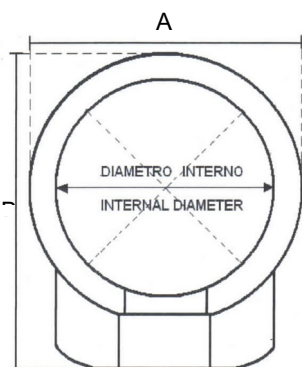


STATIC CLASSIC GAS OVEN

ALIMENTATION: METHANE GAS/LPG
GAS CONSUPTION: LPG 2,37kg/h , METHANE 3,30m³/h
FLUE: Ø 200/250 DN
RECOMMENDED WORKING TEMPERATURE: 400/500 °C
MAXIMUM HEAT OUTPUT: 18.916 kCal/h - 22 KW – 25 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 EXTERNAL WALL TEMPERATURE OF THE OVEN: 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°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-BA01-MI-80	1/2	185	600	80	110	110 x 130	44 x 22
*CF-BN02-MI-80							
CF-BA01-MI-95	2/3	190	750	95	125	125 x 145	44 x 22
*CF-BN02-MI-95							
CF-BA01-MI-110	3/4	210	1300	110	140	140 x 165	48 x 22
*CF-BN02-MI-110							
CF-BA01-MI-120	5/6	210	1600	120	150	150 x 175	48 x 22
*CF-BN02-MI-120							
CF-BA01-MI-130	6/7	210	1900	130	160	160 x 185	48 x 22
*CF-BN02-MI-130							
CF-BA01-MI-140	7/8	210	2200	140	170	170 x 195	52 x 22
*CF-BN02-MI-140							
CF-BA02-MI-150	8/9	215	2550	150	180	180 x 205	52 x 22
*CF-BN01-MI-150							

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