

# ALFA

# ONE

FXONE-LRAM

rame  
copper

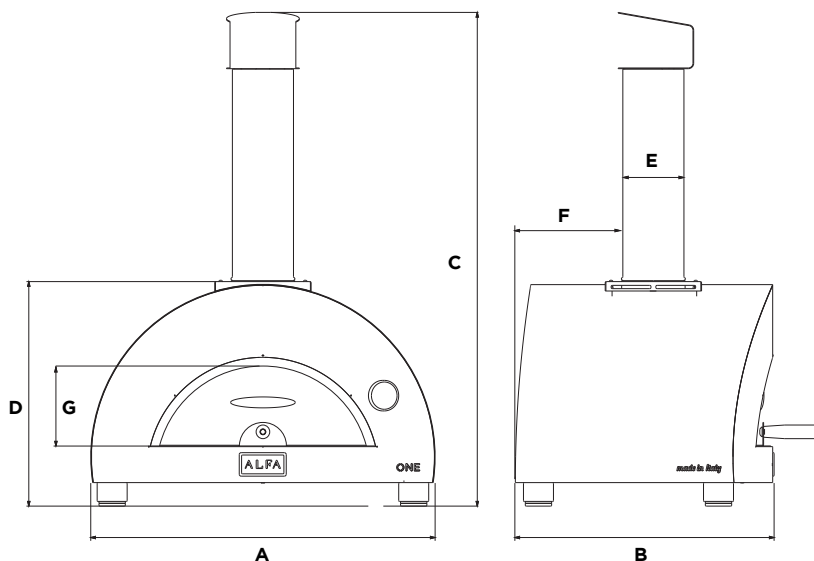


conforme a UNI 10474 e EN 13229  
UNI 10474 and EN 13229 compliant

## SCHEDA TECNICA / TECHNICAL SPECIFICATION

### MISURE / DIMENSIONS

A	73 cm 29 in
B	55 cm 22 in
C	105 cm 41 in
D	48 cm 19 in
E	∅ 13 cm 5 in
F	22 cm 8 in
G	15 cm 6 in



### CARATTERISTICHE TECNICHE / TECHNICAL DETAILS

Peso Weight	54 kg 119 lbs	Materiali utilizzati Used material	lamiera ferro, acciaio inox, fibra ceramica iron sheet, stainless steel, ceramic fiber
Area piano forno Oven floor area	0,24 m <sup>2</sup> 2,6 ft <sup>2</sup>	Tipo di refrattario Type of refractory	Tavella silico-alluminoso Alumina silicate bricks
Dim. piano forno Oven floor dim.	60 x 40 cm 23,6 x 15,7 in	Combustibile consigliato Recommended fuel	Ciocchi diam. Max 5 cm, potature Max 1,9 In diam. logs, trimmings
Minuti per scaldare Heating time (min)	10	Carica nominale Rated charge	6,9 kg/h 15,2 Lbs/h
N° pizze alla volta Pizza capacity	1	Tiraggio minimo Minimum flue draught	10 Pa
Infornata di pane Bread capacity	1 kg 2,2 lbs	Flusso volumetrico fumi Flue smokes mass flow	57,7 g/s
Temperatura massima Max oven temperature	500°C 1000°F	Emissioni CO al 13% O <sub>2</sub> CO emission at 13% O <sub>2</sub>	0,31% 3843 mg/Nm <sup>3</sup>
Consumo medio Average fuel consumption	2,5 kg/h 5,5 lbs/h	Temperatura fumi Smoke temperature	395°C 743°F

Parti di ricambio Spare parts		Codice Code
Comignolo Chimney cap	A	SML-03-0221
Canna fumaria Chimney	B	T130_500_SAT
Flangia Flange	C	SML-03-0220
Carter esterno External shell	D	SCRT-03-0133-RA
Logo Alfa (v1.0)	E	D14PLAC-ALFA
Paralegna Fuel holder	F	SML-03-0222
Sportello Door	G	SSML-03-0224
Mattoni Red bricks	H	RRA3020
Piedini Feet (n.4)	I	SETPIE-M10X20
Termometro Thermometer	L	YT63-135
Paletta Peel	M	SSML-02-0225

