

FIXED OVEN 110-120-130-140-150

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
- Multi-gas atmospheric burner max thermal capacity Kw.34 – Kcal/h 29200
- Electronic unit control for temperature management
- Alimentation : Gas
- Gas consumption at max. temperature :
 - Methane : 3,50 Nmc/h
 - LPG : 1,22 Nmc/h
- Flue output : Ø 250 mm.
- Max heat output : 29000 Kcal – 34 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 :
 - Methane : from 7 mbar - to 25 mbar
 - LPG : from 20 mbar - to 50 mbar

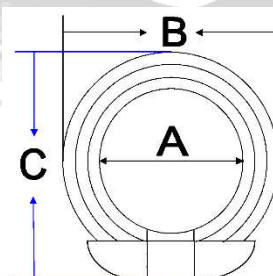


It's required a direct connection of the tube that serves the oven from gas meter to the oven no other equipment must be installed on the same line between the meter and the oven.

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
FISSO 110 G	5	110	43	180	71	180	71	210	83	5000	11000
FISSO 120 G	6	120	47	190	75	190	75	210	83	5400	11900
FISSO 130 G	7	130	51	200	79	200	79	210	83	5600	12350
FISSO 140 G	8	140	55	210	83	210	83	210	83	5800	12790
FISSO 150 G	9	150	59	220	87	220	87	210	83	6000	13230



Specification subject to change without notice