

OVEN WITH ROTATION COOKING SURFACE

MODEL: TANGO LG-EL

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

The TANGO OVENS are designed to produce more pizzas thanks to the ease of cooking and programmable rotation system of the stone surface. The rotation of the plate ensures homogeneous temperature throughout the ground and consequently also the baking pizzas. Thanks to this mechanism it is not 'necessary to turn the pizzas but just out of the oven after the beep preset by the pizza chef also using a shorter pizza paddle.

The least amount of time devoted to turn the pizzas means more production, uniform cooking, simplicity of use, less stress and greater savings. A pizza chef alone can bake up to 20% more pizza and a pizza novice will have no chance to burn the pizzas. In this type of ovens is essential focus on the recovery of the temperature of the cooking and consumption, using special materials and placing the cooking space, rotation and heating. In this oven and necessary to rotate the stone clay surface as far as possible from' entry of combustion air at on ambient temperature.

Our windowsill measuring at least 50cm in depth and also allows you to place the pizzas on hold or cook other products without rotation and without disturbing the output of pizzas. There is the door of entry that fires immediately and unnecessarily large part of the wood. It reduces the 'entrance of cold air and keeps most of the heat all' inside of the oven.

In the model TANGO LG EL the wood can be placed to the left or right of the entrance of the pizzas. The space for firewood is well distributed all the way down to the floor, the fire remains distant from the entrance and the wood burns better in smaller quantities, saving all that wood which is deposited at the beginning of the door without burning unnecessarily giving power heat that the plan requires.

Our unique forced-air gas burner can be installed in front of the entrance of the pizzas.

It is applied to an electric infrared below the cooking surface on the total power of 5.5 kW, if used in 100% or 2.5KW, if used in 50%. Provides immediate recovery of the heat losses of the rotation stone 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 ° C to 220 ° C in just 13 minutes!

The stone surface are made of a special material called "cordierite", a compound of alumina, and magnesium silicate material that provides a smooth surface with a limited thermal expansion coefficient and excellent thermal shock resistance. This material is certified for use in cooking products directly on the surface and have a breaking temperature of 1,250 ° C.

The combined action of wood with the electrical resistance and our exclusive infrared gas burner with forced air allows excellent performance with high workloads.



