

Di Napoli Series (FPS-30EI)

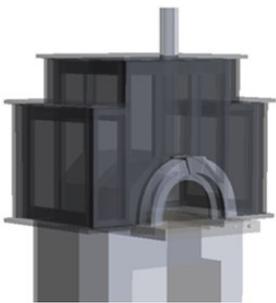
www.fornodepizza.com

Features

- One piece assembled oven is ready to be installed
- Use concrete block or steel stud construction and build your choice of stone or stucco
- 870 sq. inches cooking stone 29x 30 inches
- Built with the latest refractory material on the market able to withstand 3000 degrees
- Bake 3 twelve inch pizzas in 90 seconds
- Custom designed stainless steel burner
- 3v Electronic ignition system makes it easy to start the oven and regulate oven temperature
- Computer module with capability of adding thermostat and remote control
- It can used with natural gas or LP gas
- Convenient battery operated system or 110v adaptor
- 2 inch refractory cooking stone with one inch insulating layer
- Reach cooking temps in 30-40 minutes
- Cooking tools included with every oven



Shown on picture: Di Napoli Series with stainless steel hearth, concrete block construction and natural stone.



Build base, install enclosed oven, shape the structure with concrete blocks or steel studs finish with stone or stucco of choice.

MODEL OPTIONS

Black hearth	FPS-30-blk-NG
	FPS-30-blk-LP
Stainless steel hearth	
	FPS-30-SS-NG
	FPS-30-SS-LP

* OVEN WEIGHT 400 LBS

Accessories

- Stainless steel or black powder coated door with damper and thermometer
- Stainless steel utensil holder
- Cast iron grill rack
- Infrared thermometer up to 976 degrees

Accessories available through an authorized Forno de Pizza dealer. Please refer to our website for tutorial videos and cooking ideas.

SPECIFICATIONS

PRODUCT

Dimensions 33 1/4" W x 24 1/2" H x 44" D

Weight 350 lbs

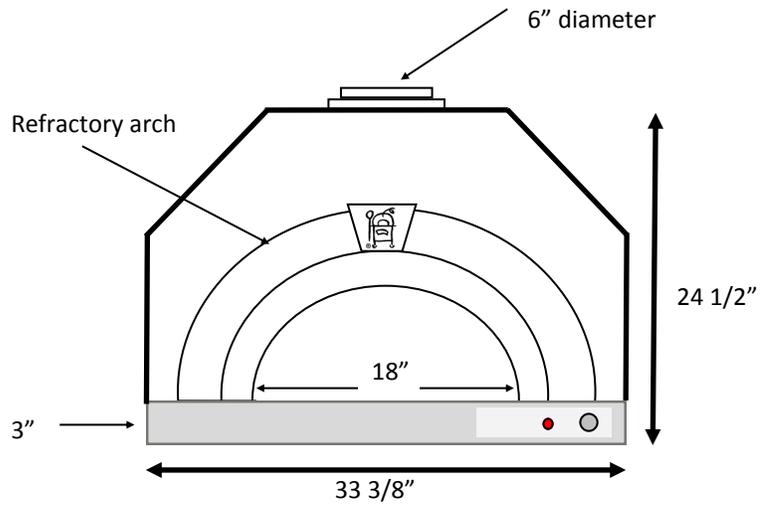
ELECTRICAL

Supply 2 DD battery
or, 120 V adaptor with 15amp service

GAS

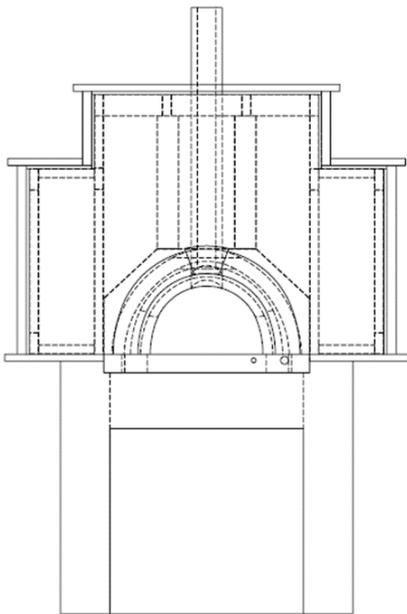
Supply Liquid propane 10"WC
Natural gas 7"WC
Inlet 3/8 " NPT female

Front View

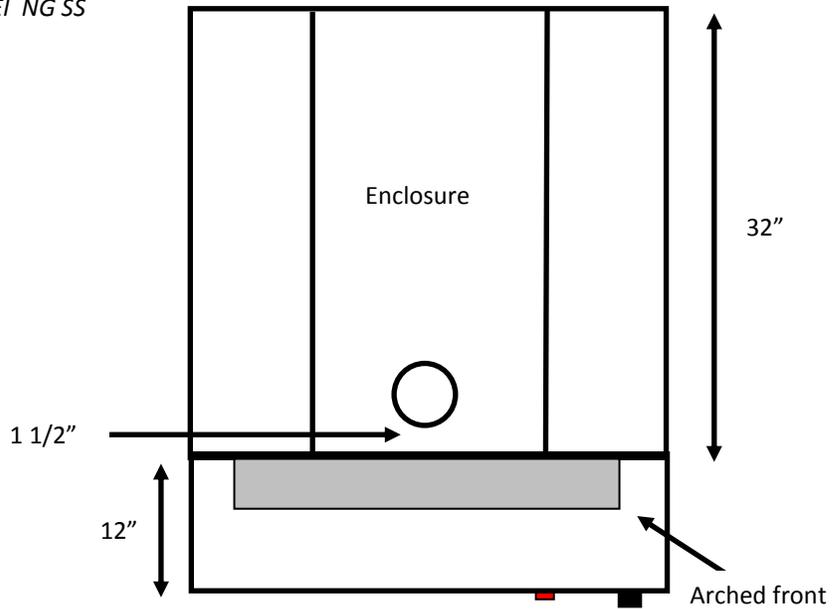


Di Napoli FPS-30 EI NG black is stock. Also available:

FPS-30EI LP blk - FPS-30EI LP SS - FPS-30EI NG SS



Top View



Note: Oven comes enclosed and assembled. It is insulated, has a 36 inch double insulated straight chimney stack, and a refractory arch. Tools included: 3 pizza plates, 2 wooden peels, 1 pizza peel and 1 oven brush. Please check with your Forno de Pizza dealer for more information.

Simple construction

