



wood&gas
ROTATIVE

New



1995

2023



Manna Forni®
Neapolitan Handmade Oven
NAPOLI

WOOD | GAS | ELECTRIC
PIZZA OVEN

CATALOGO 2023

START
1995

SRLS
2019

TUTTOPIZZA NAPOLI
2019

HOST MILANO
2019

NICOLE MF70DG
2020

Masaniello[®]
2021

PARIZZA PARIGI
2021

SRL
2021

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



CATALOG 2023

CATALOGUE 2023

SIGEP RIMINI
2022

ROTANTE MFR0120D
2022

HOST MILANO
2023

... ..

TUTTOPIZZA NAPOLI
2022

SIGEP RIMINI
2023

SIGEP RIMINI
2024

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

Masaniello[®]
New

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

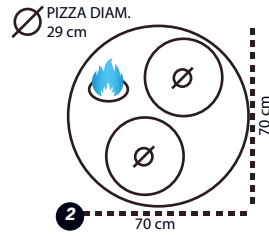
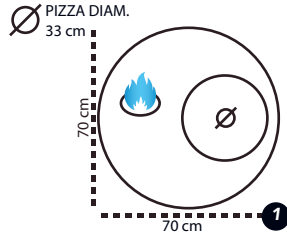
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Capacità | Capacity | Capacité

mod. MF70

GAS
GAZ

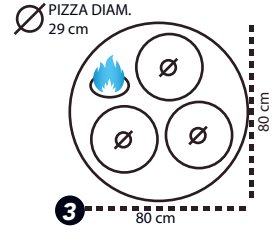
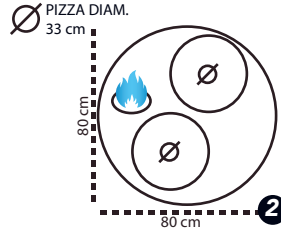
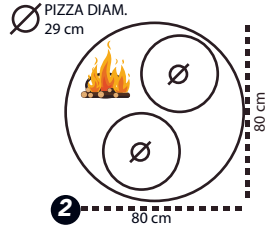
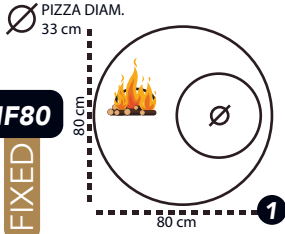
FIXED



mod. MF80

LEGNA
WOOD
BOIS

FIXED

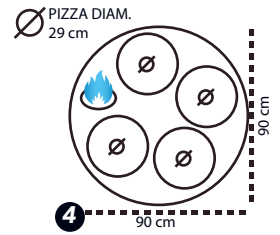
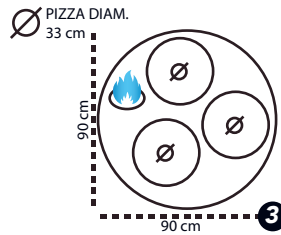
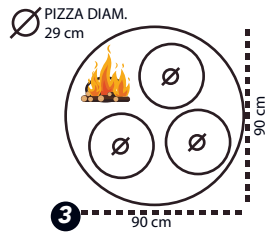
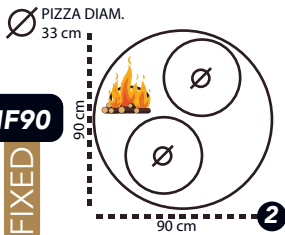


GAS
GAZ

mod. MF90

LEGNA
WOOD
BOIS

FIXED

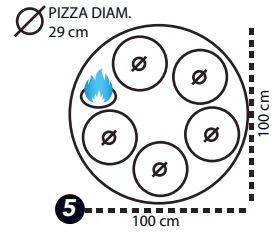
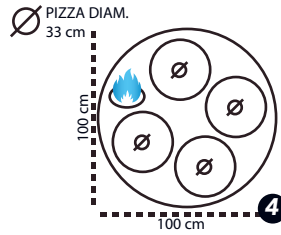
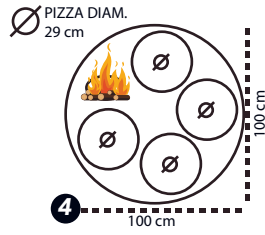
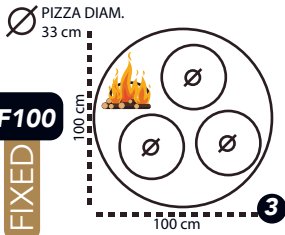


