

ALFA



BRIO

GPL - LPG

SILVER BLACK
FXBRIO-GSB

ANTIQUE 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 217 lbs	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 ² 3.77 ft ²	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 27.5 x 19.7 in	Combustibile consigliato <i>Recommended fuel</i>	Gas GPL (G30 / G31) LPG gas (G30 / G31)
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 4.4 - 6.6 lbs	Funzionamento a G30 / G31 <i>G30 / G31 operation</i>	28..30 / 37 mbar
Temperatura massima <i>Max oven temperature</i>	500°C 1000°F	Consumo Massimo <i>Maximum consumption</i>	1.09 / 1.07 kg/h

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METANO - NG

SILVER BLACK
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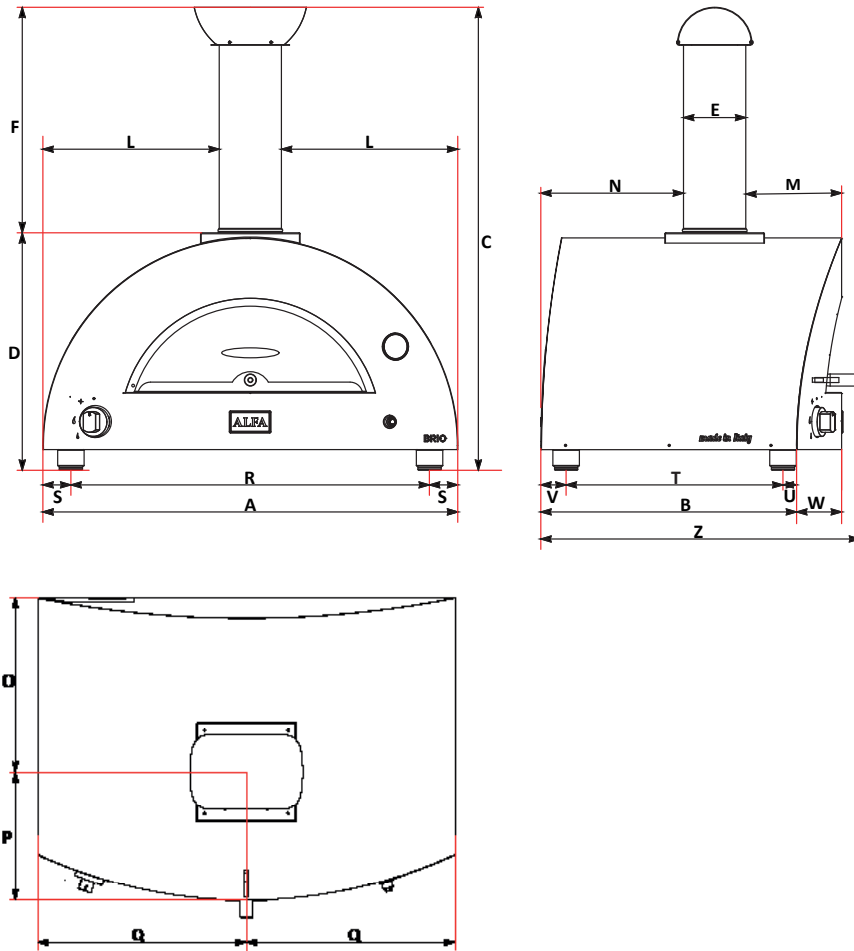
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Dim. piano forno <i>Oven floor dim.</i>	70 x 50 cm 27.5 x 19.7 in	Combustibile consigliato <i>Recommended fuel</i>	Gas METANO (G20) <i>Natural Gas (G20)</i>
Minuti per scaldare <i>Heating time (min)</i>	30	Categoria gas <i>Gas category</i>	I2H (METANO)
N° pizze alla volta <i>Pizza capacity</i>	2 - 3	Potenza nominale <i>Heat capacity</i>	15 kW 71.655 Btu/h
Infornata di pane <i>Bread capacity</i>	2- 3 kg 4.4 - 6.6 lbs	Funzionamento a G30 / G31 <i>G30 / G31 operation</i>	20 mbar 4 in WC
Temperatura massima <i>Max oven temperature</i>	500°C 1000°F	Consumo Massimo <i>Maximum consumption</i>	1.43 kg/h

MISURE - DIMENSIONS



A	100 cm 39.4 in	O	41.8 cm 16.5 in
B	61.2 cm 23.9 in	P	30.6 cm 12 in
C	111.6 cm 43.9 in	Q	50 cm 19.7 in
D	57.2 cm 22.5 in	R	86.4 cm 34 in
Ø E	15 cm 5.9 in	S	6.8 cm 2.7 in
F	54.4 cm 21.4 in	T	52.3 cm 20.6 in
G	56 cm 22 in	U	3.3 cm 1.3 in
H	20.8 cm 8.2 in	V	6.1 cm 2.4 in
L	46.9 cm 18.5 in	W	10.8 cm 4.2 in
M	23.1 cm 9.1 in	Z	76.9 cm 30.3 in
N	34.4 cm 13.5 in		

PARTI DI RICAMBIO - SPARE PARTS

Descrizione Description		Codice Code
Comignolo Chimney cap	A	SSML-1-9401
Canna fumaria Chimney	B	TI150_500_SAT
KIT GAS 15kW	C	SALI-1-2203
Carter laterale gas Side gas cover	D	SCRT-3-2204 SB/RO
Manopola gas Gas knob	E	D14MANO-70P
Generatore elettrico Electric generator	F	GENELP003IQ
Cavo elettrico Electrical cable	F	CAVO-AT
Sportello Door	G	SSML-2-22016
Flangia Flange	H	SML-2-22012
Carter esterno External shell	I	SCRT-1-2203 SB/RO
Termometro Thermometer	J	YT63-135
Mattoni 50x20 cm Red bricks 50x20 cm	K	RRA5020
Fibrablock	L	Fibrablock
Piedini Feet (n.4)	M	SETPIE-M10X20
Logo Alfa (v1.0)	N	D14PLAC-ALFA

