

cod. FTDCUP60
US cod. FRCUP-L60



CARATTERISTICHE TECNICHE / TECHNICAL DETAILS

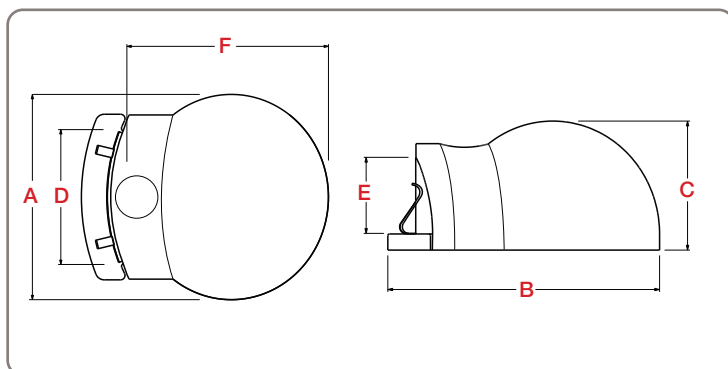
Peso Weight	90 kg 198 lbs
Area piano forno Oven floor area	0,28 m ² 3 ft ²
Minuti per scaldare Heating time	45
N° pizze alla volta Pizza capacity	2
Infornata di pane Bread capacity	4 kg 8 lbs
Consumo medio Average fuel consumption	3 kg/h 6 lbs/h
Temperatura massima Max oven temperature	500 °C 1000 °F
Combustibile consigliato Recommended fuel	Legno, carbone Wood, Lump Charcoal

CANNA FUMARIA (inst. interna) / CHIMNEY (for indoor installation)

Altezza canna > 5 mt
Chimney height > 16.4 ft

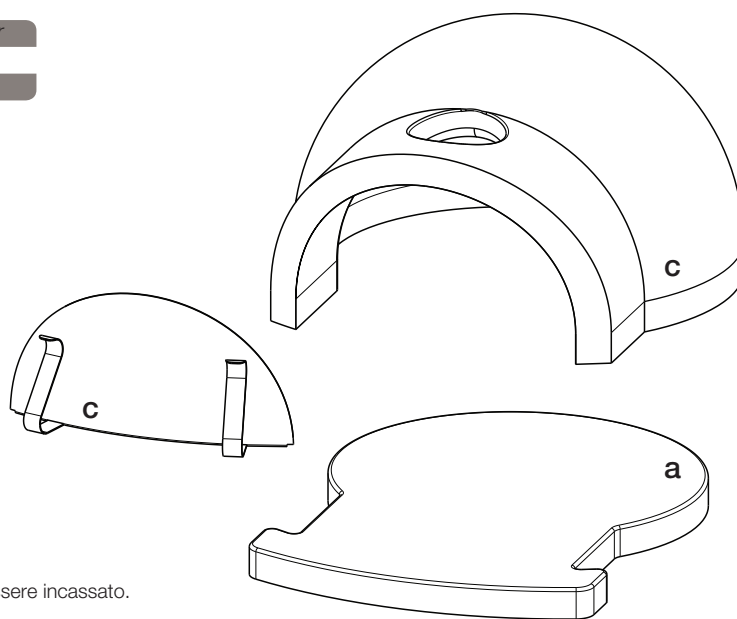
Diametro 15 cm oppure 15x15 cm
Diameter 5.9 in or 5.9x5.9 in

MISURE / DIMENSIONS



A	Larghezza totale Total width	70 cm 27.58 in
B	Lunghezza totale Total length	85 cm 33.49 in
C	Altezza totale Total height	40 cm 15.76 in
D	Larghezza bocca Oven mouth width	46 cm 18.12 in
E	Altezza bocca Oven mouth height	24 cm 9.4 in
F	Larghezza massima Maximum width	60 cm 23.6 in

	Cod.	N°	Desc.
a	XFPCUP60	1	Piano - Cooking Floor
b	XFCCUP60	1	Cupola - Dome
c	YSPOCUP60	1	Sportello - Door



NON E' UN PRODOTTO PRONTO ALL'USO

Cupolino necessita di isolamento e rivestimento. Può essere incassato.
Seguire l'ordine alfabetico per il montaggio del forno.