GAS
GAZ

mod. MF100

LEGNA
WOOD
BOIS

FIXED

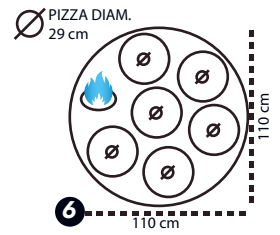
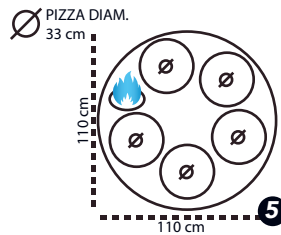
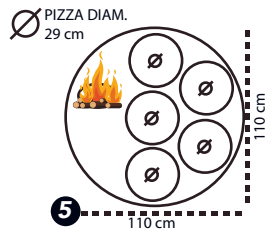
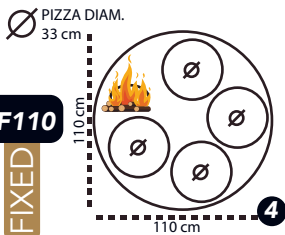


GAS
GAZ

mod. MF110

LEGNA
WOOD
BOIS

FIXED

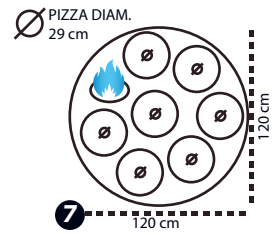
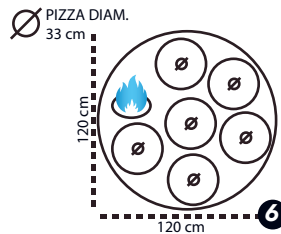
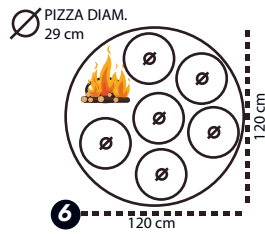
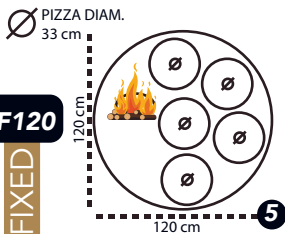


GAS
GAZ

mod. MF120

LEGNA
WOOD
BOIS

FIXED

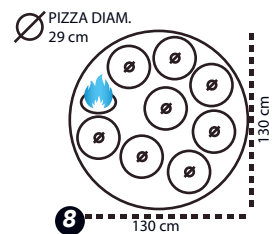
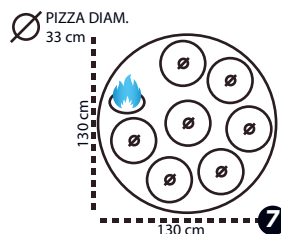
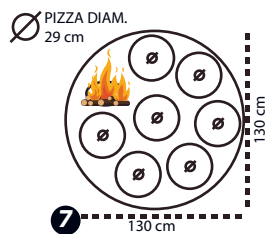
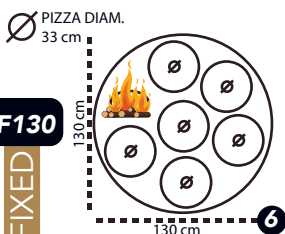


GAS
GAZ

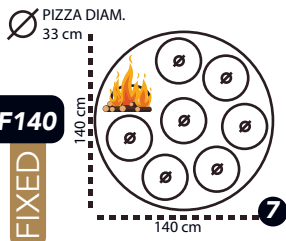
mod. MF130

LEGNA
WOOD
BOIS

FIXED



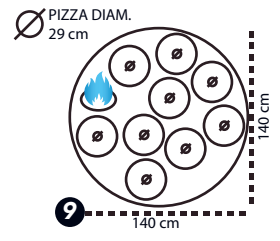
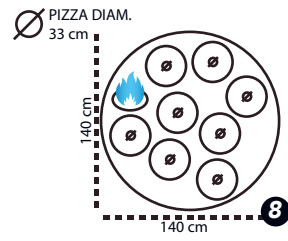
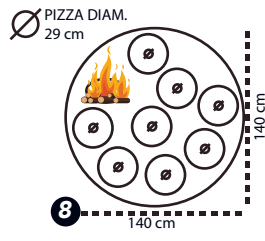
GAS
GAZ



mod. MF140

LEGNA
WOOD
BOIS

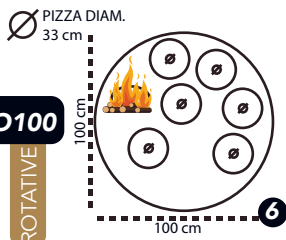
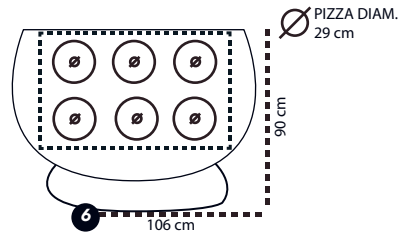
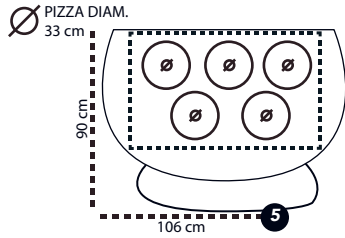
FIXED



