ALFA PIZZA

forno quattro pro GPL

Scheda tecnica / *Technical sheet*

cod. FOR4PRO

Caratteristiche tecniche / *Technical details*

Combustibile consigliato *Recommended fuel*	Gas GPL (G30/G31) *LPG gas (G30/G31)*
Categoria gas *Gas category*	I3+ GPL
Consumo massimo *Maximum fuel consumption*	1,35 / 1,32 kg/h (G30/G31)
Dim. piano forno *Oven floor dim.*	78 x 60 x 7,8 cm *31 x 24 x 3 in*
Area piano forno *Oven floor area*	0,47 m^2 *5,03 ft^2*
Peso *Weight*	240 kg *528 lbs*
Temperatura massima *Max oven temperature*	450°C *752°F*
Minuti per scaldare *Heating time*	10
N° pizze alla volta *Pizza capacity*	4
Infornata di pane *Bread capacity*	4 kg *8,8 lbs*
Portata termica nominale *Heat capacity*	17 kW - 14620 kCal/h
Funzionamento a G30/G31 *G30/G31 operation*	28..30 / 37 mbar
Colore *Color*	Corten *Corten*

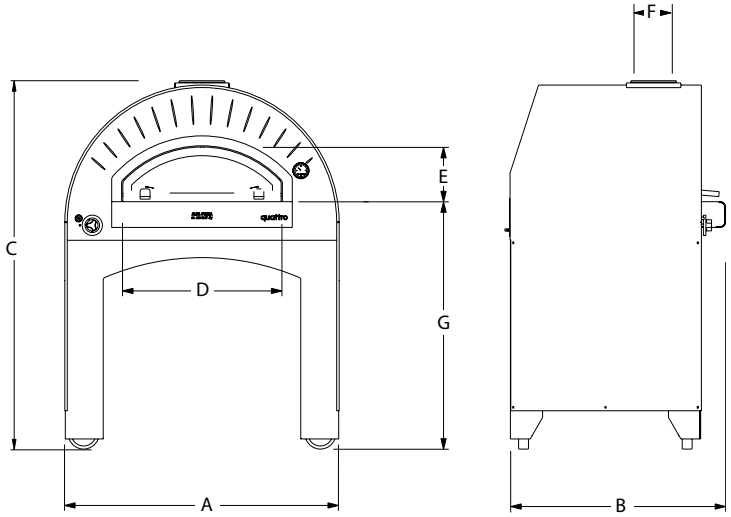
Materiali utilizzati / *Used material*:

lamiera ferro, acciaio inox, fibra ceramica
sheet iron, stainless steel, ceramic fiber

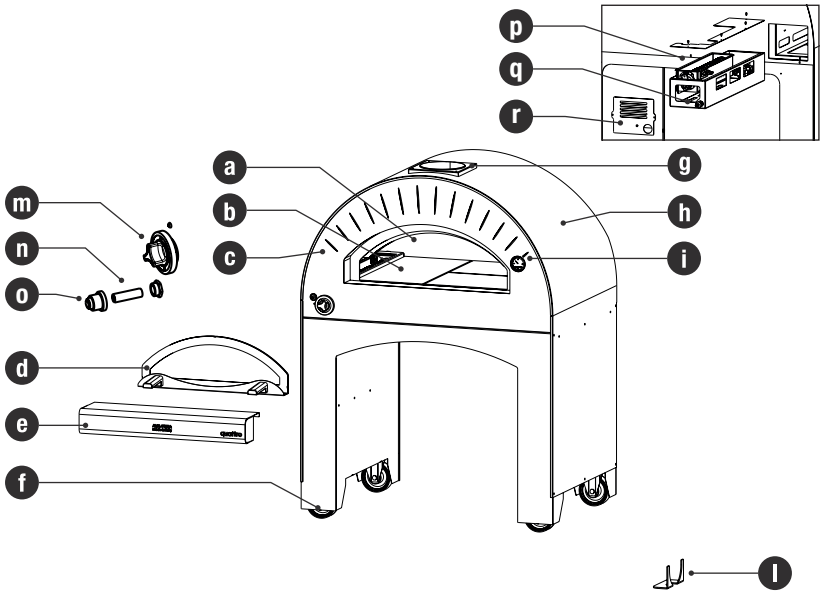
Tipo di refrattario / *Type of refractory*:

tavella silico-alluminoso
tile silico-alluminoso

Misure / *Dimensions*



A	115,0 cm / *45,3 in*	**E**	22,5 cm / *8,8 in*
B	89,2 cm / *35,1 in*	**F**	18,0 cm / *7,1 in*
C	160,0 cm / *63,0 in*	**G**	110,4 cm / *43,5 in*
D	65 cm / *25,6 in*		

Componenti / *Parts list*

	CODICE	N°	DESCRIZIONE
a	XCM4PG	1	Camera forno
b	XPR4PRO	1	Piano refrattario
c	AFD4PG	1	Archetto
d	YSPO4PG	1	Sportello
e	ADD4PRO	1	Davanzale
f	YR3DT	4	Ruote
g	YFL4PG	1	Flangia
h	XCS4PG	1	Corpo struttura
i	YT13563	1	Termometro
l	XFR4PG	1	Fermaruota
m	XMG4PG	1	Manopola
n	XBTAAGAST	1	Batteria AA
o	XPAPBG	1	Pulsante accensione
p	YCSP4PG	1	Corpo diffusore gas
q	XAGG4PG	1	Attacco porta gomma gas
r	XCG4PG	1	Carter gas