

ALFA

ALLEGRO

ALFA

PIZZA

SCHEDA TECNICA / TECHNICAL SPECIFICATION

MISURE / DIMENSIONS

FORNO A LEGNA

ALLEGRO TOP

FXALLE-LROA-T

 rosso 
 antico

FXALLE-LGIA-T

 giallo 

 A 118 cm /
46,4 in

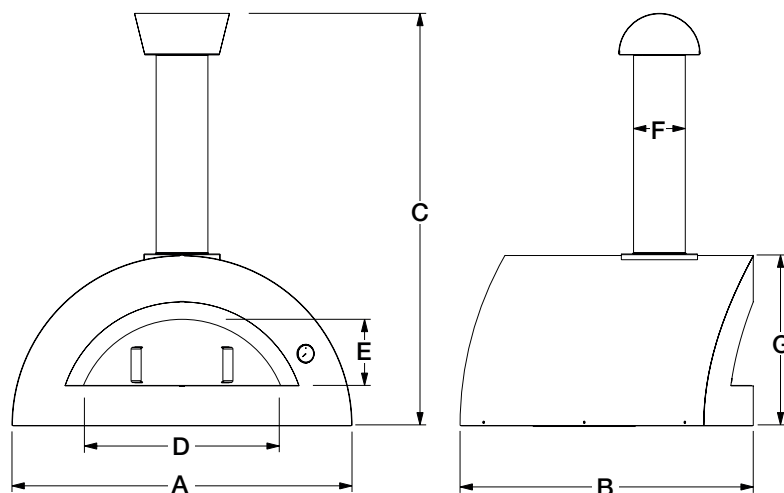
 B 102 cm /
40 in

 C 145 cm /
57,5 in

 D 59 cm /
23,2 in

 E 19 cm /
7,4 in

 F 18 cm /
7 in

 G 60 cm /
23,8 in


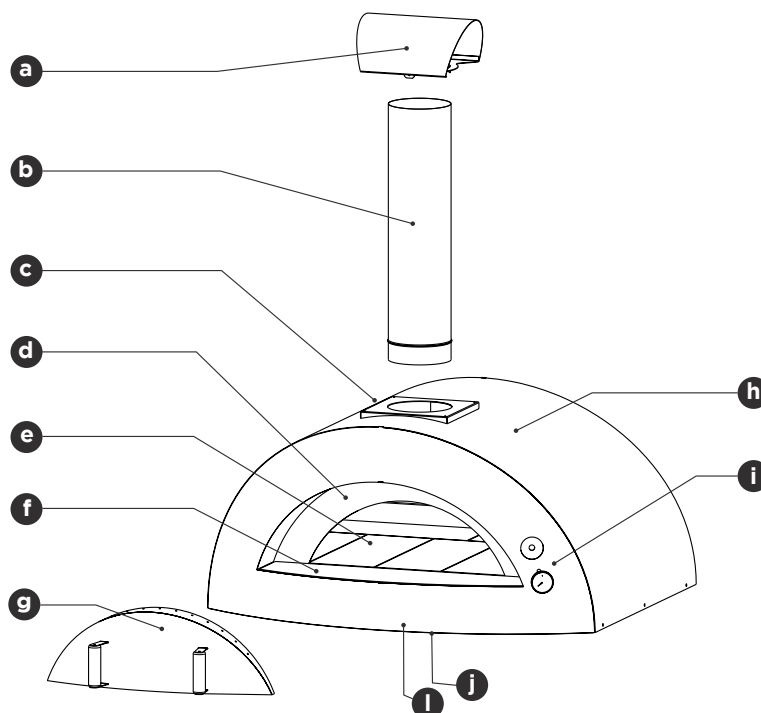
conforme a UNI 10474 e EN 13229
 UNI 10474 and EN 13229 compliant