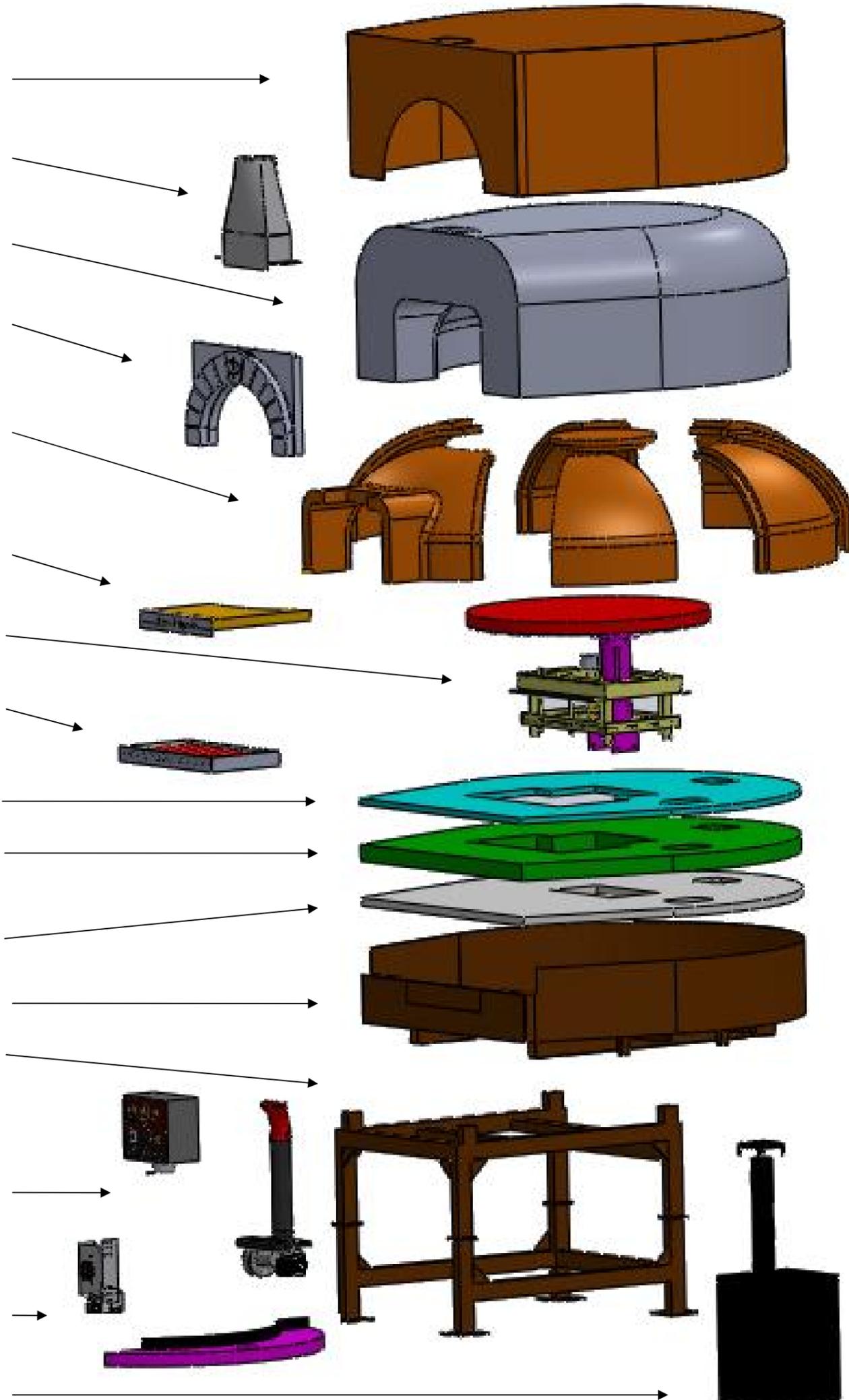
SEE PAGE CONTROLS

TANGO-LG-EL	EXTERNAL DIMENSION IN CM	NR PIZZAS Ø cm		
		25	30	38
MILANO-T85-LG	150 Width x 160 Depth	6	4	3
VENEZIA-T115-LG	180 Width x 190 Depth	10	9	5
ROMA T130-LG	200 Width x 216 Depth	18	12	7
ROMA T144-LG	200 Width x 216 Depth	21	14	9



LEGENDA TANGO LG_EL

- Metallic coating
copper color ashlar
- Smoke Flue Connection cm 20
- Insulation top
ceramic fiber
- Front arc
- 5 to 8 Pieces Dome in
refractory concrete and
principal door
- Depth Sill max cm 57
- Cooking Surface with
rotation system
- Infrared Electric
Resistance
- Thermal refraction stone 3 cm
- Insulation Lower cm 8
- Insulation Lower cm 4
- Vasca metallica robusta
- Robust metal
support oven
- Gas burner with gas valve,
control panel knob and
Electronic control panel
- Wood site
- Deposit ash bin
OPTIONAL



