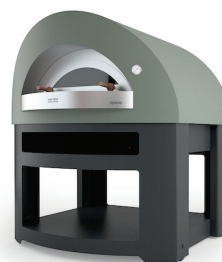


Caratteristiche tecniche / Technical details

Combustibile consigliato <i>Recommended fuel</i>	Ciocchi, potature <i>Logs, trimmings</i>
Consumo medio <i>Average fuel consumption</i>	7,5 kg/h 16,5 lbs/h
Carica nominale <i>Rated charge</i>	8,3 kg/h 18,3 lbs/h
Dim. piano forno <i>Oven floor dim.</i>	120x100x7,8 cm 47,6 x 39,7 x 3,1 in
Area piano forno <i>Oven floor area</i>	1,20 m ² 12,9 ft ²
Peso forno / peso con base <i>Oven weight / oven + base</i>	355 / 450 kg 781 / 990 lbs
Temperatura massima <i>Max oven temperature</i>	450°C 752°F
Minuti per scaldare <i>Heating time</i>	40
N° pizze alla volta <i>Pizza capacity</i>	8
Infornata di pane <i>Bread capacity</i>	14 kg 30,8 lbs
Tiraggio minimo <i>Minimum flue draught</i>	11 Pa
Flusso volumetrico fumi <i>Flue smokes mass flow</i>	49,6 g/s
Emissioni CO al 13% O₂ <i>CO emission at 13% O₂</i>	0,35 % 4444 mg/Nm ³
Temperatura fumi <i>Smoke temperature</i>	387°C 728,6°F
Colore <i>Color</i>	Verde siderale <i>Sideral green</i> 



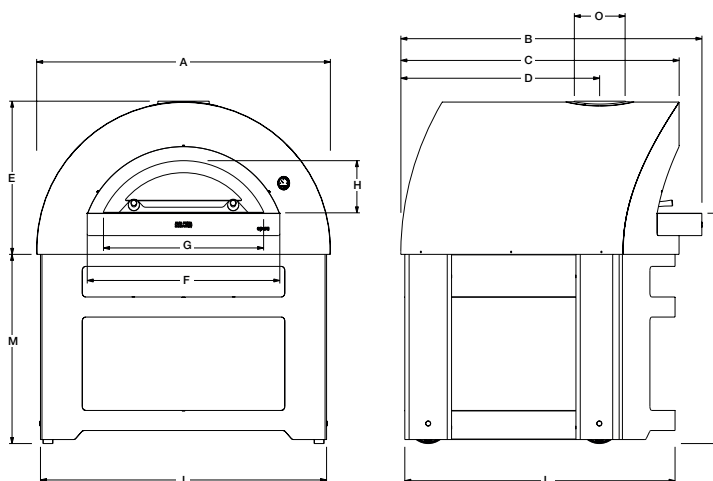
Materiali utilizzati / Used material:

lamiera ferro, acciaio inox, fibra ceramica
sheet iron, stainless steel, ceramic fiber

Tipo di refrattario / Type of refractory:

tavella silico-alluminoso
tile silico-alluminoso

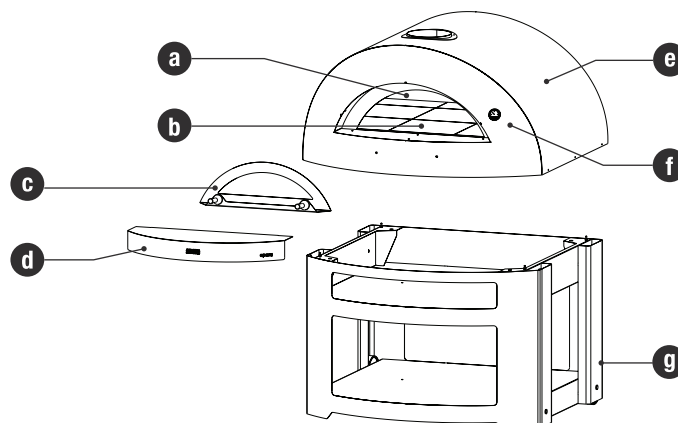
Misure / Dimensions



A	146 cm / 57 in	B	150 cm / 59 in	C	139 cm / 54 in
D	99 cm / 38 in	E	76 cm / 30 in	F	96 cm / 38 in
G	80 cm / 32 in	H	26 cm / 10 in	I	142 cm / 56 in
L	135 cm / 53 in	M	94 cm / 37 in	N	115 cm / 45 in
O	25 cm / 10 in				

Componenti / Parts list

	CODICE	N°	DESCRIZIONE
a	XCMOPE	1	Camera Forno
b	XPROPE	1	Piano Refrattario
c	YSPOOPE	1	Sportello
d	ADDOPE	1	Davanzale
e	XCSOPE	1	Corpo struttura
f	YT19063	1	Termometro
g	FBA-OPERA	1	Base (*)



(*): Opera viene fornito senza base, la base del forno è fornita separatamente.

(*): Opera is not equipped with the base, the base can also be purchased separately.