

VULCANO

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				
VULCANO 80	2	80	32	110	43	140	55	285	112	1600	3527
VULCANO 90	3	90	36	120	47	150	59	285	112	1800	3970
VULCANO 110	4	110	42	140	55	170	67	285	112	2000	4400
VULCANO 120	5	120	47	150	59	180	71	285	112	2300	5070
VULCANO 130	6	130	51	160	63	190	75	285	112	2600	5740
VULCANO 140	7	140	55	170	67	200	79	285	112	2900	6400
VULCANO 150	8	150	59	180	71	210	83	285	112	3100	6840

