

TECHNICAL DOCUMENT

MOBILE OVEN Vulcano

POWER : WOOD OR GAS

WOOD CONSUMPTION : Kg/h 6

EXIT FLUE : ϕ 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

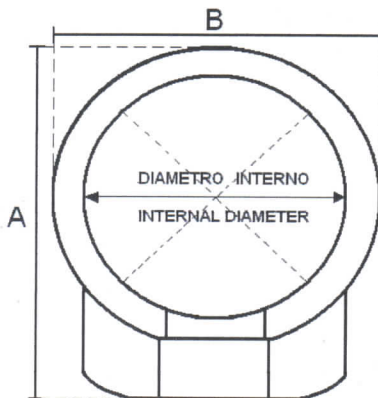
EXHAUS FUMES FLOW: 650 Mc/h (initial ignition)
500 Mc/h (at full power)

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
glass or ceramic mosaic



TYPE	N° PIZZAS	HEIGH	WEIGHT	INT. DIAM.	EXT. DIAM.	SIZE	OVEN'S MOUTH SIZE
classic	ϕ 30/33	CM	KG	CM	CM	A x B	h x l
M 80	1/2	215	650	80	110	130x110	44x22
M 95	2/3	220	800	95	125	145x125	44x22
M 110	3/4	230	1550	110	150	170 x 150	48 x 22
M 120	5/6	230	1800	120	160	180 x 160	48 x 22
M 130	6/7	230	2050	130	170	190 x 170	48 x 22
M 140	7/8	230	2300	140	180	200 x 180	48 x 22
M 150	8/9	235	2550	150	195	215 x 195	52 x 22

Forni Visciano S.R.L

Via Cavalier Bonaventura Cerqua

e-mail: info@fornivisciano.it

Forni Napoletani Artigianali

80019 Qualiano, Napoli

Vat : 09370201213

Neapolitan handmade ovens

Tel/Fax: +39 0817121260

www.fornivisciano.it

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