

NAPULE - PROFESSIONAL OVEN FOR PIZZERIA



The Napule wood-fired pizza oven is built with traditional techniques and materials combined with technological innovation and all the passion of EDIL PLANET Forni.

The quality of the cooking is guaranteed by the choice of the materials used and their particular compound .. An exclusive EDIL PLANET Forni, the result of dedicated and accurate tests.

The Napule pizza oven is supplied ready for use and is available in the sizes 130/150 cm (internal diameter), also available in the GAS version



- **TRADITION AND INNOVATION:** Mosaic finish and stainless steel parts make the Napule professional oven as well as an indispensable tool for the most demanding pizza makers, even a design object able to embellish any room.

- **VOLTA IN SORRENTO BRICKS:** the vault of the oven entirely handmade with bricks from Sorrento allows to reach high ideal temperatures for cooking the Neapolitan pizza and to keep it for a long time, allowing a considerable saving of wood.

- **SORRENTO SOIL COOKING HOB:** the Sorrento soil allows you to cook the real Neapolitan pizza at very high temperatures without the risk of burning them; at the same time it allows a production of 120/140 pizzas in an hour.

- **INSULATION:** professional insulation to keep the heat inside the cooking chamber for a long time and guarantee top class performance.

- **THERMOMETER:** a pyrometer is applied to all Edil Planet ovens indicating the temperature in the combustion chamber, allowing simple and direct control.

- **DOOR:** the door with a comfortable handle to hold, allows you to adjust the draft by easily controlling the fire inside the oven and heating the oven faster.

- **READY TO USE:** all Edil Planet ovens arrive ready to be used

Just insert the chimney and you can immediately start baking!



INTERNAL MEASUREMENTS: DIAMETER 130/150 CM

WEIGHT: 2500 KG

COOKTOP: SORRENTO SOIL PRESSED BY HAND

TIME: SORRENTO BRICKS PRESSED BY HAND

MAXIMUM TEMPERATURE: 550 DEGREES CENTIGRADES

FINISH: MOSAIC AND STAINLESS STEEL

** complete with support / the oven is delivered already assembled





