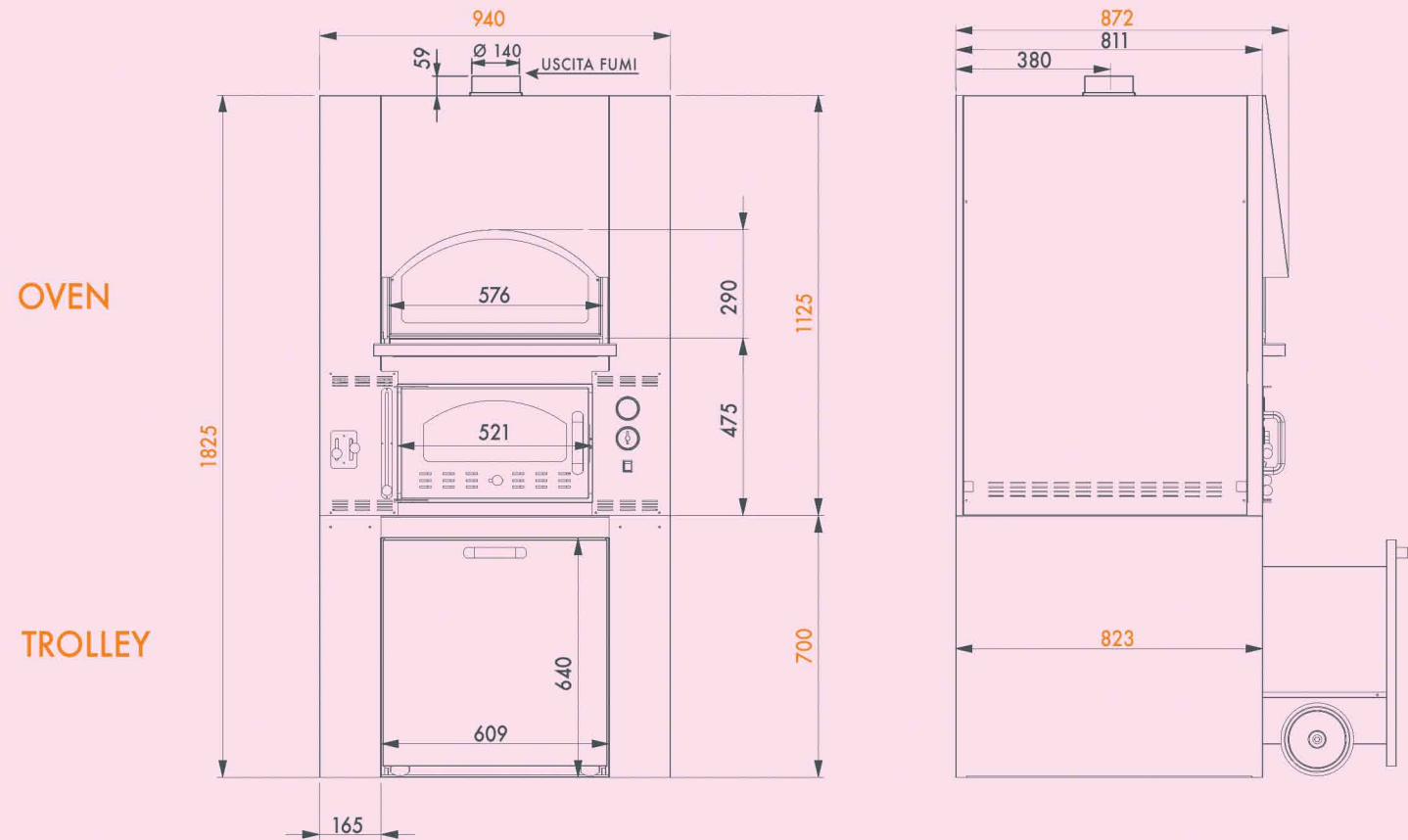


**TAFER**  
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THE PIZZA SPECIALIST



## TECHNICAL INFORMATION



# MAGNUM



## TECHNICAL SPECIFICATIONS

Max. operating temperature	450 °C	Cooking ledge	n. 1
Services power supply voltage	230V - 50Hz	Oven weight	Kg 225
Two-pole plug	10Amp	Weight of trolley and support	Kg. 80
Services electrical power	40W	Oven chamber dimensions	mm600x650x290h

AUTHORIZED DEALER

QUALITY  
SAFETY  
DESIGN



# TAFER MAGNUM ECOLOGICAL WOOD-FIRED INDIRECT-FLAME OVENS

## MAGNUM

Tafer MAGNUM was created to satisfy the needs of lovers of fine pizza. Its design was perfected after a long period of research and experimentation. With our many years of experience, we have produced an oven that is innovative for its technology, dimensions and application. The technique used is covered by our exclusive PATENT RN2002A000029 for Italy and 03010774.2 for Europe.

Magnum ovens produce heat generated by burning wood which is comparable to the heat of conventional ovens, meaning **intense heat** that is particularly suitable for cooking pizza.



BUILT-IN VERSION

## COMBUSTION CHAMBER DOOR

Double glazed, and on request can be mounted with right or left opening.



## COOKING TYPES

Magnum ovens can be used for two types of cooking:

- 1 Without cooking chamber (intense heat) it can be used to cook pizza at an average temperature of 350-400°C.
- 2 With the cooking chamber in AISI 304 BA stainless steel (moderate heat) it can be used to cook roasts, bread, baked pasta, etc.

## CLASSIC FINISH



LEVER CATCH FOR OPENING DOOR

STEAM VALVE  
SMOKE VALVE

AIR-FIRE GRILLE



## STEAM VALVE

Controls humidity or steam inside the oven, helping to eliminate these through a steam manifold or a pipe towards the exterior.

## DOOR WITH LEVER CATCH

With double-glazed panels that can be removed for cleaning and to limit opening space.

3-YEAR GUARANTEE

## RUSTIC FINISH



MODERN FINISH

## OVEN TYPE

With indirect flames and combustion controlled by a SMOKE VALVE and an AIR-FIRE GRILLE that suitably used control combustion speed, retaining heat and reducing wood consumption.