GAS
GAZ

mod. MFE6

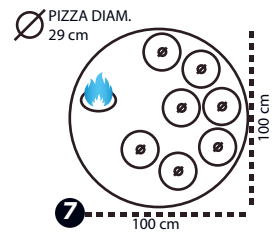
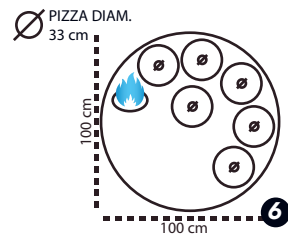
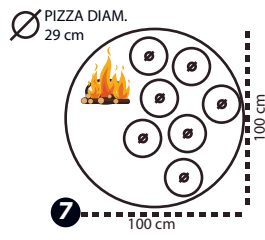
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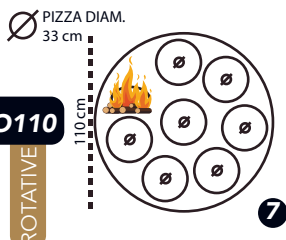
mod. MFRO100

LEGNA
WOOD
BOIS

ROTATIVE



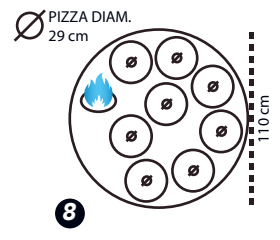
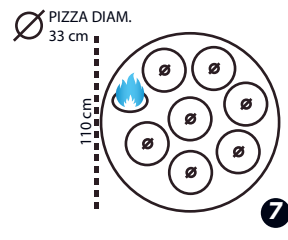
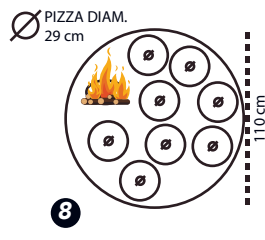
GAS
GAZ



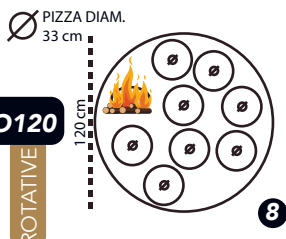
mod. MFRO110

LEGNA
WOOD
BOIS

ROTATIVE



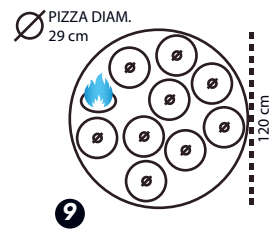
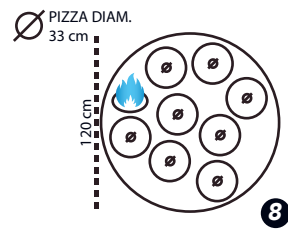
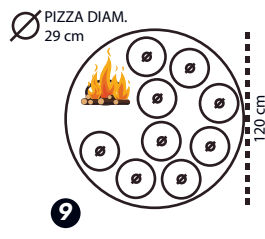
GAS
GAZ



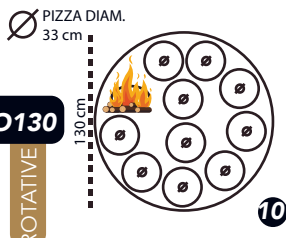
mod. MFRO120

LEGNA
WOOD
BOIS

ROTATIVE



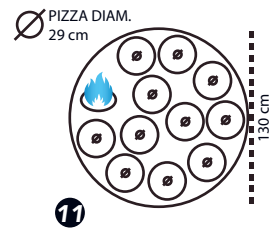
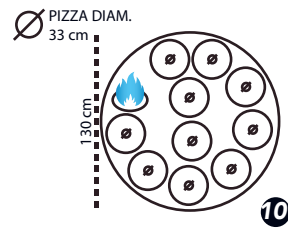
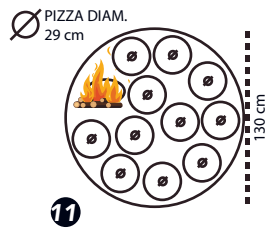
GAS
GAZ



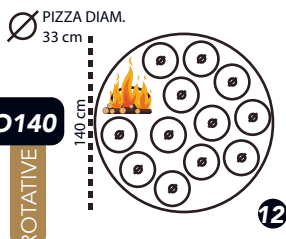
mod. MFRO130

LEGNA
WOOD
BOIS

ROTATIVE



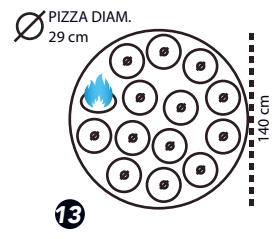
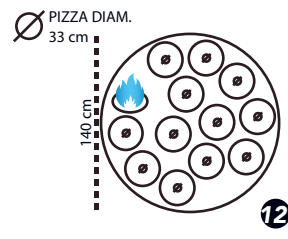
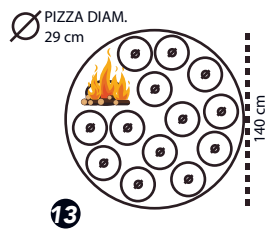
GAS
GAZ



