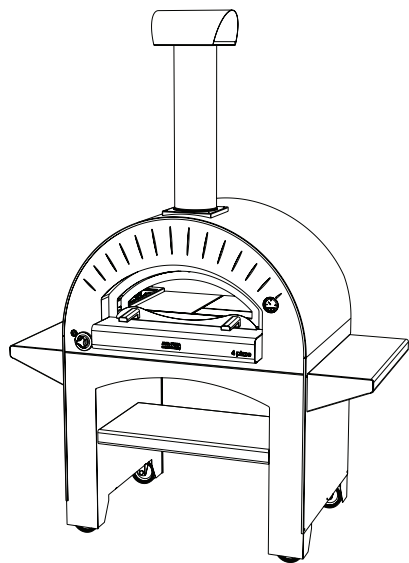
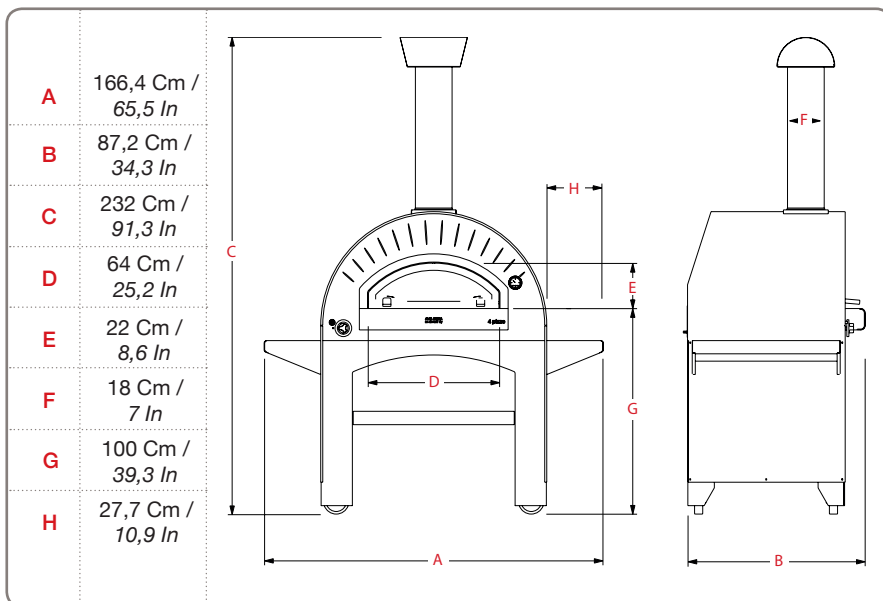


cod. FOR4PIZZE-GAS  
FOR4PIZRO-GAS



EN 203-1:2014, EN 203-2-2:2006, EN 437:2003

MISURE / DIMENSIONS



CARATTERISTICHE TECNICHE / TECHNICAL DETAILS

Peso Weight	220 Kg 308,6 Lbs	Materiali utilizzati Used material	lamiera ferro, acciaio inox, fibra ceramica sheet iron, stainless steel, ceramic fiber
Area piano forno Oven floor area	0,48 m <sup>2</sup> 5,16 ft <sup>2</sup>	Tipo di refrattario Type of refractory	tavola silico-alluminoso tile silico-alluminoso
Dim. piano forno Oven floor dim.	80 x 60 cm 31,5 x 23,6 In	Potenza nominale Heat capacity	18,5 kW
Minuti per scaldare Heating time	10	Funzionamento a G30/G31 G30/G31 Operation	28..30 / 37 mbar
N° pizze alla volta Pizza capacity	4	Categoria Gas Gas category	I3 + GPL
Infornata di pane Bread capacity	4 Kg 8,8 Lbs	Combustibile consigliato Recommended fuel	Gas GPL (G30/G31) GPL gas (G30/G31)
Consumo massimo (G30/G31) Maximum fuel consumption (G30/G31)	1,35 / 1,32 kg/h	Temperatura massima Max oven temperature	400 °C 752 °F

MONTAGGIO e componenti / ASSEMBLY and parts list

Cod.	N°	Desc.
a	XCM4PG	1 Camera forno
b	XPRGB	1 Piano refrattario
c	XCS4PG	1 Corpo struttura
d	YFL4PG	1 Flangia
e	XINOXAL	1 Canna fumaria
f	XCOMAL	1 Comignolo
g	AFD4PG	1 Archetto
h	YT13563	1 Termometro
i	ADD4PG	1 Davanzale
l	YSPO4PG	1 Sportello
m	XMEN4P	2 Ripiano laterale
n	YR3DT	4 Ruote
o	YRP4PG	1 Ripiano
p	XPAPBG	1 Pulsante accensione
q	XMG4PG	1 Manopola
r	YCSP4PG	1 Corpo diffusore gas
s	XCG4PG	1 Carter gas
t	XAGG4PG	1 Attacco porta gomma gas
u	XFR4PG	1 Fermaruota

