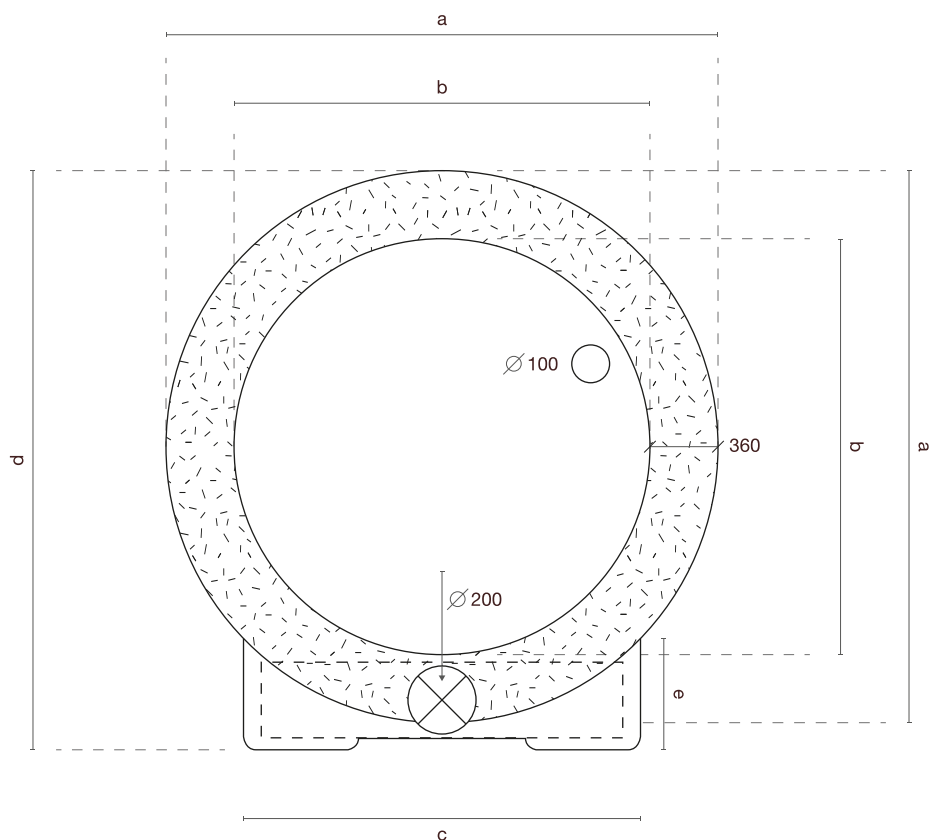




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## CLASSIC OVEN

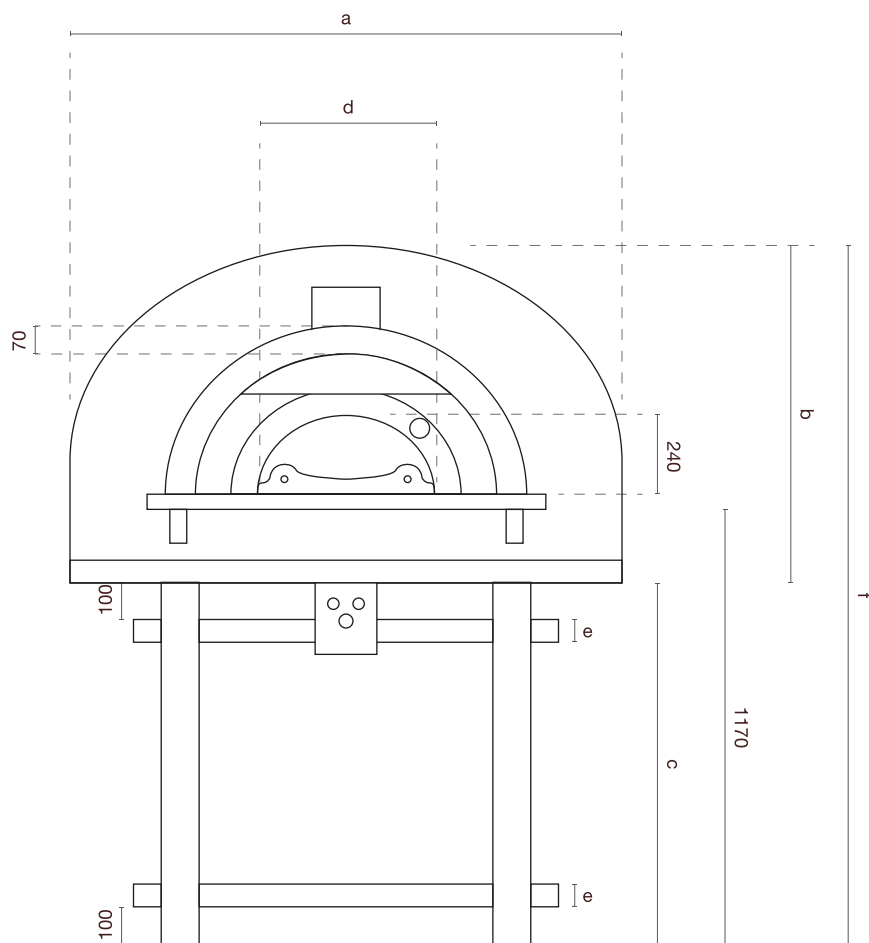


### OPTIONS CLASSIC OVEN

All our ovens are artisanal, customized and handcrafted.  
Therefore, the dimensions indicated are to be considered with an accuracy of +/- 2cm.

	80	90	100	110	120	130	140	150
a	1160	1260	1360	1460	1560	1660	1760	1880
b	800	900	1000	1100	1200	1300	1400	1500
c	980	980	1050	1100	1200	1290	1330	1370
d	1290	1390	1490	1590	1730	1830	1930	2030
e	310	310	370	370	480	510	530	530

In Plant View  
Sizes Expressed in Millimeters



### OPTIONS CLASSIC OVEN

All our ovens are artisanal, customized and handcrafted.  
Therefore, the dimensions indicated are to be considered with an accuracy of +/- 2cm.

	80	90	100	110	120	130	140	150
<b>a</b>	1160	1260	1360	1460	1560	1660	1760	1880
<b>b</b>	750	750	770	770	940	940	1050	1050
<b>c</b>	970	970	980	980	895	895	860	860
<b>d</b>	450	450	450	450	510	510	510	510
<b>e</b>	40	40	40	40	50	50	60	60
<b>f</b>	1720	1720	1750	1750	1835	1835	1910	1910

In Frontal View  
Sizes Expressed in Millimeters



## GENERAL SPECIFICATIONS:

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Support stall:	Painted steel.
External Finishing:	Mosaic on demand.
