


ALFA

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>	195 kg 430 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
Infornata 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>	387°C 728,6°F
Colore <i>Color</i>	Corten 



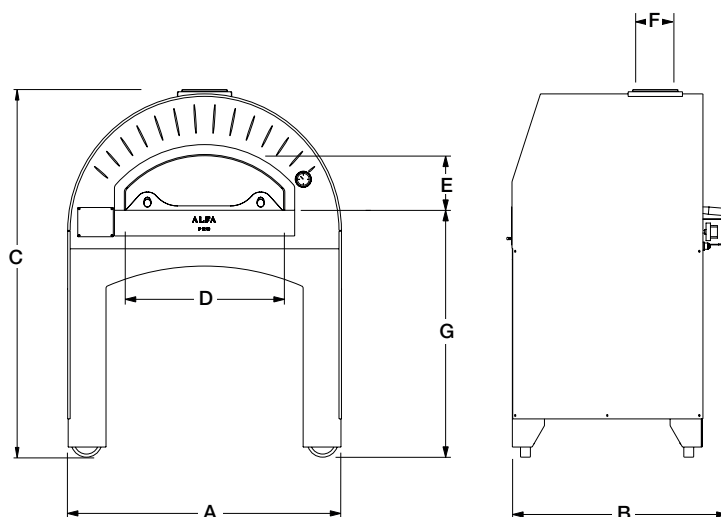
Materiali utilizzati / Used material:

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

B 89,2 cm / 35,1 in

C 160,0 cm / 63,0 in

D 63,0 cm / 24,8 in

E 21,5 cm / 8,5 in

F 18,0 cm / 7,1 in

G 110,4 cm / 43,5 in

Componenti / Parts list

CODICE	N°	DESCRIZIONE
a	SCMB-01-032	1 Cupola camera forno
b	SCMB-03-0211	1 Shield
c		1 Piano refrattario
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		1 SIPOREX 790x600x100
p	SCMB-01-035	1 Vasca camera forno
q	SQUA-01-014	1 Flangia
r	SBAS-01-029	1 Base

