

## OVEN WITH FIXED COOKING SURFACE

## MODEL: VENEZIA G-SM-C

POZIZIONE		
GAS	<input type="checkbox"/>	<input checked="" type="checkbox"/>
SX	<input type="checkbox"/>	<input type="checkbox"/>
CEN	<input type="checkbox"/>	<input type="checkbox"/>
DX	<input type="checkbox"/>	<input type="checkbox"/>
LEGNA	<input type="checkbox"/>	<input type="checkbox"/>

The " FORNI DORIGO " are designed to cook with our gas system positioned on the right, left or front to give maximum efficiency with the addition theatrical thanks to the appearance of our exclusive flame gas burner that provides the highest returns at the lowest cost in the world market.

The " FORNI DORIGO " G-SM-C models are available in 4 versions and are supplied complete with all insulating materials, refractory oven, metal roofing and metal support.

The ovens are delivered piece by piece in kit form and can be assembled by unskilled personnel in accordance with local laws. We suggest this as a economic solution to not upset the local because the individual pieces get through each door.

The ovens are built in super high alumina refractory concrete vibrated and' consists of 4-7 segments located outside the cooking surface divided in 4 pieces, the main bite with flue draw built-in, 30 cm deep sill, smoke connection, arc front 10 cm thick, 2 lower insulation thickness of 12cm, ceramic fiber insulation above 20cm thick, robust metal tank and support, copper coloured metal top cover ashlar.

The slices are smooth and compact without the presence of air bubbles or porous materials are perfectly rounded and have a spherical shape that guarantees the maximum aerodynamic penetration of burning wood or gas are tapped for a perfect and infallible assembly that requires 6 to 8 hours.

The stone clay surface are in 4 pieces and measures have to be 82-100-115-145 cm in diameter. fit perfectly the mouth for a replacement after 10 years leaving intact the refractory time. The height from the floor to the roof and firing 'of 44 cm and with the right relationship with the case leakage delivers significant energy savings and a huge thermal resistance.

The deep sill and closed the walls ensures lower heat from escaping in the 'working area of the pizza chef and lower fuel consumption. In the model "GENOA" and the width 'of 44 cm, in all other models are of 58 cm. the sill is covered and protected by a stainless steel plate bent.

The front arc has a thickness of 10 cm and is' 66cm wide and 40cm high. in the model "GENOA", and while '80cm wide and 45cm high in all other models

The density of vibrated refractory material of cooking surface and the domes guarantees an enormous build up of heat resulting in energy savings.

