

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

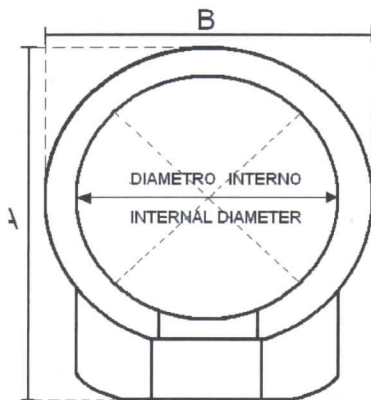
MAX HEAT OUTPUT : 29000 Kcal – 33KW

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	600	80	110	130x110	44x22
M 95	2/3	190	750	95	125	145x125	44x22
M 110	3/4	200	1500	110	150	170 x 150	48 x 22
M 120	5/6	200	1750	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	2250	140	180	200 x 180	48 x 22
M 150	8/9	205	2500	150	195	215 x 195	52 x 22

Forni Visciano S.R.L

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