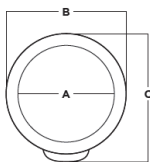


## Caratteristiche tecniche / Technical details

|  |                                    |
|--|------------------------------------|
| Consumo legna<br>Wood consumption                                      | 6 kg/h - 13,22 lbs/h               |
| Consumo gas<br>Gas consumption   | 0,3 kg/h GPL - 0,5 mc/h METANO     |
| Temperatura esercizio consigliata<br>Recommended operating temperature | 400/500°C<br>752-932°F             |
| Diámetro canna fumaria<br>Flue diameter                                | Ø 250 mm<br>9,84 in                |
| Potenza termica nominale<br>Heat capacity                              | 25000 Kcal - 29 kW                 |
| Potenza termica max<br>Max Heat capacity                               | 29000 Kcal - 34 kW                 |
| Temperatura fumi<br>Smoke temperature                                  | 200°C in uscita<br>200°C Exhaust   |
| Flusso fumi<br>Smoke volumetric rate flow                              | 800 Mc/h (all'accensione)          |
|  | 650 Mc/h (a pieno regime)          |
| Espulsione fumi<br>Smoke expulsion                                     | 800 Mc/h (on ignition)             |
|  | 650 Mc/h (at full speed)           |
|  | Tiraggio naturale<br>Natural draft |



| MODEL<br>Modello | FUEL<br>Alimentazione | CODE<br>Codice prodotto |
|------------------|-----------------------|-------------------------|
| MF90             | Wood - Legna          | MF90L                   |
|                  | GAS                   | MF90G                   |



| PIZZA CAPACITY<br>Numero di pizze | SIZES             |                    |                    | HEIGHT<br>Altezza  | WEIGHT<br>Peso        |
|-----------------------------------|-------------------|--------------------|--------------------|--------------------|-----------------------|
|                                   | A                 | B                  | C                  |                    |                       |
| 2 - 3                             | 90 cm<br>35,43 in | 136 cm<br>53,54 in | 156 cm<br>61,42 in | 200 cm<br>78,74 in | 1500 kg<br>3307 lbs * |

IT

- Cupola e cappa esterna in mattoni sagomati a mano
- Rivestimento esterno personalizzabile a richiesta
- Stand di supporto in ferro rinforzato removibile
- Piano cottura in cotto refrattario di Casapulla (CE)
- Corona in mattoni refrattari di Casapulla (CE)
- Isolamento in argilla espansa e fibra di ceramica
- Davanzale in pietra lavica da 3 cm
- Disponibile a gas o a legna

\*Peso stimato, ogni forno potrebbe avere una tolleranza del + - 10%

EN

- Dome and external hood in hand-shaped bricks.
  - Oven floor made of Casapulla's "cotto" refractory bricks.
  - External coating customizable on demand.
  - Removable supporting stand in reinforced iron.
  - Casapulla's frebricks crown.
  - Insulation of expanded clay and ceramic fiber.
  - 3 cm (1,18 in) lava stone landing.
  - Available in wood or gas-fired options
- \*Estimated weight, each oven could have a tolerance of + - 10%.