External extractor:	External extractor in one whole unit, defined by a double shaped steel chamber on the dome and forms the final joint between the fumes and the dome.
Cooking hob:	White platelets 40x40 cm thermo resistant 1200 °C.
Understack:	Panel of silicate lime(Monticellite), expanded clay and refractory cement.
Crown and dome:	White-brick material, thermal resistance 1700 °C.
Thermal insulation:	Refractory mortar, bra-ceramic, expanded clay, electro-welded mesh. Wall thickness 18cm. External wall material: Concrete with cement and refractory grains. Insulating material: Ceramic fibre; d=90kg/m <sup>3</sup> ;s=25mm. Thermal resistance to fire R = T 450°C. Distance from combustible materials: 5 cm. Incidental contact Maximum surface temperature 30 °C
Power supply:	Wood / Gas / Combined (Wood+Gas) All our gas ovens can also be used in wood with the necessary diligence. Our wood-fired ovens are already prearranged to be installed, also in a the second time, of the gas supply system without any problem, and without making any structural changes to the oven.
Nominal thermic output:	25000 kcal. - 29 kw.
Max. heating capacity:	29000 kcal. - 34 kw.
Operating temperature:	350°C / 450°C.
Temperature of fumes outlet:	190°C.
Chimney pipe:	Ø 200mm.
Flue Flow-rate:	800mc/h ignition. 650Mc/h at full speed.
Ejection of fumes:	Natural draught.

