

**ALFA**

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**4 P I Z Z E**

# ALFA

## PIZZA

# SCHEDA TECNICA / TECHNICAL SPECIFICATION

### MISURE / DIMENSIONS

#### FORNO A LEGNA

4 PIZZE TOP

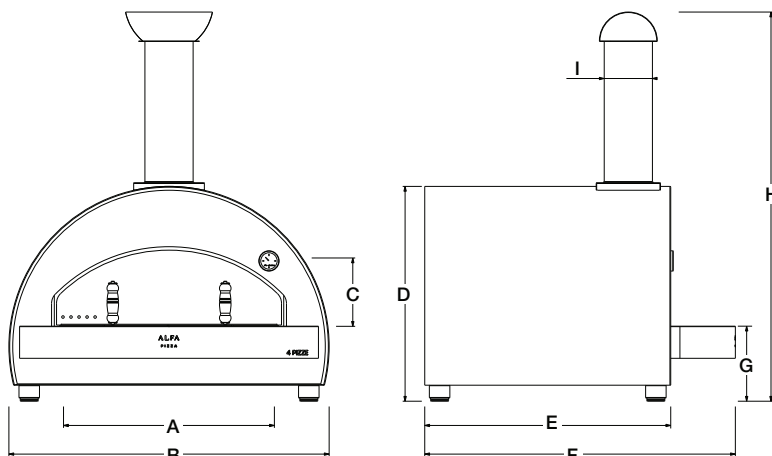
FX4P-LRAM-T

rame

FX4P-LGRI-T

diamond  
gray

A	68 cm / 26,7 in
B	99,7 cm / 39,3 in
C	22 cm / 8,6 in
D	66,8-67,8 cm / 26,3-26,7 in
E	76,6 cm / 30,2 in
F	96,7 cm / 38,1 in
G	23,4-24,4 cm / 9,2 - 9,6 in
H	121 - 122 cm / 47,6 - 48 in
I	15 cm / 5,9 in



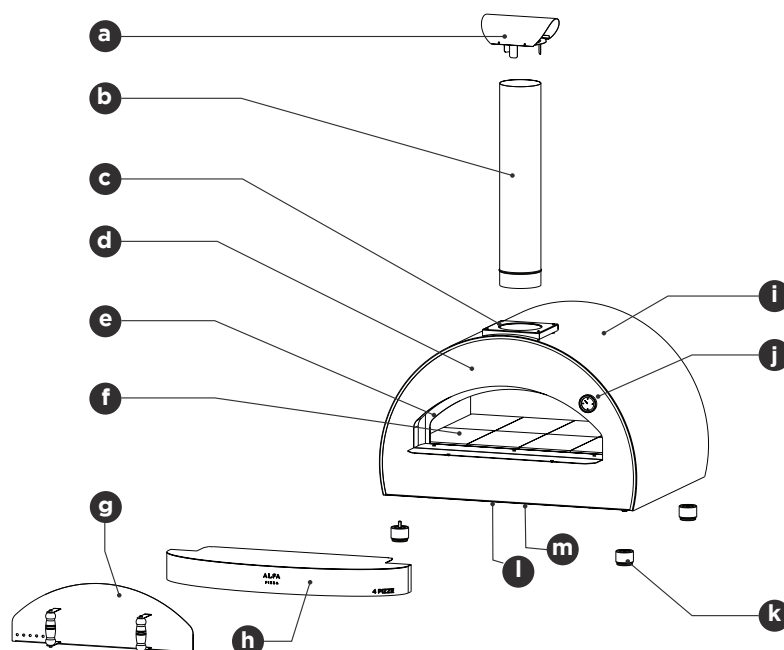
conforme a UNI 10474 e EN 13229  
UNI 10474 and EN 13229 compliant

