



FUTURO 2 PIZZE

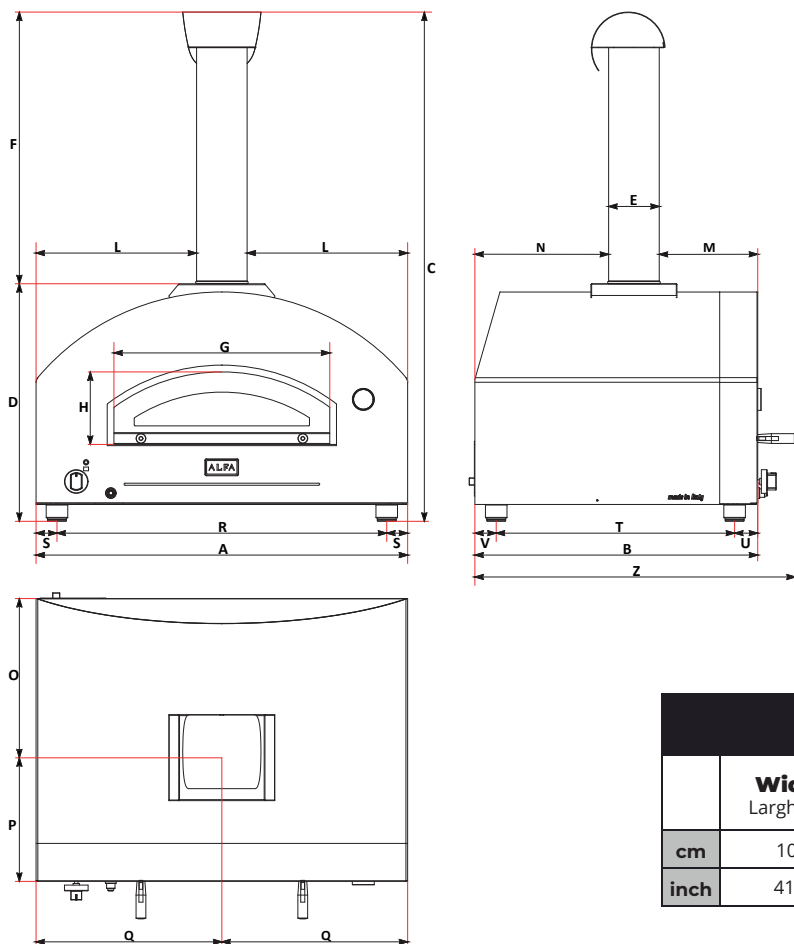
Data Sheets - Scheda Tecnica



Weight Peso	106 kg 233 lbs	Materials Materiali	Stainless Steel, iron sheet, Ceramic fiber Acciaio inox, lamiera ferro, Fibroceramica		
Cooking floor Piano Cottura	70x40 cm 27.5 x 15.7 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	LPG gas (G30 / G31) Gas GPL (G30 / G31)	Natural Gas (G20) Gas Metano (G20)	
Heating time Minuti per scaldare	30'	Gas category Categoria gas	I3+ GPL		I2H (METANO)
Pizza capacity Numero Pizze	2 Pizza Ø 30cm	Operation Funzionamento	30 mbar 11 in WC	50 mbar	20 mbar 4 in WC
Heat capacity Potenza nominale	15 kW 51.182 Btu/h	Max consumption Consumo Massimo	1.09 kg/h	1.26 kg/h	1.43 m³/h



made in Italy



	cm	inch		cm	inch
A	100	39,3	N	25.7	10.1
B	63.8	25.1	O	31.4	12.4
C	123.1	48.5	P	32.2	12.7
D	63	24.8	Q	50	19.7
E	13	5.1	R	87.8	34.6
F	55	21.7	S	6.2	2.4
G	54	21.3	T	50.7	20
H	20.8	8.2	U	6.85	5
L	43.6	17.2	V	6.3	2.7
M	25.2	9.9	Z	75	29.6

PACKAGING DIMENSIONE IMBALLO					
	Width Larghezza	Depth Profondità	Height Altezza	Weight Peso	
cm	106	76	80	kg	120
inch	41.7	29,6	31,2	lbs	264,5

Description Descrizione	Code Codice	
Chimney cap Comignolo	A	SSML-1-2202
Chimney Canna fumaria	B	TI130_500_SAT
Door Sportello	C	SSML-1-2203
Flange Flangia	D	SML-2-2205
External shell Carter esterno	E	SCRT-1-2201-SB
Thermometer Termometro	F	YT63-135
Red bricks 30x20 cm Mattoni 30x20 cm	G	RRA3020 RRA4020
Feet (n.4) Piedini	H	SETPIE-M10X20
Logo Alfa (v1.0)	I	D14PLAC-ALFA
KIT GAS 24kW	L	SALI-1-2201
Gas knob Manopola gas	M	D14MANO-70P
Electric generator Generatore elettrico	N	GENELP003IQ
Electrical cable Cavo elettrico	N	CAVO-AT
Side gas cover Carter laterale gas	O	SCRT-3-2204-SB

