

## SOMMA

### 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
- 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
SOMMA 80 G	3	80	32	110	43	148	58	210	83	1500	3300
SOMMA 90 G	4	90	36	120	47	158	62	210	83	1700	3750
SOMMA 110 G	6	110	43	140	55	178	70	210	83	1900	4185
SOMMA 120 G	7	120	47	150	59	188	74	210	83	2200	4850
SOMMA 130 G	8	130	51	160	63	198	78	210	83	2500	5500
SOMMA 140 G	9	140	55	170	67	208	82	210	83	2800	6170
SOMMA 150 G	10	150	59	180	71	218	86	210	83	3000	6600