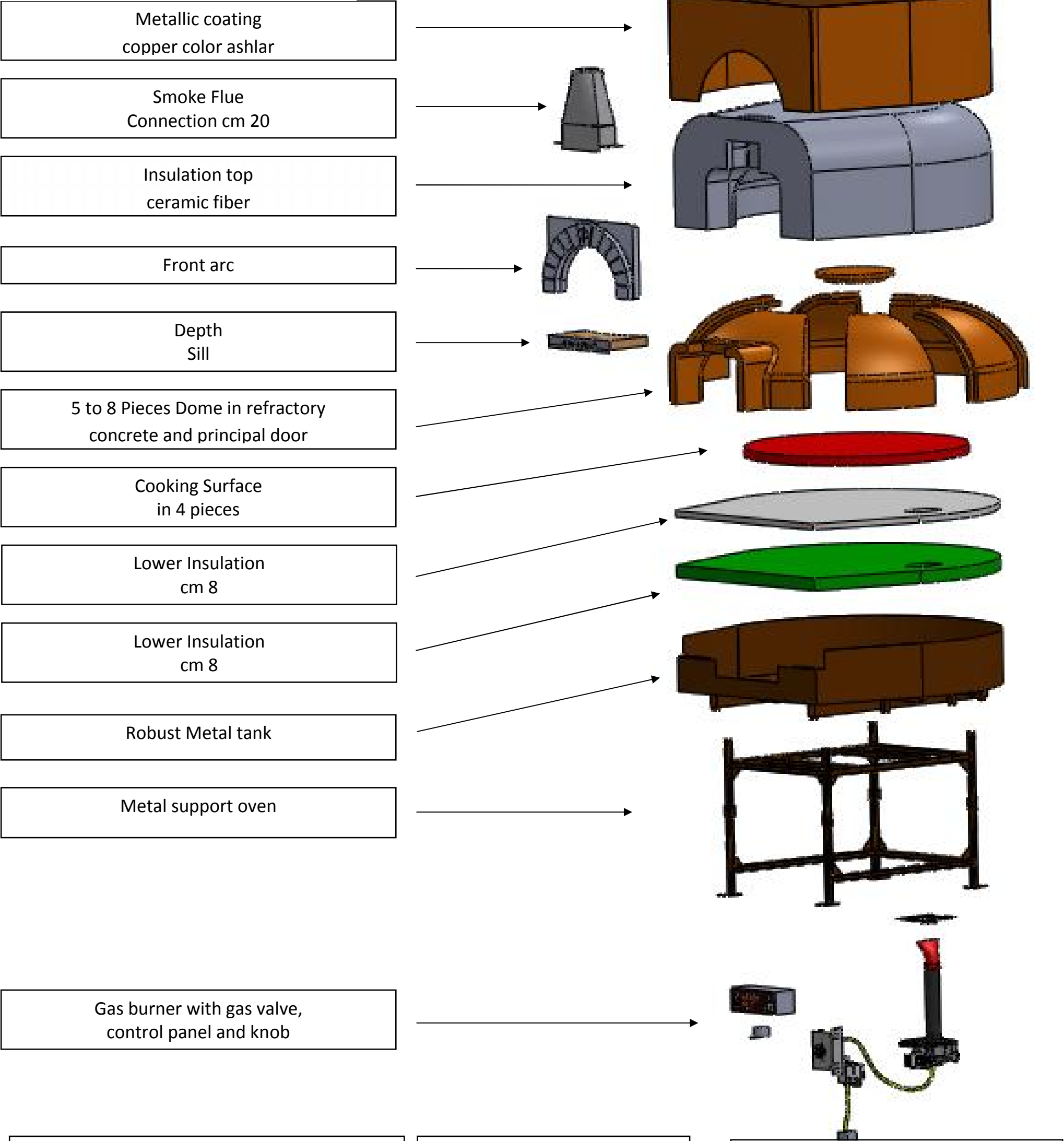
The flue gas connection has a width of 197mm

G-SM-C	EXTERNAL DIMENSIONS CM	NR PIZZAS Ø cm		
		25	30	38
GENOVA G-SM-C	120 Width x 130 Depth	6	4	3
NAPOLI G-SM-C	135 Width x 148 Depth	10	6	4
MILANO G-SM-C	150 Width x 160 Depth	13	8	5
VENEZIA G-SM-C	180 Width x 190 Depth	20	11	8



