

ALFA

4 PIZZE

ALFA

PIZZA

SCHEDA TECNICA / TECHNICAL SPECIFICATION

MISURE / DIMENSIONS

FORNO A LEGNA

4 PIZZE TOP

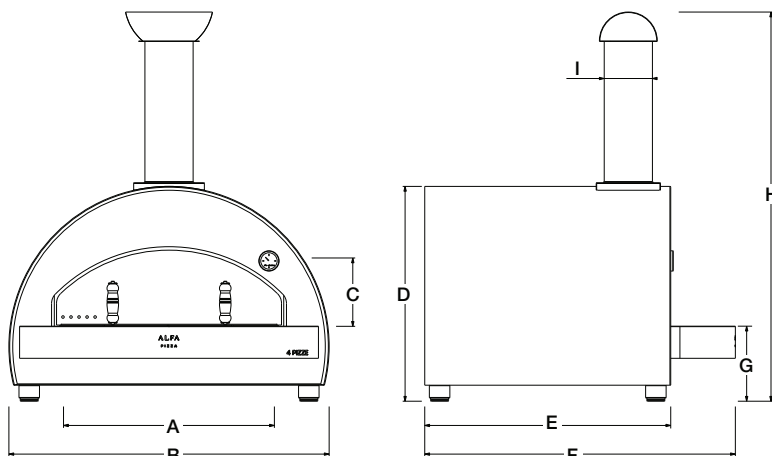
FX4P-LRAM-T

rame 

FX4P-LGRI-T

diamond
gray 

A	68 cm / 26,7 in
B	99,7 cm / 39,3 in
C	22 cm / 8,6 in
D	66,8-67,8 cm / 26,3-26,7 in
E	76,6 cm / 30,2 in
F	96,7 cm / 38,1 in
G	23,4-24,4 cm / 9,2 - 9,6 in
H	121 - 122 cm / 47,6 - 48 in
I	15 cm / 5,9 in



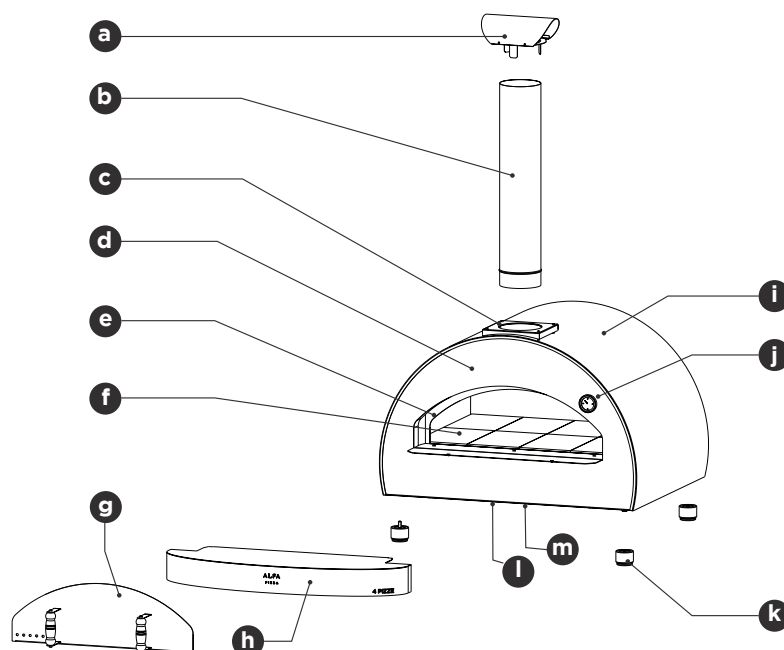
conforme a UNI 10474 e EN 13229
UNI 10474 and EN 13229 compliant

