



DATA SHEET OF THE OVEN WITH INTERNAL DIAMETER OF 100CM

Internal diameter : 100cm

Height : 210cm

Outer diameter : 130cm

Shelf side outer diameter : 150cm

Weight : 1.800Kg

Supply : Wood or Gas

Wood consumption : 5Kg/h

Gas consumption : 1,3 metri cubi/h

Flue outlet : 250 mm

Recommended operating temperature : 400/500 °C

Normal heat output : 25000Kcal – 29 KW

Maximum heat output : 29000 Kcal – 33KW

Smoke outlet temperature : 190 °C

Capacity number of pizza : 4 at a time

MATERIALS

Support base : reinforced and hand painted iron

Base of the oven : pressurized concrete that allows minimal heat dispersion

Stove : 4 slices of Sorrento biscuit

Shelf : black lava stone conductor of heat where the pizzas finishes cooking

Crown and dome : Sorrento refractory brick resistant up to 900 °C

Thermal insulation : clay and ceramic fiber

External coating : mosaic, ceramic, marble or Vietri Palladian

