

**ALFA**

**BRIO**

# ALFA



## BRIO

GPL - LPG

Silver Black ● FXBRIO-GSB  
Rosso - Red ● FXBRIO-GROA



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



### CARATTERISTICHE TECNICHE - TECHNICAL DETAILS

Peso <i>Weight</i>	98 kg <i>215 lbs</i>	Materiali utilizzati <i>Used material</i>	lamiera ferro, acciaio inox, fibra ceramica <i>iron sheet, stainless steel, ceramic fiber</i>
Area piano forno <i>Oven floor area</i>	0,35 m <sup>2</sup> <i>3,77 ft<sup>2</sup></i>	Tipo di refrattario <i>Type of refractory</i>	Tavella silico-alluminoso <i>Alumina silicate bricks</i>
Dim. piano forno <i>Oven floor dim.</i>	70 x 50 cm <i>27,5 x 19,7 in</i>	Combustibile consigliato <i>Recommended fuel</i>	Gas GPL (G30 / G31) <i>LPG gas (G30 / G31)</i>
Minuti per scaldare <i>Heating time (min)</i>	30	Categoria gas <i>Gas category</i>	I3+ GPL
N° pizze alla volta <i>Pizza capacity</i>	2 - 3	Potenza nominale <i>Heat capacity</i>	15 kW 71.655 Btu/h
Infornata di pane <i>Bread capacity</i>	2- 3 kg <i>4.4 - 6.6 lbs</i>	Funzionamento a G30 / G31 <i>G30 / G31 operation</i>	28..30 / 37 mbar
Temperatura massima <i>Max oven temperature</i>	500°C <i>1000°F</i>	Consumo Massimo <i>Maximum consumption</i>	1,09 / 1,07 kg/h

# ALFA



## BRIO

### METANO - NG

Silver Black ● FXBRIO-MSB  
Rosso - Red ● FXBRIO-MROA



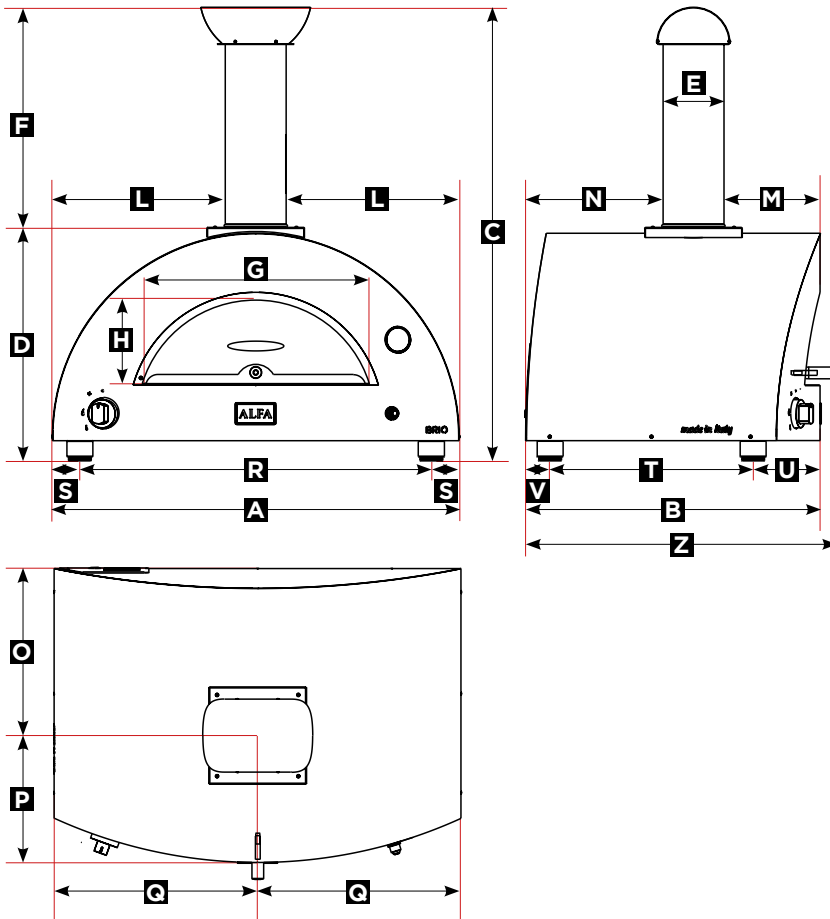
conforme a UNI 10474 e EN 13229  
UNI 10474 and EN 13229 compliant



