

ALFA

4 PIZZE

ALFA

FORNO A LEGNA

4 PIZZE TOP

FX4P-LRAM-T

rame



FX4P-LGRI-T

diamond
gray

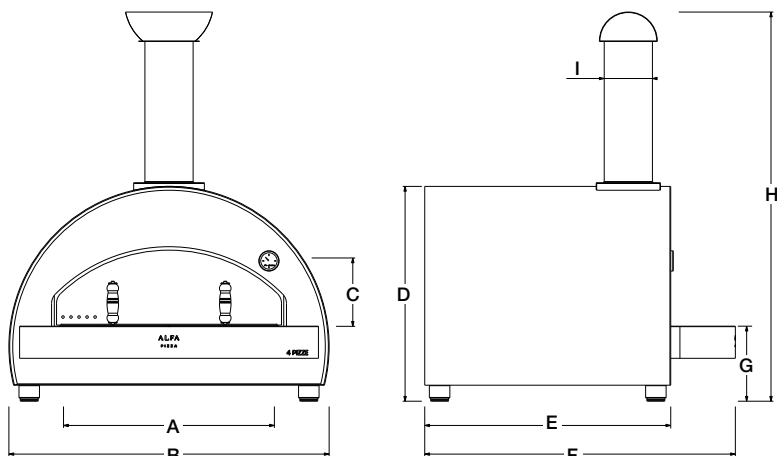


conforme a UNI 10474 e EN 13229
UNI 10474 and EN 13229 compliant

SCHEDA TECNICA / TECHNICAL SPECIFICATION

MISURE / DIMENSIONS

A	68 cm / 26,7 in
B	99,7 cm / 39,3 in
C	22 cm / 8,6 in
D	66,8-67,8 cm / 26,3-26,7 in
E	76,6 cm / 30,2 in
F	96,7 cm / 38,1 in
G	23,4-24,4 cm / 9,2 - 9,6 in
H	121 - 122 cm / 47,6 - 48 in
I	15 cm / 5,9 in

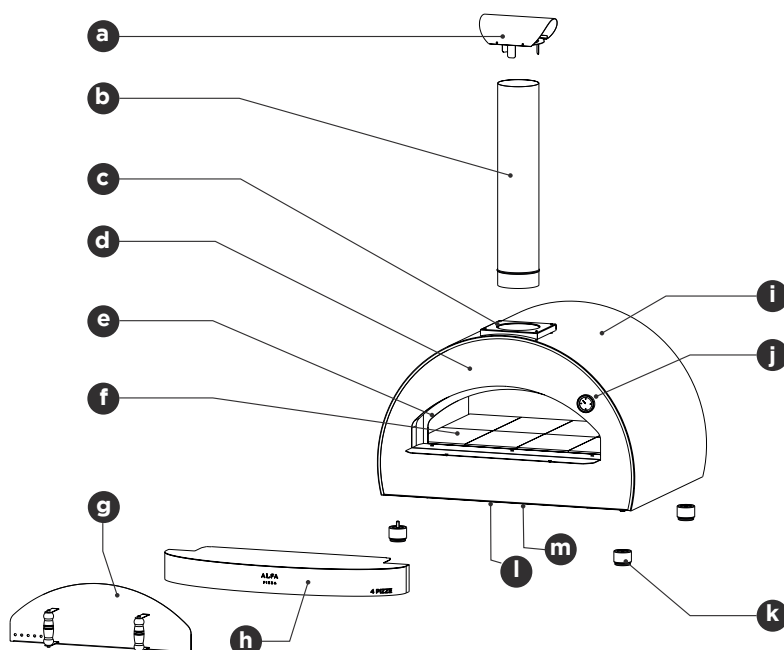


CARATTERISTICHE TECNICHE / TECHNICAL DETAILS

Peso <i>Weight</i>	125 kg 275,5 lbs	Materiali utilizzati <i>Used material</i>	lamiera ferro, acciaio inox, fibra ceramica iron sheet, stainless steel, ceramic fiber
Area piano forno <i>Oven floor area</i>	0,48 m ² 5,1 ft ²	Tipo di refrattario <i>Type of refractory</i>	Tavella silico-alluminoso Alumina silicate bricks
Dim. piano forno <i>Oven floor dim.</i>	80 x 60 cm 31,5 x 23,6 in	Combustibile consigliato <i>Recommended fuel</i>	Ciocchi diam. Max 5 cm, potature Max 1,9 In diam. logs, trimmings
Minuti per scaldare <i>Heating time (min)</i>	20	Carica nominale <i>Rated charge</i>	8,3 kg/h 18,3 Lbs/h
N° pizze alla volta <i>Pizza capacity</i>	4	Tiraggio minimo <i>Minimum flue draught</i>	11 Pa
Infornata di pane <i>Bread capacity</i>	4 kg 8,8 lbs	Flusso volumetrico fumi <i>Flue smokes mass flow</i>	49,6 g/s
Temperatura massima <i>Max oven temperature</i>	500°C 1000°F	Emissioni CO al 13% O₂ <i>CO emission at 13% O₂</i>	0,35% 4444 mg/Nm ³
Consumo medio <i>Average fuel consumption</i>	4 kg/h 8,8 lbs/h	Temperatura fumi <i>Smoke temperature</i>	387°C 728°F

