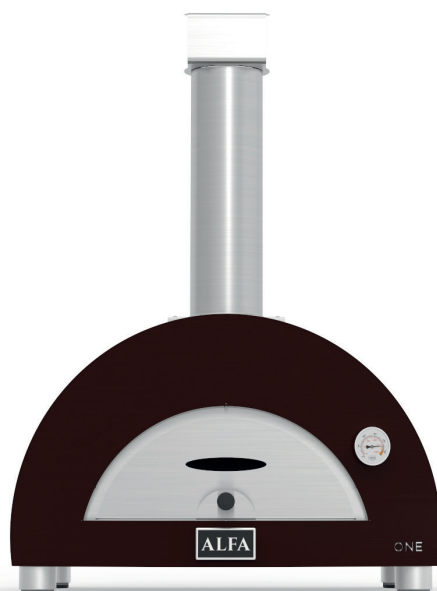


# ALFA



## ONE

## LEGNA - WOOD

**COPPER**  
FXONE-LRAM



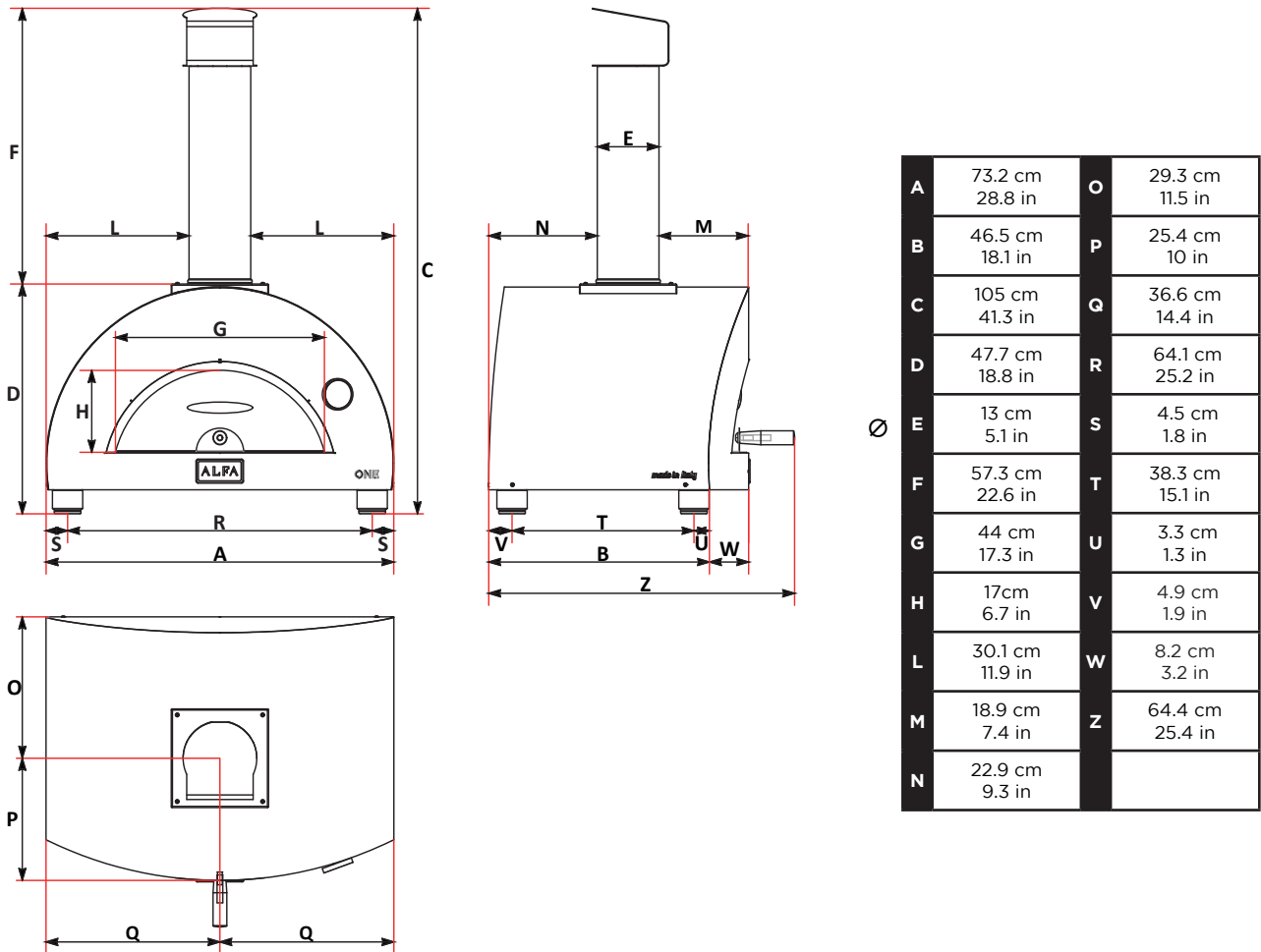
conforme a UNI 10474 e EN 13229  
UNI 10474 and EN 13229 compliant



