | FUEL<br>Alimentazion | CODE<br>Codice prodotto | HEIGHT<br>Altezza  | WEIGHT<br>Peso         |
|------------------|----------------------|-------------------------|--------------------|------------------------|
| MFRO140          | HYBRID               | MFRO140LG               | 200 cm<br>78,74 in | 3100 kg<br>6834,33 lbs |

| PIZZA CAPACITY<br>Numero di pizze | A                  | B                  | C                  |
|-----------------------------------|--------------------|--------------------|--------------------|
| 12 - 13                           | 140 cm<br>55,12 in | 200 cm<br>78,74 in | 220 cm<br>86,61 in |



## PERSONALIZZA IL TUO FORNO | CUSTOMIZE YOUR OVEN | PERSONNALISEZ VOTRE FOUR

Preparazione grafica su pietra  
realizzata a mano da pittori  
artigiani

Cottura in forno della pietra lavica  
ad oltre 900°C per la sigillatura e  
l'integrità del disegno

Graphic design on lavic stone  
handmade by artisan painters

Lavic stone baked at over 900° C  
to preserve the design

Préparation graphique sur pierre  
fait à la main par des artisans  
peintres

Cuisson de la pierre de lave  
à plus de 900 ° C pour l'étanchéité  
e l'intégrité de la conception



### FORMA CUPOLA | DOME SHAPE | FORME DE DOME

- Mattonella decorata a mano
- Mondanatura acciaio personalizzata con il logo aziendale
- Scritta su cupola decorata a mano o costruita tassello dopo tassello
- Box portalegna con maniglia lettera personalizzata

- Hand decorated tile
- Customized steel strip with the company logo
- Written on a dome decorated by hand or built mosaic by mosaic
- Box portalegna con maniglia lettera personalizzata

- Tuile décorée à la main
- Bande d'acier personnalisée avec le logo de l'entreprise
- Ecrit sur un dome décoré à la main ou construit pièce par pièce
- Boîte pour le bois avec poignée lettre personnalisée



### FORMA VULCANO | VOLCANO SHAPE | FORME DE VOLCAN



## COATING LINES

VERNICIATO | PAINTED | PEINT



## GOLD

STON  
FOGLIAORO GIALLO  
2X2 CM

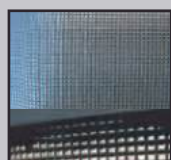


## VIETRI TILES

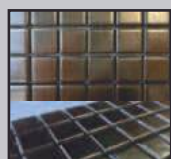
20X20 CM



## LUXURY



APIANI SILVER  
cod. MTL412  
1,2x1,2 cm



APIANI BRONZE  
cod. MTL7004  
2,5x2,5 cm



APIANI COPPER  
cod. MTL7007  
2,5x2,5 cm

## SPECIAL

100% REAL COPPER



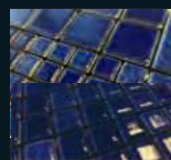
## BASIC



APIANI BLACK MATT  
cod. SET7004  
2,5x2,5 cm



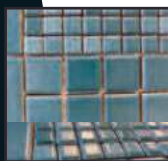
APIANI RED MATT  
cod. SET7014  
2,5x2,5 cm



APIANI BLUE  
cod. MOS7024  
2,5x2,5 cm



APIANI WHITE GLOSSY  
cod. MOS7013  
2,5x2,5 cm



APIANI PETROL  
cod. MOS7033  
2,5x2,5 cm



APIANI MALVA  
cod. MOS7022  
2,5x2,5 cm

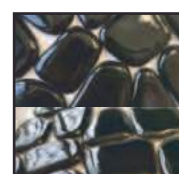
## PEBBLE



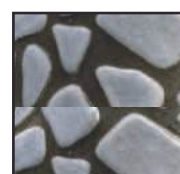
RED GLOSSY  
cod. CS31



BORDEAUX  
cod. CSBORDEAUX



BLACK  
cod. CS7



LIGHT GRAY  
cod. CS29



DARK GRAY  
cod. CS30

per forni con diametro interno da 80 a 100 cm  
ovens with internal diameter from 80 to 100 cm  
fours avec diamètre intérieur de 80 à 100 cm



**MODELLO: DRAGO D1/M** con quadro di comando **DRAGO BABY SIX** - Il Top di gamma dei forni a legna di diametro interno da 80 cm a 100 cm max. Il funzionamento del bruciatore è in bassa e alta fiamma, però ha la possibilità di variare l'intensità dell'alta fiamma in 6 livelli diversi di potenza tramite la pratica pulsantiera provvista di 6 led di riferimento, il che permette di far fronte alla mutevole richiesta di calore nell'arco della giornata lavorativa, semplifica al massimo la gestione del forno e consente un sensibile risparmio di combustibile.

