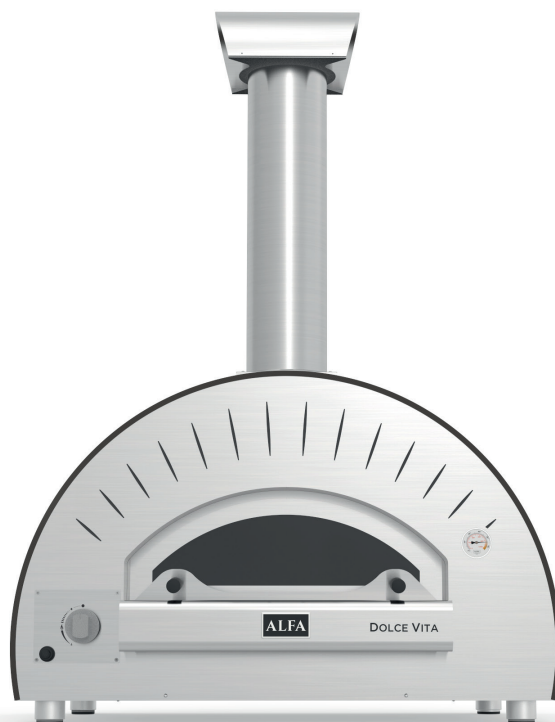


# ALFA



## DOLCE VITA

### GPL - LPG

**DIAMOND GRAY**  
FXDOLC-GGRI-T



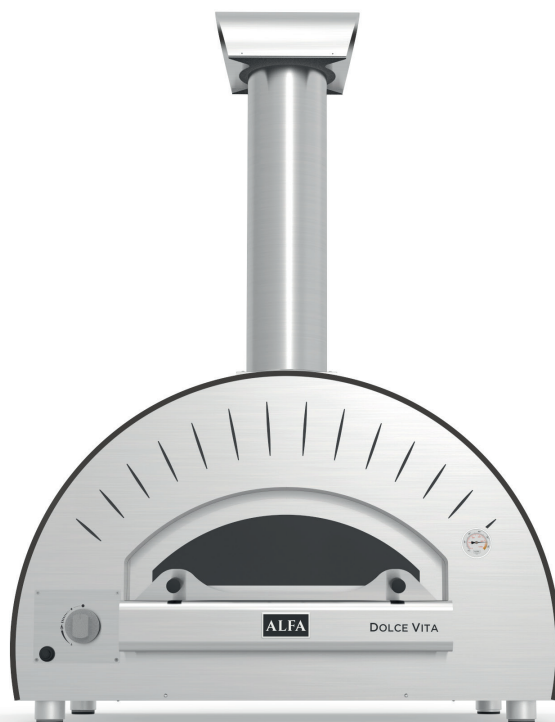
conforme a UNI 10474 e EN 13229  
UNI 10474 and EN 13229 compliant



## CARATTERISTICHE TECNICHE - TECHNICAL DETAILS

Peso <i>Weight</i>	142 kg 312 lbs	Materiali utilizzati <i>Used material</i>	lamiera ferro. acciaio inox. fibra ceramica <i>iron sheet. stainless steel. ceramic fiber</i>
Area piano forno <i>Oven floor area</i>	0.48 m <sup>2</sup> 5.16 ft <sup>2</sup>	Tipo di refrattario <i>Type of refractory</i>	Tavella silico-alluminoso <i>Alumina silicate bricks</i>
Dim. piano forno <i>Oven floor dim.</i>	80 x 60 cm 31.5 x 23.6 in	Combustibile consigliato <i>Recommended fuel</i>	Gas GPL (G30 / G31) LPG gas (G30 / G31)
Minuti per scaldare <i>Heating time (min)</i>	15	Categoria gas <i>Gas category</i>	I3+ GPL
N° pizze alla volta <i>Pizza capacity</i>	4	Potenza nominale <i>Heat capacity</i>	24 kW 81.891 Btu/h
Infornata di pane <i>Bread capacity</i>	4 kg 8.8 lbs	Funzionamento a G30 / G31 <i>G30 / G31 operation</i>	28..30 / 37 mbar 11 in WC
Temperatura massima <i>Max oven temperature</i>	500°C 1000°F	Consumo Massimo <i>Maximum consumption</i>	1.35/1.32 kg/h

