

ALFA

STONE OVEN GPL

FXSTNM-GRAM/GPL/RAM

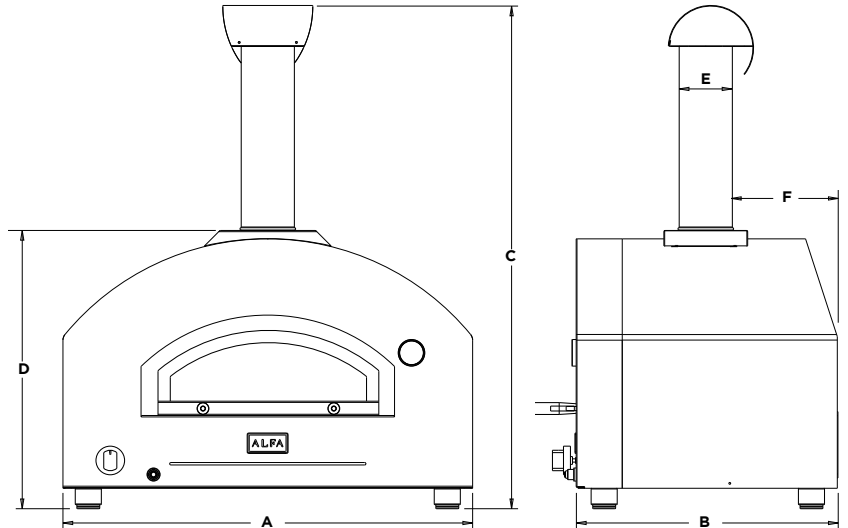
rame
copper

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 <i>Weight</i>	125 kg 276 lbs	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 3 ft ²	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 27.5 x 15,7 in	Combustibile consigliato <i>Recommended fuel</i>	Gas GPL (G30 / G31) LPG gas (G30 / G31)
Minuti per scaldare <i>Heating time (min)</i>	15	Categoria gas <i>Gas category</i>	I3+ GPL
N° pizze alla volta <i>Pizza capacity</i>	2	Potenza nominale <i>Heat capacity</i>	20,5 kW 70.000 Btu/h
Infornata di pane <i>Bread capacity</i>	2 kg 4.4 lbs	Funzionamento a G30 / G31 <i>G30 / G31 operation</i>	28..30 / 37 mbar
Temperatura massima <i>Max oven temperature</i>	500°C 1000°F	Consumo Massimo <i>Maximum consumption</i>	1,35 / 1,32 kg/h

Parti di ricambio <i>Spare parts</i>		Codice <i>Code</i>
Comignolo <i>Chimney cap</i>	A	SSML-1-2202
Canna fumaria <i>Chimney</i>	B	TI130_500_SAT
KIT GAS 15kW	C	SALI-1-2201
Carter laterale gas <i>Side gas cover</i>	D	SCRT-3-2204-RA
Manopola gas <i>Gas knob</i>	E	D14MANO-70P
Generatore elettrico <i>Electric generator</i>	F	GENELP003IQ
Cavo elettrico <i>Electrical cable</i>	F	CAVO-AT
Sportello <i>Door</i>	G	SSML-1-2203
Flangia <i>Flange</i>	H	SML-2-220
Carter esterno <i>External shell</i>	I	SCRT-1-2201-RA
Termometro <i>Thermometer</i>	J	YT63-190
Mattoni 30x20 cm <i>Red bricks 30x20 cm</i>	K	RRA3020
Mattoni 40x20 cm <i>Red bricks 40x20 cm</i>	K	RRA4020
Gasbeton	L	RRA3020
Piedini <i>Feet (n.4)</i>	M	SETPIE-M10X20
Logo Alfa (v1.0)	N	D14PLAC-ALFA

