

## OVEN WITH FIXED COOKING SURFACE

## MODEL: VENEZIA L-SM-C

POSITIONS			
GAS	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
	SX	CEN	DX
WOOD	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>

The " FORNI DORIGO " are designed to cook with wood to give maximum efficiency and flavor by adding the appearance theatrical. The " FORNI DORIGO " L-SM-C models are available in 4 versions and are supplied complete with all insulating materials, refractory furnace, metal roofing, 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 material 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 and lower fuel consumption. in the model "GENOA" and the width 'of 44 cm. in all other models and '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.

Warranty 10 years.

The " FORNI DORIGO " L-SM-C models are prepared for the installation of electrical resistance infrared below the stone clay surface and our special gas burner that guarantees the highest yields at the lowest cost in the world market.

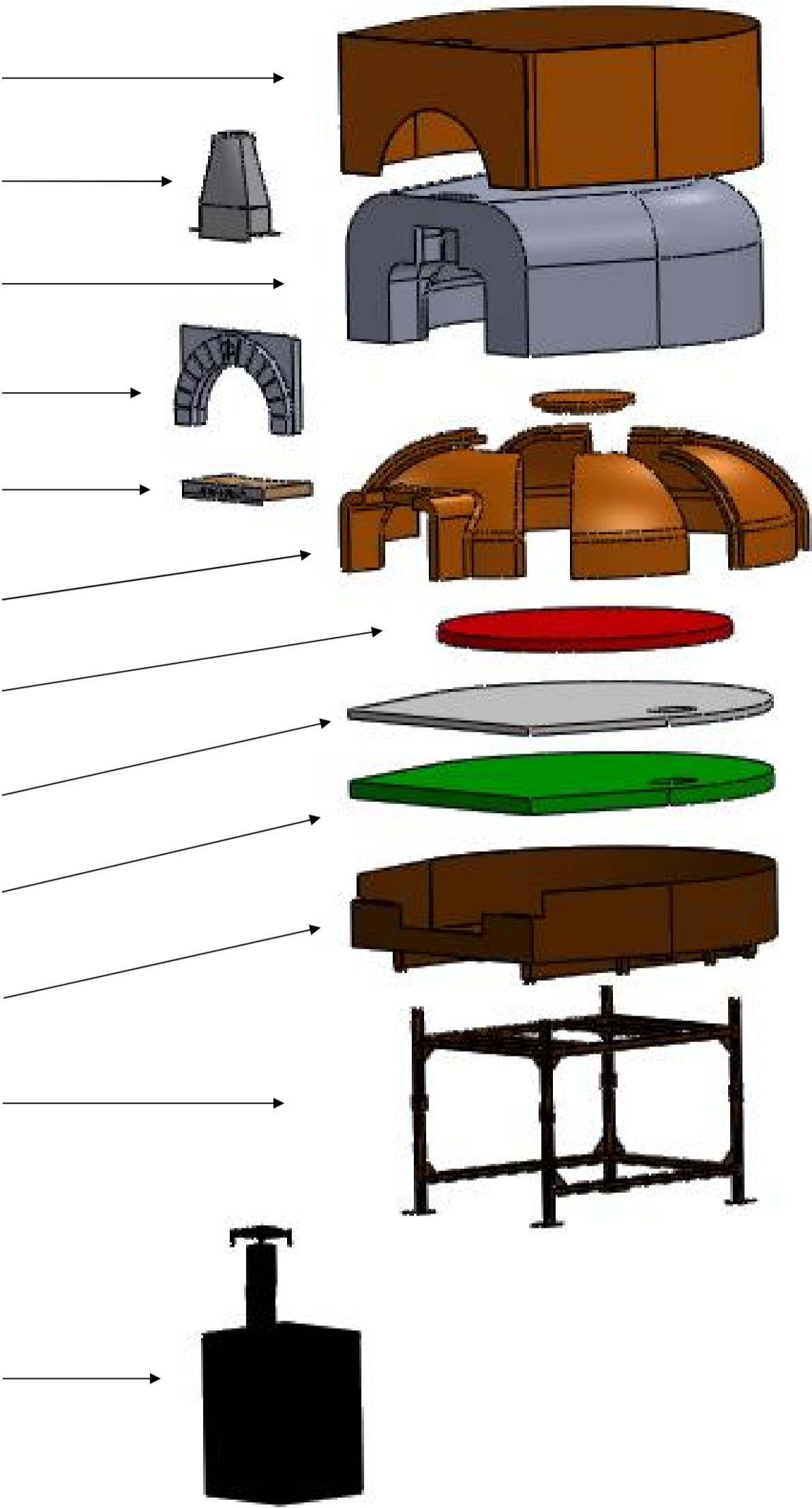
L-SM-C	EXTERNAL DIMENSION CM	NR PIZZAS Ø cm		
		25	30	38
GENOVA L-SM-C	120 Width x 130 Depth	5	3	2
NAPOLI L-SM-C	135 Width x 148 Depth	8	5	3
MILANO L-SM-C	150 Width x 160 Depth	10	6	4
VENEZIA L-SM-C	180 Width x 190 Depth	16	9	6