SEE  
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CONTROLS

LEGEND G\_SM\_C

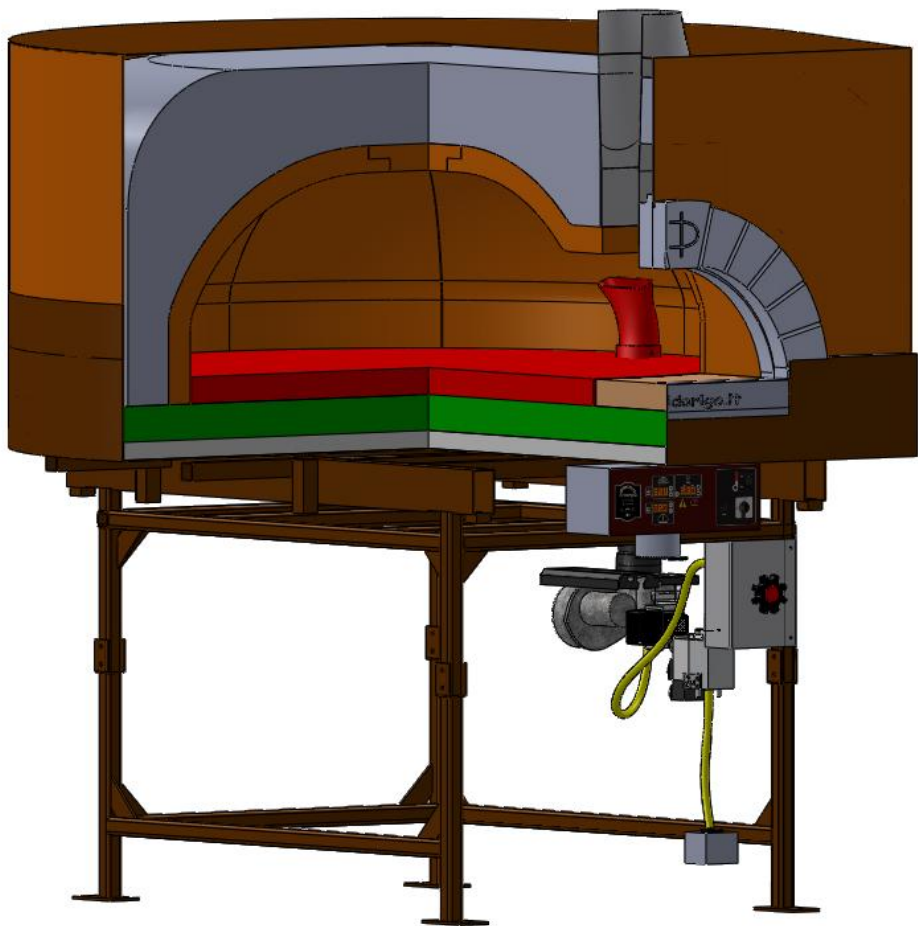


**GAS UTILITIES REQUIREMENTS**  
RACCORDO GAS ALLA VALVOLA ½”  
PORTATA GAS METANO: 0.7 – 3.7 stm/h  
PORTATA GAS GPL : 0.3 – 1.3 stm/h