**MODEL: DRAGO D1 / M** with **DRAGO BABY SIX** control panel - The top of the range of wood-fired ovens with internal diameter from 80 cm to 100 cm max. The operation of the burner is in low and high flame, however it has the possibility of changing the intensity of the high flame in 6 different power levels through the panel equipped with 6 reference LEDs, which allows to meet the changing request heat during the working day, in order to control the oven easily and allows a significant fuel saving.

**MODÈLE: DRAGO D1 / M** avec panneau de commande **DRAGO BABY SIX** - Le haut de gamme des fours à bois avec un diamètre intérieur de 80 cm à 100 cm max. Le fonctionnement du brûleur est en flamme basse et haute, mais il a la possibilité de faire varier l'intensité de la flamme haute en 6 niveaux de puissance différents grâce au panneau poussoir pratique équipé de 6 LED de référence, ce qui permet de répondre à l'évolution de la demande la chaleur pendant la journée de travail, simplifie au maximum la gestion du four et permet une économie de carburant importante.



**MODELLO: DRAGO P1** Ideale nei forni di diametro interno da 80 cm a 100 cm. Drago P1 è un bruciatore atmosferico silenziosissimo, la fiamma creata dal particolare Venturi è molto luminosa e sostituisce al 100% le caratteristiche di cottura della legna; ma con il vantaggio di occupare pochissimo spazio all'interno del forno al fine di aumentare la superficie utile e di poter gestire il calore con estrema facilità, semplicemente ruotando una manopola. Può essere installato in qualsiasi ambiente, anche all'esterno, in quanto non necessita di allacciamento elettrico, non risente dell'umidità e garantisce sempre la massima sicurezza per l'utilizzatore come attestato dalle prove effettuate dal marchio IMQ.

**MODEL: DRAGO P1** Ideal in ovens with internal diameter from 80 cm to 100 cm. Drago P1 is a very silent atmospheric burner, the flame created by the particular Venturi is very bright and replaces 100% of the cooking characteristics of the wood; but it requires very little space inside the oven in order to increase the useful surface and to be able to manage the flame easily, thanks to turning button. It can be installed in any environment, even outdoors, as it does not require an electrical connection, is not affected by humidity and always guarantees maximum safety for the user as certified by the tests carried out by the IMQ mark.

**MODÈLE: DRAGO P1** Idéal dans les fours de diamètre intérieur de 80 cm à 100 cm. Drago P1 est un brûleur atmosphérique très silencieux, la flamme créée par le Venturi particulier est très brillante et remplace 100% des caractéristiques de cuisson du bois; mais avec l'avantage d'occuper très peu d'espace à l'intérieur du four afin d'augmenter la surface utile et de pouvoir gérer la chaleur avec une extrême facilité, simplement en tournant un bouton. Il peut être installé dans n'importe quel environnement, même à l'extérieur, car il ne nécessite pas de connexion électrique, n'est pas affecté par l'humidité et garantit toujours une sécurité maximale pour l'utilisateur comme certifié par les tests effectués par la marque IMQ.

per forni con diametro interno da 100 a 140 cm  
ovens with internal diameter from 100 to 140 cm  
fours avec diamètre intérieur de 100 à 140 cm



**MODELLO : DRAGO D2/M** con quadro di comando **DRAGO CONTROL PLUS AUTOMATICO E DIGITALE**

Ideale nei forni a legna di diametro interno da 110 cm a 140 cm. a due torce è un'evoluzione del Drago D2, Il funzionamento del bruciatore è in bassa e alta fiamma e la regolazione dell'aria comburente è indipendente su ciascuna torcia al fine di ottenere la massima luminosità di fiamma, però aggiunge la possibilità di variare l'intensità dell' alta fiamma in 6 livelli diversi di potenza, tramite la pratica pulsantiera provvista di 6 led di riferimento.

**MODEL: DRAGO D2/M** with **DRAGO CONTROL** control panel **DRAGO CONTROL PLUS DIGITAL AND AUTOMATIC** with internal diameter from 110 cm to 140 cm. The burner operates in low and high flame and the combustion air regulation is independent on each torch in order to obtain maximum flame brightness, however it adds the possibility of varying the intensity of the high flame in 6 different levels of power, via the practical button panel equipped with 6 reference LEDs.

**MODÈLE: DRAGO D2/M** avec panneau de commande **DRAGO CONTROL PLUS ELECTRONIQUE ET AUTOMATIQUE**

Idéal dans les fours à bois avec un diamètre intérieur de 110 cm à 140 cm. Le brûleur fonctionne en flamme basse et haute et la régulation de l'air de combustion est indépendante sur chaque torche afin d'obtenir une luminosité maximale de la flamme, cependant il ajoute la possibilité de faire varier l'intensité de la flamme haute en 6 niveaux de puissance différents, via le bouton pratique. panneau équipé de 6 LED de référence.



