




FORNO QUATTRO PRO LEGNA

Scheda tecnica / Technical sheet
cod. FX4PRU-LCOR

Caratteristiche tecniche / Technical details

Combustibile consigliato <i>Recommended fuel</i>	Ciocchi, potature <i>Logs, trimmings</i>
Consumo medio <i>Average fuel consumption</i>	4,5 kg/h 10 lbs/h
Carica nominale <i>Rated charge</i>	8,3 kg/h 18,3 lbs/h
Dim. piano forno <i>Oven floor dim.</i>	90x60 cm 35,7x23,8 in
Area piano forno <i>Oven floor area</i>	0,54 m ² 5,81 ft ²
Peso <i>Weight</i>	240 kg 528 lbs
Temperatura massima <i>Max oven temperature</i>	450°C 752°F
Minuti per scaldare <i>Heating time</i>	30
N° pizze alla volta <i>Pizza capacity</i>	3
Informata di pane <i>Bread capacity</i>	4 kg 8,8 lbs
Tiraggio minimo <i>Minimum flue draught</i>	11 Pa
Flusso volumetrico fumi <i>Flue smokes mass flow</i>	49,6 g/s
Emissioni CO al 13% O₂ <i>CO emission at 13% O₂</i>	0,35 % 4444 mg/Nm ³
Temperatura fumi <i>Smoke temperature</i>	400 °C 675 °F
Colore <i>Color</i>	Corten 



CE 0051-16
PIN: 51CQ4622



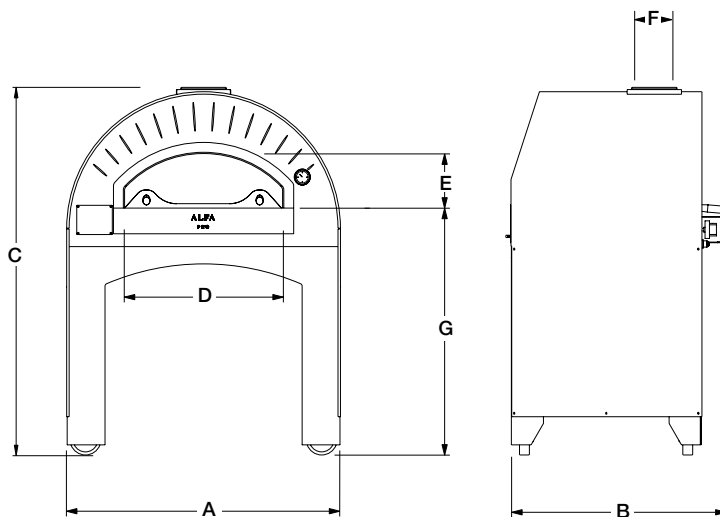
Materiali utilizzati / Used material:

lamiera ferro, acciaio inox, fibra ceramica
sheet iron, stainless steel, ceramic fiber

Tipo di refrattario / Type of refractory:

tavella silico-alluminoso
tile silico-alluminoso

Misure / Dimensions



A	115,0 cm / 45,3 in	E	21,5 cm / 8,5 in
B	89,2 cm / 35,1 in	F	18,0 cm / 7,1 in
C	160,0 cm / 63,0 in	G	110,4 cm / 43,5 in
D	63,0 cm / 24,8 in		

Componenti / Parts list

	CODICE	N°	DESCRIZIONE
a	SCMB-01-032	1	Cupola camera forno
b	SCMB-03-0211	1	Shield
c	RRA-3020	10	Piano refrattario 30x20x3
d	SQUA-01-149	1	Sportello
g	SSML-01-054	1	Davanzale
h	SSML-01-058	1	Arco
i	SCRT-01-031	1	Carter
l	YT63-135	1	Termometro
m	YR3DT	4	Ruote
n	XFR4PG	1	Fermaruota
o	FCGSB602515	6	SIPOREX 790x600x100
o	FCGSB602515	1	SIPOREX 100x600x100
p	SCMB-01-035	1	Vasca camera forno
q	SQUA-01-014	1	Flangia
r	SBAS-01-029	1	Base