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

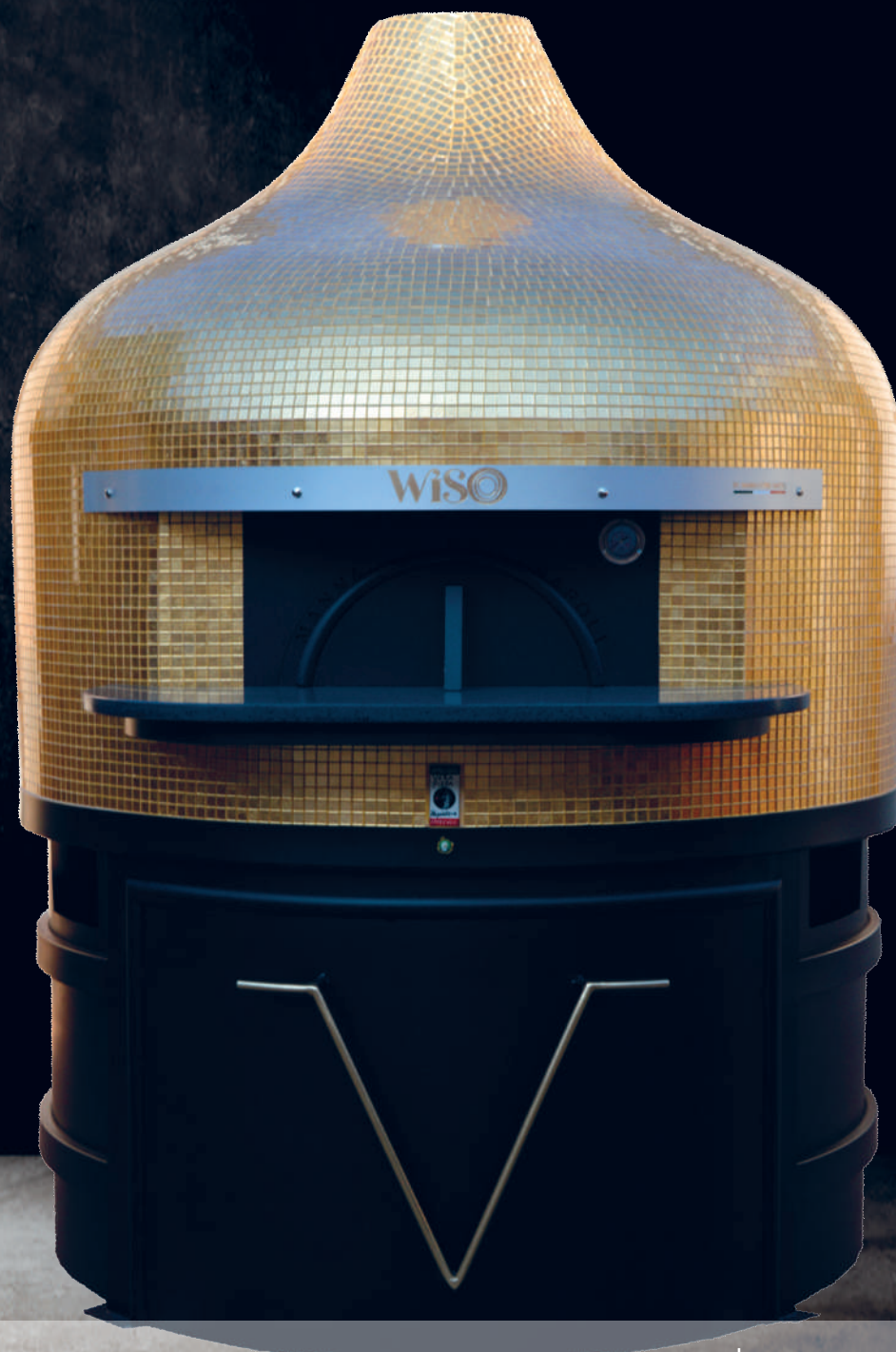
TRAITEMENT
PAR FUMIGATION

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.



■ ■ 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.

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



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
Smoke temperature 200°C in uscita
Température des fumées 200°C exhaust
200°C sortir

Flusso fumi
Smoke volumetric rate flow 800 Mc/h (all'accensione)
Débit de Fumées 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 Tiraggio naturale
Expulsion des fumées Natural draft
Tirage naturel



A	SIZES		HEIGHT Altezza	WEIGHT Peso
	B	C		
70 cm 27,56 in	105 cm 41,34 in	120 cm 47,24 in	200 cm 78,74 in	800 kg 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