### CARATTERISTICHE TECNICHE / TECHNICAL DETAILS

<b>Peso</b> <i>Weight</i>	125 kg 275,5 lbs	<b>Materiali utilizzati</b> <i>Used material</i>	lamiera ferro, acciaio inox, fibra ceramica iron sheet, stainless steel, ceramic fiber
<b>Area piano forno</b> <i>Oven floor area</i>	0,48 m <sup>2</sup> 5,1 ft <sup>2</sup>	<b>Tipo di refrattario</b> <i>Type of refractory</i>	Tavella silico-alluminoso Alumina silicate bricks
<b>Dim. piano forno</b> <i>Oven floor dim.</i>	80 x 60 cm 31,5 x 23,6 in	<b>Combustibile consigliato</b> <i>Recommended fuel</i>	Ciocchi diam. Max 5 cm, potature Max 1,9 In diam. logs, trimmings
<b>Minuti per scaldare</b> <i>Heating time (min)</i>	20	<b>Carica nominale</b> <i>Rated charge</i>	8,3 kg/h 18,3 Lbs/h
<b>N° pizze alla volta</b> <i>Pizza capacity</i>	4	<b>Tiraggio minimo</b> <i>Minimum flue draught</i>	11 Pa
<b>Infornata di pane</b> <i>Bread capacity</i>	4 kg 8,8 lbs	<b>Flusso volumetrico fumi</b> <i>Flue smokes mass flow</i>	49,6 g/s
<b>Temperatura massima</b> <i>Max oven temperature</i>	400°C 752°F	<b>Emissioni CO al 13% O<sub>2</sub></b> <i>CO emission at 13% O<sub>2</sub></i>	0,35% 4444 mg/Nm <sup>3</sup>
<b>Consumo medio</b> <i>Average fuel consumption</i>	4 kg/h 8,8 lbs/h	<b>Temperatura fumi</b> <i>Smoke temperature</i>	387°C 728°F

### MONTAGGIO E COMPONENTI / ASSEMBLY AND PARTS LIST

CODICE	N°	DESCRIZIONE
a	1	SPZP_01_024 COMIGNOLO FORNO 4 PIZZE
b	1	TI150_750_SAT CANNA FUMARIA 4 PIZZE
c	1	FML_01_070 FLANGIA 4 PIZZE
d	1	SML-01-040 ARCHETTO 4 PIZZE TOP
e	1	CMB-01-008 CUPOLA CAMERA FORNO 4 PIZZE
f	1	PIANO REFRAATTARIO 4 PIZZE
g	1	SML-01-044 SPORTELLO FORNO QUATTRO PIZZE
h	1	SML-01-041 DAVANZALINO 4 PIZZE TOP
i	1	CRT-01-026 CARTER ESTERNO 4 PIZZE TOP
j	1	YT63-135 TERMOMETRO
k	4	D14PIED-M10X20 PIEDINI REGOLABILE 2" A300 M10X20 REG 50-60
l	1	CMB-01-011 VASCA CAMERA FORNO 4 PIZZE
m	1	SIPOREX 800x600x100mm



ALFA

PIZZA

## FORNO A LEGNA

4 PIZZE

FX4P-LRAM

rame



FX4P-LROA

rosso

antico

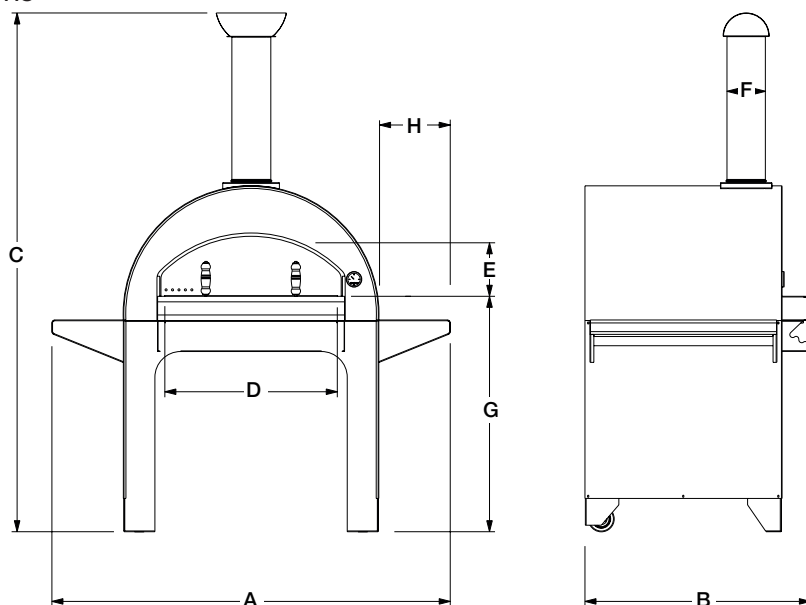


conforme a UNI 10474 e EN 13229  
UNI 10474 and EN 13229 compliant

## SCHEDA TECNICA / TECHNICAL SPECIFICATION

## MISURE / DIMENSIONS

A	155 cm / 61 in
B	87,5 cm / 34,4 in
C	202 cm / 79,5 in
D	68 cm / 26,7 in
E	22 cm / 8,6 in
F	15 cm / 5,9 in
G	91,5 cm / 36 in
H	27,5 cm / 10,8 in

