

MLF

WOOD ALIMENTATION

> Plain of cooking : Biscotto di Sorrento

Crown and dome: Refractory bricks 60 mm. thick, resistence 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

> Alimentation : Wood

Wood consumption: 7 kg/h

Working temperature suggested: 400/450 °C

Flue output : Ø 250 mm.

Heat Output : 25000 Kcal – 29 Kw

Max heat output : 29000 Kcal – 34 Kw

Smokes temperature output : 190°C

Extract air flow: 800 Mc/h (at starting)

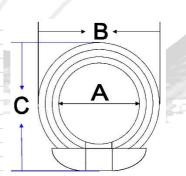
650 Mc/h (at fully operating)

➤ Required CFM: 470

Venting : Natural draft .

Oven employs an integral exhaust hood above the front opening. All flue gases exit the front opening and drafts into the exhaust hood to be subsequently expelled through a flue pipe (250 mm O.D.) located at the top of the oven. The flue pipe is intended to be connected to a natural draft chimney system complying with NFPA96.

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MLF 110 4 110 42 140 55 170 67 213 83,9 2200 4	67 213 83,9 2200 4850	170 67	55	140	42	110	4	MLF 110
MLF 120 5 120 47 150 59 180 71 216 85 2500 5	71 216 85 2500 5510	180 71	59	150	47	120	5	MLF 120
MLF 130 6 130 51 160 63 190 75 217 85,4 2800 6	75 217 85,4 2800 6170	190 75	63	160	51	130	6	MLF 130
MLF 140 7 140 55 170 67 200 79 219 86,2 3300 7	79 219 86,2 3300 7280	200 79	67	170	55	140	7	MLF 140
MLF 150 8 150 59 180 71 210 83 220 86,6 3500 7	33 220 86,6 3500 7700	210 83	71	180	59	150	8	MLF 150



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