

Linea Semi Pro

Scheda Tecnica

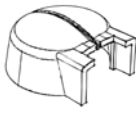
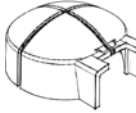
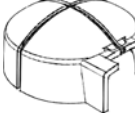
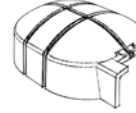
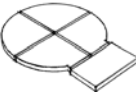
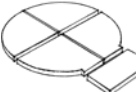
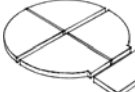
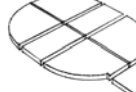




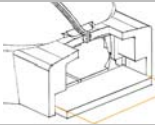
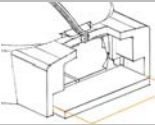
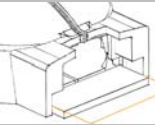
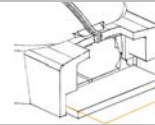
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Forno a legna per la cottura di pizze, pane e altri alimenti, per uso domestico frequente.



Principali caratteristiche

	LSP80 / LSP80BL*	LSP100 / LSP100BL*	LSP110 / LSP110BL*	LSP110140 / LSP110140BL*
Modello	Ø 80	Ø 100	Ø 110	110 x 140
				
Elementi che compongono la volta [n]	2	4	4	6
Tutti gli elementi sono sagomati a mano				
				
Elementi che compongono il piano** [n]	4	4	4	6
Diametro interno [mm]	820	1000	1100	1140x1400
Larghezza totale [mm]	980	1120	1220	1220
Lunghezza totale [mm]	1060	1240	1340	1640
Altezza totale [mm]	470	590	590	590
Peso [kg]	210	360	370	460
Larghezza bocca [mm]	440	490	490	490
Altezza bocca [mm]	260	270	270	270
Colore	Grigio	Grigio	Grigio	Grigio
				
Diametro uscita raccordo fumi [mm]	200	200	200	200
				
Larghezza bocca larga* [mm]	560	680	680	680
Accessori	Arco frontale in mattoni, Raccordo fumi, Sportello in lamiera, Pirometro, Set Pale			

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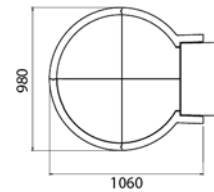
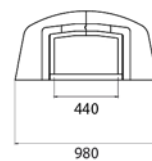
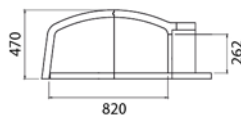
Prestazioni

	LSP80 / LSP80BL*	LSP100 / LSP100BL*	LSP110 / LSP110BL*	LSP110140 / LSP110140BL*
Modello	Ø 80	Ø 100	Ø 110	110 x 140
Temperatura di esercizio consigliata [°C]	350-400	350-400	350-400	350-400
Combustibile	Legna	Legna	Legna	Legna
Consumo combustibile [kg/h]	3-4	4-5	5	6-7
Capacità di cottura [n. pizze Ø 33cm]	2-3	4-5	5-6	7-8

Dimensioni [cm]

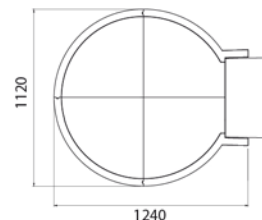
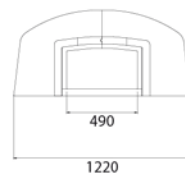
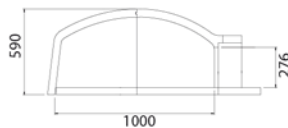
Linea Semi Pro Ø80

LSP80 / LSP80BL*



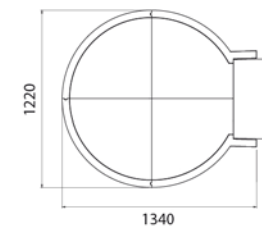
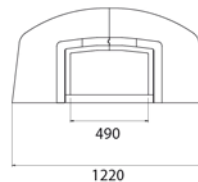
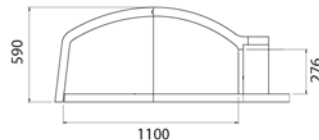
Linea Semi Pro Ø100

LSP100 / LSP100BL*



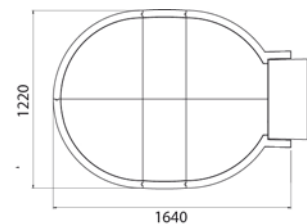
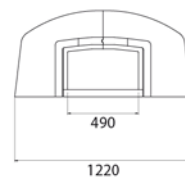
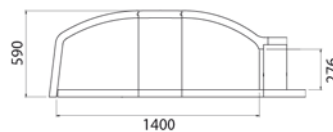
Linea Semi Pro Ø110

LSP110 / LSP110BL*



Linea Semi Pro 110x140

LSP110140 /
LSP110140BL*



* Bocca Larga: scanalatura che consente di infornare teglie di grosse dimensioni.

** Conforme alla normativa in materia di contatto con gli alimenti: (Reg. CE 1935/2004, D.M. 04/04/1985, D.M. 01/02/2007)

I valori dichiarati rappresentano la media della produzione corrente e non possono essere usati come limiti garantiti.