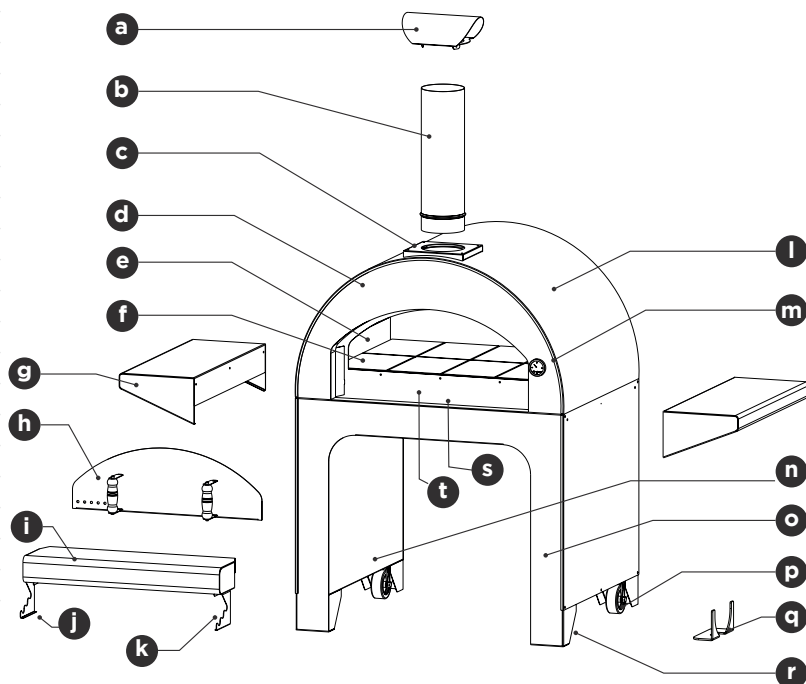


## CARATTERISTICHE TECNICHE / TECHNICAL DETAILS

<b>Peso</b> <i>Weight</i>	165 kg 363,7 lbs	<b>Materiali utilizzati</b> <i>Used material</i>	lamiera ferro, acciaio inox, fibra ceramica iron sheet, stainless steel, ceramic fiber
<b>Area piano forno</b> <i>Oven floor area</i>	0,48 m <sup>2</sup> 5,1 ft <sup>2</sup>	<b>Tipo di refrattario</b> <i>Type of refractory</i>	Tavella silico-alluminoso Alumina silicate bricks
<b>Dim. piano forno</b> <i>Oven floor dim.</i>	80 x 60 cm 31,5 x 23,6 in	<b>Combustibile consigliato</b> <i>Recommended fuel</i>	Ciocchi diam. Max 5 cm, potature Max 1,9 In diam. logs, trimmings
<b>Minuti per scaldare</b> <i>Heating time (min)</i>	20	<b>Carica nominale</b> <i>Rated charge</i>	8,3 kg/h 18,3 Lbs/h
<b>N° pizze alla volta</b> <i>Pizza capacity</i>	4	<b>Tiraggio minimo</b> <i>Minimum flue draught</i>	11 Pa
<b>Infornata di pane</b> <i>Bread capacity</i>	4 kg 8,8 lbs	<b>Flusso volumetrico fumi</b> <i>Flue smokes mass flow</i>	49,6 g/s
<b>Temperatura massima</b> <i>Max oven temperature</i>	400°C 752°F	<b>Emissioni CO al 13% O<sub>2</sub></b> <i>CO emission at 13% O<sub>2</sub></i>	0,35% 4444 mg/Nm <sup>3</sup>
<b>Consumo medio</b> <i>Average fuel consumption</i>	4 kg/h 8,8 lbs/h	<b>Temperatura fumi</b> <i>Smoke temperature</i>	387°C 728°F