SEE  
PAGE  
CONTROLS

LEGEND L\_SM\_C

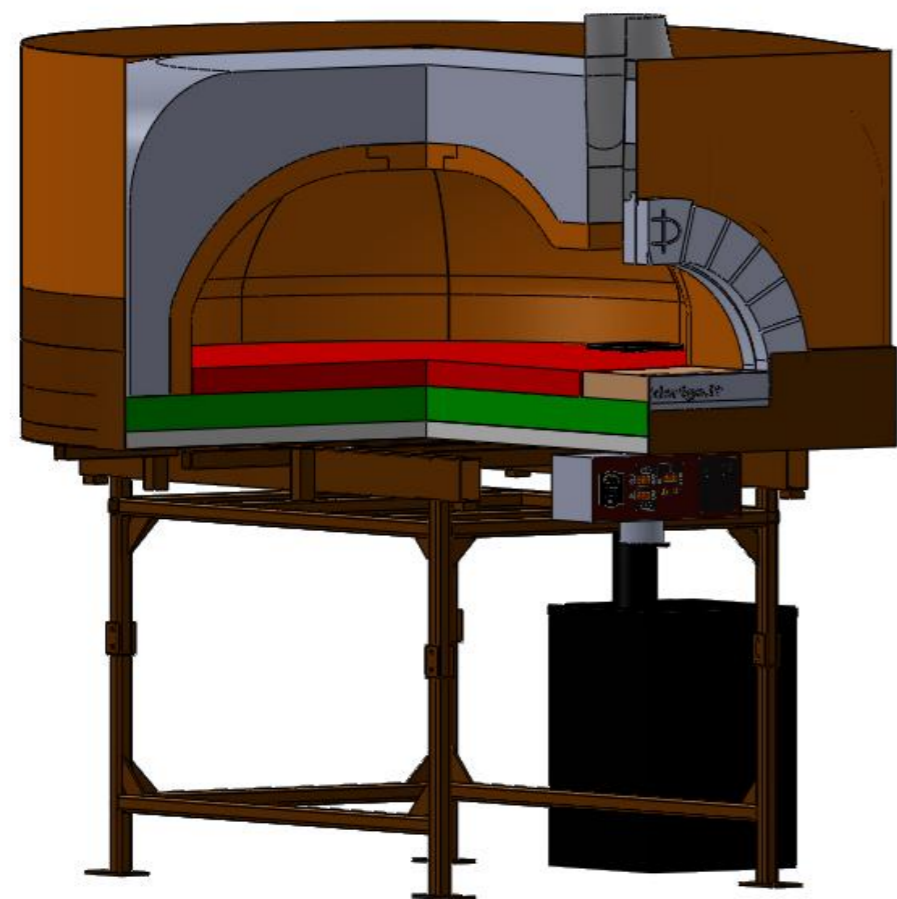
Metallic coating copper color ashlar
Smoke Flue Connection cm 20
Insulation top ceramic fiber
Front arc
Depth Sill
5 to 8 Pieces Dome in refractory concrete and principal door
Cooking Surface in 4 pieces
Insulation Lower cm 8
Insulation Lower cm 4
Robust metal tank
Metal support oven
Deposit ash bin OPTIONAL



