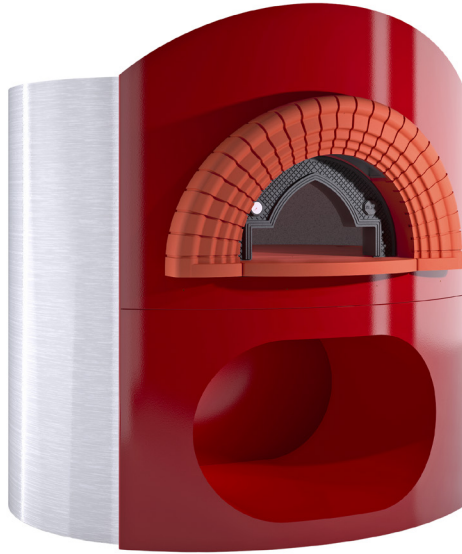
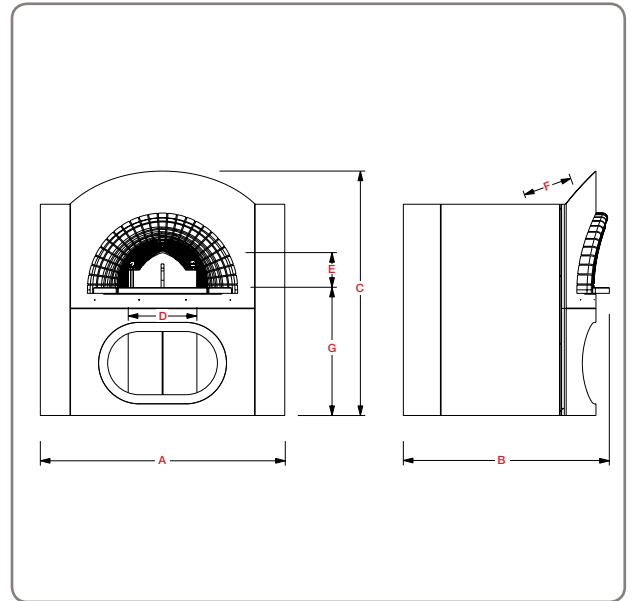


cod. AMALFI-TONDO



MISURE / DIMENSIONS



CARATTERISTICHE TECNICHE / TECHNICAL DETAILS

Peso / Weight	1400 Kg / 3086 Lbs		
Area piano forno / Oven floor area	Dim. piano forno / Oven floor dim.	1,65 m <sup>2</sup> / 17,7 ft <sup>2</sup>	169x110 cm / 66,5x43,3 In
Minuti per scaldare / Heating time	85		
N° pizze alla volta / Pizza capacity	10		
Infornata di pane / Bread capacity	20 Kg / 44 Lbs		
Consumo medio / Average fuel consumption	14 Kg/h / 30,8 Lbs/h		
Temperatura massima / Max oven temperature	400 °C 752 °F		
Combustibile consigliato / Recommended fuel	Ciocchi, potature / Logs, trimmings		

MISURE / DIMENSIONS

<b>A</b>	Larghezza totale / Total width	210 Cm / 82,6 In
<b>B</b>	Lunghezza totale / Total length	177 Cm / 69,7 In
<b>C</b>	Altezza totale / Total height	210 Cm / 82,6 In
<b>D</b>	Larghezza bocca / Oven mouth width	55 Cm / 21,6 In
<b>E</b>	Altezza bocca / Oven mouth height	35 Cm / 13,7 In
<b>F</b>	Diametro cappa / Chimney diameter	30 Cm / 11,8 In
<b>G</b>	Altezza piano cottura / Oven floor height	110 Cm / 43,3 In

MONTAGGIO e componenti / ASSEMBLY and parts list

	Cod.	N°	Desc.
<b>a</b>	XFAMALFI	1	Blocco forno *
<b>b</b>	YSPORMS	1	Sportello Special Pizzeria

\* Per il blocco forno attenersi alla sequenza del forno Special Pizzeria XL