

ALFA

STONE OVEN MEDIUM

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FXSTONE-M/GPL/RAM

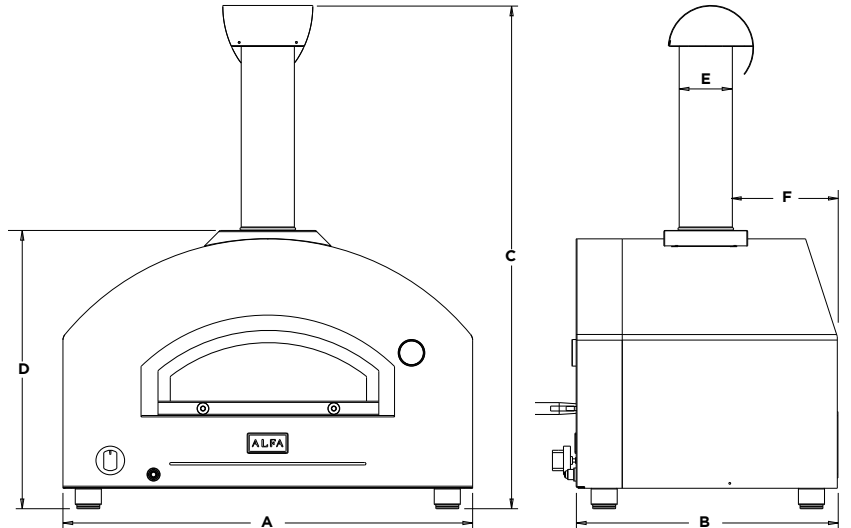
rame
copper

conforme a UNI 10474 e EN 13229
UNI 10474 and EN 13229 compliant

SCHEDA TECNICA / TECHNICAL SPECIFICATION

MISURE / DIMENSIONS

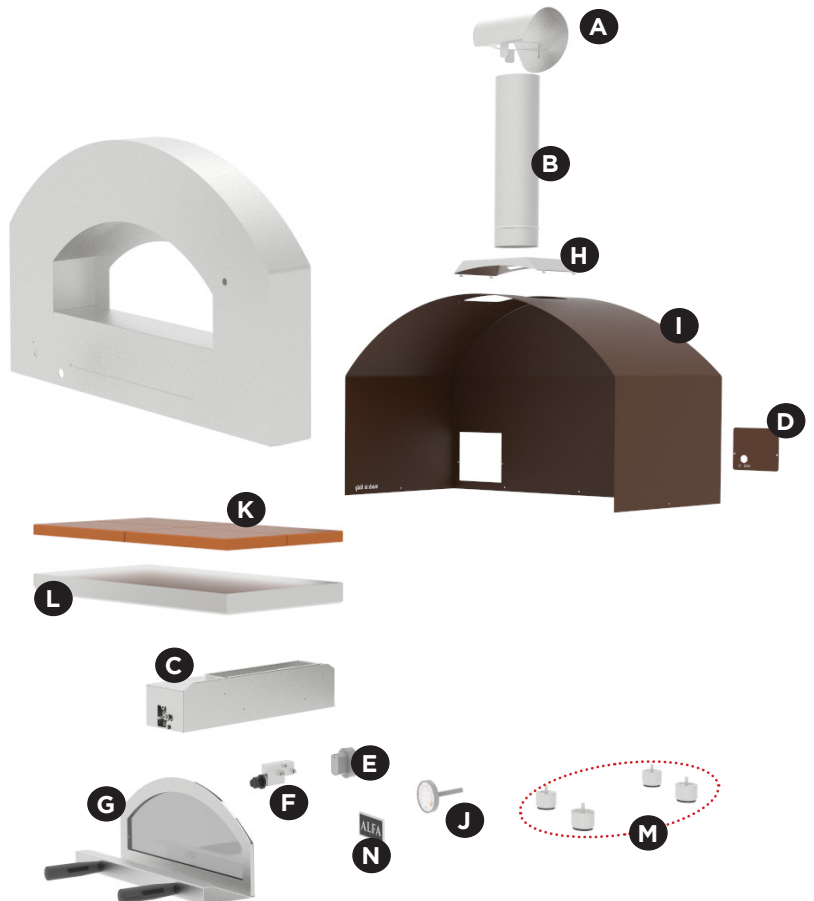
A	100 cm 39.4 in
B	63,8 cm 25 in
C	123 cm 48.4 in
D	68 cm 26.8 in
E	Ø 13 cm 5.1 in
F	26 cm 10.2 in



