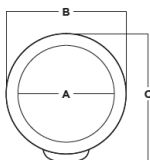


## Caratteristiche tecniche / Technical details

Consumo legna Wood consumption	6 kg/h - 13,22 lbs/h
Consumo gas Gas consumption	0,3 kg/h GPL - 0,5 mc/h METANO
Temperatura esercizio consigliata Recommended operating temperature	400/500°C 752-932°F
Diámetro canna fumaria Flue diameter	Ø 250 mm 9,84 in
Potenza termica nominale Heat capacity	25000 Kcal - 29 kW
Potenza termica max Max Heat capacity	29000 Kcal - 34 kW
Temperatura fumi Smoke temperature	200°C in uscita 200°C Exhaust
Flusso fumi Smoke volumetric rate flow	800 Mc/h (all'accensione) 650 Mc/h (a pieno regime)
	800 Mc/h (on ignition) 650 Mc/h (at full speed)
Espulsione fumi Smoke expulsion	Tiraggio naturale Natural draft



MODEL Modello	FUEL Alimentazione	CODE Codice prodotto
MF100	Wood - Legna	MF100L
	GAS	MF100G



PIZZA CAPACITY Numero di pizze	SIZES			HEIGHT Altezza	WEIGHT Peso
	A	B	C		
3 - 4	100 cm 39,37 in	146 cm 57,48 in	166 cm 65,36 in	200 cm 78,74 in	1700 kg 3748 lbs *

**IT**

- Cupola e cappa esterna in mattoni sagomati a mano
- Rivestimento esterno personalizzabile a richiesta
- Stand di supporto in ferro rinforzato removibile
- Piano cottura in cotto refrattario di Casapulla (CE)
- Corona in mattoni refrattari di Casapulla (CE)
- Isolamento in argilla espansa e fibra di ceramica
- Davanzale in pietra lavica da 3 cm
- Disponibile a gas o a legna

\*Peso stimato, ogni forno potrebbe avere una tolleranza del + - 10%

**EN**

- Dome and external hood in hand-shaped bricks.
  - Oven floor made of Casapulla's "cotto" refractory bricks.
  - External coating customizable on demand.
  - Removable supporting stand in reinforced iron.
  - Casapulla's frebricks crown.
  - Insulation of expanded clay and ceramic fiber.
  - 3 cm (1,18 in) lava stone landing.
  - Available in wood or gas-fired options
- \*Estimated weight, each oven could have a tolerance of + - 10%.