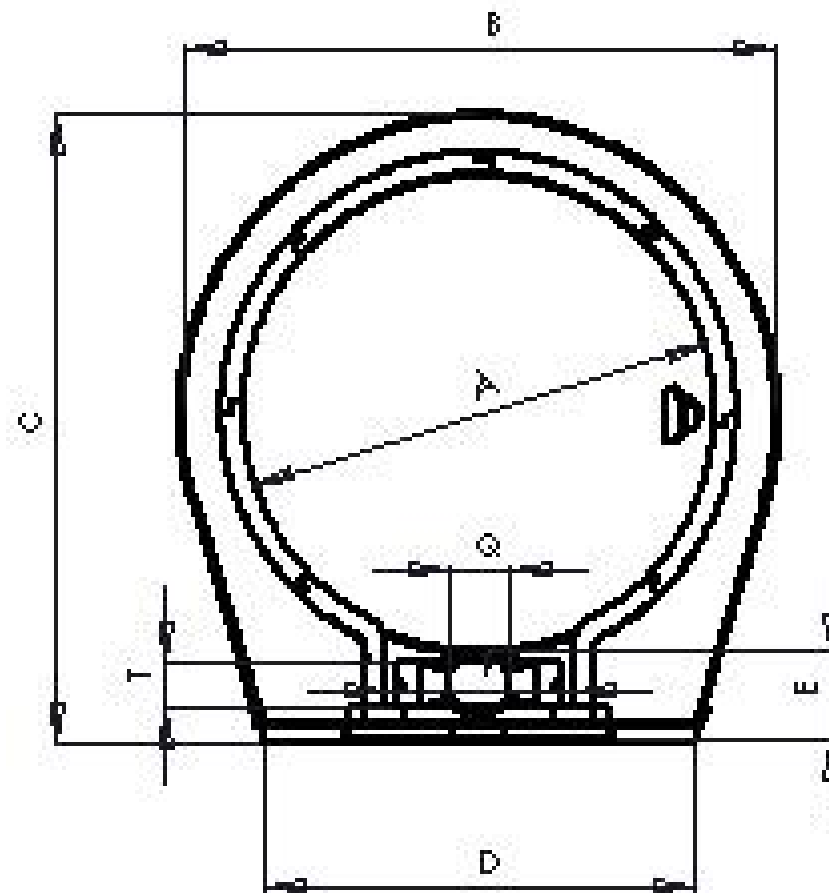
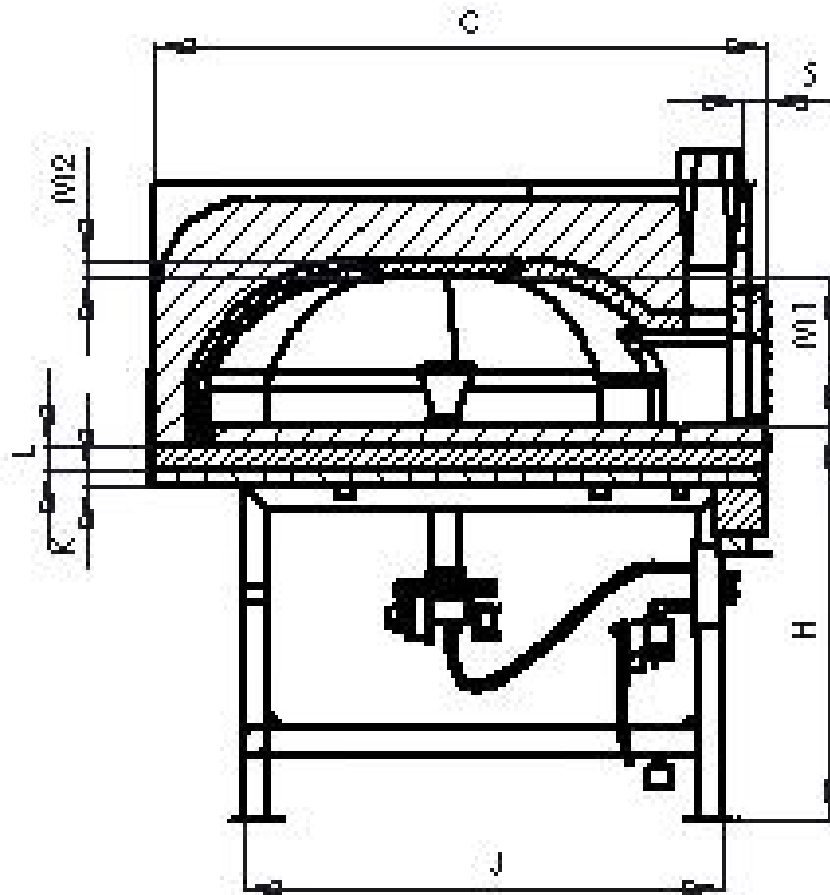
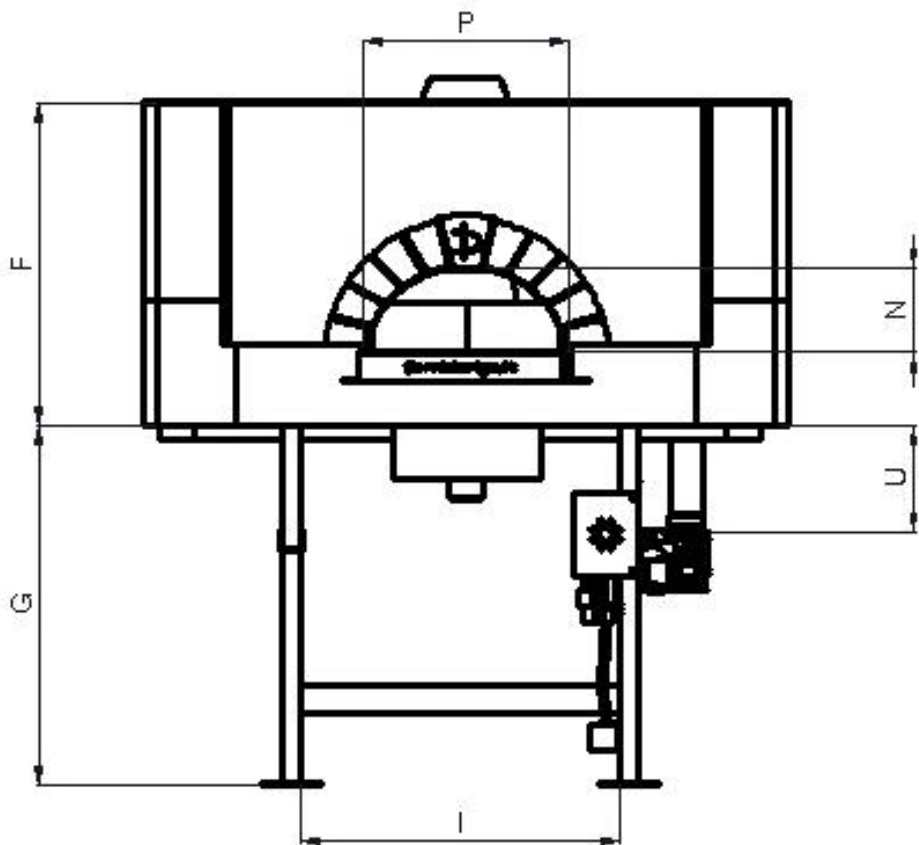
**ELECTRIC UTILITIES REQUIREMENTS**  
220-240 VAC  
5500 WATT  
22 AMP  
50-60 HZ

