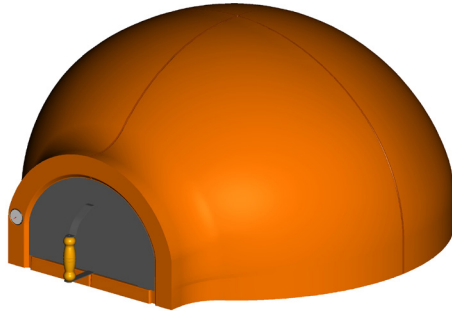


cod. FNDL10N



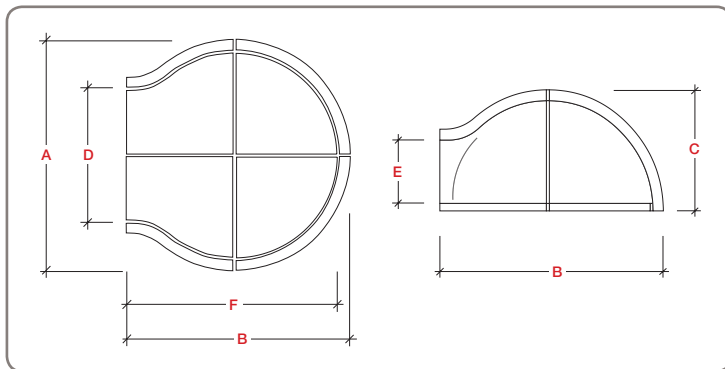
CARATTERISTICHE TECNICHE / TECHNICAL DETAILS

Peso / Weight	340 Kg / 749,5 Lbs
Area piano forno / Oven floor area	0,95 m <sup>2</sup> / 10,2 ft <sup>2</sup>
Minuti per scaldare / Heating time	60
N° pizze alla volta / Pizza capacity	6
Infornata di pane / Bread capacity	12 Kg / 26,4 Lbs
Consumo medio / Average fuel consumption	8 Kg/h / 17,6 Lbs/h
Temperatura massima / Max oven temperature	400 °C / 752 °F
Combustibile consigliato / Recommended fuel	Ciocchi, potature / Logs, trimmings

CANNA FUMARIA (inst. interna) / CHIMNEY (for indoor installation)

Altezza canna > 5 mt / Chimney height >16,4 ft	Altezza canna > 4 mt / Chimney height >13,1 ft	Altezza canna > 3 mt / Chimney height >9,8 ft
Diametro 15 cm oppure 15x15 cm / Diameter 5,9 In or 5,9x5,9 In	Diametro 20 cm oppure 20x20 cm / Diameter 7,8 In or 7,8x7,8 In	Diametro 25 cm oppure 25x25 cm / Diameter 9,8 In or 9,8x9,8 In

MISURE / DIMENSIONS



MISURE / DIMENSIONS

<b>A</b>	Larghezza totale / Total width	126 cm / 35,4 In
<b>B</b>	Lunghezza totale / Total length	120 cm / 40,1 In
<b>C</b>	Altezza totale / Total height	65 cm / 25,6 In
<b>D</b>	Larghezza bocca / Oven mouth width	71 cm / 18,1 In
<b>E</b>	Altezza bocca / Oven mouth height	28 cm / 9,4 In
<b>F</b>	Diametro interno / Inside diameter	110 cm / 43,3 In

MONTAGGIO e componenti / ASSEMBLY and parts list

	Cod.	N°	Desc.
<b>a</b>	XFPN55D	1	Piano sagomato DX r.55 BL110
<b>b</b>	XFPN55S	1	Piano sagomato SX r.55 BL110
<b>c</b>	XFPSR55	2	Piano a spicchio r.55 BL110
<b>d</b>	XFBN11D	1	Bocca DX BL110
<b>e</b>	XFBN11S	1	Bocca SX BL110
<b>f</b>	XFCTMNP	2	Cupola posteriore BL110
<b>g</b>	YT50320	1	Termometro d.50 l.320 mm
<b>h</b>	YSPORBL	1	Sportello BoccaLarga

N.B. Seguire l'ordine alfabetico per il montaggio del forno.