### CARATTERISTICHE TECNICHE - TECHNICAL DETAILS

<b>Peso</b> <i>Weight</i>	54 kg 119 lbs	<b>Materiali utilizzati</b> <i>Used material</i>	lamiera ferro. acciaio inox. fibra ceramica <i>iron sheet. stainless steel. ceramic fiber</i>
<b>Area piano forno</b> <i>Oven floor area</i>	0.24 m <sup>2</sup> 2.6 ft <sup>2</sup>	<b>Tipo di refrattario</b> <i>Type of refractory</i>	Tavella silico-alluminoso <i>Alumina silicate bricks</i>
<b>Dim. piano forno</b> <i>Oven floor dim.</i>	60 x 40 cm 23.6 x 15.7 in	<b>Combustibile consigliato</b> <i>Recommended fuel</i>	Ciocchi diam. Max 5 cm. potature <i>Max 1.9 In diam. logs. trimmings</i>
<b>Minuti per scaldare</b> <i>Heating time (min)</i>	10	<b>Carica nominale</b> <i>Rated charge</i>	6.9 kg/h 15.2 Lbs/h
<b>N° pizze alla volta</b> <i>Pizza capacity</i>	1	<b>Tiraggio minimo</b> <i>Minimum flue draught</i>	10 Pa
<b>Infornata di pane</b> <i>Bread capacity</i>	1 kg 2.2 lbs	<b>Flusso volumetrico fumi</b> <i>Flue smokes mass flow</i>	57.7 g/s
<b>Temperatura massima</b> <i>Max oven temperature</i>	500°C 1000°F	<b>Emissioni CO al 13% O<sub>2</sub></b> <i>CO emission at 13% O<sub>2</sub></i>	0.31% 3843 mg/Nm <sup>3</sup>
<b>Consumo medio</b> <i>Average fuel consumption</i>	2.5 kg/h 5.5 lbs/h	<b>Temperatura fumi</b> <i>Smoke temperature</i>	395°C 743°F

## MISURE - DIMENSIONS



## PARTI DI RICAMBIO - SPARE PARTS

Descrizione Description		Codice Code
Comignolo Chimney cap	A	SML-03-0221
Canna fumaria Chimney	B	TI130_500_SAT
Sportello Door	G	SSML-03-0224
Flangia Flange	H	SML-03-0220
Carter esterno External shell	I	SCRT-03-0133-RA
Termometro Thermometer	J	YT63-135
Mattoni 30x20 cm Red bricks 30x20 cm	K	RRA3020
Gasbeton	L	D10GASB-D300
Piedini Feet (n.4)	M	SETPIE-M10X20
Logo Alfa (v1.0)	N	D14PLAC-ALFA
Paletta Peel	O	SSML-02-0225
Paralegna Wood holder	P	SML-03-0222