**ACCESSORIES**  
  
PIZZA PADDLE TO SLIP IN  
PIZZA PADDLE TO TURN AND SLIP OUT  
BRUSH IN  
LASER THERMOMETER  
STORAGE WOOD BOX ON WHEELS  
DEPOSIT ASH BIN  
GRANITE SHELF  
LOWER METALLIC COVER  
MOSAIC FACADE

MODELLI	POTENZA MAX	BTU	COTTURA KW	CONSUMO H METANO	CONSUMO H GPL
GENOVA	18 KW	54.400	10	0.6 mc	0.25 mc
NAPOLI	21 KW	60.000	12	1.2 mc	0.35 mc
MILANO	24 KW	64.300	15	1.4 mc	0.4 mc
VENEZIA	28 KW	80.000	20	1.6 mc	0.65 mc
ROMA	32 KW	96.000	24	2.2 mc	0.85 mc




G-SM-C		GENOVA	NAPOLI	MILANO	VENEZIA
A	SIZE AND THICKNESS HOB	82x6	100x6	115x6	145x6
B	EXTERNAL WIDTH	115	135	150	180
C	DEPTH EXTERNAL	125	148	160	190
D	EXTERNAL WIDTH FRONT	100	130	130	130
E	DEPTH SILL	24	35	30	30
F	STANDING HEIGHT FROM ABOVE	98	98	98	98
G	GROUND CLEARANCE A BASIC FRAME	100	100	100	100
H	HEIGHT OF WORK	120	120	120	120
I	INSIDE WIDTH PEDESTAL	61 R	75 R	64	90
J	DEPTH PEDESTAL	90 R	110 R	140	149
K	DISTANCE FROM THE FRONT STAND	20	15	13	13
L1	BASIC INSULATION LOWER 1	4	4	4	4
L2	BASIC INSULATION LOWER 2	8	8	8	8
M1	INDOOR DOME HEIGHT	41	50	44	44
M2	HEIGHT OUTDOOR DOME	53	56	56	56
N	MOUTH HEIGHT FIRED	25	28	28	28
P1	WIDE MOUTH FIRED	45	58	58	58
P2	WIDTH WIDE MOUTH	X	X	80	90
Q	DIAMETER FLUE	19.5	19.5	19.5	19.5
S	REMOTE CONNECTION SMOKE	15	15	15	15
TOTAL WEIGHT OF THE OVEN		700	800	950	1200




## CONTROL PANEL MODEL: G-EL + LG-EL

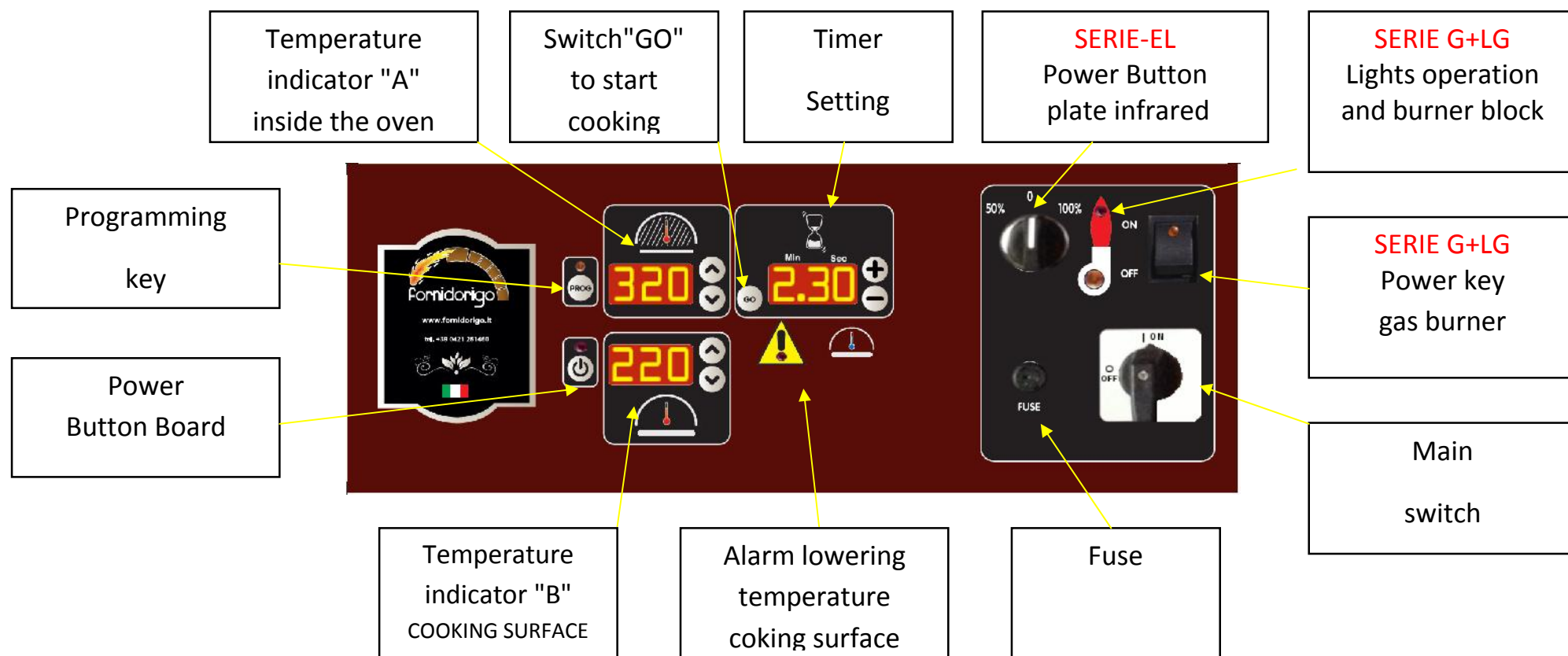
The control commands and 'consists of:

