

UN FORNO PROFESSIONALE A CASA TUA

A PROFESSIONAL PIZZA OVEN IN YOUR HOME

UN HORNO DE PIZZA PROFESIONAL EN TU HOGAR

UN FOUR À PIZZA PROFESSIONNEL DANS VOTRE MAISON

## LINEA DOMESTICA

DOMESTIC LINE

LIGNE DOMESTIQUE

## HOME & GARDEN

## GLUTEN FREE

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 responde a las solicitudes de los **pizzeros aficionados**, ofreciéndoles un nuevo modelo de horno para que la experiencia sea más gratificante que nunca hacer pizza en casa.

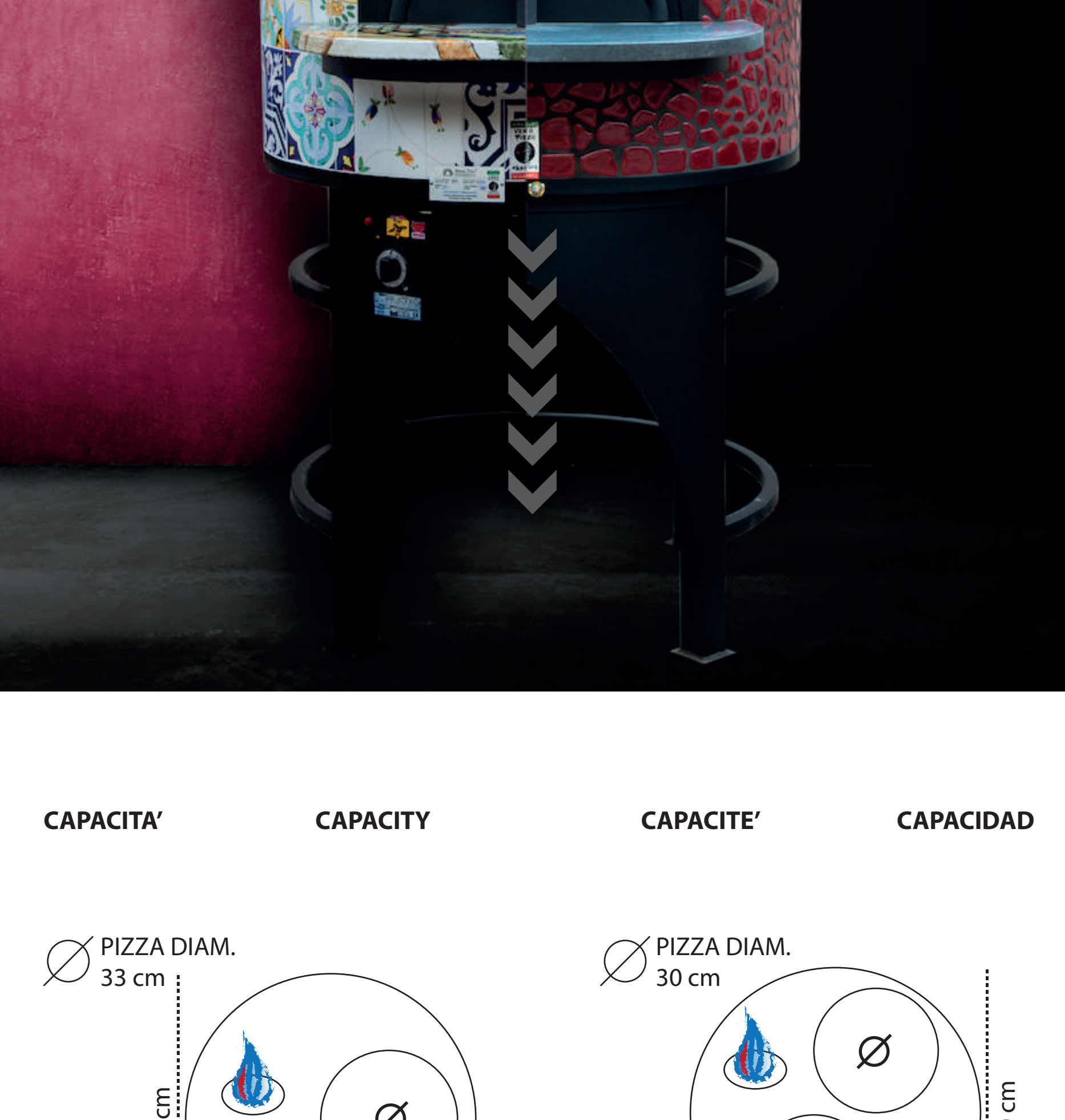
The MF70D model was also designed to reserve a dedicated area to **Gluten Free**, using little space and cooking pizza in complete safety.



El modelo MF70D también fue diseñado para reservar un área dedicada a **Gluten Free**, ocupando poco espacio y cocinando pizza con total seguridad.

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**.

