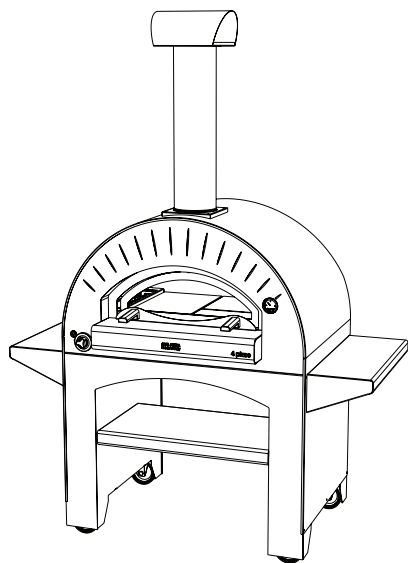
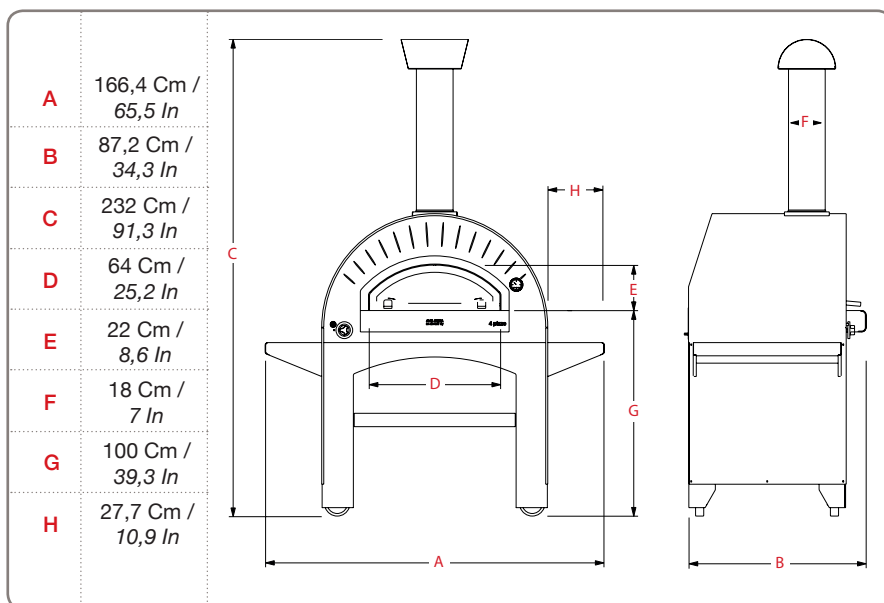


cod. FOR4PIZZE-MET
FOR4PIZRO-MET



MISURE / DIMENSIONS



EN 203-1:2014, EN 203-2-2:2006, EN 437:2003

CARATTERISTICHE TECNICHE / TECHNICAL DETAILS

Peso Weight	220 Kg 308,6 Lbs	Materiali utilizzati Used material	lamiera ferro, acciaio inox, fibra ceramica sheet iron, stainless steel, ceramic fiber
Area piano forno Oven floor area	0,48 m ² 5,16 ft ²	Tipo di refrattario Type of refractory	tavella silico-alluminoso tile silico-alluminoso
Dim. piano forno Oven floor dim.	80 x 60 cm 31,5 x 23,6 In	Potenza nominale Heat capacity	18,5 kW
Minuti per scaldare Heating time	10	Funzionamento a G20 G20 Operation	20 mbar
N° pizze alla volta Pizza capacity	4	Categoria Gas Gas category	I2H (METANO)
Informata di pane Bread capacity	4 Kg 8,8 Lbs	Combustibile consigliato Recommended fuel	Gas metano G20 Natural gas G20
Consumo massimo G20 Maximum fuel consumption G20	1,76 m ³ /h	Temperatura massima Max oven temperature	400 °C 752 °F

MONTAGGIO e componenti / ASSEMBLY and parts list

Cod.	N°	Desc.
a	XCM4PG	1 Camera forno
b	XPRGB	1 Piano refrattario
c	XCS4PG	1 Corpo struttura
d	YFL4PG	1 Flangia
e	XINOXAL	1 Canna fumaria
f	XCOMAL	1 Comignolo
g	AFD4PG	1 Archetto
h	YT13563	1 Termometro
i	ADD4PG	1 Davanzale
l	YSPO4PG	1 Sportello
m	XMEN4P	2 Ripiano laterale
n	YR3DT	4 Ruote
o	YRP4PG	1 Ripiano
p	XPAPBG	1 Pulsante accensione
q	XMG4PG	1 Manopola
r	YCSP4PG	1 Corpo diffusore gas
s	XCG4PM	1 Carter gas
t	XFR4PG	1 Fermaruota