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The materials used are free from toxic substances such as lead and asbestos.

The "consumption" of gas and wood refer to pizza oven at baking temperature and is approximate as it is caused by various factors:  
*tilting of the dough; seasoning of the cheeses; type of wood and state of humidity; smoke draught.*

N.B. the heating phase of the oven has a higher consumption.

Possible connections of the oven to the flue pipe and of the burner to the grid of distribution must be carried out and certified by a specialist your technician.

The oven must have a dedicated flue pipe and there must be no other systems connected.

**N.B The first ignition of the oven requires gradual heating.**



## SPECIFICATIONS OF GAS-FIRED SYSTEMS:

<https://www.avanzinibruciatori.it>

Operating temperature - burner:	FROM 0°C TILL 500°C.
Flue Flow-rate:	650mc/h ignition. 500Mc/h at full speed.
Ejection of fumes:	Natural draught.
Gas pressure:	Methane: from 10mbar- to 25mbar / 18 mbar. To 25mbar. GPL: from 25mbar- to 37mbar / from 20mbar- to 35mbar.
	Direct connection to the gas detector required: ½" Tubes for installation keep a distance of 5 meters from the meter from the detector. 1" tubes for installation keep a distance of more than 5 meters from the detector.

## MULTI-GAS ATMOSPHERIC BURNER WITH "AVANZINI" INDUCED AIR:

### P Series

#### Manual control board

The manual P series does not require power supply (built-in batteries).

#### P1 Avanzini

Oven Mp 80/90.

GPL consumption: 0,54 kg/h.

Methane consumption: 1,58mc/h kw 15 kcal /h 13.000.



#### P1 Plus

Oven Mp /100/110.

GPL consumption: 0,86 kg/h.

Methane consumption: 1,58mc/h kw 24 kcal /h 20.640.



#### P2

Oven Mp 120/130/140 /150.

GPL consumption: 1,22 kg/h.

Methane consumption: 1,75 mc/h kw 34 kcal /h 29.200



### Serie D

#### Digital control panel.

Power supply:

220V-50/60 Hz mono-phase.

#### D1/M

Oven da 80/ 100/110.

GPL consumption: 0,86 kg/h.

Methane consumption: 1,50 mc/h kw 24 kcal /h 20.640.



#### D2/M

Oven Mp 120/130/140 /150.

GPL consumption:1,22 kg/h.

Methane consumption: 1,75 mc/h kw 34 kcal /h 29.200.



#### Drago Six

Oven Mp 120/130/140 /150.

GPL consumption:1,22 kg/h.

Methane consumption: 1,75 mc/h kw 34 kcal /h 29.200.

Booster Functionality





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**"MILLBERG SPIT FIRE" AIR-BLOWN BURNER:**

<https://www.millberg.it>

**MILLBERG SPIT FIRE**

**Spit Fire New Generation**

Electromechanical burner with fan.

Oven Mp 120/130/140 /150.

GPL consumption: 0,90 kg/h.

Methane consumption: 1,05 mc/h kw 34,8.

**MILLBERG SPIT FIRE**

**Silver Spit Fire**

Electronic modulating burner with blower.

Oven Mp 120/130/140 /150.

GPL consumption: 0,65 kg/h.

Methane consumption: 1,05 mc/h kw 25.

**GOLD 29 Spit Fire**

Oven Mp 120/130/140 /150.

GPL consumption: 0,90 kg/h.

Methane consumption: 01,25 mc/h kw 29.

**GOLD 34 SPIT FIRE**

Oven Mp 120/130/140 /150.

GPL consumption: 1,05 kg/h.

Methane consumption: 01,35 mc/h.





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**"CLASSIC" MODEL OVEN**

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