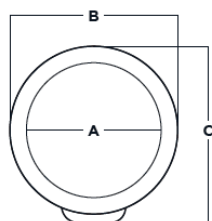
Tiraggio naturale

Natural draft

Tirage naturel



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



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

APPROVATO

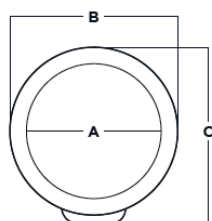
VERA
PIZZA



APPROVED



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



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

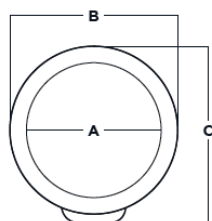
800 Mc/h (on ignition - quand c'est allumé)
650 Mc/h (at full speed - à pleine puissance)

Espulsione fumi
Smoke expulsion
Expulsion des fumées

Tiraggio naturale
Natural draft
Tirage naturel



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



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

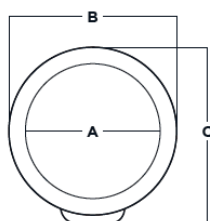
VERA
PIZZA



APPROVED



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



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

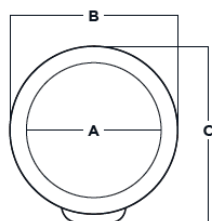


Napoletana

APPROVED



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



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



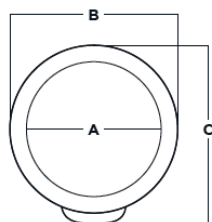
APPROVATO

VERA
PIZZA



APPROVED

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



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

APPROVATO

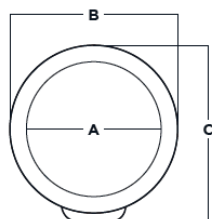
VERA PIZZA



APPROVED



MODEL Modello Modèle	FUEL Alimentazion	CODE Codice prodotto Code produit
MF140	Wood - Legna - Bois	MF140L
	GAS - GAZ	MF140G



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

Masaniello®



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).

MFE6 - SERIES

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 RÉISTANCES VOÛTE/SOLE
ÉCLAIRAGE INTÉRIEUR MARCHÉ/ARRÊT

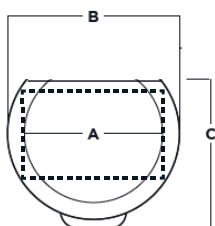
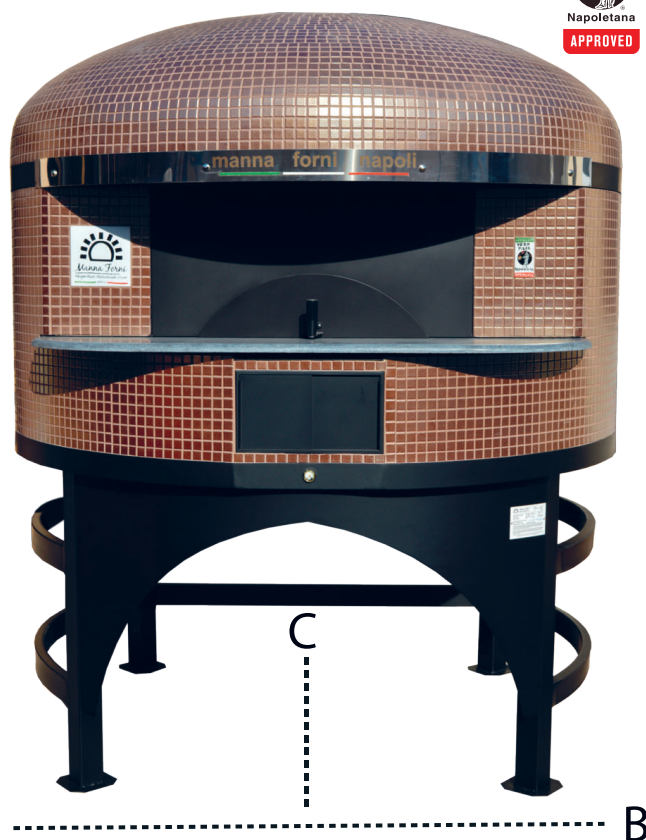


LUCE INTERNA / INTERIOR LIGHT / LUMIÈRE INTÉRIEURE
GU 10W50





Cavo Cable / Câble	5x4 mm
Potenza max Max power / Puissance max	15 KW
Temperatura max raggiungibile Max achievable temperature / Température maximale	550°C 1022°F
Diametro canna fumaria Flue diameter / Diamètre de la cheminée	Ø 120 mm 4,73 in
Luce interna Interior light / Lumière intérieure	GU 10W50
Collegamento resistenza suolo Cooking floor resistance connection / Branche. de la résistance de la sole	Sx3
Collegamento resistenza cielo Dome resistance connection / Branch. de la résistance de la voûte	220 Y
Resistenza suolo Cooking floor resistance / Résistance de la sole	061R2500W240V
Resistenza cielo Dome resistance / Résistance du dome	091R1250W240V
Dimensione interna bocca Internal mouth size / Dim. int. de l'ouverture	52x16h cm 20,48x6,30h in
Alimentazione Power supply / Source de courant	380V Trifase / Three-phase / Trois phases