CARATTERISTICHE TECNICHE / TECHNICAL DETAILS

Peso <i>Weight</i>	125 kg 275,5 lbs	Materiali utilizzati <i>Used material</i>	lamiera ferro, acciaio inox, fibra ceramica iron sheet, stainless steel, ceramic fiber
Area piano forno <i>Oven floor area</i>	0,48 m ² 5,1 ft ²	Tipo di refrattario <i>Type of refractory</i>	Tavella silico-alluminoso Alumina silicate bricks
Dim. piano forno <i>Oven floor dim.</i>	80 x 60 cm 31,5 x 23,6 in	Combustibile consigliato <i>Recommended fuel</i>	Ciocchi diam. Max 5 cm, potature Max 1,9 In diam. logs, trimmings
Minuti per scaldare <i>Heating time (min)</i>	20	Carica nominale <i>Rated charge</i>	8,3 kg/h 18,3 Lbs/h
N° pizze alla volta <i>Pizza capacity</i>	4	Tiraggio minimo <i>Minimum flue draught</i>	11 Pa
Infornata di pane <i>Bread capacity</i>	4 kg 8,8 lbs	Flusso volumetrico fumi <i>Flue smokes mass flow</i>	49,6 g/s
Temperatura massima <i>Max oven temperature</i>	400°C 752°F	Emissioni CO al 13% O₂ <i>CO emission at 13% O₂</i>	0,35% 4444 mg/Nm ³
Consumo medio <i>Average fuel consumption</i>	4 kg/h 8,8 lbs/h	Temperatura fumi <i>Smoke temperature</i>	387°C 728°F

MONTAGGIO E COMPONENTI / ASSEMBLY AND PARTS LIST

CODICE	N°	DESCRIZIONE
a	SPZP_01_024	1 COMIGNOLO FORNO 4 PIZZE
b	TI150_750_SAT	1 CANNA FUMARIA 4 PIZZE
c	FML_01_070	1 FLANGIA 4 PIZZE
d	SML-01-040	1 ARCHETTO 4 PIZZE TOP
e	CMB-01-008	1 CUPOLA CAMERA FORNO 4 PIZZE
f		1 PIANO REFRATTARIO 4 PIZZE
g	SML-01-044	1 SPORTELLO FORNO QUATTRO PIZZE
h	SML-01-041	1 DAVANZALINO 4 PIZZE TOP
i	CRT-01-026	1 CARTER ESTERNO 4 PIZZE TOP
j	YT63-135	1 TERMOMETRO
k	D14PIED-M10X20	4 PIEDINI REGOLABILE 2" A300 M10X20 REG 50-60
l	CMB-01-011	1 VASCA CAMERA FORNO 4 PIZZE
m		1 SIPOREX 800x600x100mm



ALFA

PIZZA

FORNO A LEGNA

4 PIZZE

FX4P-LRAM

rame



FX4P-LROA

rosso

antico

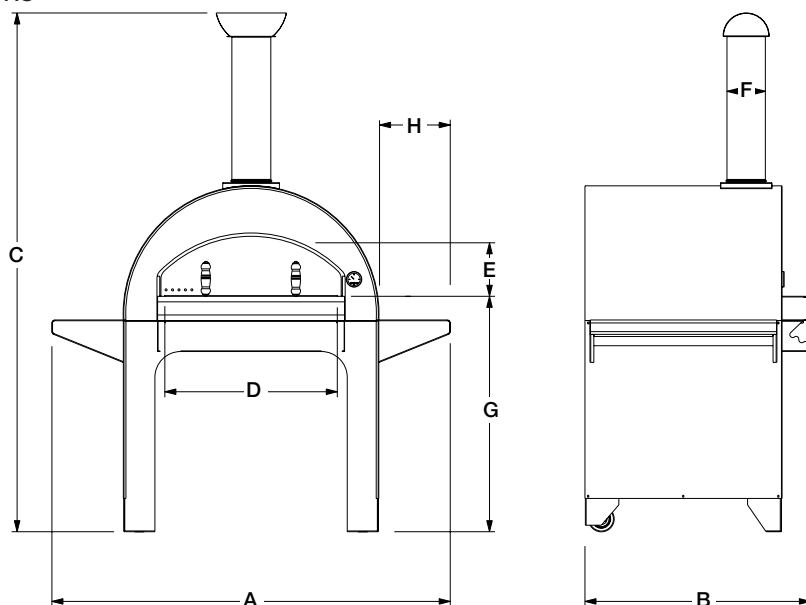


conforme a UNI 10474 e EN 13229
UNI 10474 and EN 13229 compliant

SCHEMA TECNICA / TECHNICAL SPECIFICATION

MISURE / DIMENSIONS

A	155 cm / 61 in
B	87,5 cm / 34,4 in
C	202 cm / 79,5 in
D	68 cm / 26,7 in
E	22 cm / 8,6 in
F	15 cm / 5,9 in
G	91,5 cm / 36 in
H	27,5 cm / 10,8 in

