

for^{nia}italia

DÉ PIZZAOVEN SPECIALIST

TECHNICAL DATA SHEET VERA DUOMO



Description: wood-burning oven with reduced weight and dimensions, with refractory vault, frame and cover in galvanized and powder-coated sheet metal, without base and wheels.

Use: cooking pizzas and focaccias, bread, roasts and desserts.

Location: private homes, suitable for both internal and external locations.

	LENGTH	BREADTH	HEIGHT
EXTERNAL	102	92 68	54 28
COOKING CHAMBER	72		
DOOR		41	14

Size:
IN CM

Oven with painted lining (weight) :kg.240

TOTAL Oven weight **Kg.240**

Pizza capacity

nr. 3 pizze diameter 30 cm.

Chimney :

diameter in mm 120

Maximum outlet smoke temperature 250°C Refractory material

Vault : special high resistance refractory.
Cooking chamber : 5 cm thick slabs, refractory, pressed and cooked at 1500°C, suitable for contact with food
Type of insulation: ceramic fiber
Lining : Painted dome

Operating temperature: shown by the thermometer supplied 200°-250°C

Real 300°-350°C

Maximum temperature : over 500°C

Power : maximum Kw 6
Nominal Kw 4

Wood consumption in a working schedule: Kg/h 2

Heating time : from oven off 30 minutes

Transport and handling : assembled on a wooden box

Warranty : 2 years

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