

STATIC VULCANO 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

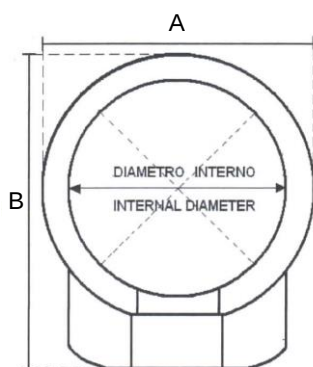
ELECTRIC POWER OF THE BURNER: 90 W

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
VULCANO	Ø30/33	cm	kg	cm	cm	A x B cm	h x l cm
VF-BA01-MI-80	1/2	215	650	80	110	110 x 130	44 x 22
*VF-BN02-MI-80							
VF-BA01-MI-95	2/3	220	800	95	125	125 x 145	44 x 22
*VF-BN02-MI-95							
VF-BA01-MI-110	3/4	235	1350	110	140	140 x 165	48 x 22
*VF-BN02-MI-110							
VF-BA01-MI-120	5/6	235	1650	120	150	150 x 175	48 x 22
*VF-BN02-MI-120							
VF-BA01-MI-130	6/7	235	1950	130	160	160 x 185	48 x 22
*VF-BN02-MI-130							
VF-BA01-MI-140	7/8	235	2250	140	170	170 x 195	52 x 22
*VF-BN02-MI-140							
VF-BA01-MI-150	8/9	240	2600	150	180	180 x 205	52 x 22
*VF-BN02-MI-150							

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