

COMPARISON WITH FIXED STONE SURFACE

COOKING SURFACE AND THICKNESS



In the model SM How right we have a plan of 6 cm thick divided into 4 wedges.

Simplicity 'mounting and no risk of excessive weight in the case of handling.

There are only 2 slots in the oven as opposed to those who use more pieces.

In the model MP4 have a hob with only a thickness of 8 cm. The hob ROME model weighs 388 kg.

LOWER INSULATION

We use two types of insulation less than 12 cm.in total. The first contact with the hob has the characteristic of having a temperature limit of 900 ° C, has a compression resistance of 13kg/cm² and a conductivity 'Thermal below 0.1 W / mk and' resistant to changes in temperature. The second, in contact with the bath, has a conductivity 'Thermal 0.07 W / mk and withstands a temperature of 1,000 ° C. L 'together of these components involves the' have a hob to 350 ° C and under the tub an ambient temperature of 25-30 ° C, giving considerable energy savings.

Competitors use a thinner insulation and only one type.

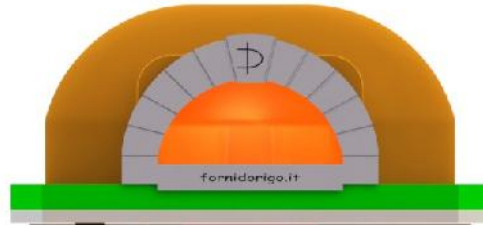
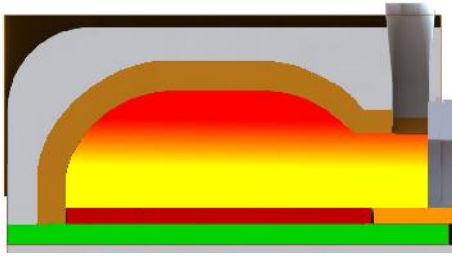


UPPER INSULATION

The insulation is made with insulating materials top quality ': ceramic fiber resistant up to 1,400 ° C with a minimum thickness of 15 cm up to 30 cm conductivity with' thermal 0.06W/mk and vermiculite with good mechanical strength and resistant to 1,100 ° C. L 'use of these materials creates a useful thermal flywheel, avoids costly heat dispersions and involves considerable energy savings.

Many use vermiculite and cement that offers smaller capacity of insulation and greater weight.

. DOME: SHAPE, THICKNESS



Volta spherical curvature and perfectly rounded and allows a flue gas path highly aerodynamic without suffocating the fire. The dome falls outside the hob and eliminates much of the heat loss.

In the SM the dome and divided into segments for simplicity 'assembly and no risk of overweight in the event handling and have a tapping swing to fit into place.

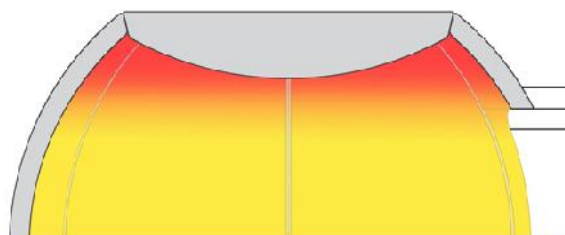
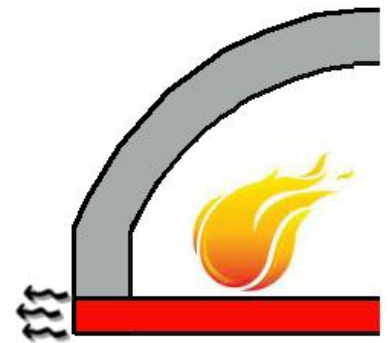
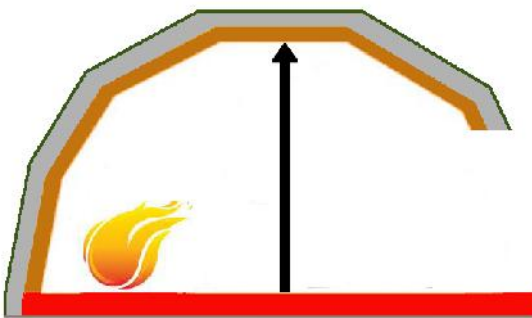
Nei modelli MP4 la cupola e' monolitica di spessore fino a 11 cm. Pesante e robusta per una durata illimitata.

There is no accumulation of temperature and calories out immediately from the flue gas connection because it is at the same level or slightly lower. It should have at least a 25% to allow hot air to maintain the temperature of the oven.

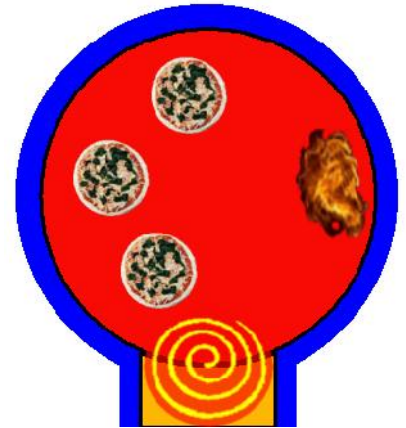
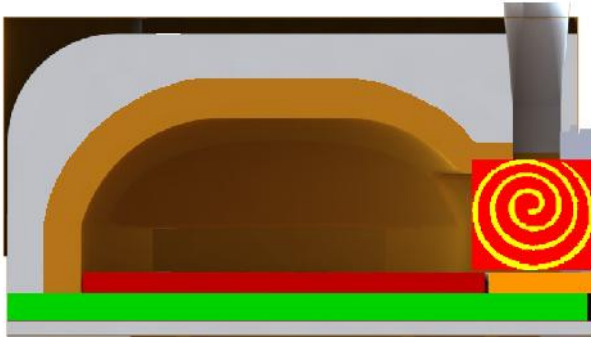
The height of the dome over the right balance of aerodynamics' and thermal stability. It's not 'too low or strange shapes or even flat .. and is not 'very high that it requires more fuel.

