



MORE INFO

MODERNO 2 PIZZE

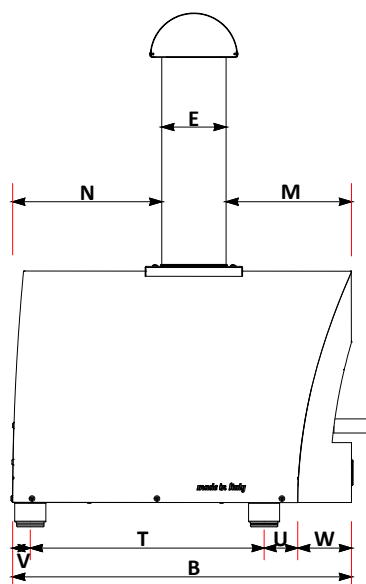
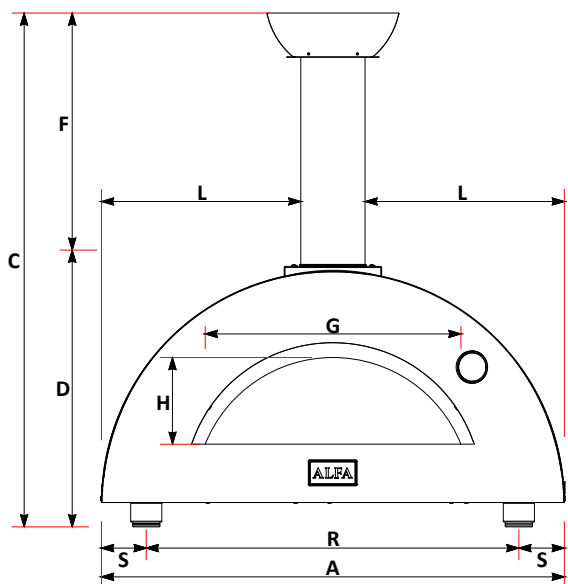
Data Sheets - Scheda Tecnica



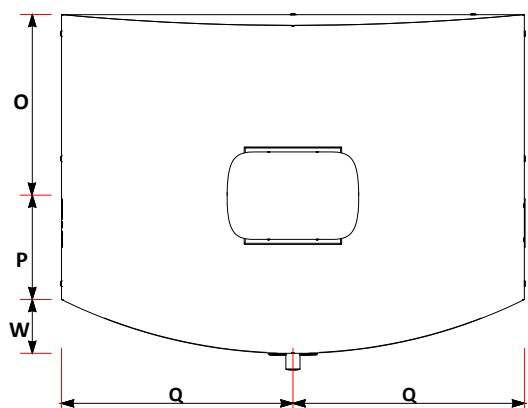
Weight Peso	79 kg 174 lbs	Materials Materiali	Stainless Steel, iron sheet, Ceramic fiber Acciaio inox, lamiera ferro, Fibrocaramica
Cooking floor Piano Cottura	70x50 cm 28 x 20 in	Type of refractory Tipo di refrattario	Alumina silicate HeatKeeper™ Firebrick Tavella HeatKeeper™ silico-alluminoso
Max oven temperature Temperatura massima	500°C 1000°F	Recommended fuel Combustibile consigliato	WOOD - Max 2 in diam. logs. trimmings LEGNA - Ciochi diametro Max 5 cm potature
Heating time Minuti per scaldare	30'	Minimum flue draught Tiraggio minimo	10 Pa
Pizza capacity Numero Pizze	2 Pizza Ø30cm	Flue smokes mass flow Flusso volumetrico fumi	57.7 g/s
Rated charge Carica Nominale	6.9 kg/h 15,2 lbs/h	Average consumption Consumo Medio	1.6 kg/h 3.5 lbs/h
Smoke temperature Temperatura fumi	395°C 743°F	CO emission at 13% O₂ Emissioni CO al 13% O ₂	0.31% 3843 mg/Nm³



made in Italy



	cm	inch		cm	inch
A	95	37,4	N	30,7	12,1
B	70	27,5	O	36,9	14,5
C	105,5	41,5	P	21,6	8,5
D	48,5	19,1	Q	47,5	18,7
E	13,2	5,2	R	76,5	30,1
F	52	20,5	S	9,2	3,6
G	52,5	20,7	T	48	18,9
H	17,85	7,0	U	6,9	2,7
L	40,1	15,8	V	3,6	1,4
M	25,75	10,1	W	11	4,3



PACKAGING				
DIMENSIONE IMBALLO				
	Width Larghezza	Depth Profondità	Height Altezza	Weight Peso
cm	102	84	63	kg 89
inch	40,2	33,1	24,8	lbs 196

Description Descrizione	Code Codice
Chimney cap Comignolo	A CMG-1-009
Chimney Canna fumaria	B TI130_480_SAT
Door Sportello	C SPT-1-015
Flange Flangia	D FLG-2-009
External shell Carter esterno	E CRT-1-006
Thermometer Termometro	F YT63-135
Red bricks 30x20 cm Mattoni 30x20 cm	G RRA3020
Feet (n.4) Piedini	H SETPIE-M10X20
Logo Alfa (v1.0)	I D14PLAC-ALFA