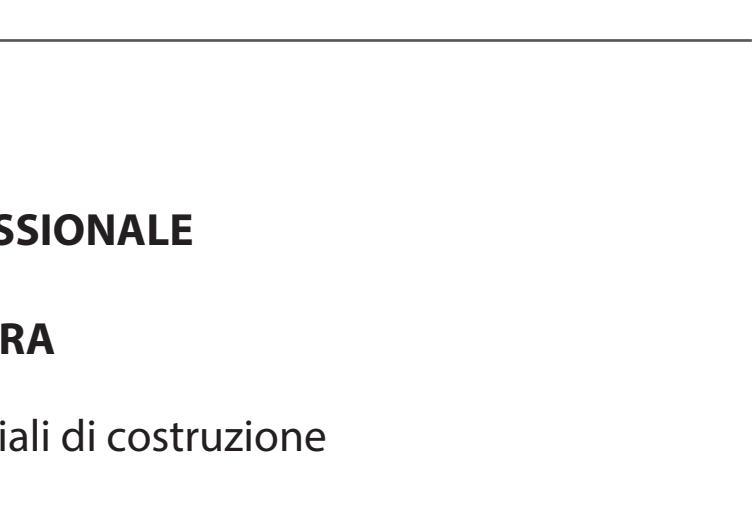


CAPACITA'

CAPACITY

CAPACITE'

CAPACIDAD



### UN FORNO PROFESSIONALE .... IN MINIATURA

stessa tecnica, stessi materiali di costruzione

100% MADE IN ITALY

FIBRA DI CERAMICA  
SUOLO IN BISCOTTO DI SORRENTO  
ARGILLA ESPANSA  
MALTA REFRAATTARIA

così come in pizzeria, ma a casa tua!

### A PROFESSIONAL OVEN .... IN MINIATURE

same technique, same construction materials

100% MADE IN ITALY

CERAMIC FIBER  
COOKING FLOOR IN BISCUIT OF SORRENTO  
EXPANDED CLAY  
REFRACTORY MORTAR

as well as in a pizzeria, but at your home!



### UN HORNO PROFESIONAL .... EN MINIATURA

misma técnica, mismos materiales de construcción

100% MADE IN ITALY

FIBRA CERÁMICA  
SUELO EN SORRENTO COOKIE  
ARCILLA EXPANDIDA  
MORTERO REFRACTARIO

así como en una pizzería, ¡pero en tu casa!

### UN FOUR PROFESSIONNEL .... EN MINIATURE

même technique, mêmes matériaux de construction

100% MADE IN ITALY

FIBRE CÉRAMIQUE  
SOL EN BISCUIT SORRENTO  
ARGILE EXPANSIBLE  
MORTIER RÉFRACTAIRE

ainsi que dans une pizzeria, mais chez vous!



#### RIVESTIMENTO BASIC LINE (incluso nel prezzo)

NERO /BLACK /NEGRO /NOIR  
BRONZO /BRONZE /BRONCE  
BIANCO /WHITE /BLANCO /BLANC  
su rete 30x30 cm  
en grid 30x30 cm  
sur filet 30x30 cm

#### RIVESTIMENTO LUXURY LINE (extra prezzo)

MIX PIASTRELLA VIETRESE  
20X20 cm  
VIETRESE TILE MIX  
20X20 cm  
MEZCLA DE AZULEJOS VIETRES  
20X20 cm  
MIX DE TUILES VIETRESE  
20X20 cm

#### Accessori

Tutto quello che ti serve per sfruttare al meglio il tuo MF70D

#### Accessoires

Tout ce dont vous avez besoin pour tirer le meilleur parti de votre MF70D

#### Accessories

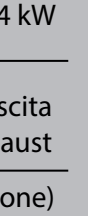
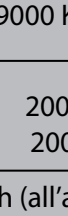
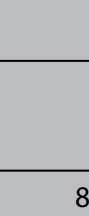
Everything you need to make the most of your MF70D

#### Accesorios

Todo lo que necesita para aprovechar al máximo su MF70D

Scopri di più

Saber más



En savoir plus

Find out more

Consumo legna Wood consumption	6 kg/h - 13,22 lbs/h
Consumo gas Gas consumption	0,3 kg/h GPL - 0,5 mc/h METANO
Temperatura esercizio consigliata Recommended operating temperature	400/500°C 752-932°F
Diametro canna fumaria Flue diameter	Ø 150 mm 5,90 in
Potenza termica nominale Heat capacity	25000 Kcal - 29 kW
Potenza termica max Max Heat capacity	29000 Kcal - 34 kW
Temperatura fumi Smoke temperature	200°C in uscita 200°C Exhaust
Flusso fumi Smoke volumetric rate flow	800 Mc/h (all'accensione) 650 Mc/h (a pieno regime)
Espulsione fumi Smoke expulsion	Tiraggio naturale Natural draft

