

## MLF 110-120-130-140-150

### GAS ALIMENTATION

- Plain of cooking : Biscotto di Sorrento
- Crown and dome : Refractory bricks 60 mm. thick , resistance temperature of over 900° C.
- External hood : Santa Maria Bricks modeled by hand.
- 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
- 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.
- Heat Output : 25000 Kcal – 29 Kw
- Max heat output : 29000 Kcal – 34 Kw
- Smokes temperature output : 190°C
- Venting : Natural draft
- Electrical supply : 220 V – 50/60 HZ one phase
- 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 10 mbar - to 25 mbar
  - LPG : from 25 mbar - to 37 mbar

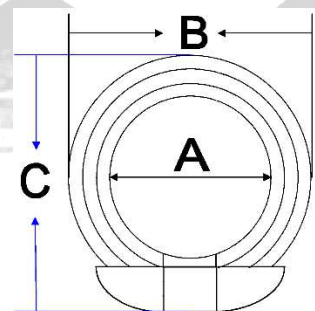


It's required a direct connection of the tube that serves the oven from gas meter to the oven no other equipment must be installed on the same line between the meter and the oven.

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
		CM	IN	CM	IN	CM	IN				
MLF 110 G	5	110	42	140	55	170	67	213	83,9	2200	4850
MLF 120 G	6	120	47	150	59	180	71	216	85	2500	5510
MLF 130 G	7	130	51	160	63	190	75	217	85,4	2800	6170
MLF 140 G	8	140	55	170	67	200	79	219	86,2	3300	7280
MLF 150 G	9	150	59	180	71	210	83	220	86,6	3500	7700



Specification subject to change without notice