

SOMMA 80-90 GAS ALIMENTATION

- 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 one modulating flame max thermal capacity kW 24 – kcal/h 20.640
- Temperature range of working: 0 °C – 500 °C
- Electronic unit control for temperature management
- Alimentation: Gas
- Gas consumption at max. temperature:
 - Natural gas: 2,54 Nmc/h
 - LPG : 0,86 Nmc/h
- Flue output: Ø 250 mm.
- Max heat output: 20.640 kcal – 24 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: ½ inch
- Gas pressure:
 - Natural gas: from 15 mbar - to 25 mbar
 - LPG: from 25 mbar - to 50 mbar

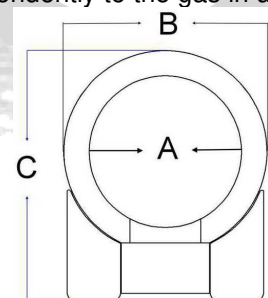


It's required a direct connection of the tube that serves the oven from gas meter to the oven no other equipment must be installed on the same line between the meter and the oven.

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 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
SOMMA 80 G	3	80	32	110	43	148	58	211	83,1	1500	3300
SOMMA 90 G	4	90	36	120	47	158	62	212	83,5	1700	3750



Specifications may change without notice