# ALFA



## DOLCE VITA

## METANO - NG

**DIAMOND GRAY**  
FXDOLC-MGRI-T



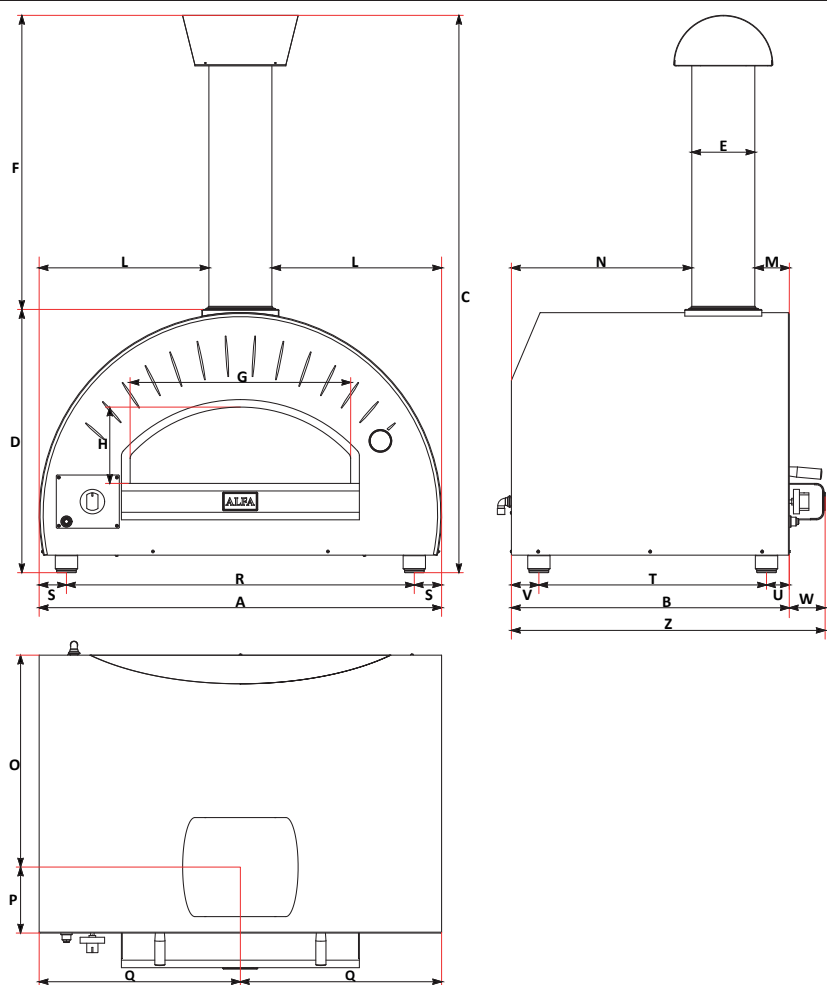
conforme a UNI 10474 e EN 13229  
UNI 10474 and EN 13229 compliant



### CARATTERISTICHE TECNICHE - TECHNICAL DETAILS

Peso <i>Weight</i>	142 kg <i>312 lbs</i>	Materiali utilizzati <i>Used material</i>	lamiera ferro. acciaio inox. fibra ceramica <i>iron sheet. stainless steel. ceramic fiber</i>
Area piano forno <i>Oven floor area</i>	0.48 m <sup>2</sup> <i>5.16 ft<sup>2</sup></i>	Tipo di refrattario <i>Type of refractory</i>	Tavella silico-alluminoso <i>Alumina silicate bricks</i>
Dim. piano forno <i>Oven floor dim.</i>	80 x 60 cm <i>31.5 x 23.6 in</i>	Combustibile consigliato <i>Recommended fuel</i>	Gas metano (G20) <i>Natural gas (G20)</i>
Minuti per scaldare <i>Heating time (min)</i>	15	Categoria gas <i>Gas category</i>	I2H (Metano)
N° pizze alla volta <i>Pizza capacity</i>	4	Potenza nominale <i>Heat capacity</i>	24 kW <i>81.891 Btu/h</i>
Infornata di pane <i>Bread capacity</i>	4 kg <i>8.8 lbs</i>	Funzionamento a G30 / G31 <i>G30 / G31 operation</i>	20 mbar <i>4 in WC</i>
Temperatura massima <i>Max oven temperature</i>	500°C <i>1000°F</i>	Consumo Massimo <i>Maximum consumption</i>	1.76 m <sup>3</sup> /h

## MISURE - DIMENSIONS



A	115 cm 45.3 in	O	60.5 cm 23.8 in
B	79.3 cm 30.9 in	P	18.9 cm 7.4 in
C	159.2 cm 62.7 in	Q	57.5 cm 22.6 in
D	75.2 cm 29.6 in	R	99.4 cm 39.1 in
Ø E	18 cm 7.1 in	S	7.8 cm 3.1 in
F	84 cm 33.1 in	T	65 cm 25.6 in
G	63 cm 24.5 in	U	6.5 cm 2.6 in
H	21.8 cm 8.5 in	V	7.8 cm 3.1 in
L	48.5 cm 19.1 in	W	10.2 cm 3.9 in
M	9.9 cm 3.9 in	Z	89.6 cm 35.3 in
N	51.5 cm 20.3 in		

### DIMENSIONE IMBALLO PACKAGING

Larghezza Width	Profondità Depth	Altezza Height
121 cm 47.2 in	95 cm 37 in	90 cm 35.1 in

## PARTI DI RICAMBIO - SPARE PARTS

Descrizione Description		Codice Code
Comignolo Chimney cap	A	S6PZ-01-025
Canna fumaria Chimney	B	TI_180_750_SAT
KIT GAS 24kW	C	SALI-01-016
Archetto Arch	D	SSML-01-055
Manopola gas Gas knob	E	D14MANO-70
Generatore elettrico Electric generator	F	GENELP003IQ
Cavo elettrico Electrical cable	F	CAVO-AT
Sportello Door	G	SQUA-01-149
Flangia Flange	H	SQUA-01-014
Carter esterno External shell	I	SCRT-01-030-GR-D
Termometro Thermometer	J	YT63-135
Mattoni 30x20 cm Red bricks 30x20 cm	K	RRA3020
Gasbeton	L	FCGSB602515
Piedini Feet (n.4)	M	SETPIE-M10X20
Logo Alfa (v1.0)	N	D14PLAC-ALFA
Davanzale Sill	R	SSML-01-054-D

