

# ALFA



**STONE OVEN**  
MEDIUM

GPL - LPG

**COPPER**  
FXSTONE-M/GPL/RAM



conforme a UNI 10474 e EN 13229  
UNI 10474 and EN 13229 compliant



## CARATTERISTICHE TECNICHE - TECHNICAL DETAILS

|  |  |   |  |
|--|--|---|--|
| Peso<br><i>Weight</i>                              | 125 kg<br>276 lbs                        | Materiali utilizzati<br><i>Used material</i>            | lamiera ferro. acciaio inox. fibra ceramica<br><i>iron sheet. stainless steel. ceramic fiber</i> |
| Area piano forno<br><i>Oven floor area</i>         | 0.28 m <sup>2</sup><br>3 ft <sup>2</sup> | Tipo di refrattario<br><i>Type of refractory</i>        | Tavella silico-alluminoso<br><i>Alumina silicate bricks</i>                                      |
| Dim. piano forno<br><i>Oven floor dim.</i>         | 70 x 40 cm<br>27.5 x 15.7 in             | Combustibile consigliato<br><i>Recommended fuel</i>     | Gas GPL (G30 / G31)<br>LPG gas (G30 / G31)   |
| Minuti per scaldare<br><i>Heating time (min)</i>   | 15                                       | Categoria gas<br><i>Gas category</i>                    | I3+ GPL  |
| N° pizze alla volta<br><i>Pizza capacity</i>       | 2  | Potenza nominale<br><i>Heat capacity</i>                | 15 kW<br>70.000 Btu/h  |
| Infornata di pane<br><i>Bread capacity</i>         | 2 kg<br>4.4 lbs                          | Funzionamento a G30 / G31<br><i>G30 / G31 operation</i> | 28..30 / 37 mbar   |
| Temperatura massima<br><i>Max oven temperature</i> | 500°C<br>1000°F                          | Consumo Massimo<br><i>Maximum consumption</i>           | 1.07 / 1.09 kg/h   |

# ALFA



**STONE OVEN**  
MEDIUM

METANO - NG

**COPPER**  
FXSTONE-M/MET/RAM



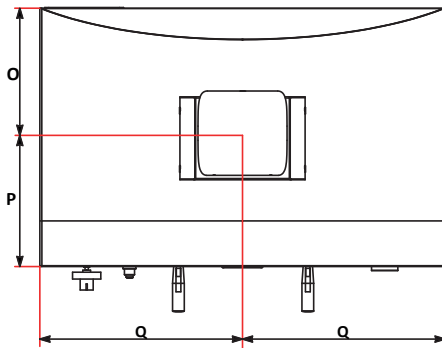
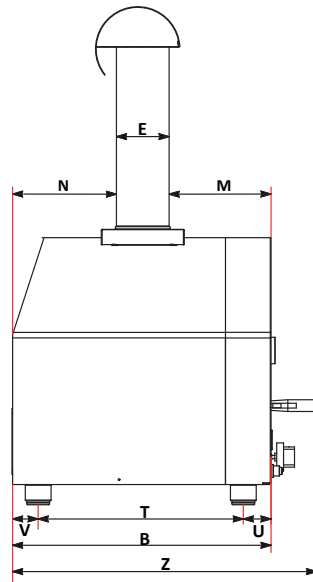
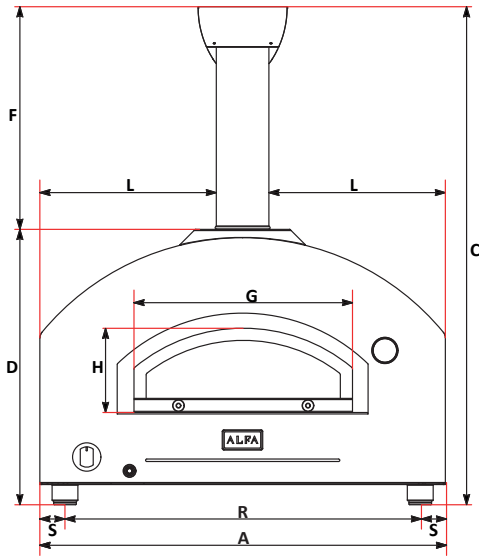
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## CARATTERISTICHE TECNICHE - TECHNICAL DETAILS