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

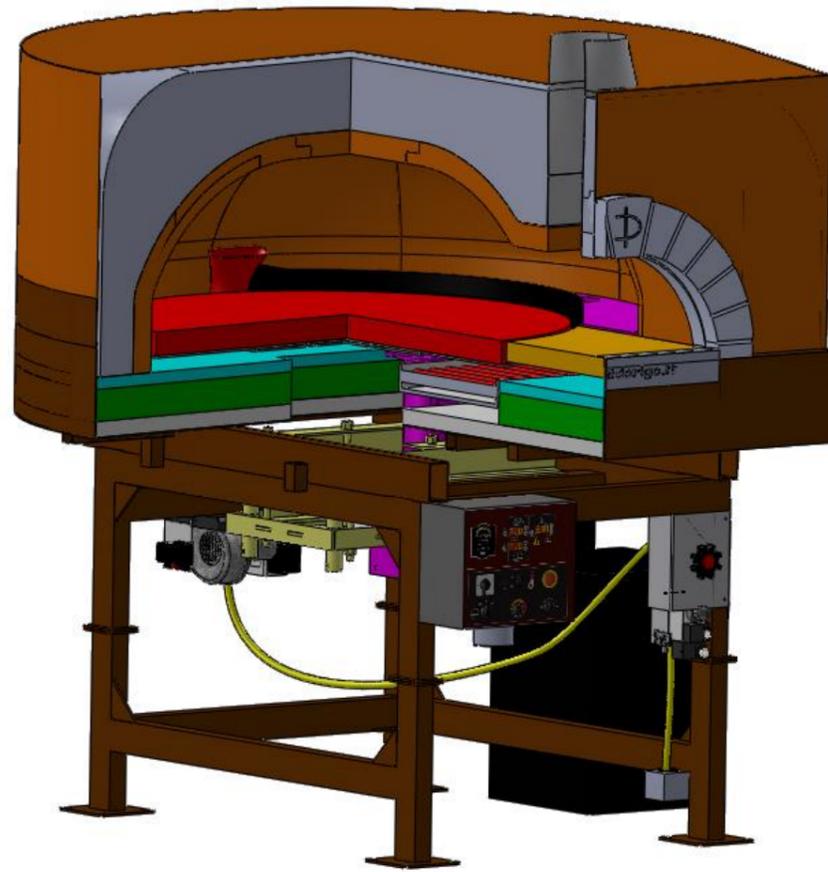
ELECTRIC UTILITIES REQUIREMENTS

220-240 VAC
6500 WATT
24 AMP
50-60 HZ

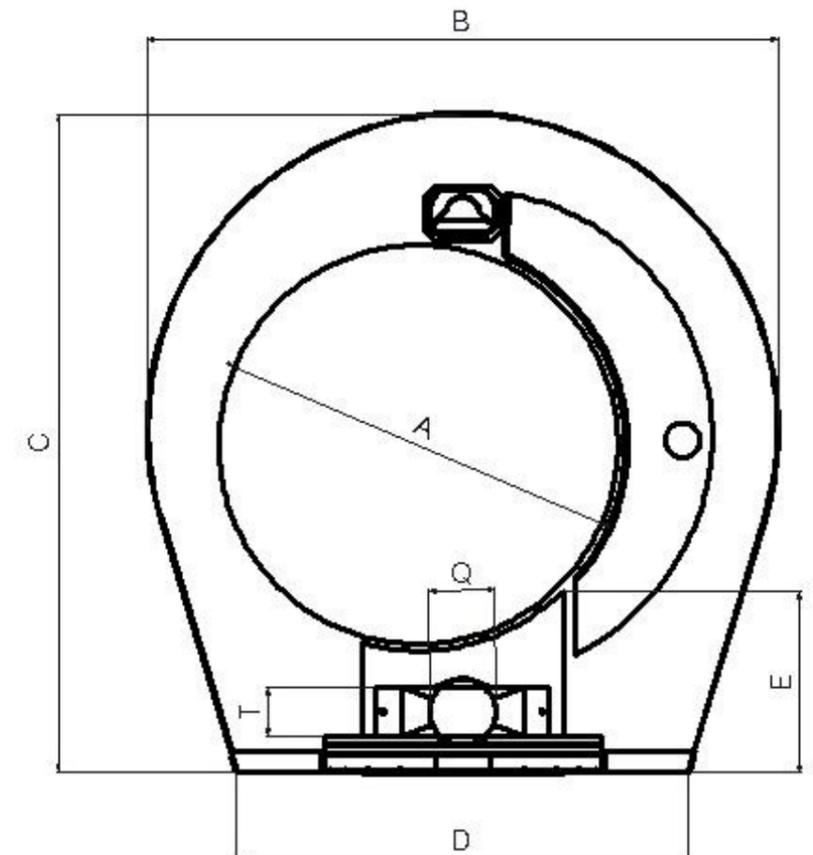
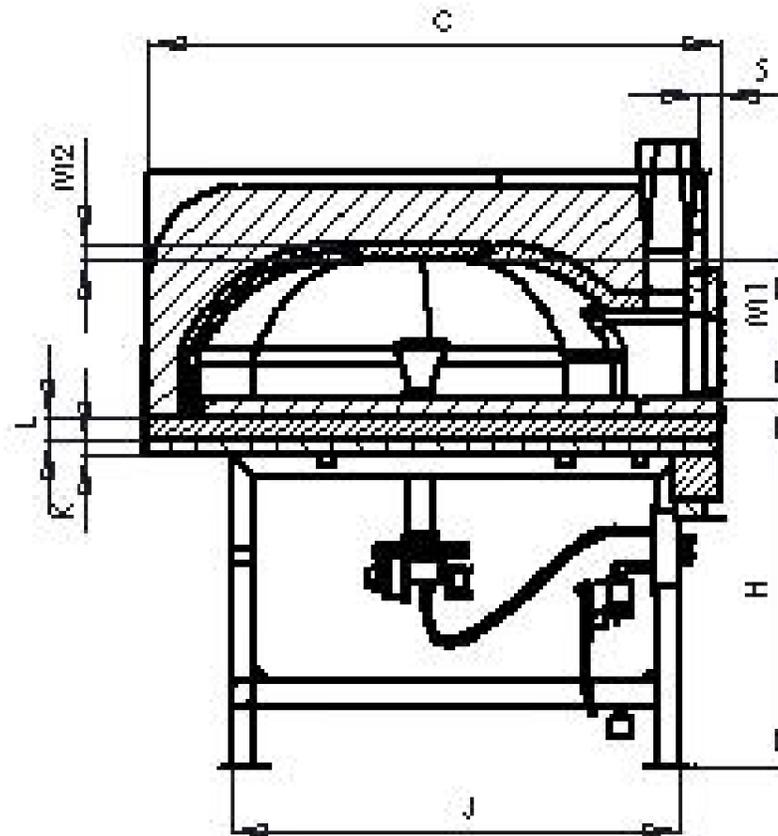
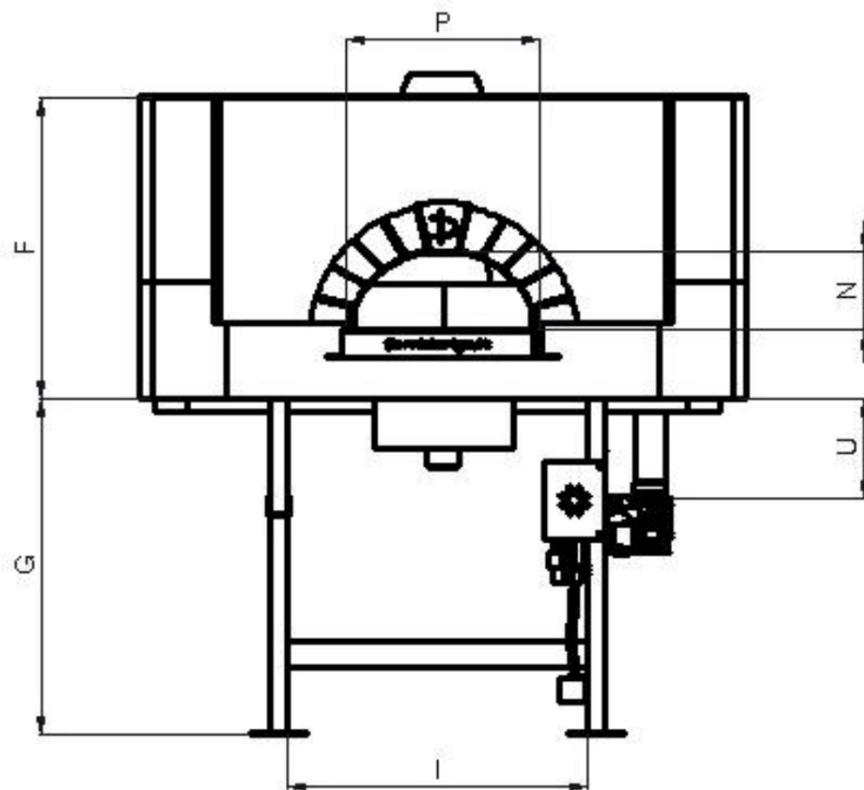
ACCESSORIES