## MONTAGGIO E COMPONENTI / ASSEMBLY AND PARTS LIST

CODICE	N°	DESCRIZIONE
a	SPZP_01_024	1 COMIGNOLO FORNO 4 PIZZE
b	TI150_750_SAT	1 CANNA FUMARIA 4 PIZZE
c	FML_01_070	1 FLANGIA 4 PIZZE
d	SML-01-028	1 ARCHETTO
e	CMB-01-008	1 CUPOLA CAMERA FORNO 4 PIZZE
f		1 PIANO REFRATTARIO 4 PIZZE
g	FML_01_089	2 MENSOLA LATERALE PER FORNO 4 PIZZE
h	SML-01-044	1 SPORTELLO FORNO QUATTRO PIZZE
i	SML-03-0144	1 DAVANZALINO FORNO 4 PIZZE
j	SML-03-0145	1 PORTAPALE SINISTRO FORNO 4 PIZZE
k	SML-03-0146	1 PORTAPALE DESTRO FORNO 4 PIZZE
l	CRT-01-018	1 STRUTTURA ESTERNA FORNO 4 PIZZE
m	YT63-135	1 TERMOMETRO
n	BAS-01-014	1 BASAMENTO FORNO 4 PIZZE
o	BAS-01-015	1 MOSTRA INOX 4 PIZZE
p	D14RUOT-125X40GIREV	2 RUOTE GIREVOLI FORNO 4 PIZZE
q	SFRU-01-100	2 FERMA RUOTA
r	D14RUOT-125X40	2 RUOTE FISSE FORNO 4 PIZZE
s	CMB-01-011	1 VASCA CAMERA FORNO 4 PIZZE
t		1 SIPOREX 800x600x100mm



IT

## RIPIANI LATERALI

- Il 4 pizze è dotato di due comodi ripiani laterali che si montano con le 6 viti e la chiave a brugola in dotazione.

EN

## SIDE SHELVES

- The 4 Pizze has two practical side shelves which are mounted with 6 screws; the allen wrench is supplied.

ES

## REPISAS LATERALES

- El horno 4 Pizze cuenta con dos cómodas repisas laterales que se montan con los 6 tornillos y la llave allen incluidos en el suministro.

