

SOMMA 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

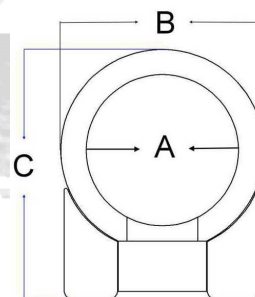


It's required a direct connection of the tube that serves the oven from gas meter to the oven no other equipment must be installed on the same line between the meter and the oven.

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	CM	IN	KG	LBS
SOMMA 110 G	5	110	43	140	55	178	70	214	84,3	1900	4185
SOMMA 120 G	6	120	47	150	59	188	74	216	85	2200	4850
SOMMA 130 G	7	130	51	160	63	198	78	220	86,6	2500	5500
SOMMA 140 G	8	140	55	170	67	208	82	220	86,6	2800	6170
SOMMA 150 G	9	150	59	180	71	218	86	222	87,4	3000	6600



Specification subject to change without notice