**MODELLO: DRAGO P2** Ideale nei forni di diametro interno da 100 cm a 140 cm. Il Drago P2 è perfettamente adattabile alle diverse tipologie di forni sia come superficie interne di cottura che in riferimento all'altezza della cupola, infatti si può regolare la quantità minima di calore per il mantenimento in temperatura del forno ed anche la quantità massima di calore per una veloce messa a regime del forno.

**MODEL: DRAGO P2** Ideal in ovens with internal diameter from 100 cm to 140 cm. The Drago P2 is perfectly adaptable to the different types of ovens both as internal cooking surfaces and with reference to the height of the dome, in fact you can adjust the minimum

amount of the flames to keep the oven at right temperature and also the maximum amount of the flames for quick set-up of the oven.

**MODÈLE: DRAGO P2** Idéal dans les fours de diamètre intérieur de 100 cm à 140 cm. Le Drago P2 est parfaitement adaptable aux différents types de fours à la fois en tant que surfaces de cuisson internes et en fonction de la hauteur du dôme, en fait, il est possible de réguler la quantité minimale de chaleur pour maintenir la température du four et également la quantité maximale de chaleur pour installation rapide du four.

per forni con diametro interno da 100 a 140 cm  
ovens with internal diameter from 100 to 140 cm  
fours avec diamètre intérieur de 100 à 140 cm



**MODELLO: DRAGO SIX** Il Drago SIX è l'unico bruciatore in commercio che dà la possibilità al pizzaiolo di potere variare in 6 livelli di potenza direttamente dal pannello di comando sia la bassa fiamma con regolazione aria e quindi luminosità indipendente, che l'alta fiamma anch'essa con fiamma massima abbassabile di 6 livelli di potenza e con relativa regolazione di luminosità indipendente. Inoltre dà la possibilità di raggiungere la temperatura di cottura del forno in modalità MODULANTE, che abbassa progressivamente l'alta fiamma fino a spegnerla completamente quando raggiunge la temperatura di cottura impostata, così non

si crea nessuna inerzia termica all'interno del forno.

**MODEL: DRAGO SIX** The Drago SIX is the only burner on the market that gives the pizza chef the possibility of being able to vary 6 power levels directly from the control panel, both the low flame with air regulation and therefore independent brightness, and the high flame also with maximum flame that can be lowered by 6 power levels and with relative independent brightness adjustment. It also gives the possibility of reaching the oven cooking temperature in MODULATING mode, which progressively lowers the high flame until it turns it off completely when it reaches the set cooking temperature, so no thermal inertia is created inside the oven.

**MODÈLE: DRAGO SIX** Le Drago SIX est le seul brûleur du marché qui donne au pizzaiolo la possibilité de faire varier 6 niveaux de puissance directement depuis le panneau de commande, aussi bien la flamme basse avec régulation de l'air et donc luminosité indépendante, que la flamme haute également avec une luminosité maximale. Il donne également la possibilité d'atteindre la température de cuisson du four en mode MODULANT, qui diminue progressivement la flamme vive jusqu'à l'éteindre complètement lorsqu'elle atteint la température de cuisson programmée, de sorte qu'aucune inertie thermique ne se crée à l'intérieur du four.



**MODELLO: SPITFIRE 12 MICROFIAMME** Ideale nei forni di diametro interno da 110 a 140 cm. Simula la combustione della legna nel forno scaldando direttamente il piano di cottura a 400-450°C costanti, permette un risparmio sui costi di gestione del forno dal 20 al 60%. Composto da piastra in ghisa con 12 microfiamme regolabili.

**MODEL: SPITFIRE 12 MICROFLAMES** Ideal in ovens with internal diameter from 110 to 140 cm. Simulates the combustion of wood in the oven by directly heating the hob at constant 400-450 ° C, it allows a saving on oven management costs from 20 to 60%. Composed of iron plate with 12

microflames.

**MODÈLE: SPITFIRE 12 MICROFLAMES** Idéal dans les fours d'un diamètre intérieur de 110 à 140 cm. Simule la combustion du bois dans le four en chauffant directement la table de cuisson à 400-450 ° C constant, il permet une économie sur les coûts de gestion du four de 20 à 60%. Composé d'une plaque en fonte avec 12 microflames.







THE HEAT OF NAPLES

Manna Forni s.r.l.  
Via San Giusto 103 / 105  
80038 Pomigliano d'Arco (Na)  
+39 389.8244825  
+39 081.18221239  
info@mannafori.it  
www.mannafori.it

