

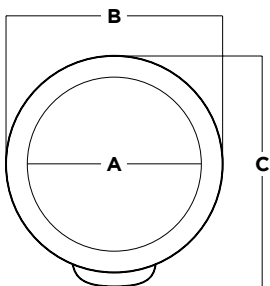


Caratteristiche tecniche / Technical details

Consumo legna <i>Wood consumption</i>	7 kg/h - 15 lbs/h
Consumo gas <i>Gas consumption</i>	1,2 kg/h GPL - 1,58 m ³ /h METANO (Potenza - Heat Capacity : 34kW)
Temperatura esercizio consigliata <i>Recommended operating temperature</i>	400/450°C 752-842°F
Diametro canna fumaria <i>Flue diameter</i>	Ø 250 mm 9,84 in
Potenza termica nominale <i>Heat capacity</i>	16337 Kcal - 19 kW
Potenza termica max <i>Max Heat capacity</i>	20636 Kcal - 24 kW
Temperatura fumi <i>Smoke temperature</i>	190°C in uscita 190°C Exhaust
Flusso fumi <i>Smoke volumetric rate flow</i>	800 Mc/h (all'accensione)
	650 Mc/h (a pieno regime)
Espulsione fumi <i>Smoke expulsion</i>	800 Mc/h (on ignition)
	650 Mc/h (at full speed)
Espulsione fumi <i>Smoke expulsion</i>	Tiraggio naturale Natural draft
Spessore Piano Refrattario <i>Refractory cooking floor thickness</i>	5 cm - 2 in



MODEL Modello	FUEL Alimentazion	CODE Codice prodotto
M110	Wood - Legna	FRNAPO-L110
	GAS	FRNAPO-G110



PIZZA CAPACITY Numero di pizze	DIMENSIONS			HEIGHT Altezza	WEIGHT Peso	EAT CAPACITY Potenza
	A	B	C			
4 80 pizza/h	105 cm 41 in	150 cm 59 in	155 cm 61 in	210 cm 83 in	1400 kg 3086 lbs	24kW

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 Alfa
- Corona in mattoni refrattari Alfa
- Archetto in ghisa Alfa
- Davanzale in pietra lavica da 2 cm
- Disponibile a gas o a legna

EN

- Dome and external hood in hand-shaped bricks.
- Oven floor made of Alfa's "cotto" refractory bricks.
- External coating customizable on demand.
- Removable supporting stand in reinforced iron.
- Alfa's frebricks crown.
- Alfa's cast-iron arch.
- 2 cm (0,78 in) lava stone landing.
- Available in wood or gas-fired options