

ALFA



STONE OVEN
MEDIUM

GPL - LPG

COPPER
FXSTONE-M/GPL/RAM



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



CARATTERISTICHE TECNICHE - TECHNICAL DETAILS

Peso <i>Weight</i>	125 kg <i>276 lbs</i>
Area piano forno <i>Oven floor area</i>	0.28 m ² <i>3 ft²</i>
Dim. piano forno <i>Oven floor dim.</i>	70 x 40 cm <i>27.5 x 15.7 in</i>
Minuti per scaldare <i>Heating time (min)</i>	15
N° pizze alla volta <i>Pizza capacity</i>	2
Infornata di pane <i>Bread capacity</i>	2 kg <i>4.4 lbs</i>
Temperatura massima <i>Max oven temperature</i>	500°C <i>1000°F</i>

Materiali utilizzati <i>Used material</i>	lamiera ferro. acciaio inox. fibra ceramica <i>iron sheet. stainless steel. ceramic fiber</i>
Tipo di refrattario <i>Type of refractory</i>	Tavella silico-alluminoso <i>Alumina silicate bricks</i>
Combustibile consigliato <i>Recommended fuel</i>	Gas GPL (G30 / G31) <i>LPG gas (G30 / G31)</i>
Categoria gas <i>Gas category</i>	I3+ GPL
Potenza nominale <i>Heat capacity</i>	15 kW <i>70.000 Btu/h</i>
Funzionamento a G30 / G31 <i>G30 / G31 operation</i>	28..30 / 37 mbar
Consumo Massimo <i>Maximum consumption</i>	1.07 / 1.09 kg/h

ALFA



STONE OVEN
MEDIUM

METANO - NG

COPPER
FXSTONE-M/MET/RAM



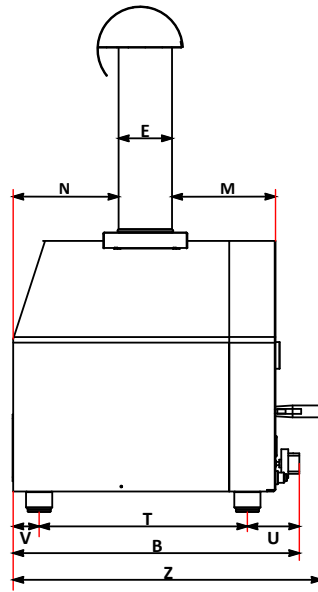
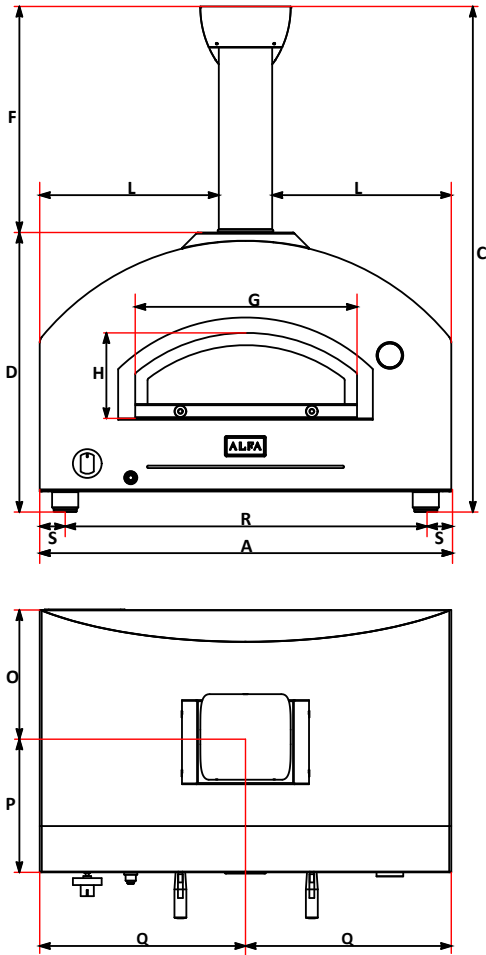
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CARATTERISTICHE TECNICHE - TECHNICAL DETAILS

Peso <i>Weight</i>	125 kg <i>276 lbs</i>	Materiali utilizzati <i>Used material</i>	lamiera ferro. acciaio inox. fibra ceramica <i>iron sheet. stainless steel. ceramic fiber</i>
Area piano forno <i>Oven floor area</i>	0.28 m ² <i>3 ft²</i>	Tipo di refrattario <i>Type of refractory</i>	Tavella silico-alluminoso <i>Alumina silicate bricks</i>
Dim. piano forno <i>Oven floor dim.</i>	70 x 40 cm <i>27.5 x 15.7 in</i>	Combustibile consigliato <i>Recommended fuel</i>	Gas metano (G20) <i>Natural gas (G20)</i>
Minuti per scaldare <i>Heating time (min)</i>	15	Categoria gas <i>Gas category</i>	I2H (Metano)
N° pizze alla volta <i>Pizza capacity</i>	2	Potenza nominale <i>Heat capacity</i>	15 kW 70.000 Btu/h
Infornata di pane <i>Bread capacity</i>	2 kg <i>4.4 lbs</i>	Funzionamento a G30 / G31 <i>G30 / G31 operation</i>	20 mbar
Temperatura massima <i>Max oven temperature</i>	500°C <i>1000°F</i>	Consumo Massimo <i>Maximum consumption</i>	1.43 m ³ /h

MISURE - DIMENSIONS



A	100.2 cm 39.4 in	N	25.7 cm 10.1 in
B	69.7 cm 27.4 in	O	31.4 cm 12.4 in
C	123.1 cm 48.5 in	P	32.2 cm 12.7 in
D	63 cm 24.8 in	Q	50.1 cm 19.7 in
Ø E	13 cm 5.1 in	R	87.8 cm 34.6 in
F	55 cm 21.7 in	S	6.2 cm 2.4 in
G	54 cm 21.3 in	T	50.7 cm 20 in
H	20.8 cm 8.2 in	U	12.6 cm 5 in
L	43.6 cm 17.2 in	V	6.3 cm 2.5 in
M	25.2 cm 9.9 in	Z	75.1 cm 29.6 in

PARTI DI RICAMBIO - SPARE PARTS

Descrizione Description		Codice Code
Comignolo Chimney cap	A	SSML-1-2202
Canna fumaria Chimney	B	TI130_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-2-2205
Carter esterno External shell	I	SCRT-1-2201-RA
Termometro Thermometer	J	YT63-135
Mattoni 30x20 cm Red bricks 30x20 cm	K	RRA3020
Mattoni 40x20 cm Red bricks 40x20 cm	K	RRA4020
Gasbeton	L	FCGSB602515
Piedini Feet (n.4)	M	SETPIE-M10X20
Logo Alfa (v1.0)	N	D14PLAC-ALFA