CARATTERISTICHE TECNICHE / TECHNICAL DETAILS

Weight	170 kg 375 lbs	Used material	iron sheet, stainless steel, ceramic fiber
Oven floor area	0,7 m ² 7,5 ft ²	Tipo di refrattario Type of refractory	Alumina silicate bricks
Oven floor dim.	100 x 70 cm 39,3 x 27,5 in	Combustibile consigliato Recommended fuel	Ciocchi diam. Max 5 cm, potature Max 1,9 In diam. logs, trimmings
Heating time (min)	20	Carica nominale Rated charge	8,3 kg/h 18,3 Lbs/h
Pizza capacity	5	Tiraggio minimo Minimum flue draught	11 Pa
Bread capacity	5 kg 11 lbs	Flusso volumetrico fumi Flue smokes mass flow	49,6 g/s
Max oven temperature	400°C 752°F	Emissioni CO al 13% O₂ CO emission at 13% O₂	0,35% 4444 mg/Nm ³
Average fuel consumption	5 kg/h 11 lbs/h	Temperatura fumi Smoke temperature	387°C 728°F

MONTAGGIO E COMPONENTI / ASSEMBLY AND PARTS LIST

CODICE	N°	DESCRIZIONE
a	S6PZ_01_026	1 Comignolo
b	TL_180_750_SAT	1 Canna fumaria
c	6PZ_01_027	1 Flangia
d	CMB-01-032	1 Cupola camera forno
e		1 Piano refrattario
f	S6PZ_01_017	1 Davanzale inox
g	S6PZ_01_021	2 Sportello inox
h	CRT-01-0291-G	1 Carter esterno giallo per forno allegro
i	CRT-01-029-R	1 Carter esterno rosso per forno allegro
j	YT63-190	1 Termometro
k	CMB-01-033	1 Vasca camera forno
l		1 SIPOREX 1030x700x100mm



ALFA

PIZZA

FORNO A LEGNA

ALLEGRO

FXALLE-LROA

rosso 

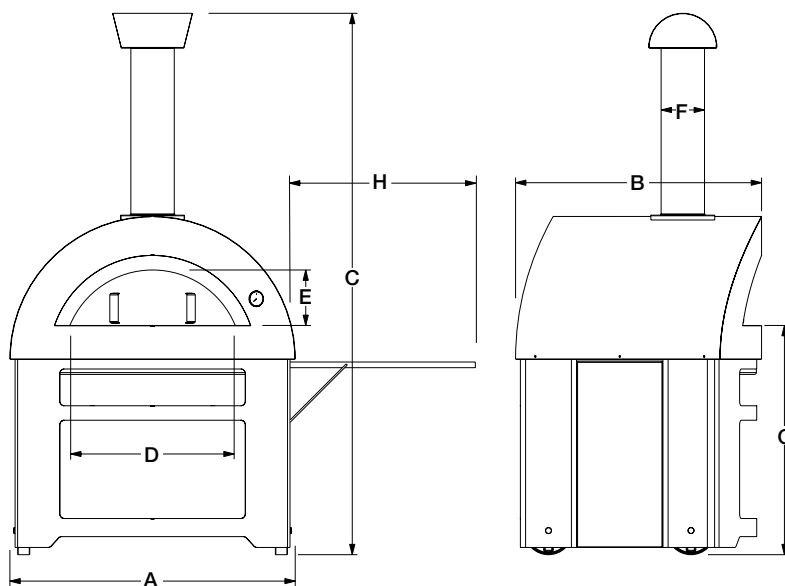
FXALLE-LGIA

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

SCHEDA TECNICA / TECHNICAL SPECIFICATION

MISURE / DIMENSIONS

A	118 cm / 46,4 in
B	102 cm / 40 in
C	225 cm / 88,6 in
D	59 cm / 23,2 in
E	19 cm / 7,4 in
F	18 cm / 7 in
G	95 cm / 37,4 in
H	70 cm / 27,5 in