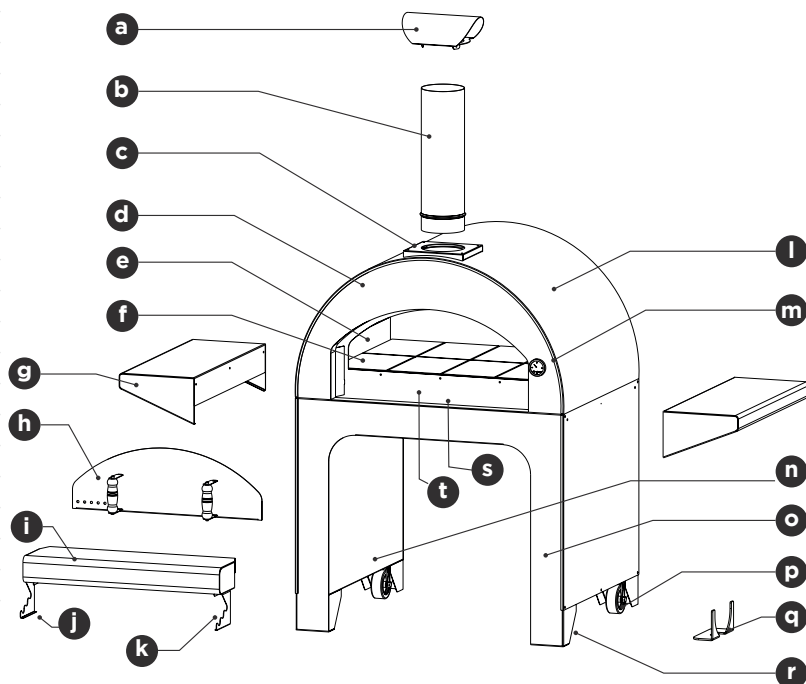


CARATTERISTICHE TECNICHE / TECHNICAL DETAILS

Peso <i>Weight</i>	165 kg 363,7 lbs	Materiali utilizzati <i>Used material</i>	lamiera ferro, acciaio inox, fibra ceramica iron sheet, stainless steel, ceramic fiber
Area piano forno <i>Oven floor area</i>	0,48 m ² 5,1 ft ²	Tipo di refrattario <i>Type of refractory</i>	Tavella silico-alluminoso Alumina silicate bricks
Dim. piano forno <i>Oven floor dim.</i>	80 x 60 cm 31,5 x 23,6 in	Combustibile consigliato <i>Recommended fuel</i>	Ciocchi diam. Max 5 cm, potature Max 1,9 In diam. logs, trimmings
Minuti per scaldare <i>Heating time (min)</i>	20	Carica nominale <i>Rated charge</i>	8,3 kg/h 18,3 Lbs/h
N° pizze alla volta <i>Pizza capacity</i>	4	Tiraggio minimo <i>Minimum flue draught</i>	11 Pa
Infornata di pane <i>Bread capacity</i>	4 kg 8,8 lbs	Flusso volumetrico fumi <i>Flue smokes mass flow</i>	49,6 g/s
Temperatura massima <i>Max oven temperature</i>	400°C 752°F	Emissioni CO al 13% O₂ <i>CO emission at 13% O₂</i>	0,35% 4444 mg/Nm ³
Consumo medio <i>Average fuel consumption</i>	4 kg/h 8,8 lbs/h	Temperatura fumi <i>Smoke temperature</i>	387°C 728°F