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

IT

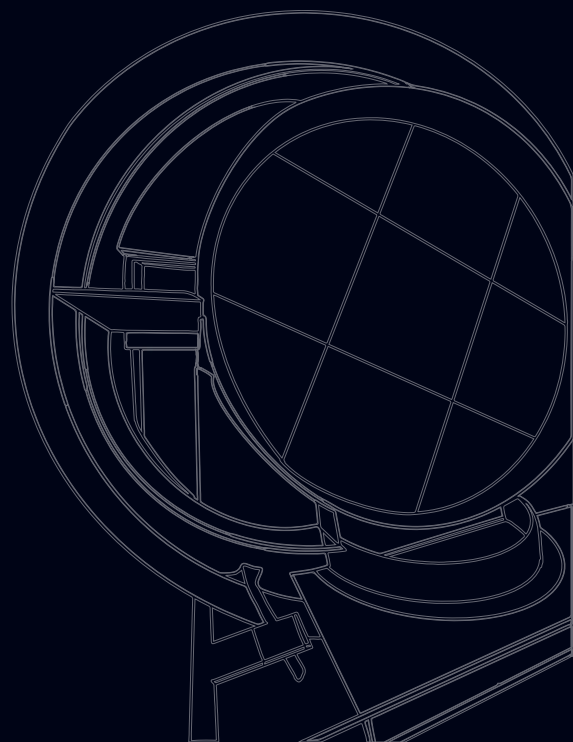
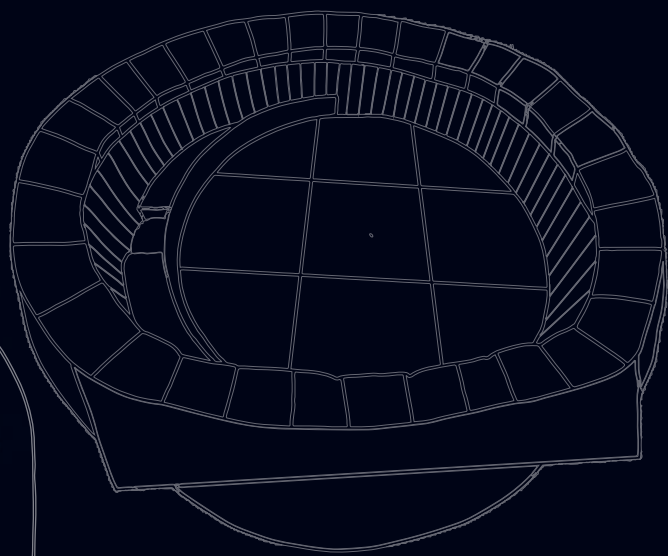
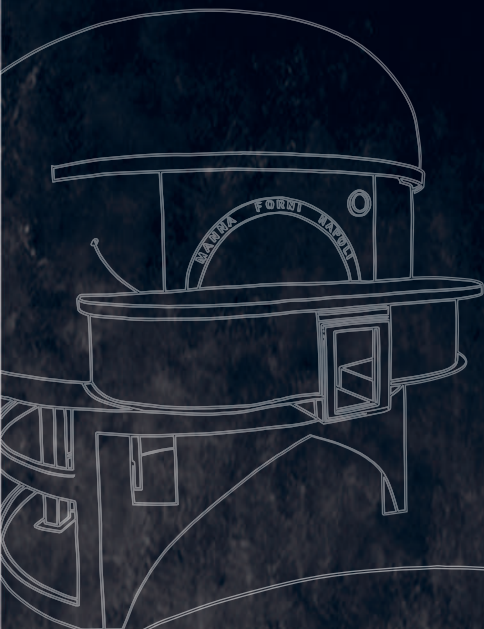
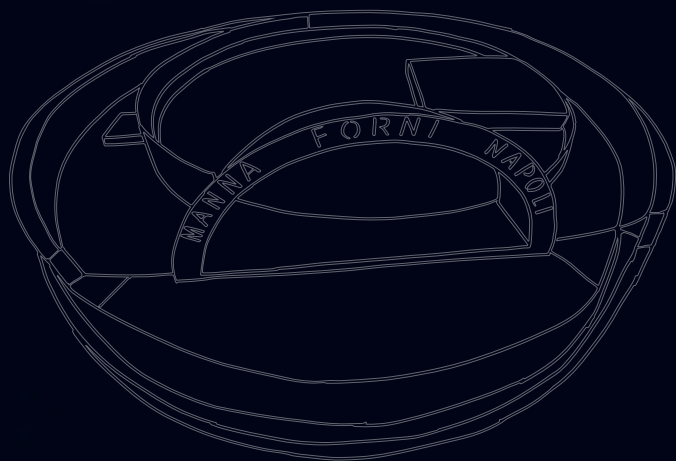
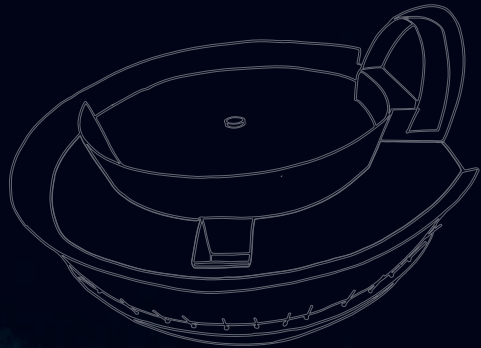
- Display touch 5"
- Rivestimento esterno personalizzabile a richiesta.
- Stand di supporto in ferro rinforzato removibile.
- Piano cottura in cotto refrattario di Sorrento.
- Doppia coibetazione brevettata ad alte temperature.
- Gestione elettronica della temperatura con regolazione indipendente del 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 *New*

