

# VULCANO

## 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
		CM	IN	CM	IN	CM	IN				
VULCANO 80G	3	80	32	110	43	140	55	285	112	1600	3527
VULCANO 90G	4	90	36	120	47	150	59	285	112	1800	3970
VULCANO110G	6	110	42	140	55	170	67	285	112	2000	4400
VULCANO120G	7	120	47	150	59	180	71	285	112	2300	5070
VULCANO130G	8	130	51	160	63	190	75	285	112	2600	5740
VULCANO140G	9	140	55	170	67	200	79	285	112	2900	6400
VULCANO150G	10	150	59	180	71	210	83	285	112	3100	6840

