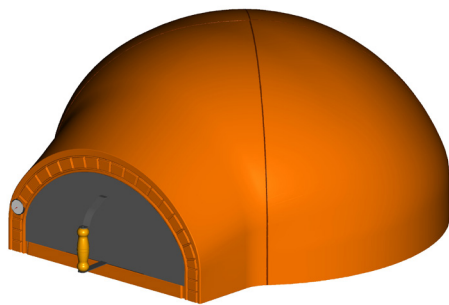


cod. FPD106N



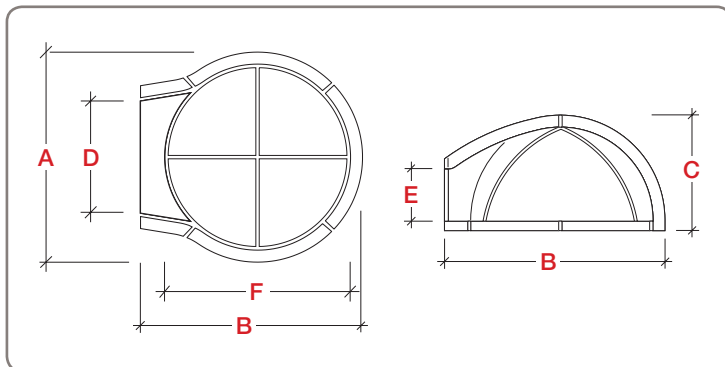
CARATTERISTICHE TECNICHE / TECHNICAL DETAILS

Peso / Weight	330 Kg / 727,5 Lbs
Area piano forno / Oven floor area	0,94 m ² / 10 ft ²
Minuti per scaldare / Heating time	55
N° pizze alla volta / Pizza capacity	5
Infornata di pane / Bread capacity	10 Kg / 22 Lbs
Consumo medio / Average fuel consumption	7 Kg/h / 15,4 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 20 cm oppure 20x20 cm / Diameter 7,8 In or 7,8x7,8 In	Diametro 25 cm oppure 25x25 cm o 20x30 cm / Diameter 9,8 In or 9,8x9,8 In or 7,8x11,8 In	Diametro 30 cm oppure 30x30 cm / Diameter 11,8 In or 11,8x11,8 In

MISURE / DIMENSIONS

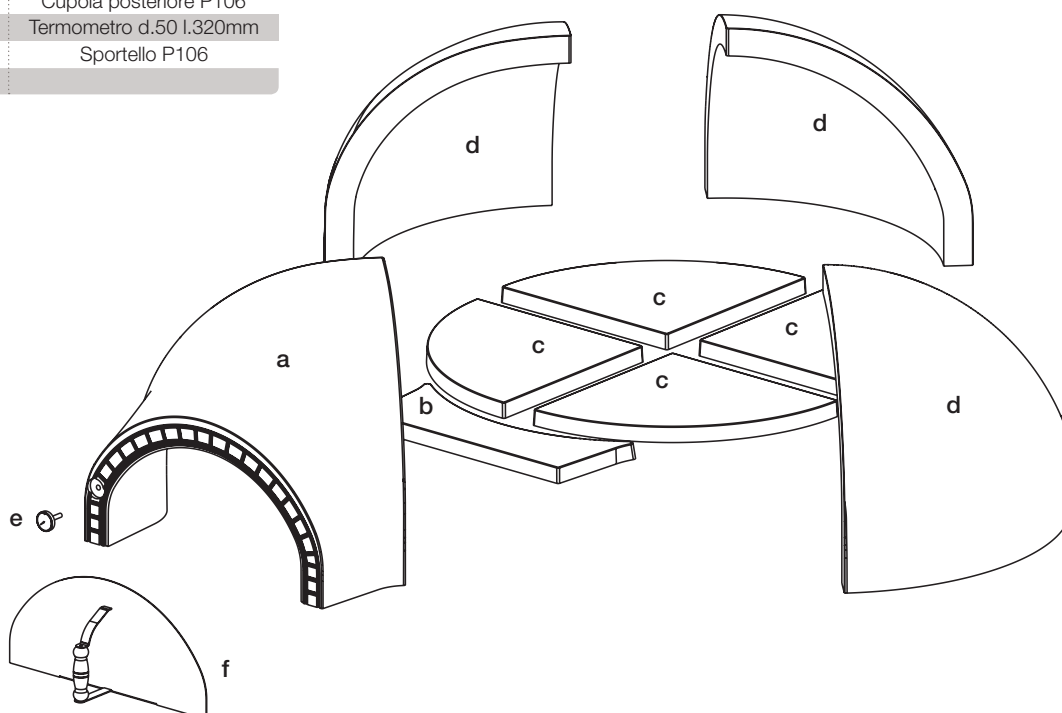


MISURE / DIMENSIONS

A	Larghezza totale / Total width	118 cm / 46,4 In
B	Lunghezza totale / Total length	126 cm / 49,6 In
C	Altezza totale / Total height	62 cm / 24,4 In
D	Larghezza bocca / Oven mouth width	60 cm / 23,6 In
E	Altezza bocca / Oven mouth height	28 cm / 11 In
F	Diametro interno / Inside diameter	103 cm / 40,5 In

MONTAGGIO e componenti / ASSEMBLY and parts list

	Cod.	N°	Desc.
a	XFBP106	1	Bocca P106
b	XFDP106	1	Davanzalino P106
c	XFPSR52	4	Piano a spicchio r.52,5 P106
d	XFCP106	3	Cupola posteriore P106
e	YT50320	1	Termometro d.50 l.320mm
f	YSOPER	1	Sportello P106



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