“ 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

Rotante \ Rotative \ Rotatif

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

Motore elettrico
Electric motor
Moteur électrique

750W (1 hp)

Inverter 1,5 KW

Quadro di sicurezza
Security framework
Cadre de sécurité

Potenzimetro variatore di velocità - selettore 2 velocità
Speed potentiometer - 2 speed selector
Potentiomètre de vitesse - sélecteur 2 vitesses

Pulsante emergenza
Emergency button
Bouton d'urgence

Quadro di comando Display 7"
7" Display control panel
Panneau de commande à écran 7"

Alimentazione
Power supply / Source de courant

220V
Monofase / Single-phase /
Monophasé

MFRO100

Scheda tecnica
Technical sheet
Fiche Technique

VERSION:
GAS
HYBRID

MFRO110

VERSION:
GAS
HYBRID

MFRO120

VERSION:
GAS
HYBRID

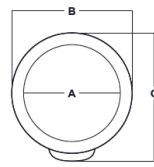
MFRO130

VERSION:
GAS
HYBRID

MFRO140

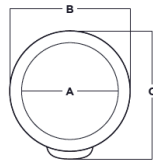
VERSION:
GAS
HYBRID

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



MODEL Modello	FUEL Alimentazion	CODE Codice prodotto
MFRO100 HYBRID	Wood - Legna	MFRO100LG
	GAS	

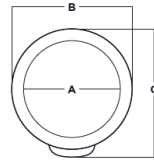
PIZZA CAPACITY Numero di pizze	SIZES		
	A	B	C
6 - 7	100 cm 39,37 in	150 cm 59,06 in	170 cm 66,93 in



HEIGHT Altezza	WEIGHT Peso
200 cm 78,74 in	2000 kg 4409,24 lbs

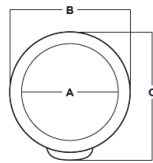
PIZZA CAPACITY Numero di pizze	SIZES		
	A	B	C
6 - 7	100 cm 39,37 in	160 cm 62,99 in	180 cm 70,87 in

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



MODEL Modello	FUEL Alimentazion	CODE Codice prodotto
MFRO110 HYBRID	Wood - Legna	MFRO110LG
	GAS	

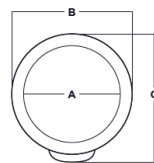
PIZZA CAPACITY Numero di pizze	SIZES		
	A	B	C
7 - 8	110 cm 43,31 in	160 cm 62,99 in	180 cm 70,87 in



HEIGHT Altezza	WEIGHT Peso
200 cm 78,74 in	2200 kg 4850,17 lbs

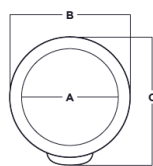
PIZZA CAPACITY Numero di pizze	SIZES		
	A	B	C
7 - 8	110 cm 43,31 in	170 cm 66,93 in	190 cm 74,80 in

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



MODEL Modello	FUEL Alimentazion	CODE Codice prodotto
MFRO120 HYBRID	Wood - Legna	MFRO120LG
	GAS	

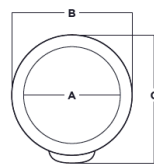
PIZZA CAPACITY Numero di pizze	SIZES		
	A	B	C
8 - 9	120 cm 47,24 in	170 cm 66,93 in	190 cm 74,80 in



HEIGHT Altezza	WEIGHT Peso
200 cm 78,74 in	2400 kg 5291,09 lbs

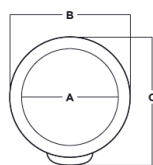
PIZZA CAPACITY Numero di pizze	SIZES		
	A	B	C
8 - 9	120 cm 47,24 in	180 cm 70,87 in	200 cm 78,74 in

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



MODEL Modello	FUEL Alimentazion	CODE Codice prodotto
MFRO130 HYBRID	Wood - Legna	MFRO130LG
	GAS	

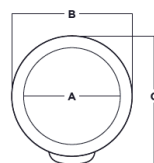
PIZZA CAPACITY Numero di pizze	SIZES		
	A	B	C
10 - 11	130 cm 51,18 in	180 cm 70,87 in	200 cm 78,74 in



