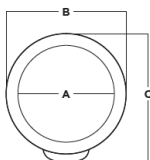


Caratteristiche tecniche / Technical details

Consumo legna Wood consumption	6 kg/h - 13,22 lbs/h
Consumo gas Gas consumption	0,3 kg/h GPL - 0,5 mc/h METANO
Temperatura esercizio consigliata Recommended operating temperature	400/500°C 752-932°F
Diámetro canna fumaria Flue diameter	Ø 250 mm 9,84 in
Potenza termica nominale Heat capacity	25000 Kcal - 17 kW
Potenza termica max Max Heat capacity	29000 Kcal - 20 kW
Temperatura fumi Smoke temperature	200°C in uscita 200°C Exhaust
Flusso fumi Smoke volumetric rate flow	800 Mc/h (all'accensione)
	650 Mc/h (a pieno regime)
Espulsione fumi Smoke expulsion	800 Mc/h (on ignition)
	650 Mc/h (at full speed)
	Tiraggio naturale Natural draft



MODEL Modello	FUEL Alimentazione	CODE Codice prodotto
MF110	Wood - Legna	MF110L
	GAS	MF110G



PIZZA CAPACITY Numero di pizze	SIZES			HEIGHT Altezza	WEIGHT Peso
	A	B	C		
4 - 5	110 cm 43,30 in	156 cm 61,42 in	176 cm 69,29 in	200 cm 78,74 in	2000 kg 4409 lbs *

IT

- Cupola e cappa esterna in mattoni sagomati a mano
- Rivestimento esterno personalizzabile a richiesta
- Stand di supporto in ferro rinforzato removibile
- Piano cottura in cotto refrattario di Casapulla (CE)
- Corona in mattoni refrattari di Casapulla (CE)
- Isolamento in argilla espansa e fibra di ceramica
- Davanzale in pietra lavica da 3 cm
- Disponibile a gas o a legna

*Peso stimato, ogni forno potrebbe avere una tolleranza del + - 10%

EN

- Dome and external hood in hand-shaped bricks.
 - Oven floor made of Casapulla's "cotto" refractory bricks.
 - External coating customizable on demand.
 - Removable supporting stand in reinforced iron.
 - Casapulla's frebricks crown.
 - Insulation of expanded clay and ceramic fiber.
 - 3 cm (1,18 in) lava stone landing.
 - Available in wood or gas-fired options
- *Estimated weight, each oven could have a tolerance of + - 10%.