

## 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

Diametro canna fumaria  
Flue diameter Ø 150 mm  
5,90 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

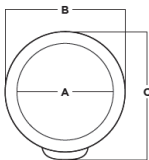
Flusso fumi  
Smoke volumetric rate flow 800 Mc/h (all'accensione)  
650 Mc/h (a pieno regime)

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
MF70V	Wood - Legna	MF70L
	GAS	MF70G



PIZZA CAPACITY Numero di pizze	SIZES			HEIGHT Altezza	WEIGHT Peso
	A	B	C		
1 - 2	70 cm 27,56 in	105 cm 41,34 in	120 cm 47,24 in	240 cm 94,49 in	800 kg 1763,7 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%.