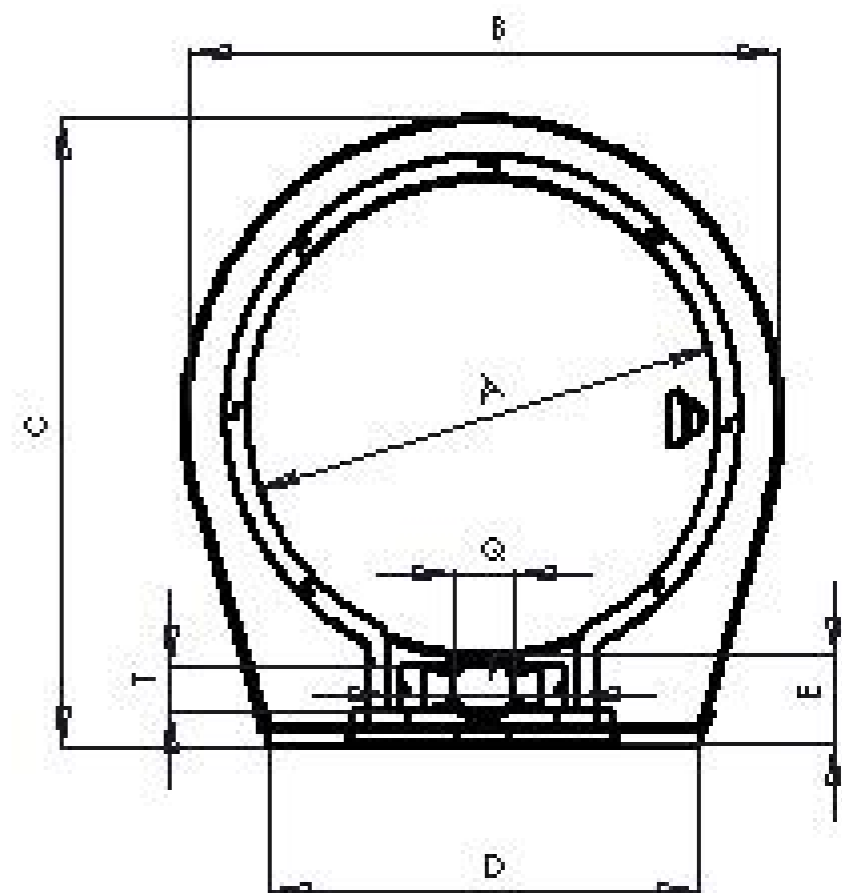
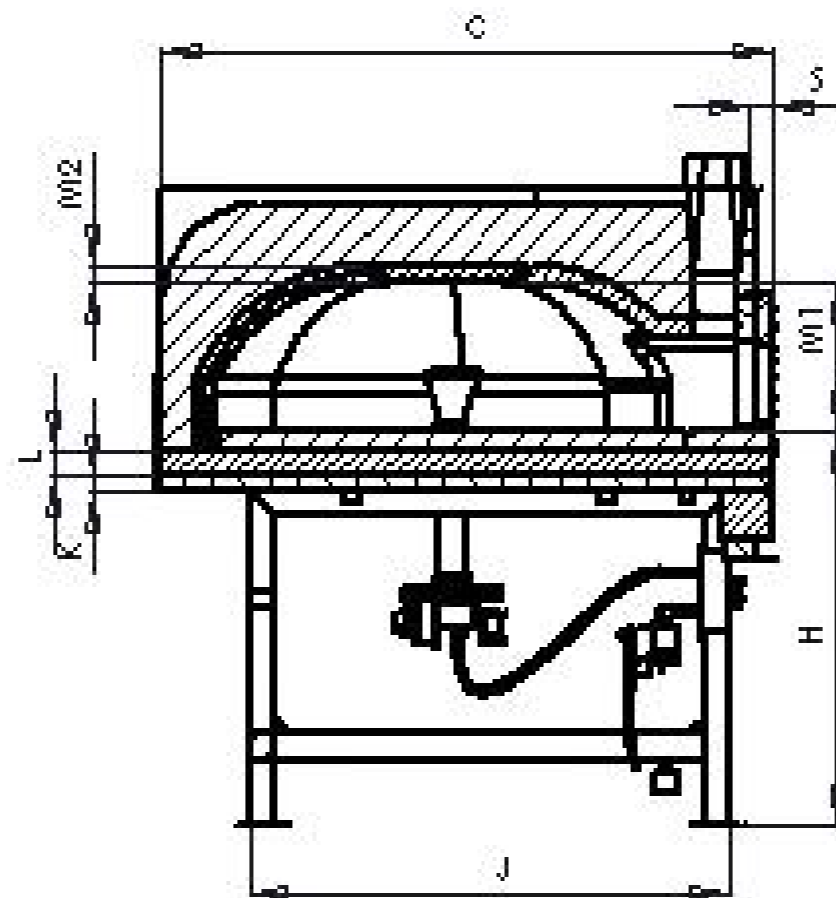