#### SCHEDA TECNICA

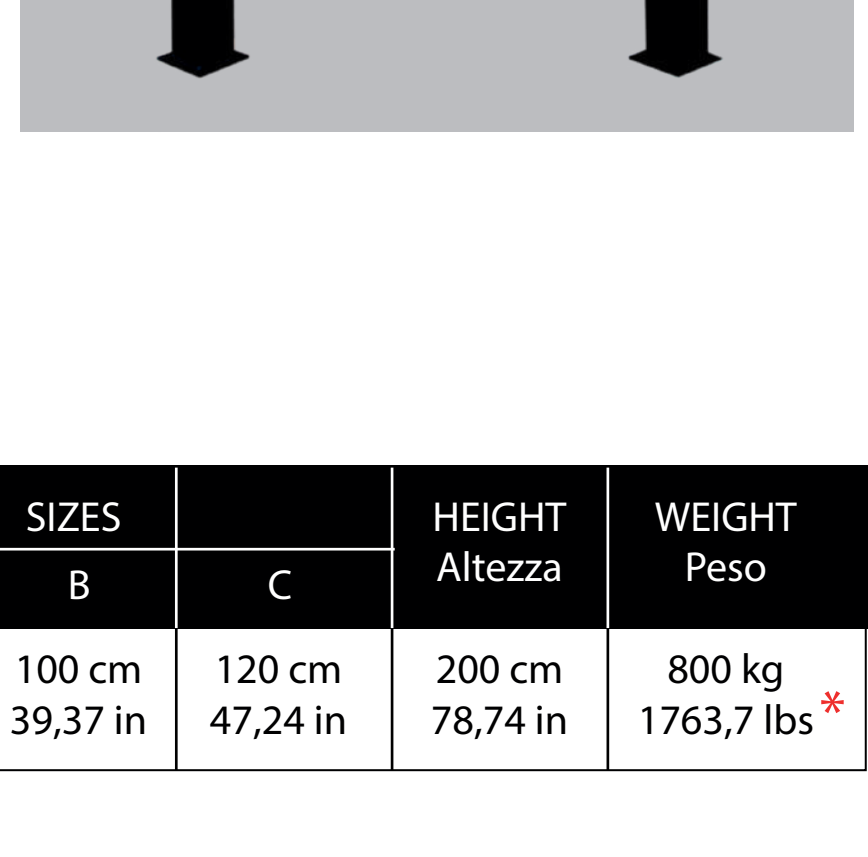
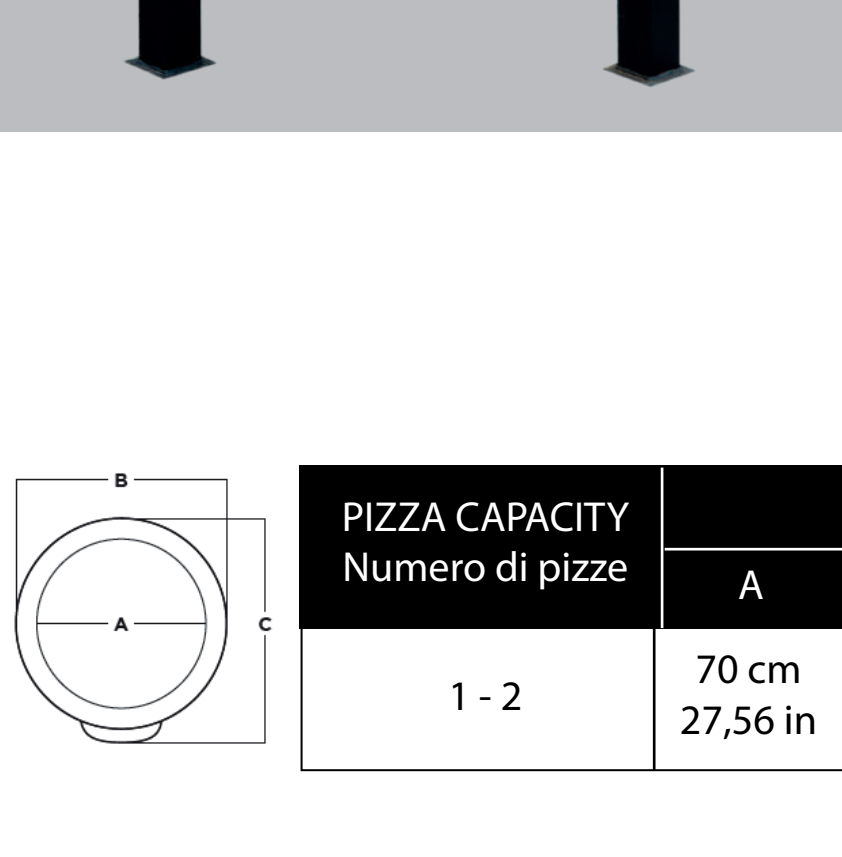
#### TECHNICAL SHEET

#### FICHA DE DATOS

#### FICHE TECHNIQUE



MODEL Modello	FUEL Alimentazion	CODE Codice prodotto
MF70	Wood - Legna GAS	MF70L MF70G



PIZZA CAPACITY Numero di pizze	SIZES			HEIGHT Altezza	WEIGHT Peso
	A	B	C		
1 - 2	70 cm 27,56 in	100 cm 39,37 in	120 cm 47,24 in	200 cm 78,74 in	800 kg 1763,7 lbs *

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