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

MODEL T-LG	POWER MAX	BTU	COOKING KW	CONSUMPTION H METANO	CONSUMPTION H GPL
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



LEGENDA:		MILANO	VENEZIA	ROMA	
	OVEN MODELS	T 85 LG	T 115 LG	T 130 LG	T 144 LG
A	SIZE HOB CORDIERITE	85x3	115x3	128x3	144x3
A	SIZE AND THICKNESS HOB	85x6	115x6	128x6	144x6
B	EXTERNAL WIDTH	150	180	200	200
C	DEPTH EXTERNAL	160	190	216	216
D	EXTERNAL WIDTH FRONT	130	130	130	130
E	DEPTH SILL M4P	30	28	34	34
F	STANDING HEIGHT FROM ABOVE	98	98	98	98
G	GROUND CLEARANCE A BASIC FRAME	100	100	100	100
H	HEIGHT OF WORK	125	125	125	125
I	INSIDE WIDTH PEDESTAL	64	90	99	99
J	DEPTH PEDESTAL	140	149	169	169
K	BASIC INSULATION LOWER 1	4	4	4	4
L	BASIC INSULATION LOWER 2	8	8	8	8
M1	INDOOR DOME HEIGHT	39	39	43	43
M2	THICKNESS DOME M4P	5-9	6-10	6-10	6-10
M3	SPESSORE CORNICIONE M4P	7,8	8	10	10
M4	HEIGHT FRAME M4P	17	22	20	20
N	MOUTH HEIGHT FIRED	25	25	25	25
P1	WIDE MOUTH FIRED	58	58	58	58
P2	WIDTH WIDE MOUTH	80	100	100	100
Q	DIAMETER FLUE	19.5	19.5	19.5	19.5
S	REMOTE CONNECTION SMOKE	15	15	19	19
T	DISTANCE WITH FIREPLACE FITTING	23	18	23	23
U	HEIGHT BURNER RIGHT / LEFT IN TANK	30	30	30	30
U1	HEIGHT UNDER TANK BURNER C	38	38	38	38
	TOTAL WEIGHT OF THE OVEN M4P	1490-2200	1690-2400-	2800	2800