CARATTERISTICHE TECNICHE / TECHNICAL DETAILS

Peso Weight	125 kg 276 lbs	Materiali utilizzati Used material	lamiera ferro, acciaio inox, fibra ceramica iron sheet, stainless steel, ceramic fiber
Area piano forno Oven floor area	0,28 m ² 3 ft ²	Tipo di refrattario Type of refractory	Tavella silico-alluminoso Alumina silicate bricks
Dim. piano forno Oven floor dim.	70 x 40 cm 27.5 x 15,7 in	Combustibile consigliato Recommended fuel	Gas GPL (G30 / G31) LPG gas (G30 / G31)
Minuti per scaldare Heating time (min)	15	Categoria gas Gas category	I3+ GPL
N° pizze alla volta Pizza capacity	2	Potenza nominale Heat capacity	20,5 kW 70.000 Btu/h
Infornata di pane Bread capacity	2 kg 4.4 lbs	Funzionamento a G30 / G31 G30 / G31 operation	28..30 / 37 mbar
Temperatura massima Max oven temperature	500°C 1000°F	Consumo Massimo Maximum consumption	1,35 / 1,32 kg/h

Parti di ricambio Spare parts		Codice Code
Comignolo Chimney cap	A	SSML-1-2202
Canna fumaria Chimney	B	TII30_500_SAT
KIT GAS 15kW	C	SALI-1-2201
Carter laterale gas Side gas cover	D	SCRT-3-2204-RA
Manopola gas Gas knob	E	D14MANO-70P
Generatore elettrico Electric generator	F	GENELP003IQ
Cavo elettrico Electrical cable	F	CAVO-AT
Sportello Door	G	SSML-1-2203
Flangia Flange	H	SML-2-220
Carter esterno External shell	I	SCRT-1-2201-RA
Termometro Thermometer	J	YT63-190
Mattoni 30x20 cm Red bricks 30x20 cm	K	RRA3020
Mattoni 40x20 cm Red bricks 40x20 cm	K	RRA4020
Gasbeton	L	RRA3020
Piedini Feet (n.4)	M	SETPIE-M10X20
Logo Alfa (v1.0)	N	D14PLAC-ALFA



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STONE OVEN MEDIUM METANO

FXSTONE-M/MET/RAM

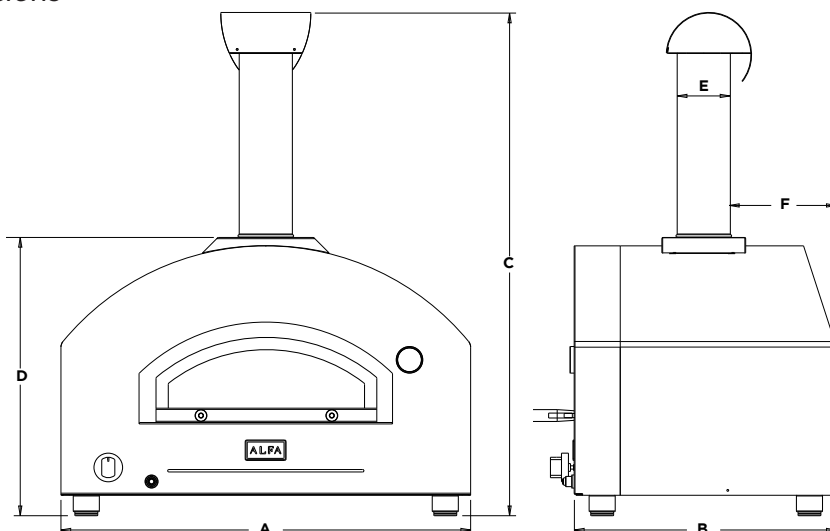
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SCHEDA TECNICA / TECHNICAL SPECIFICATION

