



STATIC CLASSIC WOOD OVEN

ALIMENTATION: Wood

CONSUPTION: 5,5 Kg/h

FLUE: Ø 200/250 DN

RECOMMENDED WORKING TEMPERATURE: 400/500 °C

MAXIMUM HEAT OUTPUT: 24.070 kCal/h – 28 kW

OUTLET SMOKE TEMPERATURE: 190 °C

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

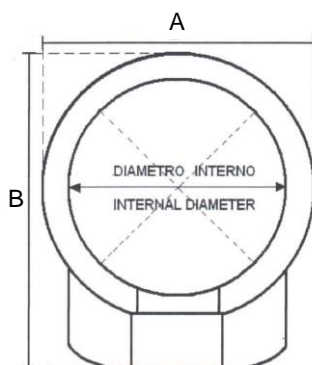
FUMES EXPULSION: natural draft

MAXIMUM OVEN EXTERNAL WALL TEMPERATURE: 30°C

MAXIMUM REACHABLE TEMPERATURE IN THE TECHNICAL COMPARTMENT (WOODSHED): 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
ISALATION:	expanded clay and ceramic fiber
EXTERNAL COVERING:	glass or ceramic mosaic



MODEL	N°PIZZAS	H	WEIGHT	Ø INT	Ø EST	DIMENSIONS	MOUTH
CLASSIC	Ø30/33	cm	kg	cm	cm	A x B cm	h x l cm
CF-L000-MI-80	1/2	185	600	80	110	110 x 130	44 x 22
CF-L000-MI-95	2/3	190	750	95	125	125 x 145	44 x 22
CF-L000-MI-110	3/4	210	1300	110	140	140 x 165	48 x 22
CF-L000-MI-120	5/6	210	1600	120	150	150 x 175	48 x 22
CF-L000-MI-130	6/7	210	1900	130	160	160 x 185	48 x 22
CF-L000-MI-140	7/8	210	2200	140	170	170 x 195	52 x 22
CF-L000-MI-150	8/9	215	2550	150	180	180 x 205	52 x 22

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