MONTAGGIO E COMPONENTI / ASSEMBLY AND PARTS LIST

CODICE	N°	DESCRIZIONE
a	SPZP_01_024	1 COMIGNOLO FORNO 4 PIZZE
b	TI150_750_SAT	1 CANNA FUMARIA 4 PIZZE
c	FML_01_070	1 FLANGIA 4 PIZZE
d	SML-01-028	1 ARCHETTO
e	CMB-01-008	1 CUPOLA CAMERA FORNO 4 PIZZE
f		1 PIANO REFRATTARIO 4 PIZZE
g	FML_01_089	2 MENSOLA LATERALE PER FORNO 4 PIZZE
h	SML-01-044	1 SPORTELLO FORNO QUATTRO PIZZE
i	SML-03-0144	1 DAVANZALINO FORNO 4 PIZZE
j	SML-03-0145	1 PORTAPALE SINISTRO FORNO 4 PIZZE
k	SML-03-0146	1 PORTAPALE DESTRO FORNO 4 PIZZE
l	CRT-01-018	1 STRUTTURA ESTERNA FORNO 4 PIZZE
m	YT63-135	1 TERMOMETRO
n	BAS-01-014	1 BASAMENTO FORNO 4 PIZZE
o	BAS-01-015	1 MOSTRA INOX 4 PIZZE
p	D14RUOT-125X40GIREV	2 RUOTE GIREVOLI FORNO 4 PIZZE
q	SFRU-01-100	2 FERMA RUOTA
r	D14RUOT-125X40	2 RUOTE FISSE FORNO 4 PIZZE
s	CMB-01-011	1 VASCA CAMERA FORNO 4 PIZZE
t		1 SIPOREX 800x600x100mm



IT

RIPIANI LATERALI

- Il 4 pizze è dotato di due comodi ripiani laterali che si montano con le 6 viti e la chiave a brugola in dotazione.

EN

SIDE SHELVES

- The 4 Pizze has two practical side shelves which are mounted with 6 screws; the allen wrench is supplied.

ES

REPISAS LATERALES

- El horno 4 Pizze cuenta con dos cómodas repisas laterales que se montan con los 6 tornillos y la llave allen incluidos en el suministro.

