

SOMMA

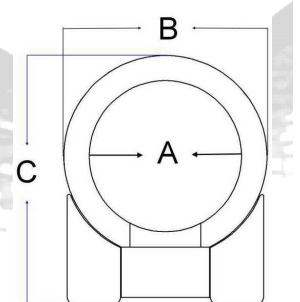
WOOD

- 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
- 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.

| 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 | CM | IN | KG | LBS |
| SOMMA 80 | 2 | 80 | 32 | 110 | 43 | 148 | 58 | 211 | 83,1 | 1500 | 3300 |
| SOMMA 90 | 3 | 90 | 36 | 120 | 47 | 158 | 62 | 212 | 83,5 | 1700 | 3750 |
| SOMMA 110 | 4 | 110 | 43 | 140 | 55 | 178 | 70 | 214 | 84,3 | 1900 | 4185 |
| SOMMA 120 | 5 | 120 | 47 | 150 | 59 | 188 | 74 | 216 | 85 | 2200 | 4850 |
| SOMMA 130 | 6 | 130 | 51 | 160 | 63 | 198 | 78 | 220 | 86,6 | 2500 | 5500 |
| SOMMA 140 | 7 | 140 | 55 | 170 | 67 | 208 | 82 | 220 | 86,6 | 2800 | 6170 |
| SOMMA 150 | 8 | 150 | 59 | 180 | 71 | 218 | 86 | 222 | 87,4 | 3000 | 6600 |



Specification subject to change without notice