

## STATIC CLASSIC WOOD OVEN

**ALIMENTATION:** Wood

**CONSUMPTION:** 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 m<sup>3</sup>/h (when turned on)  
500 m<sup>3</sup>/h (at full power)

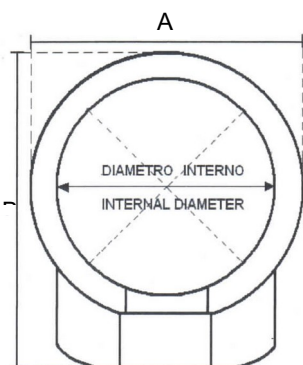
**FUMES EXPULSION:** natural draft

**MAXIMUM OVEN EXTERNAL WALL TEMPERATURE:** 30°C

**MAXIMUM REACHABLE TEMPERATURE IN THE TECHNICAL COMPARTMENT (WOODSHED):** 35°C



<b>BASE:</b>	reinforced and painted iron
<b>STOVE:</b>	biscuit soil of Sorrento
<b>CROWN AND DOME:</b>	refractory bricks from Sorrento
<b>INTERNAL HEIGHT OF THE Vault:</b>	40 cm
<b>ISALATION:</b>	expanded clay and ceramic fiber
<b>EXTERNAL COVERING:</b>	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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