## CARATTERISTICHE TECNICHE - TECHNICAL DETAILS

Peso <i>Weight</i>	98 kg <i>215 lbs</i>	Materiali utilizzati <i>Used material</i>	lamiera ferro, acciaio inox, fibra ceramica <i>iron sheet, stainless steel, ceramic fiber</i>
Area piano forno <i>Oven floor area</i>	0,35 m <sup>2</sup> <i>3,77 ft<sup>2</sup></i>	Tipo di refrattario <i>Type of refractory</i>	Tavella silico-alluminoso <i>Alumina silicate bricks</i>
Dim. piano forno <i>Oven floor dim.</i>	70 x 50 cm <i>27,5 x 19,7 in</i>	Combustibile consigliato <i>Recommended fuel</i>	Gas METANO (G20) <i>Natural Gas (G20)</i>
Minuti per scaldare <i>Heating time (min)</i>	30	Categoria gas <i>Gas category</i>	I2H (METANO)
N° pizze alla volta <i>Pizza capacity</i>	2 - 3	Potenza nominale <i>Heat capacity</i>	15 kW <i>71.655 Btu/h</i>
Infornata di pane <i>Bread capacity</i>	2- 3 kg <i>4.4 - 6.6 lbs</i>	Funzionamento a G30 / G31 <i>G30 / G31 operation</i>	20 mbar <i>4 in WC</i>
Temperatura massima <i>Max oven temperature</i>	500°C <i>1000°F</i>	Consumo Massimo <i>Maximum consumption</i>	1,43 kg/h

## MISURE - DIMENSIONS



<b>A</b>	99.7 cm 39.25 in	<b>N</b>	23.6 cm 9.3 in
<b>B</b>	72.7 cm 28.6 in	<b>O</b>	41.1 cm 16.2 in
<b>C</b>	111.6 cm 43.9 in	<b>P</b>	31.4 cm 12.4 in
<b>D</b>	57.5 cm 22.6 in	<b>Q</b>	49.8 cm 19.6 in
<b>E</b>	15 cm 5.9 in	<b>R</b>	86.4 cm 34 in
<b>F</b>	54.2 cm 21.3 in	<b>S</b>	6.8 cm 2.7 in
<b>G</b>	49.8 cm 19.6 in	<b>T</b>	50 cm 19.7 in
<b>H</b>	17.8 cm 7 in	<b>U</b>	16.8 cm 6.6 in
<b>L</b>	42.6 cm 16.8 in	<b>V</b>	5.9 cm 2.3 in
<b>M</b>	33.6 cm 13.2 in	<b>Z</b>	76.7 cm 30.2 in

## PARTI DI RICAMBIO - SPARE PARTS

Descrizione Description		Codice Code
Comignolo Chimney cap	<b>A</b>	SSML-1-2202
Canna fumaria Chimney	<b>B</b>	TI130_500_SAT
KIT GAS 15kW	<b>C</b>	SALI-1-2201
Carter laterale gas Side gas cover	<b>D</b>	SCRT-3-2204-RA
Manopola gas Gas knob	<b>E</b>	D14MANO-70P
Generatore elettrico Electric generator	<b>F</b>	GENELP003IQ
Cavo elettrico Electrical cable	<b>F</b>	CAVO-AT
Sportello Door	<b>G</b>	SSML-1-2203
Flangia Flange	<b>H</b>	SML-2-220
Carter esterno External shell	<b>I</b>	SCRT-1-2201-RA
Termometro Thermometer	<b>J</b>	YT63-190
Mattoni 30x20 cm Red bricks 30x20 cm	<b>K</b>	RRA3020
Mattoni 40x20 cm Red bricks 40x20 cm	<b>K</b>	RRA4020
Gasbeton	<b>L</b>	RRA3020
Piedini Feet (n.4)	<b>M</b>	SETPIE-M10X20
Logo Alfa (v1.0)	<b>N</b>	D14PLAC-ALFA

