

ALFA

PIZZA

# SCHEDA TECNICA / TECHNICAL SPECIFICATION

## MISURE / DIMENSIONS

### FORNO A LEGNA

5 MINUTI TOP

FX5MIN-LRAM-T

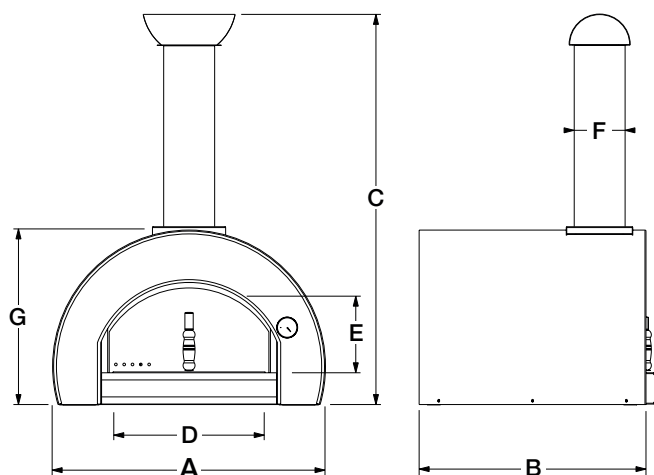
rame



FX5MIN-LROA-T

rosso

antico

A 82,0 cm /  
32,5 inB 68,0 cm /  
32,3 inC 120,0 cm /  
47,6 inD 46,0 cm /  
18,1 inE 25,0 cm /  
9,8 inF 15,0 cm /  
5,9 inG 53,0 cm /  
20,8 in

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

## CARATTERISTICHE TECNICHE / TECHNICAL DETAILS

<b>Peso</b> <i>Weight</i>	77 kg 169,7 lbs	<b>Materiali utilizzati</b> <i>Used material</i>	lamiera ferro, acciaio inox, fibra ceramica iron sheet, stainless steel, ceramic fiber
<b>Area piano forno</b> <i>Oven floor area</i>	0,3 m <sup>2</sup> 3,2 ft <sup>2</sup>	<b>Tipo di refrattario</b> <i>Type of refractory</i>	Tavella silico-alluminoso Alumina silicate bricks
<b>Dim. piano forno</b> <i>Oven floor dim.</i>	60 x 50 cm 23,6 x 19,7 in	<b>Combustibile consigliato</b> <i>Recommended fuel</i>	Ciocchi diam. Max 5 cm, potature Max 1,9 In diam. logs, trimmings
<b>Minuti per scaldare</b> <i>Heating time (min)</i>	15	<b>Carica nominale</b> <i>Rated charge</i>	6,9 kg/h 15,2 Lbs/h
<b>N° pizze alla volta</b> <i>Pizza capacity</i>	2	<b>Tiraggio minimo</b> <i>Minimum flue draught</i>	10 Pa
<b>Infornata di pane</b> <i>Bread capacity</i>	2 kg 4,4 lbs	<b>Flusso volumetrico fumi</b> <i>Flue smokes mass flow</i>	57,7 g/s
<b>Temperatura massima</b> <i>Max oven temperature</i>	400°C 752°F	<b>Emissioni CO al 13% O<sub>2</sub></b> <i>CO emission at 13% O<sub>2</sub></i>	0,31% 3843 mg/Nm <sup>3</sup>
<b>Consumo medio</b> <i>Average fuel consumption</i>	3 kg/h 6,6 lbs/h	<b>Temperatura fumi</b> <i>Smoke temperature</i>	395°C 743°F

## MONTAGGIO E COMPONENTI / ASSEMBLY AND PARTS LIST

CODICE	N°	DESCRIZIONE
a	1	Comignolo
b	1	Canna fumaria
c	1	Flangia
d	1	Archetto
e	1	Cupola camera forno
f	1	Piano refrattario
g	1	Sportello
h	1	Cupola forno 5 Minuti rame
h	1	Cupola forno 5 Minuti rosso antico
i	1	Termometro
j	1	Davanzale
l	1	SIPOREX-600-500-50
m	1	Vasca camera forno