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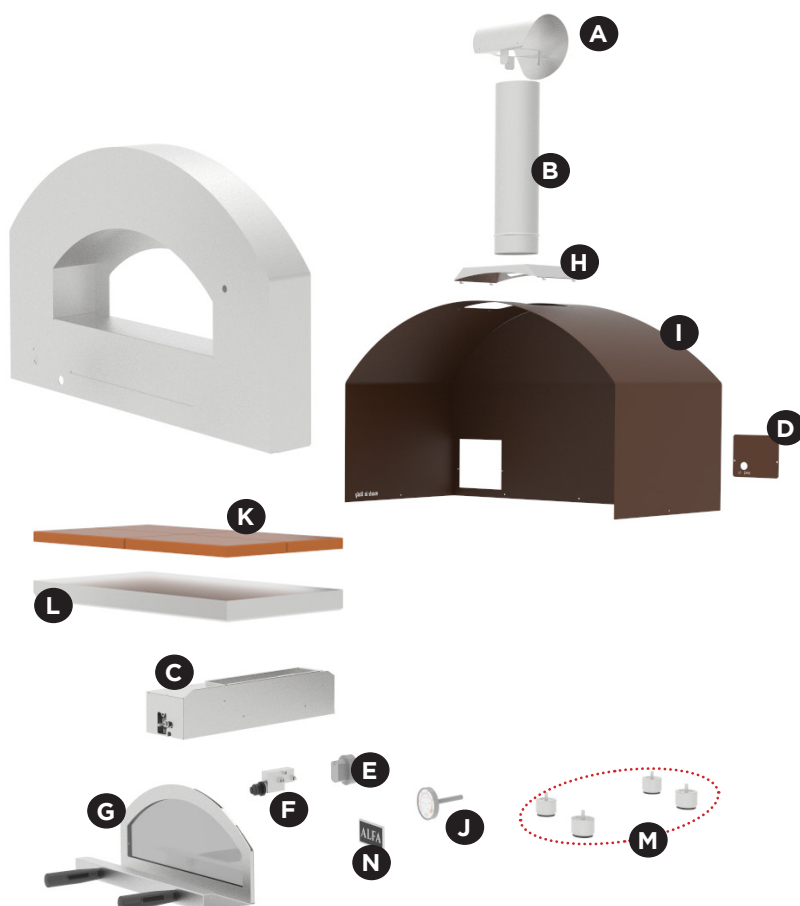
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Dim. piano forno Oven floor dim.	70 x 40 cm 27.5 x 15,7 in	Combustibile consigliato Recommended fuel	Gas metano (G20) Natural gas (G20)
Minuti per scaldare Heating time (min)	15	Categoria gas Gas category	I2H (Metano)
N° pizze alla volta Pizza capacity	2	Potenza nominale Heat capacity	20,5 kW 70.000 Btu/h
Infornata di pane Bread capacity	2 kg 4.4 lbs	Funzionamento a G30 / G31 G30 / G31 operation	20 mbar
Temperatura massima Max oven temperature	500°C 1000°F	Consumo Massimo Maximum consumption	1,76 m ³ /h

Parti di ricambio Spare parts		Codice Code
Comignolo Chimney cap	A	SSML-1-2202
Canna fumaria Chimney	B	TII30_500_SAT
KIT GAS 15kW	C	SALI-1-2201
Carter laterale gas Side gas cover	D	SCRT-3-2204-RA
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