



ROTARY VULCANO 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: 1,5 kW

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

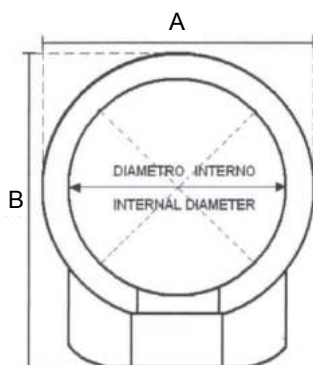
MAXIMUM PLATE ROTATION SPEED: 5 giri/min

MAXIMUM OVEN EXTERNAL WALL TEMPERATURE: 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
VR-BA01-MI-110 *VR-BN02-MI-110	7/8	235	1950	110	160	160 x 173	52 x 22
VR-BA01-MI-120 *VR-BN02-MI-120	8/9	235	2250	120	170	170 x 182	52 x 22
VR-BA01-MI-130 *VR-BN02-MI-130	9/11	235	2650	130	180	180 x 192	52 x 22
VR-BA01-MI-140 *VR-BN02-MI-140	10/13	235	3050	140	190	190 x 201	52 x 22

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