



STATIC CLASSIC WOOD OVEN

ALIMENTATION: Wood

CONSUMPTION: 5,5 Kg/h

FLUE: \varnothing 250 DN

RECOMMENDED WORKING TEMPERATURE: 400/500 °C

MAXIMUM HEAT OUTPUT: 18.916 kCal/h - 22 KW

OUTLET SMOKE TEMPERATURE: 190 °C

FLOW OF EXHAUST FUMES: 650 m³/h (when turned on)
500 m³/h (at full power)

FUMES EXPULSION: natural draft

MAXIMUM OVEN EXTERNAL WALL TEMPERATURE: 30°C

MAXIMUM REACHABLE TEMPERATURE IN THE TECHNICAL COMPARTMENT: 35°C

BASE: reinforced and painted iron

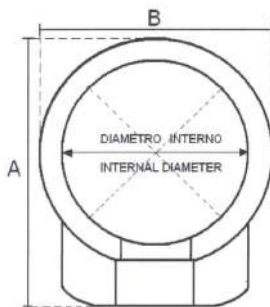
STOVE: biscuit soil of Sorrento

CROWN AND DOME: refractory bricks from Sorre

INTERNAL HEIGHT OF THE Vault: 40 cm

ISOLATION: expanded clay and ceramic fiber

EXTERNAL COVERING: glass or ceramic mosaic



MODEL	N°PIZZA	H	WEIGHT	\varnothing INT	\varnothing EST	DIMENSION S	MOUTH
CLASSIC	\varnothing 30/33	cm	kg	cm	cm	A x B cm	h x l cm
CF- BN01-MI-80	1/2	185	600	80	110	130 x 110	44 x 22
CF-BN01-MI-95	2/3	190	750	95	125	145 x 125	44 x 22
CF-BN01-MI-110	3/4	210	1300	110	140	165 x 140	48 x 22
CF-BN01-MI-120	5/6	210	1600	120	150	175 x 150	48 x 22
CF-BN01-MI-130	6/7	210	1900	130	160	180 x 160	48 x 22
CF-BN01-MI-140	7/8	210	2200	140	170	195 x 170	52 x 22
CF-BN01-MI-150	8/9	210	2550	150	180	205 x 180	52 x 22

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