

cod. FTDCUP80



CARATTERISTICHE TECNICHE / TECHNICAL DETAILS

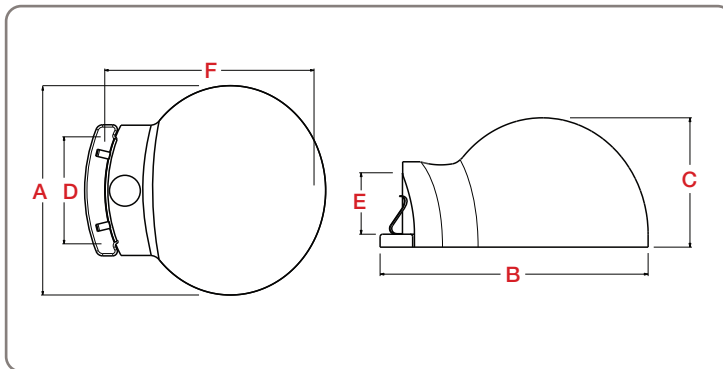
Peso / Weight	145 kg / 319 lbs
Area piano forno / Oven floor area	0,45 m <sup>2</sup> / 2.9 ft <sup>2</sup>
Minuti per scaldare / Heating time	45
N° pizze alla volta / Pizza capacity	4
Infonata di pane / Bread capacity	8 kg / 17 lbs
Consumo medio / Average fuel consumption	4 kg/h / 8 lbs/h
Temperatura massima / Max oven temperature	400 °C / 752 °F
Combustibile consigliato / Recommended fuel	Ciocchi, Potature / Logs, trimmings

CANNA FUMARIA (inst. interna) / CHIMNEY (for indoor installation)

Altezza canna > 5 mt /  
Chimney height > 16,4 ft

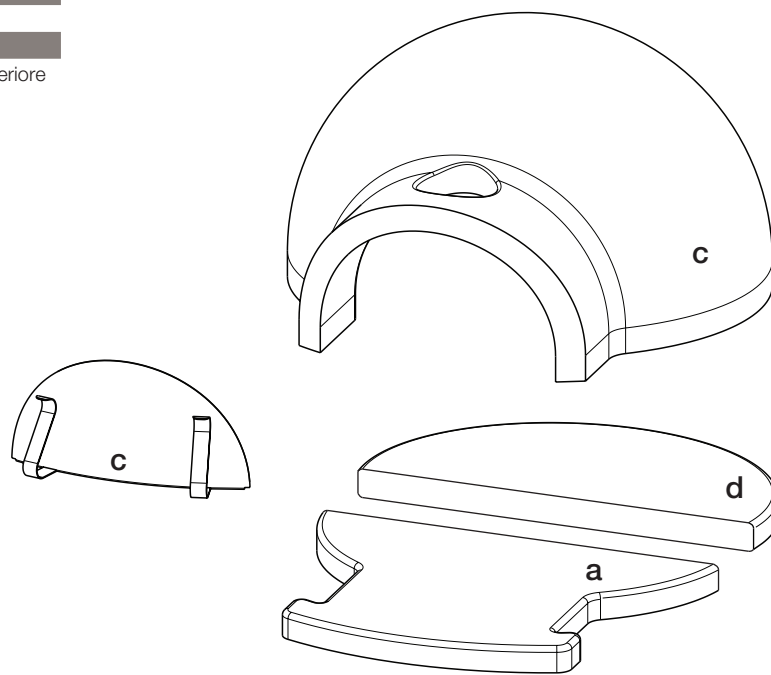
Diametro 15 cm oppure 15x15 cm /  
Diameter 5,9 in or 5,9x5,9 in

MISURE / DIMENSIONS



<b>A</b>	Larghezza totale / Total width	90 cm / 35,4 in
<b>B</b>	Lunghezza totale / Total length	104 cm / 40,9 in
<b>C</b>	Altezza totale / Total height	50 cm / 19,7 in
<b>D</b>	Larghezza bocca / Oven mouth width	46 cm / 18,1 in
<b>E</b>	Altezza bocca / Oven mouth height	24 cm / 9,4 in
<b>F</b>	Larghezza massima / Maximum width	80 cm / 31,5 in

	Cod.	N°	Desc.
<b>a</b>	XFPCUPF80	1	Piano fuoco frontale
<b>b</b>	XFCCUPP80	1	Cupola forno
<b>c</b>	YSPOCUP80	1	Sportello forno
<b>d</b>	XFPCUPP80	1	Piano fuoco posteriore



N.B. Seguire l'ordine alfabetico per il montaggio del forno.

Please follow the alphabetical order to assemble the oven