



CLASSICO 2 PIZZE

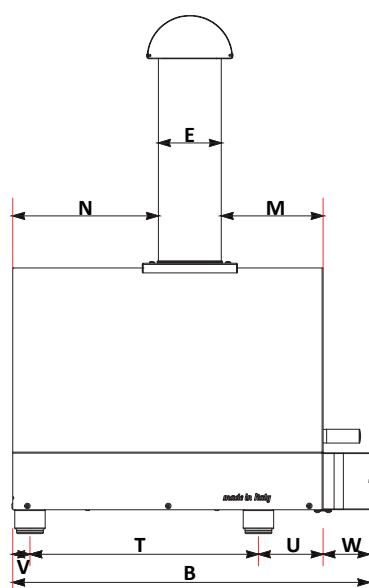
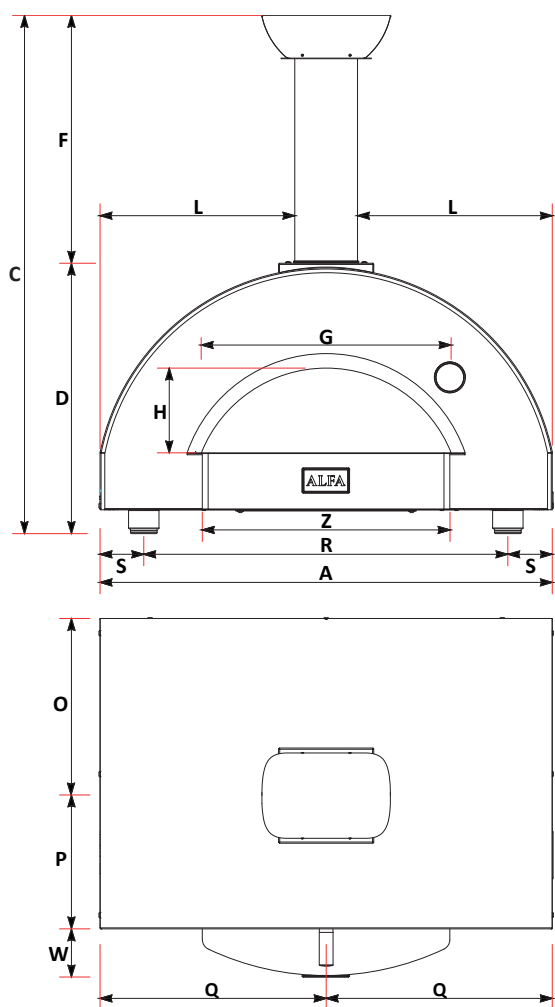
Data Sheets - Scheda Tecnica



Weight Peso	86 kg 189 lbs	Materials Materiali	Stainless Steel, iron sheet, Ceramic fiber Acciaio inox, lamiera ferro, Fibroceramica
Cooking floor Piano Cottura	70x50 cm 28 x 20 in	Type of refractory Tipo di refrattario	Alumina silicate HeatKeeper™ Firebrick Tavella HeatKeeper™ silico-alluminoso
Max oven temperature Temperatura massima	500°C 1000°F	Recommended fuel Combustibile consigliato	WOOD - Max 2 in diam. logs. trimmings LEGNA - Ciochi diametro Max 5 cm potature
Heating time Minuti per scaldare	30'	Minimum flue draught Tiraggio minimo	10 Pa
Pizza capacity Numero Pizze	2 Pizza Ø30cm	Flue smokes mass flow Flusso volumetrico fumi	57.7 g/s
Rated charge Carica Nominale	6.9 kg/h 15,2 lbs/h	Average consumption Consumo Medio	1.6 kg/h 3.5 lbs/h
Smoke temperature Temperatura fumi	395°C 743°F	CO emission at 13% O₂ Emissioni CO al 13% O ₂	0.31% 3843 mg/Nm³



made in Italy



	cm	inch		cm	inch
A	95	37,4	O	36,9	14,5
B	75	29,5	P	28,3	11,1
C	109	42,9	Q	47,5	18,7
D	51,8	20,4	R	76,5	30,1
E	13,2	5,2	S	9,2	3,6
F	52,1	20,5	T	48	18,9
G	52,5	20,7	U	13,6	5,4
H	17,85	7,0	V	3,6	1,4
L	40,1	15,8	W	9,8	3,9
M	21,4	8,4	Z	52	20,5
N	30,6	12,0			

PACKAGING DIMENSIONE IMBALLO				
	Width Larghezza	Depth Profondità	Height Altezza	Weight Peso
cm	101,5	86	68,5	kg 96
inch	40	34	27	lbs 212

Description Descrizione	Code Codice	
Chimney cap Comignolo	A	CMG-1-009
Chimney Canna fumaria	B	TI130_480_SAT
Door Sportello	C	SPT-1-010
Flange Flangia	D	FLG-2-008
External shell Carter esterno	E	CRT-1-023
Thermometer Termometro	F	YT63-135
Red bricks 30x20 cm Mattoni 30x20 cm	G	RRA3020
Feet (n.4) Piedini	H	SETPIE-M10X20
Logo Alfa (v1.0)	I	D14PLAC-ALFA



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ALFA