

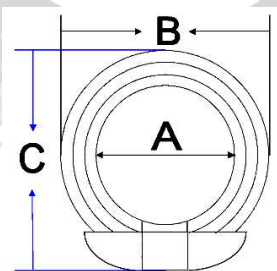
FIXED OVEN

WOOD ALIMENTATION

- 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
- Alimentation: Wood
- Wood consumption : 7 kg/h
- Working temperature suggested : 400/450 °C
- Flue output : Ø 250 mm.
- Heat Output : 25000 Kcal – 29 Kw
- Max heat output : 29000 Kcal – 34 Kw
- Smokes temperature output : 190°C
- Extract air flow : 800 Mc/h (at starting)
650 Mc/h (at fully operating)
- Required CFM : 470
- Venting : Natural draft .
Oven employs an integral exhaust hood above the front opening. All flue gases exit the front opening and drafts into the exhaust hood to be subsequently expelled through a flue pipe (250 mm O.D.) located at the top of the oven. The flue pipe is intended to be connected to a natural draft chimney system complying with NFPA96.



MODELLO MODEL	N.PIZZE N.PIZZAS	DIMENSIONI - SIZES						ALTEZZA HEIGHT		PESO WEIGHT	
		A		B		C		CM	IN	KG	LBS
F 80	2	80	32	150	59	150	59	210	83	3400	7500
F 90	3	90	36	160	63	160	63	210	83	3600	7950
F 110	4	110	43	180	71	180	71	210	83	5000	11000
F 120	5	120	47	190	75	190	75	210	83	5400	11900
F 130	6	130	51	200	79	200	79	210	83	5600	12350
F 140	7	140	55	210	83	210	83	210	83	5800	12790
F 150	8	150	59	220	87	220	87	210	83	6000	13230



Specification subject to change without notice