Suitable for cooking up to 1 "type the Neapolitan

COMPETITORS



DEEP SILL AND CLOSED

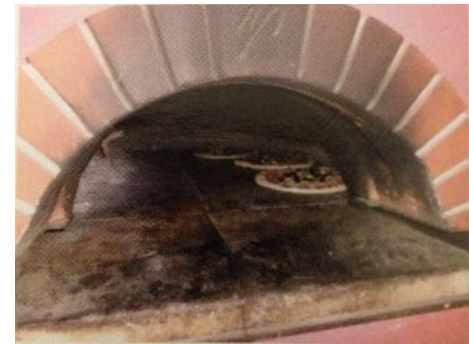
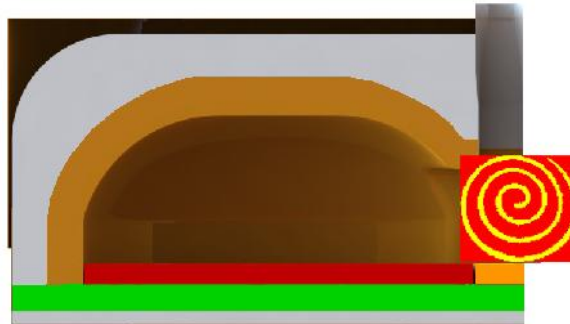


Deep sill. 35cm and Connection Smoke

The outermost part of the hob is more distant from the flue gas connection thanks to the size of the window sill and allows to increase the thermal resistance of the oven.

The lack of deep sill and closed by the walls or its small size implies the 'release of more heat and thus higher consumption.

COMPETITOR



CONTROL PANEL MODEL

The control commands and 'consists of:

- the temperature inside the oven and the temperature of the stove;
- the warning light in the case of lowering stone surface
- pre-set cooking timer
- notice cooling stone clay surface
- 3 position switch for selection power resistance
- light switch "ON/OFF" for automatic ignition of the gas burner lamps and lamp signaling operation of the burner block
- switch for power generally;



BURNER GAS

Our force draft burner create a radiant blowtorch, a flame that comes from the mixture of gas and air regulated by special valves and centrifugal fans silenced and exits through a mouthpiece made of cast iron tempered patented form. The air premixed with the gas ensures a greater strength of heat compared to all the other plants in the world and can reach a temperature of 1500 ° C.

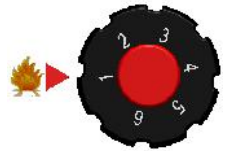
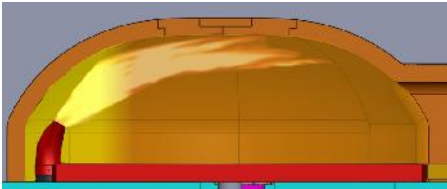
Our system provides savings on operating costs compared to wood and all the facilities available on the market,

The burner has a weight of about 40kg and is composed of 3 main parts:

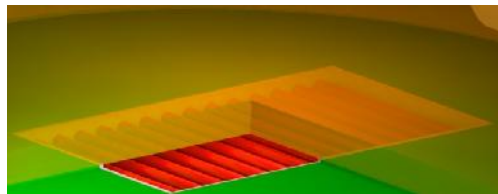
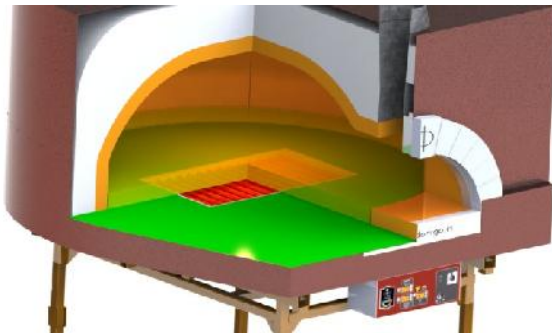
- 1 the power unit with ceramic electrodes embedded within the tube, centrifugal fan with low noise condenser and grill, air pressure Dungs, electronic control device Siemens, calibration system power torch, Adjustable combustion head, snorkel and tempered cast iron flange movable and adjustable.
- 2 the control panel with the electronic control unit and the rotary control valve
- 3 valve Multibloc MB-DLE Dungs, a safe and compact group consisting of 2 control valves, pressure and gas pressure stabilizer with gas filter that guarantee three years and computerized reporting system anomaly.

The control panel of our gas system is with:

- power button ignition burner,
- operating lights and burner block,
- customized electronic control unit that handles 2 temperature probes displaying the internal temperature and that of stone surface
- cooking timer custom,
- audible end of cooking cycle
- audible cooling stone clay surface with automatic shut-off
- in case of high temperature of the oven



INFRARED ELECTRIC RESISTANCE



Is applied to double strength infrared below the hob on the total power of 5.5 kw, if used in super 2.5kw or, if used in slow. guarantees the immediate recovery of the heat losses of the hob in a few minutes and is governed either manually or automatically by 2 temperature probe located under the hob. the action infrared allows to reach the temperature from 10 degrees to 220 degrees in 13 minutes.!