

STATIC OVEN / 1 DOOR

ROMA

EASY RIF. COD. **E** MF2EG/C 100



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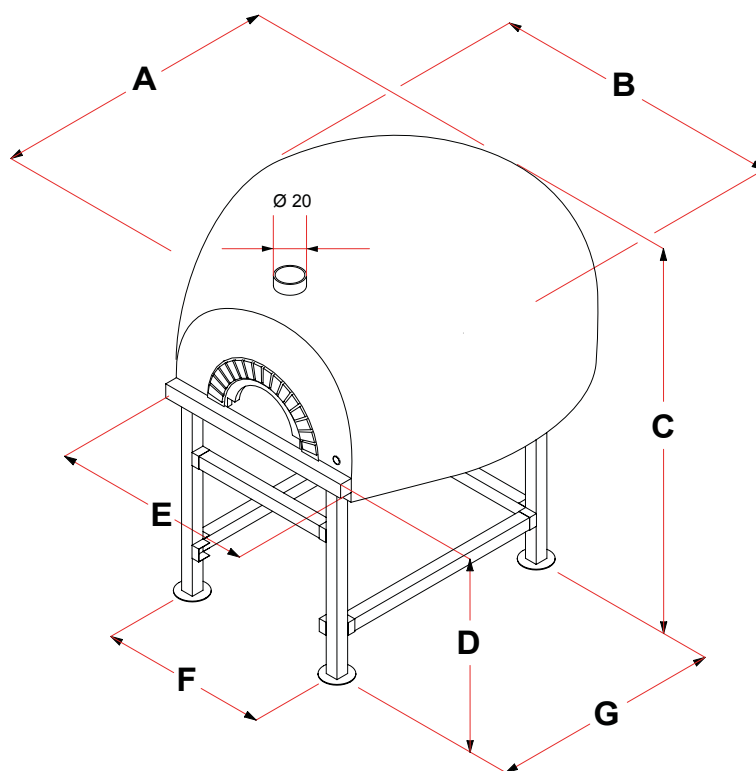
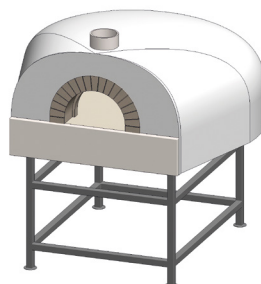
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TECHNICAL CHARACTERISTICS

MODEL	UM	Ø 100
Height of the cooktop	cm	120
Door width	cm	46
Total weight (basic finish)	Kg	800
Pizza capacity	n.	4 - 5

Minimum flue dimensions: Ø 20 cm

DIMENSIONS	UM	100x100
A - DEPTH	cm	150
B - WIDTH	cm	130
C - HEIGHT	cm	190
D	cm	120
E	cm	92
F	cm	89
G	cm	106
External band projection over the feet of the oven	cm	12



GAS THERMAL DATA	UM	Ø 100
Thermal power	Kw	23
LPG consumption	Kg/h	1,814
Natural Gas consumption	m³/h	1,164
Smoke temperature	°C	200
Flue gas draught	Pa	12
Gas Connection	in	1/2
Type of Construction		A1-B11BS
Electricity consumption	W	100

WOOD DATA	
Minimum distance from the combustible material	Contact
CO emission produced during combustion	0,48 %
Combustion fume temperature	305° C
Thermic outlet used (heating)	11,5 Kw
Energy efficiency	66,7 %
Fuel typer	Wood logs
CO** (mg/Nm³)	5848
Powders** (mg/Nm³)	248

MADE IN ITALY 05

Prefabricated wood-fired oven
1935/2004 - 2001/95/CE

** values corrected to 10% of O₂

