

## FIXED OVEN

### GAS ALIMENTATION

- 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 : 1,5 Mc/h
  - LPG : 1,2 Kg/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 pipe sizes as follows:

- Distance from the gas meter to the oven until 10 meters use ½ inch pipe
- Distance from the gas meter to the oven over 10 meters use 1 inch pipe

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				
FG 80	3	80	32	150	59	150	59	210	83	3400	7500
FG 90	4	90	36	160	63	160	63	210	83	3600	7950
FG 110	6	110	43	180	71	180	71	210	83	5000	11000
FG 120	7	120	47	190	75	190	75	210	83	5400	11900
FG 130	8	130	51	200	79	200	79	210	83	5600	12350
FG 140	9	140	55	210	83	210	83	210	83	5800	12790
FG 150	10	150	59	220	87	220	87	210	83	6000	13230