FR

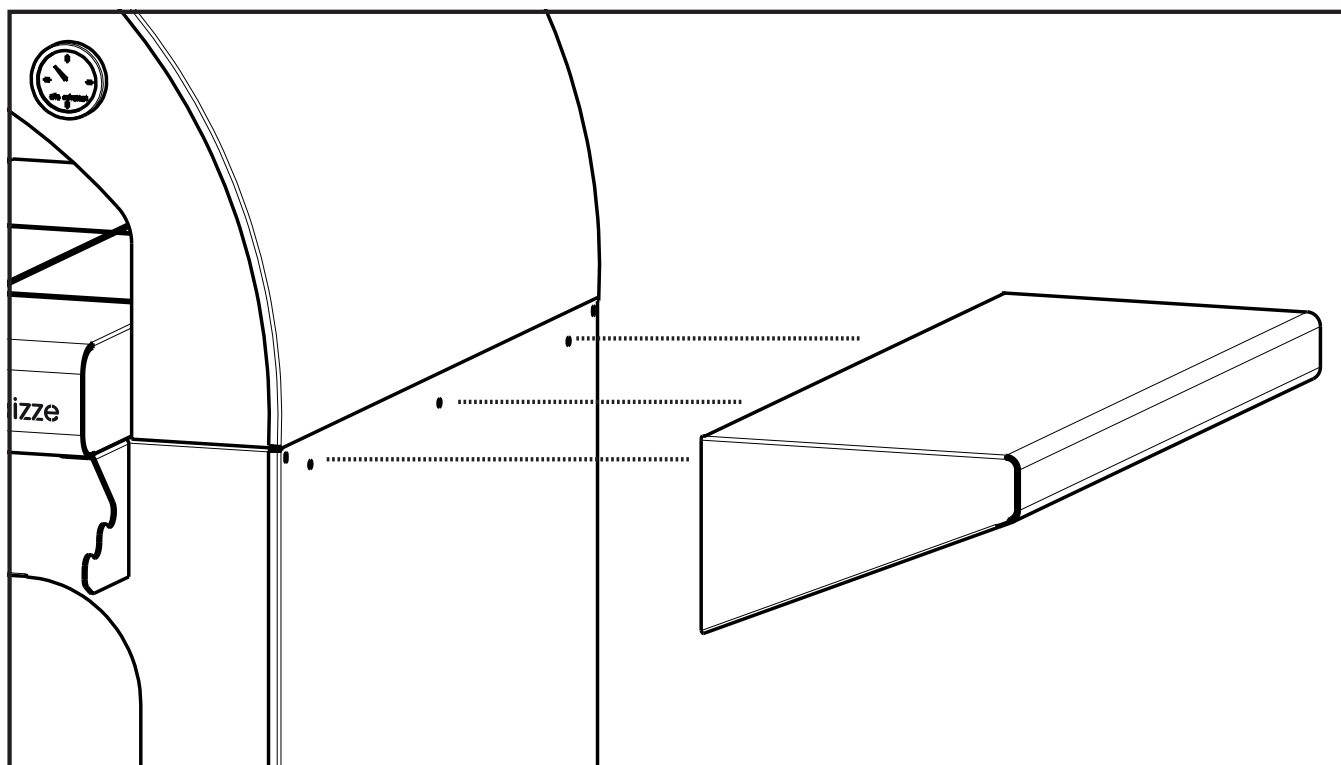
## SUPPORTS LATÉRAUX

- Le four 4 pizzas comporte deux plaques latérales pratiques qui se montent avec 6 vis et une clé allen fournies.

DE

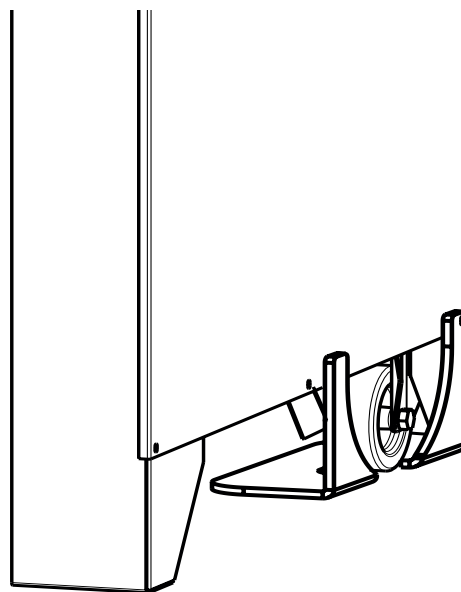
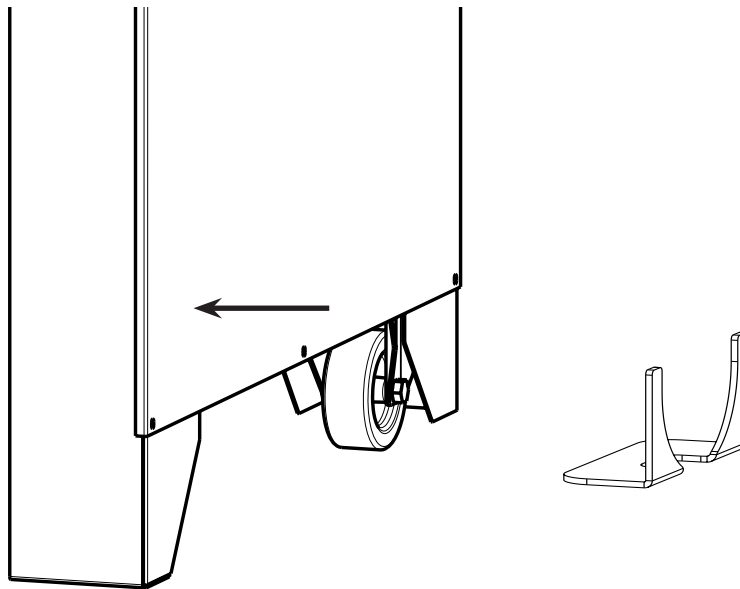
## DEN BACKOFEN POSITIONIEREN

- Der 4 Pizze verfügt über zwei praktische seitliche Ablagen, die mit 6 Schrauben und mithilfe des mitgelieferten Sechskantschlüssels angeschraubt werden.



**To lock the wheels, insert the special wheel stop as shown in the figure.**

**Per bloccare le ruote inserire l'apposito fermaruote come in figura.**







## **ALFA REFRATTARI S.R.L.**

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