FR

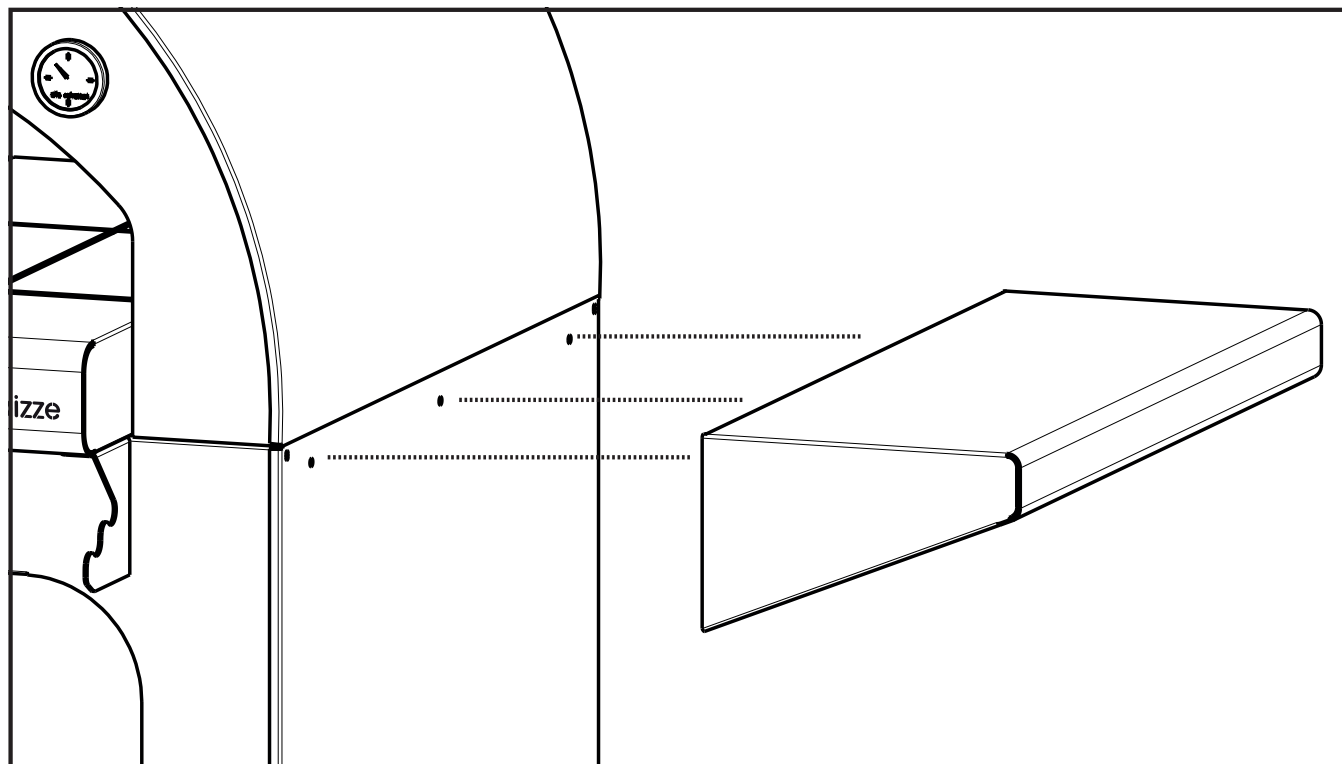
SUPPORTS LATÉRAUX

- Le four 4 pizzas comporte deux plaques latérales pratiques qui se montent avec 6 vis et une clé allen fournies.

DE

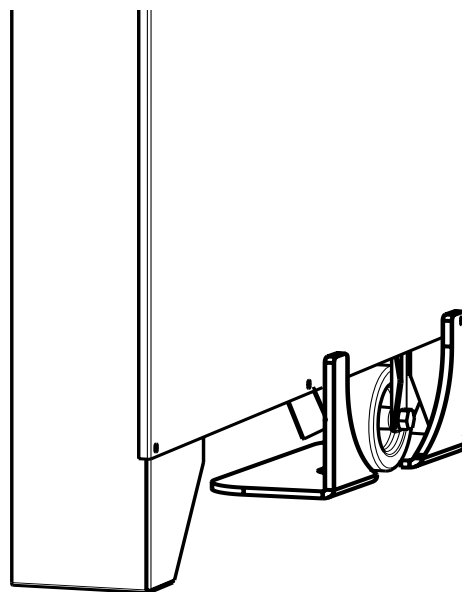
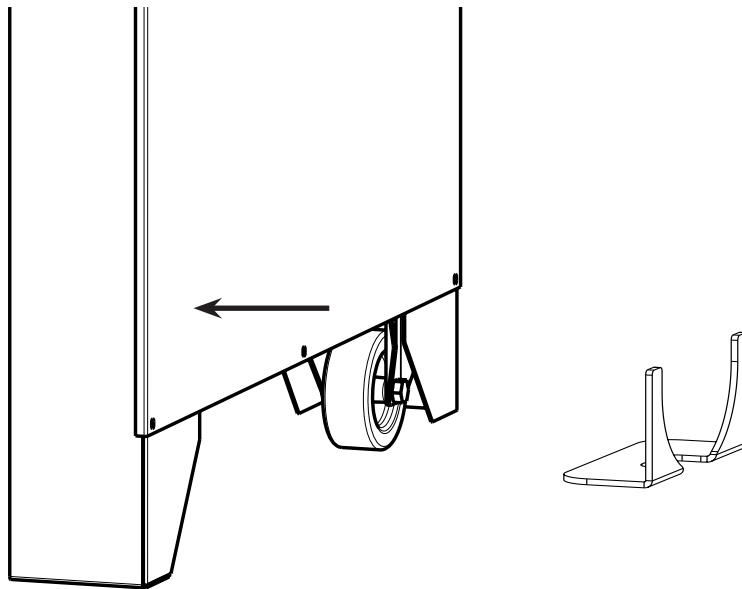
DEN BACKOFEN POSITIONIEREN

- Der 4 Pizze verfügt über zwei praktische seitliche Ablagen, die mit 6 Schrauben und mithilfe des mitgelieferten Sechskantschlüssels angeschraubt werden.



To lock the wheels, insert the special wheel stop as shown in the figure.

Per bloccare le ruote inserire l'apposito fermaruote come in figura.



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