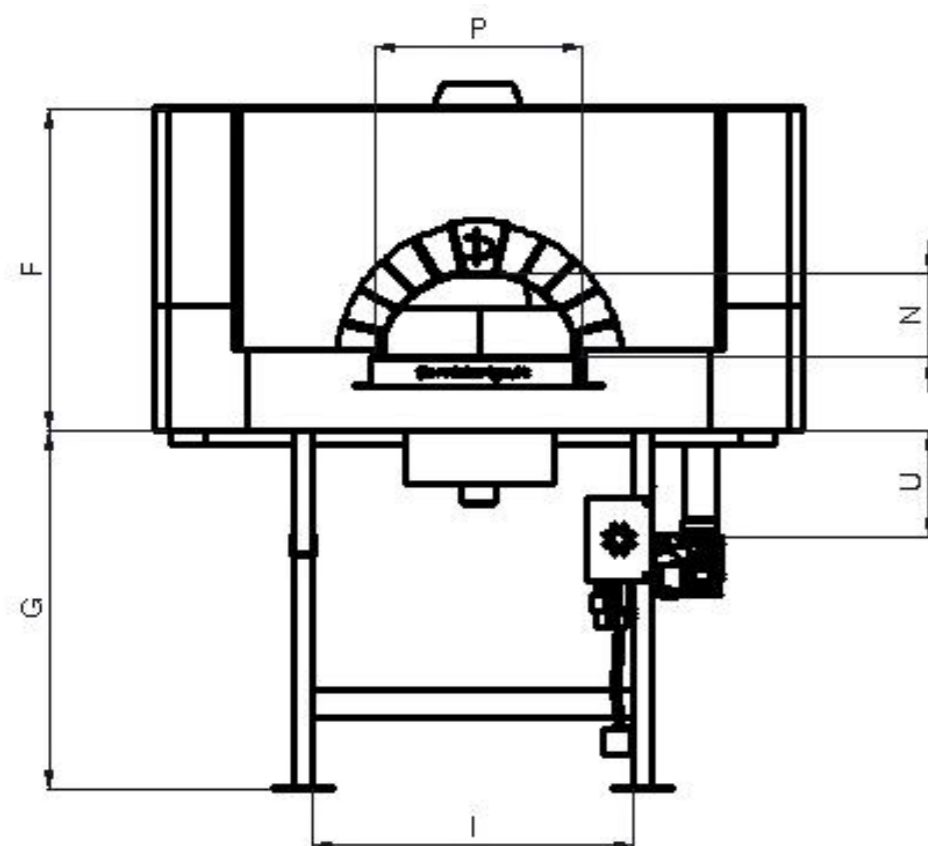
MODELS	POWER MAX
GENOVA	18 KW
NAPOLI	21 KW
MILANO	24 KW
VENEZIA	28 KW
ROMA	32 KW

