


# ALFA

## PIZZA

### FORNO A LEGNA

CIAO M

FXCIAM-LGRI

grigio 

FXCIAM-LVER

verde 

FXCIAM-LGIA

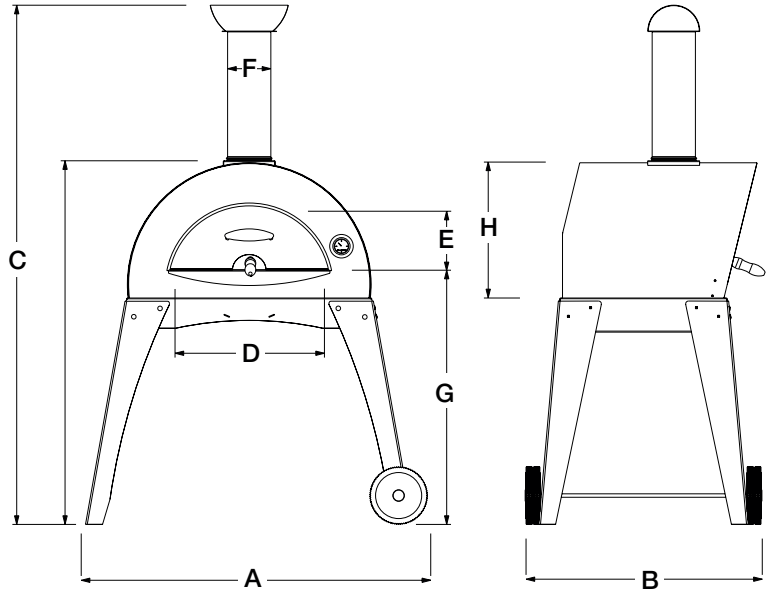
giallo 

conforme a UNI 10474 e EN 13229  
UNI 10474 and EN 13229 compliant

# SCHEDA TECNICA / TECHNICAL SPECIFICATION

## MISURE / DIMENSIONS

|   |                     |
|---|---------------------|
| A | 118 cm /<br>46,4 in |
| B | 85 cm /<br>33,5 in  |
| C | 181 cm /<br>71,2 in |
| D | 50 cm /<br>19,7 in  |
| E | 20,5 cm /<br>8,1 in |
| F | 15 cm /<br>5,9 in   |
| G | 89 cm /<br>35 in    |
| H | 48 cm /<br>18,9 in  |



## CARATTERISTICHE TECNICHE / TECHNICAL DETAILS

|  |  |   |   |
|--|--|---|---|
| <b>Peso</b><br>Weight                              | 90 kg<br>198 lbs                         | <b>Materiali utilizzati</b><br>Used material                                  | lamiera ferro, acciaio inox, fibra ceramica<br>iron sheet, stainless steel, ceramic fiber |
| <b>Area piano forno</b><br>Oven floor area         | 0,28 m <sup>2</sup><br>3 ft <sup>2</sup> | <b>Tipo di refrattario</b><br>Type of refractory                              | Tavella silico-alluminoso<br>Alumina silicate bricks                                      |
| <b>Dim. piano forno</b><br>Oven floor dim.         | 70 x 40 cm<br>27,5 x 15,7 in             | <b>Combustibile consigliato</b><br>Recommended fuel                           | Ciocchi diam. Max 5 cm, potature<br>Max 1,9 In diam. logs, trimmings                      |
| <b>Minuti per scaldare</b><br>Heating time (min)   | 15                                       | <b>Carica nominale</b><br>Rated charge  | 6,9 kg/h<br>15,2 Lbs/h  |
| <b>N° pizze alla volta</b><br>Pizza capacity       | 2  | <b>Tiraggio minimo</b><br>Minimum flue draught                                | 10 Pa   |
| <b>Infornata di pane</b><br>Bread capacity         | 2 kg<br>4,4 lbs                          | <b>Flusso volumetrico fumi</b><br>Flue smokes mass flow                       | 57,7 g/s  |
| <b>Temperatura massima</b><br>Max oven temperature | 400°C<br>752°F                           | <b>Emissioni CO al 13% O<sub>2</sub></b><br>CO emission at 13% O <sub>2</sub> | 0,31% 3843 mg/Nm <sup>3</sup>   |
| <b>Consumo medio</b><br>Average fuel consumption   | 2,5 kg/h<br>5,5 lbs/h                    | <b>Temperatura fumi</b><br>Smoke temperature                                  | 395°C<br>743°F  |

## MONTAGGIO E COMPONENTI / ASSEMBLY AND PARTS LIST

| CODICE | N°              | DESCRIZIONE                        |
|--------|-----------------|------------------------------------|
| a      | SPZP_01_024     | 1 Comignolo                        |
| b      | TI150_500_SAT   | 1 Canna fumaria                    |
| c      | PZP_01_025      | 1 Flangia                          |
| d      | SPZP_01_014-GR  | 1 Archetto                         |
| e      |                 | 1 Piano refrattario                |
| f      | YT63-135        | 1 Termometro                       |
| g      | SPZP_01_020     | 1 Sportello inox                   |
| h      | SPZP_01_031     | 1 Davanzale                        |
| i      | SPZP_01_010-GIA | 1 carter esterno Giallo Forno Ciao |
| i      | SPZP_01_010-GRI | 1 carter esterno Grigio Forno Ciao |
| i      | SPZP_01_010-VER | 1 carter esterno Verde Forno Ciao  |
| j      | SPZP_01_002     | 1 Camera forno                     |
| k      | SPZP_01_009     | 1 Base struttura Forno Ciao        |
| l      | SPZP_01_028-GR  | 1 Piedi struttura Anteriore dx     |
| m      | SPZP_01_045-GR  | 1 Piedi struttura Posteriore Dx    |
| n      | SPZP_01_051-GR  | 1 Piedi struttura Anteriore Sx     |
| o      | SPZP_01_052-GR  | 1 Piede struttura Posteriore sx    |
| p      | CEEA20000       | 2 Ruote                            |