NOT FOR USE AS IS OUT OF CRATE

Cupolino is designed to be used as insert for brick or stone manoned outdoor oven.
Please follow the alphabetical order to assemble the oven.



cod. FTDCUP70
US cod. FRCUP-L70



CARATTERISTICHE TECNICHE / TECHNICAL DETAILS

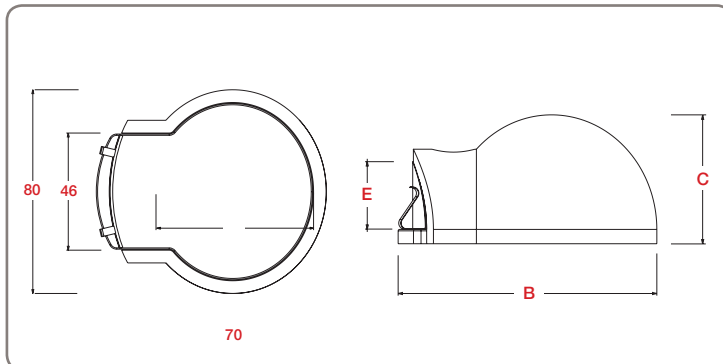
Peso / Weight	130 kg 286.6 lbs
Area piano forno / Oven floor area	0,38 m ² 4 ft ²
Minuti per scaldare / Heating time	45
N° pizze alla volta / Pizza capacity	3
Infornata di pane / Bread capacity	6 kg 13.2 lbs
Consumo medio / Average fuel consumption	3,5 kg/h 7.7 lbs/h
Temperatura massima / Max oven temperature	500 °C 1000 °F
Combustibile consigliato / Recommended fuel	Legno, carbone Wood, Lump Charcoal

CANNA FUMARIA (inst. interna) / CHIMNEY (for indoor installation)

Altezza canna > 5 mt /
Chimney height >16.4 ft

Diametro 15 cm oppure 15x15 cm /
Diameter 5.9 In or 5.9x5.9 In

MISURE / DIMENSIONS

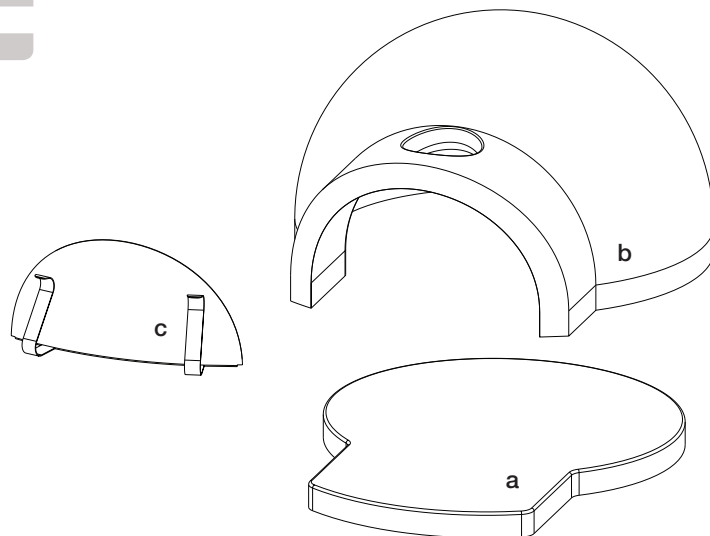


MISURE / DIMENSIONS

A	Larghezza totale / Total width	80 cm 31.5 in
B	Lunghezza totale / Total length	90 cm 35.4 in
C	Altezza totale / Total height	45 cm 17.7 in
D	Larghezza bocca / Oven mouth width	47 cm 18.5 in
E	Altezza bocca / Oven mouth height	24 cm 9.4 in
F	Larghezza massima / Maximum width	70 cm 27.5 in

MONTAGGIO e componenti / ASSEMBLY and parts list

	Cod.	N°	Desc.
a	XFPCUP	1	Piano - Cooking Floor
b	XFCCUP70	1	Cupola - Dome
c	YSPOCUP70	1	Sportello - Door



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cod. FTDCUP80
US cod. FRCUP-L80



