

MISURE / DIMENSIONS

FORNO A LEGNA

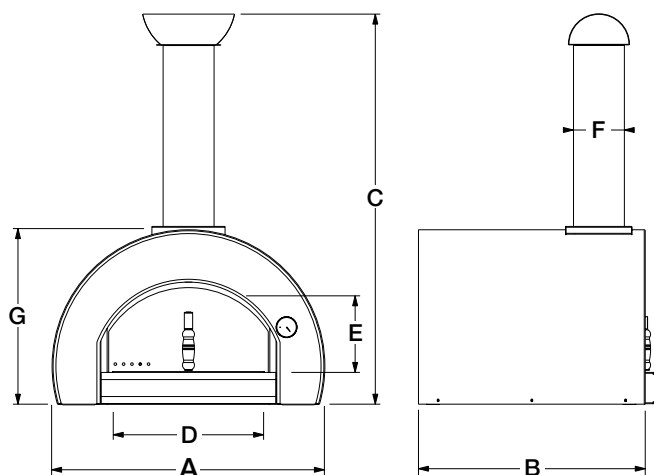
5 MINUTI TOP

FX5MIN-LROA-T

rosso
antico



A	82,0 cm / 32,5 in
B	68,0 cm / 32,3 in
C	120,0 cm / 47,6 in
D	46,0 cm / 18,1 in
E	25,0 cm / 9,8 in
F	15,0 cm / 5,9 in
G	53,0 cm / 20,8 in



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

CARATTERISTICHE TECNICHE / TECHNICAL DETAILS

Peso <i>Weight</i>	73 kg 160 lbs	Materiali utilizzati <i>Used material</i>	lamiera ferro, acciaio inox, fibra ceramica iron sheet, stainless steel, ceramic fiber
Area piano forno <i>Oven floor area</i>	0,3 m ² 3,2 ft ²	Tipo di refrattario <i>Type of refractory</i>	Tavella silico-alluminoso Alumina silicate bricks
Dim. piano forno <i>Oven floor dim.</i>	60 x 50 cm 23,6 x 19,7 in	Combustibile consigliato <i>Recommended fuel</i>	Ciocchi diam. Max 5 cm, patate Max 1,9 In diam. logs, trimmings
Minuti per scaldare <i>Heating time (min)</i>	15	Carica nominale <i>Rated charge</i>	6,9 kg/h 15,2 Lbs/h
N° pizze alla volta <i>Pizza capacity</i>	2	Tiraggio minimo <i>Minimum flue draught</i>	10 Pa
Informata di pane <i>Bread capacity</i>	2 kg 4,4 lbs	Flusso volumetrico fumi <i>Flue smokes mass flow</i>	57,7 g/s
Temperatura massima <i>Max oven temperature</i>	400°C 752°F	Emissioni CO al 13% O₂ <i>CO emission at 13% O₂</i>	0,31% 3843 mg/Nm ³
Consumo medio <i>Average fuel consumption</i>	3 kg/h 6,6 lbs/h	Temperatura fumi <i>Smoke temperature</i>	395°C 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	SFMN_01_070	1	Flangia
d	SFMN_01_037	1	Archetto
e	SFMN_01_002	1	Camera forno
f		1	Piano refrattario
g	SFMN_01_031	1	Sportello
h	SFMN_01_068-RAMAP	1	Cupola forno 5 Minuti rame
h	SFMN_01_068-ROSRA	1	Cupola forno 5 Minuti rosso antico
i	YT63-135	1	Termometro
j	SFMN_01_069	1	Davanzale

