



CLASSIC ROTARY OVEN

ALIMENTATION: METHANE GAS/LPG

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

FLUE: ∅ 200 mm

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: 1,5 kW

- Electric Engine Power: 0,75 kW
- Electric Burner Power: 0,1 KW
- Electric Power of the Inverter: 3,0 kW

MAXIMUM PLATE ROTATION SPEED: 5 giri/min

MAXIMUM OVEN EXTERNAL WALL TEMPERATURE: 40°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 COATING: mosaic, stone ,iron



MODEL	N°PIZZA	H	WEIGHT	∅ INT	∅ EXT	DIMENSION	MOUTH
CLASSIC	∅30/33	cm	kg	cm	cm	A x B cm	h x l cm
CR-BA01-MI-110	7/8	210	1.800	110	160	173 x 160	52 x 22
CR-BA01-MI-120	8/9	210	1950	120	170	182 x 170	52 x 22
CR-BA01-MI-130	9/10	210	2.150	130	180	192 x 180	52 x 22
CR-BA01-MI-140	10/11	210	2.400	140	190	201 x 190	52 x 22

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