CANNA FUMARIA (inst. interna) / CHIMNEY (for indoor installation)

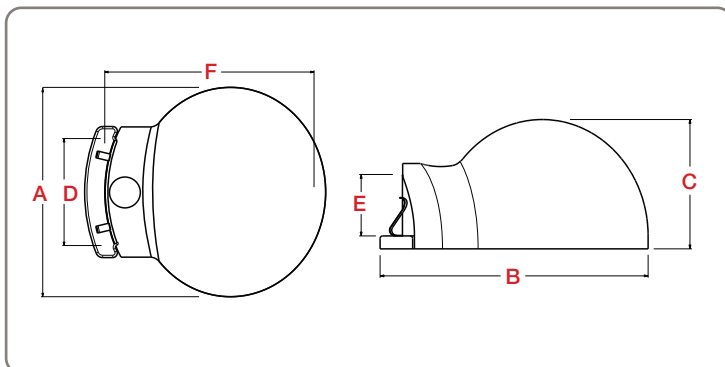
Altezza canna > 5 mt
Chimney height > 16.4 ft

Diametro 15 cm oppure 15x15 cm
Diameter 5.9 in or 5.9x5.9 in

CARATTERISTICHE TECNICHE / TECHNICAL DETAILS

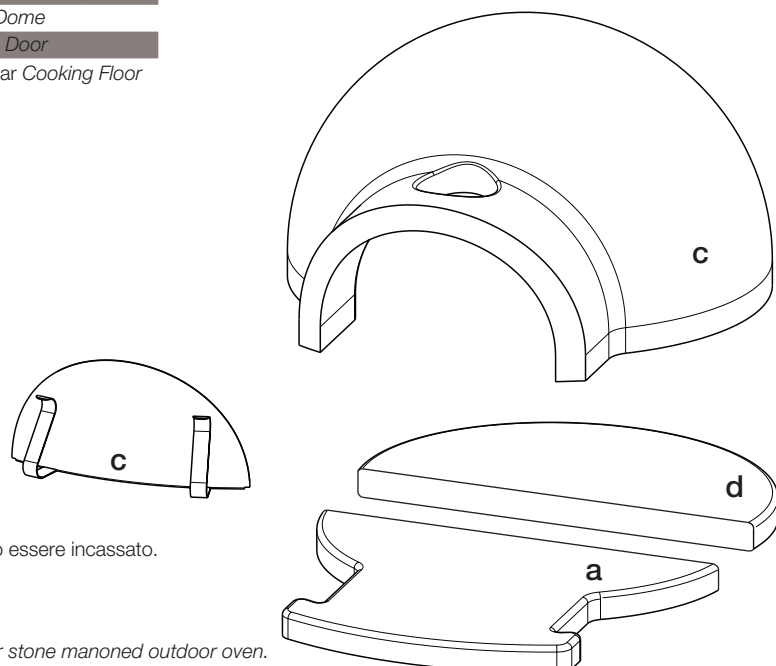
Peso Weight	145 kg 319 lbs
Area piano forno Oven floor area	0,5 m ² 5.4 ft ²
Minuti per scaldare Heating time	45
N° pizze alla volta Pizza capacity	4
Infornata di pane Bread capacity	8 kg 17 lbs
Consumo medio Average fuel consumption	4 kg/h 8 lbs/h
Temperatura massima Max oven temperature	500 °C 1000 °F
Combustibile consigliato Recommended fuel	Legno, carbone Wood, Lump Charcoal

MISURE / DIMENSIONS



A	Larghezza totale Total width	90 cm 35.4 in
B	Lunghezza totale Total length	104 cm 40.9 in
C	Altezza totale Total height	50 cm 19.7 in
D	Larghezza bocca Oven mouth width	46 cm 18.1 in
E	Altezza bocca Oven mouth height	24 cm 9.4 in
F	Larghezza massima Maximum width	80 cm 31.5 in

	Cod.	N°	Desc.
a	XFPCUPF80	1	Piano Anteriore - Front Cooking Floor
b	XFCCUP80	1	Cupola - Dome
c	YSPOCUP80	1	Sportello - Door
d	XFPCUPP80	1	Piano Posteriore - Rear Cooking Floor



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