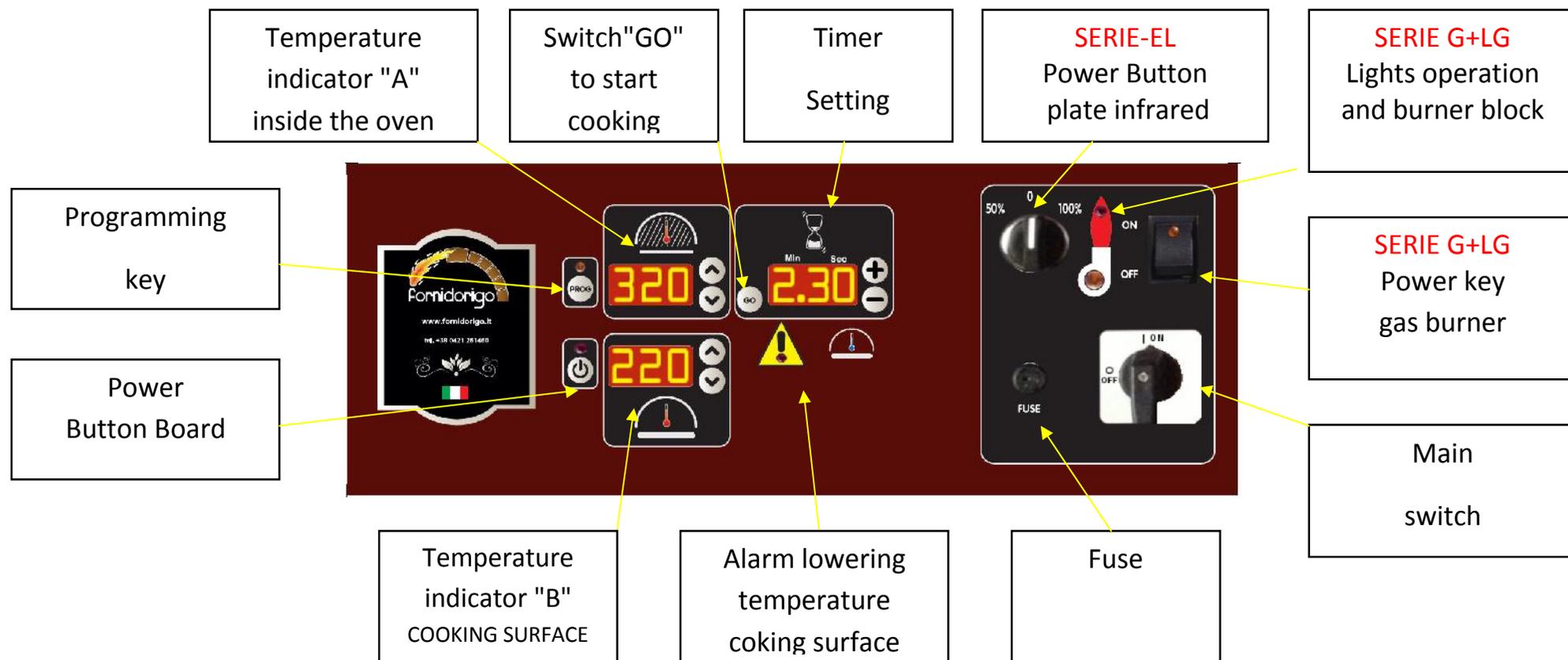
CONTROL PANEL MODEL: G-EL + LG-EL

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 .

