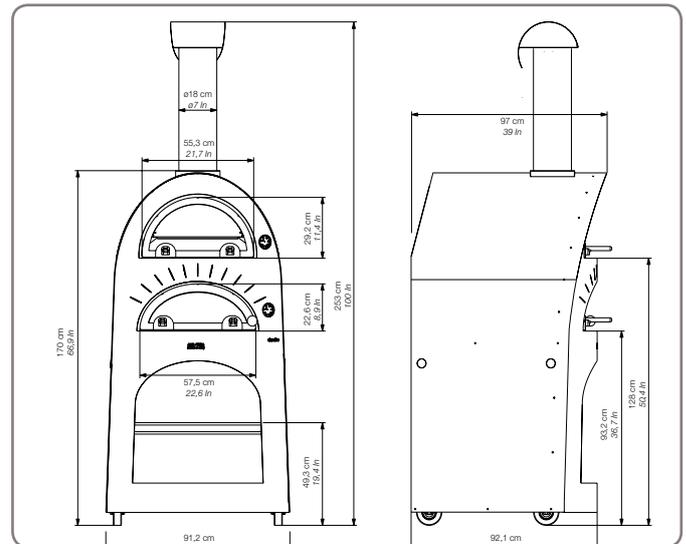


cod. FORDUETTO



*Davanzale optional / Optional sill - FXRONDU
155x86,5x8 cm / 61x34x3,1 In

MISURE / DIMENSIONS



CARATTERISTICHE TECNICHE / TECHNICAL DETAILS

Peso / Weight	Peso tot. tavelle / Refractory bricks weight	260 Kg / 573,2 Lbs	100 Kg / 220,4 Lbs
Consumo medio / Average fuel consumption		4 Kg/h / 8,8 Lbs/h	
Combustibile consigliato / Recommended fuel		Ciocchi diam. max. 5 Cm, potature / Max. 1,9 In diam. logs, trimmings	

Forno Fiamma (camera inferiore) / (lower oven)

Area piano forno / Oven floor area	Dim. piano forno / Oven floor dim.	0,42 m ² / 4,5 ft ²	60x70 cm / 23,6x27,5 In
N° pizze alla volta / Pizza capacity	Pizze ogni 15' / Pizzas ready in 15'	3	fino a 12 / up to 12
Minuti per scaldare / Heating time		30'	
Informata di pane / Bread capacity		5 Kg / 11 Lbs	
Temperatura massima / Max oven temperature		400 °C / 752 °F	

Forno Mattone (camera superiore) / (upper oven)

Area piano forno / Oven floor area	Dim. piano forno / Oven floor dim.	0,35 m ² / 3,7 ft ²	50x70 cm / 19,6x27,5 In
Dim. piano scorrevole / Mobile floor dimensions		48x65 cm / 18,9x25,6 In	
Minuti per scaldare / Heating time		45'	
Informata di pane / Bread capacity		4 Kg / 8,8 Lbs	
Temperatura massima / Max oven temperature		300 °C / 572 °F	

MONTAGGIO e componenti / ASSEMBLY and parts list

	Cod.	N°	Desc.
a	XCMDT	1	Camera forno
b	XPRIDT	1	Piano refrattario inf.
c	XPRSDT	1	Piano refrattario sup.
d	YFLDT	1	Flangia
e	XINOXDT	1	Canna fumaria
f	XCOMDT	1	Comignolo
g	XPSCDT	1	Piano scorrevole
h	YT19063	1	Termometro inf.
i	YT9063	1	Termometro sup.
l	YSPOIDT	1	Sportello inf.
m	YSPOSDT	1	Sportello sup.
n	XPMFDT	1	Pomello regola fiamma
o	YLGDT	1	Legnaia Duetto
p	YR3DT	4	Ruote
q	YTPDT	4	Tappi
r	YASDT	2	Aste