HEIGHT Altezza	WEIGHT Peso
200 cm 78,74 in	2800 kg 5732,02 lbs

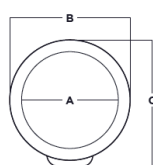
PIZZA CAPACITY Numero di pizze	SIZES		
	A	B	C
10 - 11	130 cm 51,18 in	190 cm 74,80 in	210 cm 82,68 in

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



MODEL Modello	FUEL Alimentazion	CODE Codice prodotto
MFRO140 HYBRID	Wood - Legna	MFRO140LG
	GAS	

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



HEIGHT Altezza	WEIGHT Peso
200 cm 78,74 in	3100 kg 6834,33 lbs

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

BRUCIATORE A GAS - GAS BURNER - BRULEUR GAZ

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 con quadro di comando **DRAGO CONTROL AUTOMATICO E DIGITALE**

Ideale nei forni a legna di diametro interno da 110 cm a 140 cm. Il Drago D2 ha due fiamme, 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, semplifica al massimo la gestione del forno e consente un sensibile risparmio di combustibile.

MODEL: DRAGO D2 with **DRAGO CONTROL** control panel **DRAGO CONTROL DIGITAL AND AUTOMATIC** with internal diameter from 110 cm to 140 cm. The Drago D2 has two flames, the burner operation is in low and high flame and the combustion air regulation is independent on each torch in order to obtain maximum brightness, simplifies the management of the oven as much as possible and allows a significant saving of fuel.

MODÈLE: DRAGO D2 avec panneau de commande **DRAGO CONTROL ELECTRONIQUE ET AUTOMATIQUE** Idéal dans les fours à bois avec un diamètre intérieur de 110 cm à 140 cm. Le Drago D2 a deux flammes, le fonctionnement du brûleur est en flamme basse et haute et la régulation de l'air de combustion est indépendante sur chaque torche afin d'obtenir une luminosité maximale, simplifie au maximum la gestion du four et permet une économie significative de carburant.



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. All'interno di questi estremi prefissati la manopola di regolazione fiamma permette di variare a proprio piacimento la quantità di calore da sviluppare dentro al forno per raggiungere e mantenere la temperatura desiderata.

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. Within these pre-set ranges, the flame adjustment button allows you to modify the quantity of flame to be developed inside the oven to achieve and maintain the temperature required.

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. À l'intérieur de ces extrêmes prédéfinis, le bouton de réglage de la flamme vous permet de faire varier la quantité de chaleur à développer à l'intérieur du four pour atteindre et maintenir la température souhaitée.



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.

**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



CAPRESE

LU & NA

VESUVID

ABELLA NAPOLI



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

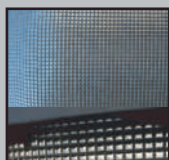


VIETRI TILES

20X20 CM

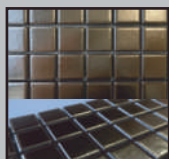


LUXURY



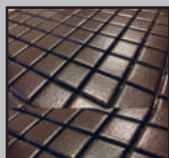
APPIANI SILVER

cod. MTL412
1,2x1,2 cm



APPIANI BRONZE

cod. MTL7004
2,5x2,5 cm



APPIANI COPPER

cod. MTL7007
2,5x2,5 cm

SPECIAL

100% REAL COPPER

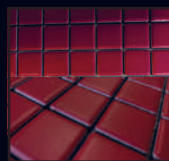


BASIC



APPIANI BLACK MATT

cod. SET7004
2,5x2,5 cm



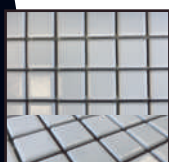
APPIANI RED MATT

cod. SET7014
2,5x2,5 cm



APPIANI BLUE

cod. MOS7024
2,5x2,5 cm



APPIANI WHITE GLOSSY

cod. MOS7013
2,5x2,5 cm



APPIANI PETROL

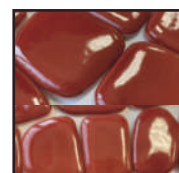
cod. MOS7033
2,5x2,5 cm



APPIANI MALVA

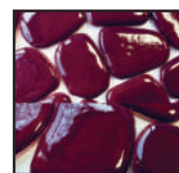
cod. MOS7022
2,5x2,5 cm

PEBBLE



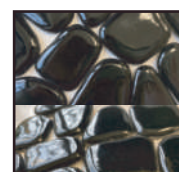
RED GLOSSY

cod. CS31



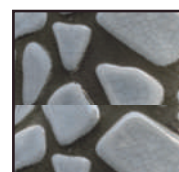
BORDEAUX

cod. CSBORDEAUX



BLACK

cod. CS7



LIGHT GRAY

cod. CS29



DARK GRAY

cod. CS30



Manna Forni®

Neapolitan Handmade Oven

NAPOLI

THE HEAT OF NAPLES

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