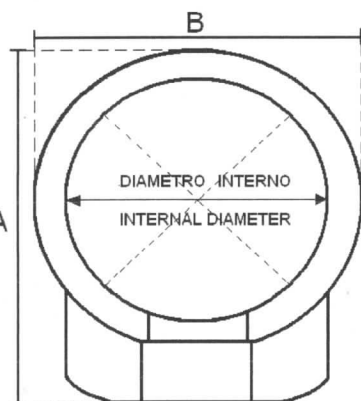


TECHNICAL DOCUMENT

MOBILE OVEN

POWER : WOOD OR GAS
WOOD CONSUMPTION : Kg/h 6
EXIT FLUE : \varnothing 250 mm
RECOMMENDED WORKING TEMPERATURE : 400/500 °C
NOMINAL HEAT OUTPUT: 25000 Kcal – 29 KW
MAX HEAT OUTPUT : 29000 Kcal – 33KW
OUTGOING FUMES TEMPERATURE : 190 °C
EXHAUS FUMES FLOW: 650 Mc/h (initial ignition)
500 Mc/h (at full power)

Base: reinforced and painted iron
Cooking Hob : clay of Sorrento
Crown and Dome : refractory bricks of Sorrento
dome heigh 40 cm
Isolation : expanded clay and ceramic fiber
External Coating : glass or ceramic mosaic



| TYPE | N° PIZZAS | HEIGH | WEIGHT | INT. DIAM. | EXT. DIAM. | SIZE | OVEN'S MOUTH SIZE |
|---------|---------------------|-------|--------|------------|------------|-----------|-------------------|
| classic | \varnothing 30/33 | CM | KG | CM | CM | A x B | h x l |
| M 80 | 1/2 | 185 | 550 | 80 | 110 | 110x130 | 44x22 |
| M 95 | 2/3 | 190 | 650 | 95 | 125 | 125x145 | 44x22 |
| M 110 | 3/4 | 190 | 1600 | 110 | 150 | 170 x 150 | 48 x 22 |
| M 120 | 5/6 | 200 | 1800 | 120 | 160 | 180 x 160 | 48 x 22 |
| M 130 | 6/7 | 200 | 2000 | 130 | 170 | 190 x 170 | 48 x 22 |
| M 140 | 7/8 | 200 | 2200 | 140 | 180 | 200 x 180 | 48 x 22 |
| M 150 | 8/9 | 200 | 2400 | 150 | 190 | 210 x 190 | 52 x 22 |

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