



MODERNO 1 PIZZA

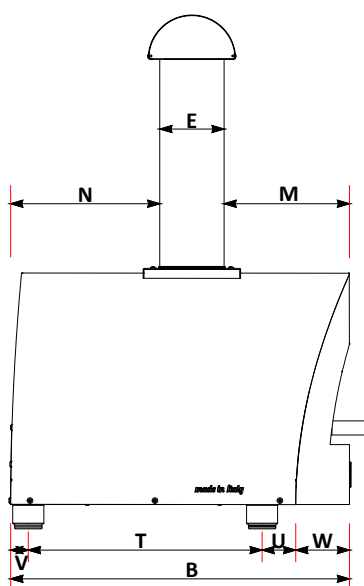
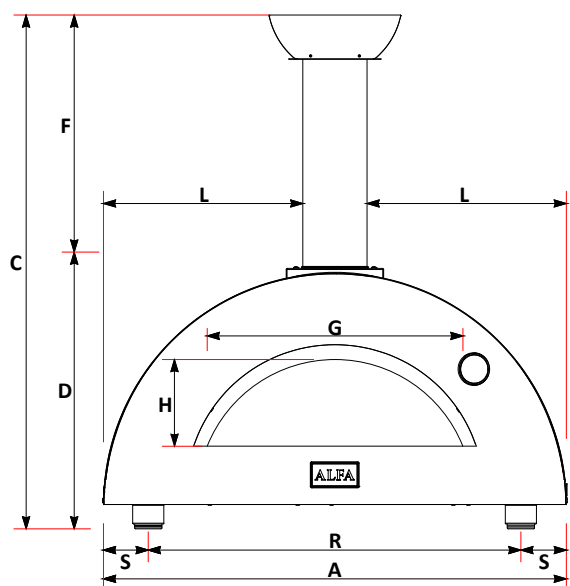
Data Sheets - Scheda Tecnica



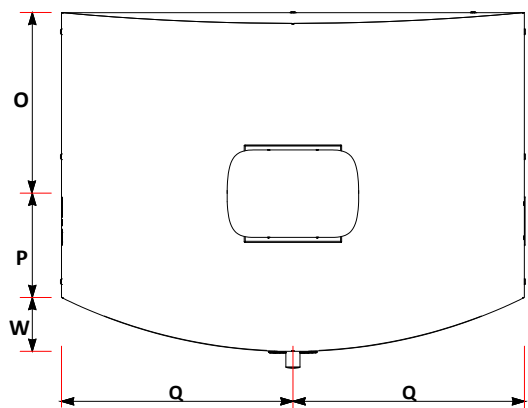
Weight Peso	54 kg 119 lbs	Materials Materiali	Stainless Steel, iron sheet, Ceramic fiber Acciaio inox, lamiera ferro, Fibrocera mica
Cooking floor Piano Cottura	60x40 cm 24 x 16 in	Type of refractory Tipo di refrattario	Alumina silicate HeatKeeper™ Firebrick Tavella HeatKeeper™ silico-alluminoso
Max oven temperature Temperatura massima	500°C 1000°F	Recommended fuel Combustibile consigliato	WOOD - Max 2 in diam. logs. trimmings LEGNA - Ciochi diametro Max 5 cm potature
Heating time Minuti per scaldare	30'	Minimum flue draught Tiraggio minimo	10 Pa
Pizza capacity Numero Pizze	1 Ø30cm	Flue smokes mass flow Flusso volumetrico fumi	57.7 g/s
Rated charge Carica Nominale	6.9 kg/h 15,2 lbs/h	Average consumption Consumo Medio	2.5 kg/h 5.5 lbs/h
Smoke temperature Temperatura fumi	395°C 743°F	CO emission at 13% O₂ Emissioni CO al 13% O ₂	0.31% 3843 mg/Nm³



made in Italy



	cm	inch		cm	inch
A	74	29,1	N	22,9	9,0
B	54,75	21,6	O	29,4	11,6
C	105	41,3	P	25,4	10,0
D	47,8	18,8	Q	36,6	14,4
E	13	5,1	R	64,1	25,2
F	57,2	22,5	S	4,5	1,8
G	37,3	14,7	T	38,3	15,1
H	14,5	5,7	U	3,3	1,3
L	30,1	11,9	V	4,9	1,9
M	18,8	7,4	W	8,2	3,2



PACKAGING					
DIMENSIONE IMBALLO					
	Width Larghezza	Depth Profondità	Height Altezza	Weight Peso	
cm	77,5	58,5	47,5	kg	57
inch	30,5	23	18,7	lbs	125,4

Description Descrizione	Code Codice	
Chimney cap Comignolo	A	SML-03-0221
Chimney Canna fumaria	B	TI130_500_SAT
Door Sportello	C	SSML-03-0224
Flange Flangia	D	SML-03-0220
External shell Carter esterno	E	CRT-1-013
Thermometer Termometro	F	YT63-135
Red bricks 30x20 cm Mattoni 30x20 cm	G	RRA3020
Feet (n.4) Piedini	H	SETPIE-M10X20
Logo Alfa (v1.0)	I	D14PLAC-ALFA

