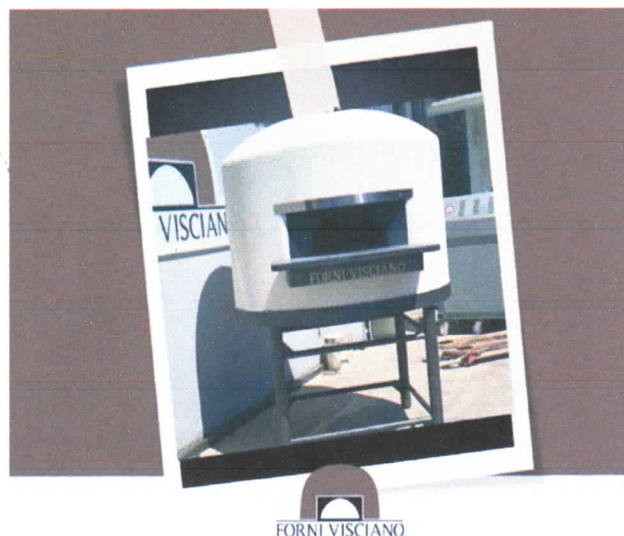


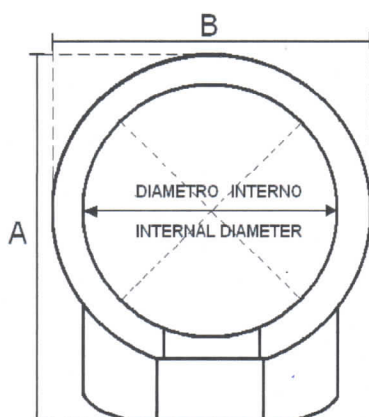
# TECHNICAL DOCUMENT

## MOBILE OVEN SMART

**POWER:** WOOD OR GAS  
**WOOD CONSUPTION:** Kg/h 6  
**EXIT FLUE:**  $\varnothing$  200/250 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  
**OUTGOING FUMES:** natural draw  
**EXAUST FUMES FLOW M 110-120-130:**  
650Mc/h (initial ignition), 500Mc/h ( full power)



**Base:** reinforced and painted iron  
**Cooking hob:** clay of Sorrento  
**Crown and Dome:** Refractory brick of Sorrento (high) 40 cm  
**Isolation:** expanded clay and ceramic fiber  
**External coating:** glass or ceramic mosaic



Type	N°Pizzas	high CM	weight Kg	Diam. internal	Diam. External	Size A - B	Mouth dimension
M 80	2	180	600	80	110	130X110	44X22
M 95	2/3	185	700	90	125	145X125	44X22
M 110	3/4	190	1300	110	140	160X140	48X22
M 120	5/6	195	1500	120	150	170X150	48x22
M 130	6/7	195	1700	130	160	180X160	48x22

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