1) the temperature inside the oven (A), 2) the temperature of the stone surface (B), 3) the warning light  in the case of lowering the temperature of the stove, and 4) pre-set cooking timer, 5 ) notice cooling stone clay surface with automatic ignition of the electric heater infrared, warms up to 200 ° C in 13 ' ; 6) 3-position switch for selection consumption electrical resistance 0%, 50% and 100%; 7 ) light switch "ON / OFF" for the 'automatic ignition of the gas burner 8) lamps and lamp signaling operation of the burner block; 9) switch for power generally; 10) Fuse.

The probe "A" is set to automatically turn off the burner to achieve excessive heating.

The probe "B" is set for the automatic switching of the electrical resistance infrared for the recovery of the temperature of the stone clay surface. When the probe detects the excessive cooling of the stove turns on the indicator light  and an audible beep for 5 seconds.

This function notifies the excessive cooling of the stone clay surface and alerts to take action as soon as possible to recover the lost temperature for cooking other pizzas .






## CONTROL PANEL MODEL-G-EL TANGO TANGO +-LG-EL

The control panel and 'consists of:

1) the electronic "Dorigo" with temperature display 2, one inside the oven and the other in the baking dish, 2) audible end of cooking with slow speed automatic rotation, 3) rotation of the stone clay surface controlled by inverter system with programmable 4) potentiometer to adjust the speed of batch; 5) notice of floor cooling with automatic ignition of the electric resistance infrared heats the floor at 200 ° C in 13; 6) 3-position switch for selection consumption electrical resistance 0%, 50% and 100%; 7) switch for the selection of the round plate clockwise and counterclockwise; 8) emergency button and power button electronic control unit 9) switch for power gas burner with ignition and light signaling block.

The probe "A" is set to automatically turn off the burner to achieve excessive heating.

The probe "B" is set for the automatic switching of the electrical resistance infrared for the recovery of the temperature of the stone clay surface

When the probe detects the excessive cooling of the stove turns on the indicator light  and an audible beep for 5 seconds. This function notifies the excessive cooling of the stone clay surface and alerts to take action as soon as possible to recover the lost temperature for cooking other pizzas .

Programming  
key

Temperature  
indicator "A"  
inside the oven

Switch  
"GO"  
to start cooking

Timer  
Setting

Power  
Button  
Board

Alarm  
lowering  
temperature

Main  
switch

Temperature  
indicator "B"  
stone surface"

Fuse

General  
Emergency  
Button

Selector  
direction  
stone surface

Power Button  
plate infrared

**SERIE G-EL+LG-EL**  
Power key  
gas burner

**SERIE G-EL+LG-EL**  
Lights operation  
and burner block

Variable speed  
stone surface

