

SOMMA

WOOD ALIMENTATION

- Plain of cooking : Biscotto di Sorrento
- Crown and dome : Refractory bricks 60 mm. thick , resistance temperature of over 900° C.
- External hood : Santa Maria Bricks modeled by hand.
- Support stand : Reinforced and painted iron structure (four legs)
- External covering : Mosaic tiles – palladiana marble
- Alimentation : Wood
- Wood consumption : 7 kg/h
- Working temperature suggested : 400/450 °C
- Flue output : Ø 250 mm.
- Heat Output : 25000 Kcal – 29 Kw
- Max heat output : 29000 Kcal – 34 Kw
- Smokes temperature output : 190°C
- Extract air flow : 800 Mc/h (at starting)
650 Mc/h (at fully operating)
- Required CFM : 470
- Venting : Natural draft .
Oven employs an integral exhaust hood above the front opening. All flue gases exit the front opening and drafts into the exhaust hood to be subsequently expelled through a flue pipe (250 mm O.D.) located at the top of the oven. The flue pipe is intended to be connected to a natural draft chimney system complying with NFPA96.



MODELLO MODEL	N.PIZZE N.PIZZAS	DIMENSIONI - SIZES						ALTEZZA HEIGHT		PESO WEIGHT	
		A		B		C		CM	IN	KG	LBS
		CM	IN	CM	IN	CM	IN				
SOMMA 80	2	80	32	110	43	148	58	210	83	1500	3300
SOMMA 90	3	90	36	120	47	158	62	210	83	1700	3750
SOMMA 110	4	110	43	140	55	178	70	210	83	1900	4185
SOMMA 120	5	120	47	150	59	188	74	210	83	2200	4850
SOMMA 130	6	130	51	160	63	198	78	210	83	2500	5500
SOMMA 140	7	140	55	170	67	208	82	210	83	2800	6170
SOMMA 150	8	150	59	180	71	218	86	210	83	3000	6600