<b>ELECTRIC UTILITIES REQUIREMENTS</b> 220-240 VAC 250 WATT 5 AMP 50-60 HZ
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<b>ACCESSORIES</b> 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
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L-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 M4P	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	BASIC INSULATION LOWER 1	20	15	13	13
L1	BASE ISOLANTE INFERIORE 1	4	4	4	4
L2	BASIC INSULATION LOWER 2	8	8	8	8
M1	INDOOR DOME HEIGHT	41	50	44	44
M2	ALTEZZA CUPOLA ESTERNA	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	80	80	100
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	1050	1150	1300




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

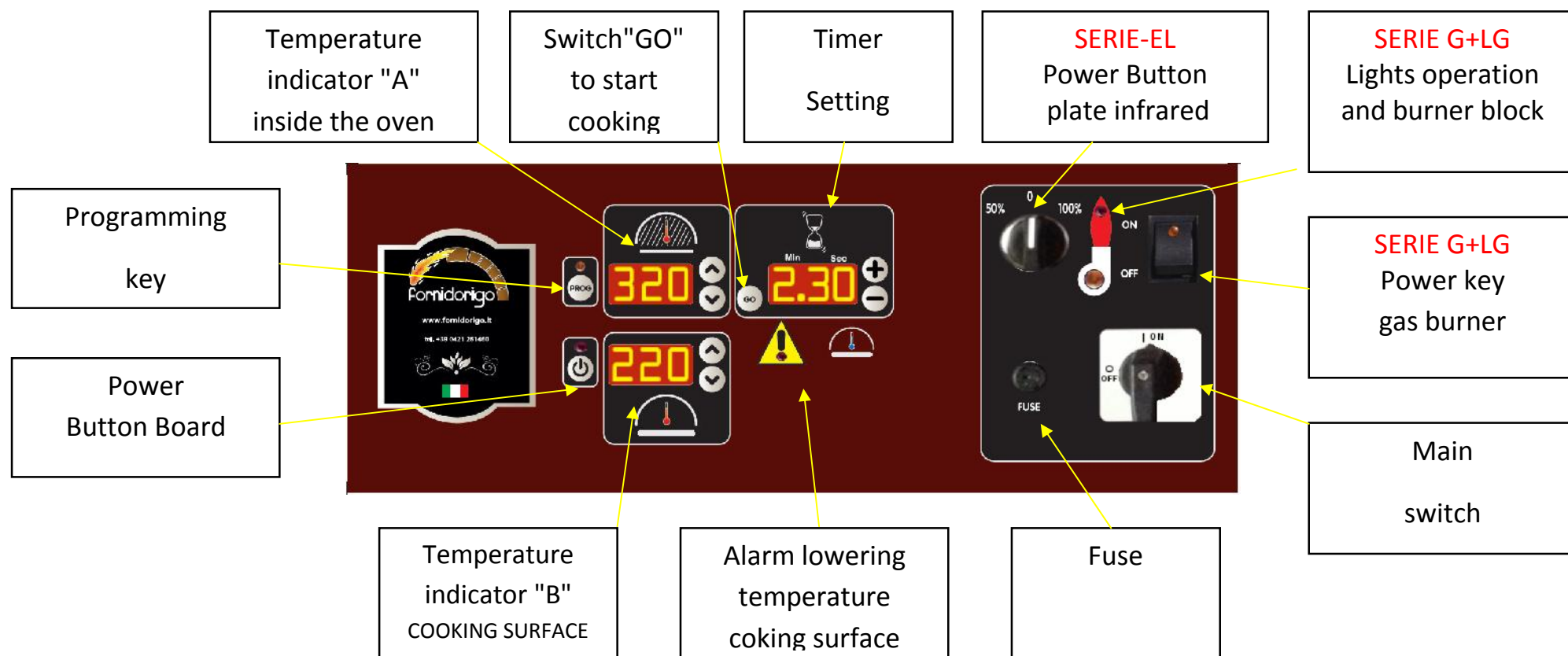
The control commands and 'consists of:

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 .