MONTAGGIO E COMPONENTI / ASSEMBLY AND PARTS LIST

CODICE	N°	DESCRIZIONE
a	SPZP_01_024	1 COMIGNOLO FORNO 4 PIZZE
b	TI150_750_SAT	1 CANNA FUMARIA 4 PIZZE
c	FML_01_070	1 FLANGIA 4 PIZZE
d	SML-01-040	1 ARCHETTO 4 PIZZE TOP
e	CMB-01-008	1 CUPOLA CAMERA FORNO 4 PIZZE
f	RRA-3020	8 TAVELLA (30X20)cm
g	SML-01-044	1 SPORTELLO FORNO QUATTRO PIZZE
h	SML-01-041	1 DAVANZALINO 4 PIZZE TOP
i	CRT-01-026	1 CARTER ESTERNO 4 PIZZE TOP
j	YT63-135	1 TERMOMETRO
k	D14PIED-M10X20	4 PIEDINI REGOLABILE 2" A300 M10X20 REG 50-60
l	CMB-01-011	1 VASCA CAMERA FORNO 4 PIZZE
m	FCGSB602515	6 SIPOREX 25x60x5cm



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FX4P-LRAM

rame 

FX4P-LROA

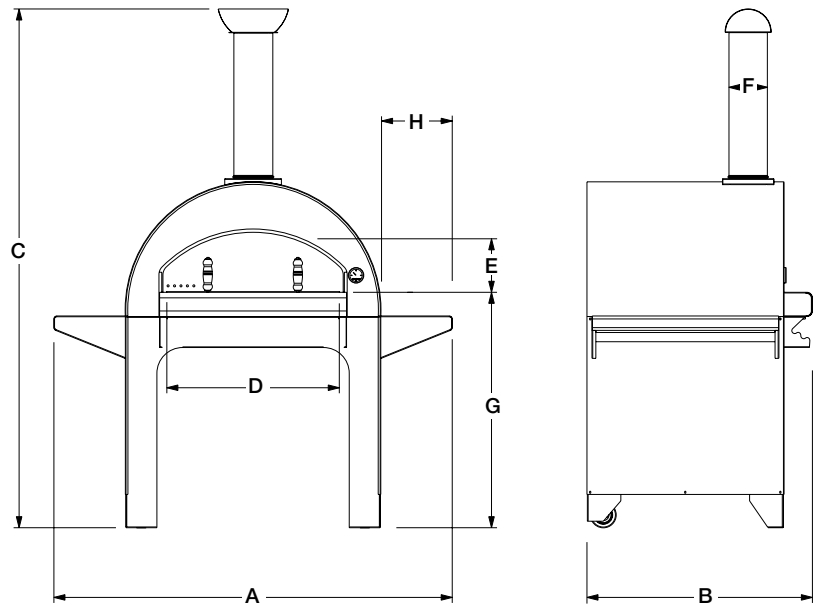
rosso
antico 

conforme a UNI 10474 e EN 13229
UNI 10474 and EN 13229 compliant

SCHEDA TECNICA / TECHNICAL SPECIFICATION

MISURE / DIMENSIONS

A	155 cm / 61 in
B	87,5 cm / 34,4 in
C	202 cm / 79,5 in
D	68 cm / 26,7 in
E	22 cm / 8,6 in
F	15 cm / 5,9 in
G	91,5 cm / 36 in
H	27,5 cm / 10,8 in

