

VULCANO 110-120-130-140-150

GAS ALIMENTATION

- Plain of cooking: Biscotto di Sorrento
- Crown and dome: Refractory bricks 60 mm. thick, temperature resistance over 900 °C
- External hood: Handmade Santa Maria Bricks
- Support stand: Reinforced and painted iron structure (four legs)
- External covering: Mosaic tiles – palladiana marble
- Electronic burner with two modulating flames max thermal capacity kW 34 – kcal/h 29.200
- Temperature range of working: 0 °C – 500 °C
- Electronic unit control for temperature management
- Alimentation: Gas
- Gas consumption at max. temperature
 - Natural gas: 3,50 Nmc/h
 - LPG: 1,22 Nmc/h
- Flue output: Ø 250 mm.
- Max heat output: 29.200 kcal – 34 kW
- Smokes temperature output: 190 °C
- Extract air flow: 650 mc/h (at starting)
500 mc/h (at full operating)
- Required CFM: 380
- Venting: Natural draft
- Electrical supply: 230 V – 50/60 Hz one phase
- Electrical absorption: 100 Watt
- Gas connection: 1/2"
- Gas pressure
 - Natural gas : from 7 mbar - to 25 mbar
 - LPG : from 20 mbar - to 50 mbar

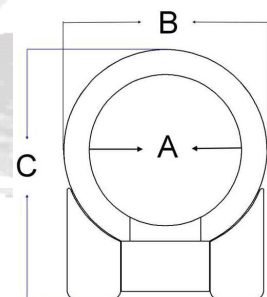


It's required a direct connection of the tube that serves the oven from gas meter to the oven no other equipment must be installed on the same line between the meter and the oven.

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 ½" pipe
 - ✓ For Natural gas ¾" 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
		CM	IN	CM	IN	CM	IN				
VULCANO 110 G	5	110	42	140	55	170	67	285	112	2000	4400
VULCANO 120 G	6	120	47	150	59	180	71	285	112	2300	5070
VULCANO 130 G	7	130	51	160	63	190	75	285	112	2600	5740
VULCANO 140 G	8	140	55	170	67	200	79	285	112	2900	6400
VULCANO 150 G	9	150	59	180	71	210	83	285	112	3100	6840



Specification subject to change without notice