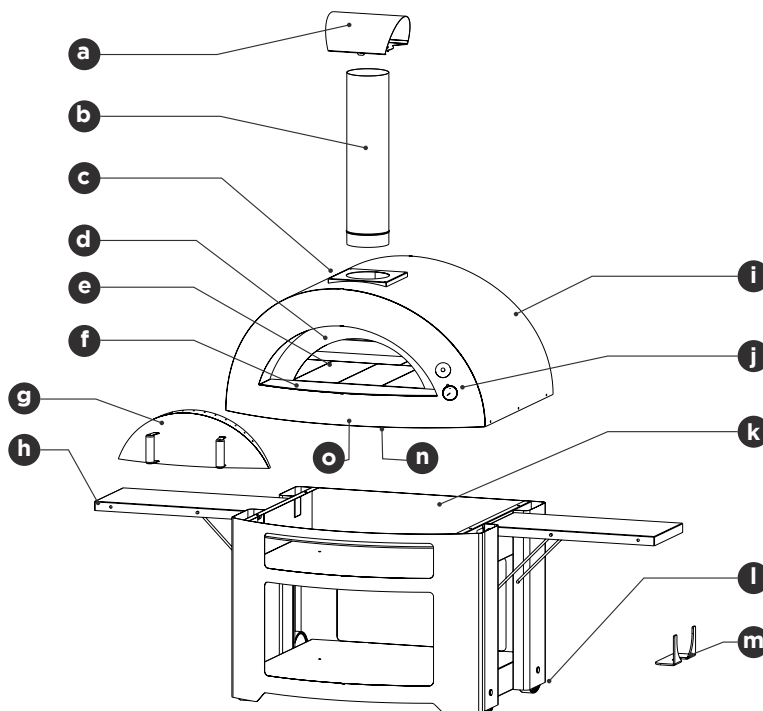


CARATTERISTICHE TECNICHE / TECHNICAL DETAILS

Peso Weight	245 kg 540 lbs	Materiali utilizzati Used material	lamiera ferro, acciaio inox, fibra ceramica iron sheet, stainless steel, ceramic fiber
Area piano forno Oven floor area	0,7 m ² 7,5 ft ²	Tipo di refrattario Type of refractory	Tavella silico-alluminoso Alumina silicate bricks
Dim. piano forno Oven floor dim.	100 x 70 cm 39,3 x 27,5 in	Combustibile consigliato Recommended fuel	Ciocchi diam. Max 5 cm, potature Max 1,9 In diam. logs, trimmings
Minuti per scaldare Heating time (min)	20	Carica nominale Rated charge	8,3 kg/h 18,3 Lbs/h
N° pizze alla volta Pizza capacity	5	Tiraggio minimo Minimum flue draught	11 Pa
Infornata di pane Bread capacity	5 kg 11 lbs	Flusso volumetrico fumi Flue smokes mass flow	49,6 g/s
Temperatura massima Max oven temperature	400°C 752°F	Emissioni CO al 13% O ₂ CO emission at 13% O ₂	0,35% 4444 mg/Nm ³
Consumo medio Average fuel consumption	5 kg/h 11 lbs/h	Temperatura fumi Smoke temperature	387°C 728°F

MONTAGGIO E COMPONENTI / ASSEMBLY AND PARTS LIST

CODICE	N°	DESCRIZIONE
a	S6PZ_01_026	1 Comignolo
b	TL_180_750_SAT	1 Canna fumaria
c	6PZ_01_027	1 Flangia
d	S6PZ_01_002	1 Camera forno
e		1 Piano refrattario
f	S6PZ_01_017	1 Davanzale inox
g	S6PZ_01_021	2 Sportello inox
h	S6PZ_01_038-NE	1 Ripiani laterali
i	S6PZ_01_011-G	1 Carter esterno giallo per forno allegro
i	S6PZ_01_011-R	1 Carter esterno rosso per forno allegro
j	YT63-190	1 Termometro
k	S6PZ_01_028-NE	1 Base forno allegro
l	OPGA200020	1 Ruote
m	SFRU-01-100	2 Ferma ruota
n	CMB-01-033	1 Vasca camera forno
o		1 SIPOREX 1030x700x100mm



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