



STATIC CLASSIC GAS OVEN

ALIMENTATION: METHANE GAS/LPG

GAS CONSUMPTION: LPG 2,37kg/h , METHANE 3,30m³/h

FLUE: ∅ 200 DN

RECOMMENDED WORKING TEMPERATURE: 400/500 °C

MAXIMUM HEAT OUTPUT: 18.916 kCal/h - 22 KW

OUTLET SMOKE TEMPERATURE: 190 °C

FLOW OF EXHAUST FUMES: 650 m³/h (when turned on)
500 m³/h (at full power)

FUMES EXPULSION: natural draft

SUPPLY VOLTAGE: 230V / 50Hz

TOTAL ELECTRIC POWER: 90 W

Electric power of the burner: 90 W

MAXIMUM OVEN EXTERNAL WALL TEMPERATURE: 30°C

MAXIMUM REACHABLE TEMPERATURE IN THE TECHNICAL COMPARTMENT: 35°C

BASE: reinforced and painted iron

STOVE: biscuit soil of Sorrento

CROWN AND DOME: refractory bricks from Sorrento

INTERNAL HEIGHT OF THE Vault: 40 cm

ISOLATION: expanded clay and ceramic fiber

EXTERNAL COVERING: glass or ceramic mosaic



| MODEL | N°PIZZA | H | WEIGHT | ∅ INT | ∅ EST | DIMENSION | MOUTH |
|----------------|---------|-----|--------|-------|-------|-----------|----------|
| CLASSIC | ∅30/33 | cm | kg | cm | cm | A x B cm | h x l cm |
| CF- BN01-MI-80 | 1/2 | 185 | 600 | 80 | 110 | 130 x 110 | 44 x 22 |
| CF-BN01-MI-95 | 2/3 | 190 | 750 | 95 | 125 | 145 x 125 | 44 x 22 |
| CF-BN01-MI-110 | 3/4 | 210 | 1300 | 110 | 140 | 165 x 140 | 48 x 22 |
| CF-BN01-MI-120 | 5/6 | 210 | 1600 | 120 | 150 | 175 x 150 | 48 x 22 |
| CF-BN01-MI-130 | 6/7 | 210 | 1900 | 130 | 160 | 180 x 160 | 48 x 22 |
| CF-BN01-MI-140 | 7/8 | 210 | 2200 | 140 | 170 | 195 x 170 | 52 x 22 |
| CF-BN01-MI-150 | 8/9 | 210 | 2550 | 150 | 180 | 205 x 180 | 52 x 22 |

FORNI VISCIANO S.r.l.

S. Leg.: via Privata Parco Comola Ricci 98, 80122 NAPOLI, Italy



S. Op.: Via Cavalier Bonaventura Cerqua, 80019 QUALIANO (NA)
Tel. e fax 3935951194 - info@fornivisciano.it - P. IVA 09370201213