

GENNARINO

GAS

Small sizes and small weight, this model of oven with gas alimentation is available with only three different cooking floor size : cm.80 - cm.100 – cm.120 in diameter

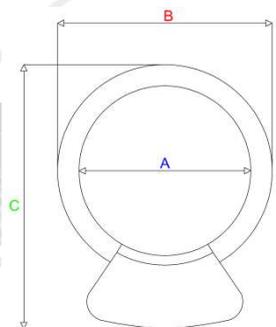
- Chamber of cooking of refractory bricks
- Fully thermal insulating
- Support frame and front enclosure of stainless steel
- Marble shelf
- Inox door
- External covering of mosaic tiles
- Alimentation: gas
- Electronic burner with one modulating flame max thermal capacity kW 24 – kcal/h 20.640
- Burner working temperature: 0°C to 500 °C
- Electronic unit control for temperature management
- Gas consumption max temperature:
 - Natural gas: 2,54 Nmc/h
 - LPG: 0,86 Nmc/h
- Flue output:
 - Ø 150 mm. → Gennarino 80 – 100
 - Ø 200 mm. → Gennarino 120
- Max heat output : 20.640 kcal – 24 kW
- Smokes temperature output : 190°C
- Electrical supply : 220 V – 50/60 HZ one phase
- Electrical absorbtion: 100W
- Extract air flow : 650 Mc/h (at starting)
500 Mc/h (at fully operating)
- Venting : Natural draft .
- Gas connection : 1/2"
- Gas pressure:
 - Natural gas: from 15 mbar - to 25 mbar
 - LPG: from 25 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 1/2" pipe
 - ✓ For Natural gas 3/4" 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		POTENZA POWER	VOLT
		A		B		C		CM	IN	KG	LBS	WATT	
GENNARINO 80 G	3	80	31,5	113	44,5	140	55,1	205	80,7	480	1058	25	220/50-60/1
GENNARINO 100 G	4	100	39,4	133	52,4	165	65	205	80,7	600	1322	25	220/50-60/1
GENNARINO 120 G	5	120	47,2	153	60,2	190	74,8	217	85,4	800	1760	25	220/50-60/1

Specification subject to change without notice