|  |  |   |  |
|--|--|---|--|
| Peso<br><i>Weight</i>                              | 125 kg<br>276 lbs                        | Materiali utilizzati<br><i>Used material</i>            | lamiera ferro. acciaio inox. fibra ceramica<br><i>iron sheet. stainless steel. ceramic fiber</i> |
| Area piano forno<br><i>Oven floor area</i>         | 0.28 m <sup>2</sup><br>3 ft <sup>2</sup> | Tipo di refrattario<br><i>Type of refractory</i>        | Tavella silico-alluminoso<br><i>Alumina silicate bricks</i>                                      |
| Dim. piano forno<br><i>Oven floor dim.</i>         | 70 x 40 cm<br>27.5 x 15.7 in             | Combustibile consigliato<br><i>Recommended fuel</i>     | Gas metano (G20)<br><i>Natural gas (G20)</i>   |
| Minuti per scaldare<br><i>Heating time (min)</i>   | 15                                       | Categoria gas<br><i>Gas category</i>                    | I2H (Metano)   |
| N° pizze alla volta<br><i>Pizza capacity</i>       | 2  | Potenza nominale<br><i>Heat capacity</i>                | 15 kW<br>70.000 Btu/h  |
| Infornata di pane<br><i>Bread capacity</i>         | 2 kg<br>4.4 lbs                          | Funzionamento a G30 / G31<br><i>G30 / G31 operation</i> | 20 mbar  |
| Temperatura massima<br><i>Max oven temperature</i> | 500°C<br>1000°F                          | Consumo Massimo<br><i>Maximum consumption</i>           | 1.43 m <sup>3</sup> /h   |

## MISURE - DIMENSIONS



|     |                     |   |                    |
|-----|---------------------|---|--------------------|
| A   | 100.2 cm<br>39.4 in | N | 25.7 cm<br>10.1 in |
| B   | 63.8 cm<br>24.9 in  | O | 31.4 cm<br>12.4 in |
| C   | 123.1 cm<br>48.5 in | P | 32.2 cm<br>12.7 in |
| D   | 63 cm<br>24.8 in    | Q | 50.1 cm<br>19.7 in |
| Ø E | 13 cm<br>5.1 in     | R | 87.8 cm<br>34.6 in |
| F   | 55 cm<br>21.7 in    | S | 6.2 cm<br>2.4 in   |
| G   | 54 cm<br>21.3 in    | T | 50.7 cm<br>20 in   |
| H   | 20.8 cm<br>8.2 in   | U | 6.85 cm<br>2.7 in  |
| L   | 43.6 cm<br>17.2 in  | V | 6.3 cm<br>2.5 in   |
| M   | 25.2 cm<br>9.9 in   | Z | 75.1 cm<br>29.6 in |

## PARTI DI RICAMBIO - SPARE PARTS

| Descrizione<br>Description                 |   | Codice<br>Code |
|--|---|----------------|
| Comignolo<br>Chimney cap                   | A | SSML-1-2202    |
| Canna fumaria<br>Chimney                   | B | TI130_500_SAT  |
| KIT GAS 15kW                               | C | SALI-1-2201    |
| Carter laterale gas<br>Side gas cover      | D | SCRT-3-2204-RA |
| Manopola gas<br>Gas knob                   | E | DI4MANO-70P    |
| Generatore elettrico<br>Electric generator | F | GENELP003IQ    |
| Cavo elettrico<br>Electrical cable         | F | CAVO-AT        |
| Sportello<br>Door                          | G | SSML-1-2203    |
| Flangia<br>Flange                          | H | SML-2-2205     |
| Carter esterno<br>External shell           | I | SCRT-1-2201-RA |
| Termometro<br>Thermometer                  | J | YT63-135       |
| Mattoni 30x20 cm<br>Red bricks 30x20 cm    | K | RRA3020        |
| Mattoni 40x20 cm<br>Red bricks 40x20 cm    | K | RRA4020        |
| Gasbeton                                   | L | FCGSB602515    |
| Piedini<br>Feet (n.4)                      | M | SETPIE-M10X20  |
| Logo Alfa (v1.0)                           | N | D14PLAC-ALFA   |

