



FUTURO 4 PIZZE

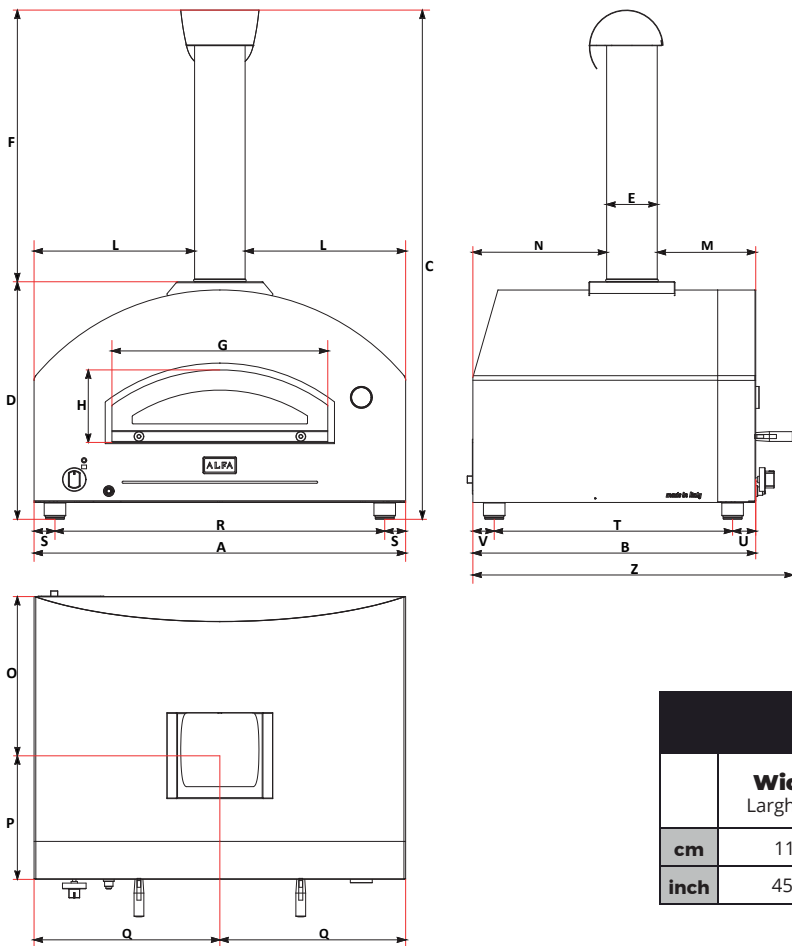
Data Sheets - Scheda Tecnica



Weight Peso	137 kg 302 lbs	Materials Materiali	Stainless Steel, iron sheet, Ceramic fiber Acciaio inox, lamiera ferro, Fibroceramica		
Cooking floor Piano Cottura	80x60 cm 31.5 x 23.6 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	LPG gas (G30 / G31) Gas GPL (G30 / G31)	Natural Gas (G20) Gas Metano (G20)	
Heating time Minuti per scaldare	30'	Gas category Categoria gas	I3+ GPL		I2H (METANO)
Pizza capacity Numero Pizze	4 Pizza Ø 30cm	Operation Funzionamento	30 mbar 11 in WC	50 mbar	20 mbar 4 in WC
Heat capacity Potenza nominale	18,5 kW 63.124 Btu/h	Max consumption Consumo Massimo	1.35 kg/h	2.07 kg/h	1.76 m³/h



made in Italy



	cm	inch		cm	inch
A	110.2	43.4	N	39.7	15.6
B	89.4	35.2	O	47.2	18.6
C	151	59.4	P	39.7	15.6
D	65.4	25.7	Q	55.6	21.9
E	15	5.9	R	97.8	38.5
F	80.5	31.7	S	6.2	2.4
G	63.8	25.1	T	70.7	27.8
H	21.5	8.5	U	12.3	4.8
L	47.6	18.7	V	6.3	2.5
M	29.2	11.5	Z	95	37.4

PACKAGING DIMENSIONE IMBALLO					
	Width Larghezza	Depth Profondità	Height Altezza	Weight Peso	
cm	115	93	82	kg	155
inch	45,3	36,6	32	lbs	341

Description Descrizione	Code Codice
Chimney cap Comignolo	A SSML-1-2302
Chimney Canna fumaria	B TI150_750_SAT
Door Sportello	C SSML-1-2301
Flange Flangia	D SML-2-2301
External shell Carter esterno	E SCRT-1-2201-SB
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
KIT GAS 24kW	L SALI-1-2301
Gas knob Manopola gas	M D14MANO-70
Electric generator Generatore elettrico	N GENELP003IQ
Electrical cable Cavo elettrico	N CAVO-AT
Side gas cover Carter laterale gas	O SCRT-3-2305-SB

