

FIXED OVEN 80-90

GAS

- Base : tuff stones modelled by hand
- Plain for cooking : biscotto di Sorrento
- Crown and dome : refractory bricks 60 mm thick with resistance to temperatures of over 900°C
- External hood: Santa Maria Bricks modelled by hand
- External covering : mosaic tiles – palladiana marble
- Electronic burner with one modulating flame max thermal capacity kW 24 – kcal/h 20.640
- Electronic unit control for temperature management
- Alimentation : Gas
- Gas consumption at max. temperature:
 - Natural gas: 2,54 Nmc/h
 - LPG : 0,86 Nmc/h
- Flue output : Ø 250 mm.
- Max heat output : 20.640 kcal – 24 kW
- Smokes temperature output : 190°C
- Venting : Natural draft .
- Electrical supply : 220 V – 50/60 HZ one phase
- Electical absorbtion : 100W
- Burner working temperature : 0°C to 500 °C
- Extract air flow : 650 Mc/h (at starting)
500 Mc/h (at fully operating)
- Required CFM : 380
- Gas connection : 1/2"
- Gas pressure:
 - Natural gas: from 15 mbar - to 25 mbar
 - LPG: from 25 mbar - to 50 mbar

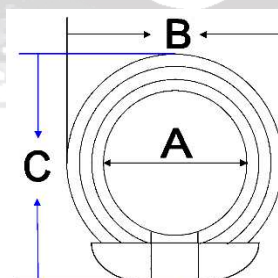


It's required a direct connection of the tube that serves the oven from gas meter to the oven no other equipment must be installed on the same line between the meter and the oven.

For the gas line use the follows pipes size:

- Distance from the gas meter to the oven until 10 meters (32 ft) use:
 - ✓ For LPG 1/2 " pipe
 - ✓ For Natural gas 3/4" pipe
- Distance from the gas meter to the oven over 10 meters (32 ft) use 1" pipe (independently to the gas in use)

MODELLO MODEL	N.PIZZE N.PIZZAS	DIMENSIONI - SIZES						ALTEZZA HEIGHT		PESO WEIGHT	
		A		B		C		CM	IN	KG	LBS
FISSO 80 G	3	80	32	150	59	150	59	210	83	3400	7500
FISSO 90 G	4	90	36	160	63	160	63	210	83	3600	7950



Specification subject to change without notice