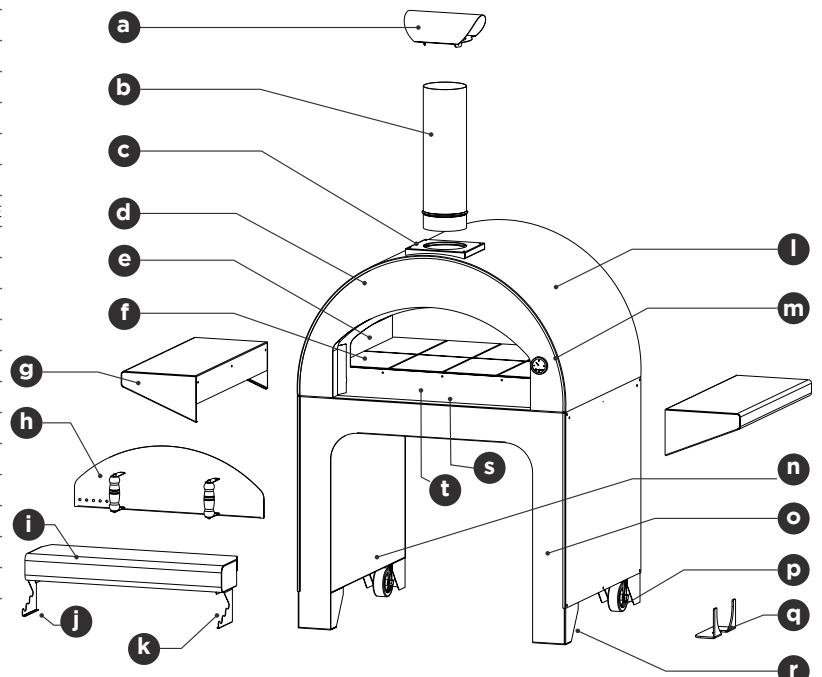


CARATTERISTICHE TECNICHE / TECHNICAL DETAILS

Peso <i>Weight</i>	165 kg 363,7 lbs	Materiali utilizzati <i>Used material</i>	lamiera ferro, acciaio inox, fibra ceramica iron sheet, stainless steel, ceramic fiber
Area piano forno <i>Oven floor area</i>	0,48 m ² 5,1 ft ²	Tipo di refrattario <i>Type of refractory</i>	Tavella silico-alluminoso Alumina silicate bricks
Dim. piano forno <i>Oven floor dim.</i>	80 x 60 cm 31,5 x 23,6 in	Combustibile consigliato <i>Recommended fuel</i>	Ciocchi diam. Max 5 cm, potature Max 1,9 In diam. logs, trimmings
Minuti per scaldare <i>Heating time (min)</i>	20	Carica nominale <i>Rated charge</i>	8,3 kg/h 18,3 Lbs/h
N° pizze alla volta <i>Pizza capacity</i>	4	Tiraggio minimo <i>Minimum flue draught</i>	11 Pa
Infornata di pane <i>Bread capacity</i>	4 kg 8,8 lbs	Flusso volumetrico fumi <i>Flue smokes mass flow</i>	49,6 g/s
Temperatura massima <i>Max oven temperature</i>	500°C 1000°F	Emissioni CO al 13% O₂ <i>CO emission at 13% O₂</i>	0,35% 4444 mg/Nm ³
Consumo medio <i>Average fuel consumption</i>	4 kg/h 8,8 lbs/h	Temperatura fumi <i>Smoke temperature</i>	387°C 728°F

MONTAGGIO E COMPONENTI / ASSEMBLY AND PARTS LIST

CODICE	N°	DESCRIZIONE
a	SPZP_01_024	1 COMIGNOLO FORNO 4 PIZZE
b	TI150_750_SAT	1 CANNA FUMARIA 4 PIZZE
c	FML_01_070	1 FLANGIA 4 PIZZE
d	SML-01-028	1 ARCHETTO
e	CMB-01-008	1 CUPOLA CAMERA FORNO 4 PIZZE
f	RRA-3020	8 TAVELLA (30X20)cm
g	FML_01_089	2 MENSOLA LATERALE PER FORNO 4 PIZZE
h	SML-01-044	1 SPORTELLO FORNO QUATTRO PIZZE
i	SML-03-0144	1 DAVANZALINO FORNO 4 PIZZE
j	SML-03-0145	1 PORTAPALE SINISTRO FORNO 4 PIZZE
k	SML-03-0146	1 PORTAPALE DESTRO FORNO 4 PIZZE
l	CRT-01-018	1 STRUTTURA ESTERNA FORNO 4 PIZZE
m	YT63-135	1 TERMOMETRO
n	BAS-01-014	1 BASAMENTO FORNO 4 PIZZE
o	BAS-01-015	1 MOSTRA INOX 4 PIZZE
p	D14RUOT-125X40GIREV	2 RUOTE GIREVOLI FORNO 4 PIZZE
q	SFRU-01-100	2 FERMA RUOTA
r	D14RUOT-125X40	2 RUOTE FISSE FORNO 4 PIZZE
s	CMB-01-011	1 VASCA CAMERA FORNO 4 PIZZE
t	FCGSB602515	6 SIPOREX (25X60X5)cm



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