

## CLASSICO 110-120-130-140-150 GAS

- Plain of cooking: Biscotto di Sorrento
- Crown and dome: Refractory bricks 60 mm. thick, temperature resistance over 900 °C
- External hood: Handmade Santa Maria Bricks
- Support stand: Reinforced and painted iron structure (four legs)
- External covering: Mosaic tiles – palladiana marble
- Electronic burner with two modulating flames max thermal capacity kW 34 – kcal/h 29.200
- Temperature range of working: 0 °C – 500 °C
- Electronic unit control for temperature management
- Alimentation: Gas
- Gas consumption at max. temperature
  - Natural gas: 3,50 Nmc/h
  - LPG: 1,22 Nmc/h
- Flue output: Ø 250 mm.
- Max heat output: 29.200 kcal – 34 kW
- Smokes temperature output: 190 °C
- Extract air flow: 650 mc/h (at starting)  
500 mc/h (at full operating)
- Required CFM: 380
- Venting: Natural draft
- Electrical supply: 230 V – 50/60 Hz one phase
- Electrical absorption: 100 Watt
- Gas connection: 1/2"
- Gas pressure
  - Natural gas : from 17 mbar - to 25 mbar
  - LPG : from 20 mbar - to 50 mbar

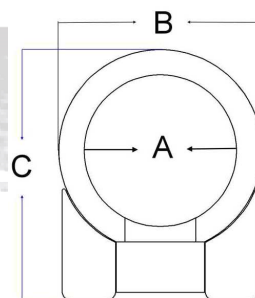


It's required a direct connection of the tube that serves the oven from gas meter to the oven no other equipment must be installed on the same line between the meter and the oven.

For the gas line use the follows pipes size:

- Distance from the gas meter to the oven until 10 meters (32 ft) use:
  - ✓ For LPG ½" pipe
  - ✓ For Natural gas ¾" pipe
- Distance from the gas meter to the oven over 10 meters (32 ft) use 1" pipe (independently to the gas in use)

MODELLO MODEL	N.PIZZE N.PIZZAS	DIMENSIONI - SIZES						ALTEZZA HEIGHT		PESO WEIGHT	
		A		B		C		CM	IN	KG	LBS
CLASSICO 110 G	5	110	43	150	59	188	74	205	80,7	1900	4185
CLASSICO 120 G	6	120	47	160	63	198	78	209	82,3	2200	4850
CLASSICO 130 G	7	130	51	170	67	208	82	213	83,9	2500	5500
CLASSICO 140 G	8	140	55	180	71	218	86	215	84,6	2800	6170
CLASSICO 150 G	9	150	59	190	75	228	90	216	85	3000	6600



Specification subject to change without notice