

OVEN WITH FIXED COOKING SURFACE

MODEL: VENEZIA G-M4P-EL

POZIZIONE		
GAS	<input type="checkbox"/>	<input checked="" type="checkbox"/>
	SX	CEN DX
LEGNA	<input type="checkbox"/>	<input type="checkbox"/>

The " FORNI DORIGO " G MP4 models are designed to cook with our gas system positioned on the right, left or front to give maximum efficiency with the addition theatrical thanks to the appearance of our flame gas burner that provides the highest yields at the lowest cost in the world market and an electrical resistance infrared that reaches the temperature from 10 ° C to 220 ° C in 13 minutes.!

The infrared heating element located under the stove has a 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 hob in a few minutes and is governed in a manual or automatic from 2nd temperature probe.

The " FORNI DORIGO " models G-MP4-EL-el are available in 4 versions. ovens are delivered assembled with the possibility of disassembly to cross each wide door more than 70 cm. and can be moved with the cart, and in the case of removal can be dismantled and relocated to new premises. We recommend this solution for the installation of 4 pieces in less than 3 hours by unskilled personnel using suitable lifting equipment recommended by us.

The "DORIGO OVENS" model LG-MP4-EL are supplied assembled and disassembled in 4 pieces:

- 1) metal tank with insulation and stove in one piece support structure robust;
- 2) monolithic dome built in vibrated super high alumina refractory concrete that is positioned externally to the floor and
- 3) front arc with fitting built-in smoke,
- 4) 20cm thick ceramic fiber insulation, copper colored metal top cover ashlar

The curvature of the monolithic dome has a spherical shape that provides maximum aerodynamic and combustion of wood or gas and is sheltered by a sturdy metal frame with a thickness of 4mm.

The height from the floor to the roof and firing 'of 44 cm and with the right relationship with the case leakage delivers significant energy savings and a huge thermal resistance. in the model "Rome" and the height of 48cm. The cooking surface is in one piece with a thickness of 80mm and have a size from 100-115-145-165 cm in diameter. The density of vibrated refractory material of the stone surface and the domes guarantees an enormous build up of heat resulting in energy savings.

The deep sill is closed by the walls and ensures lower heat from escaping into the workspace of pizza and lower fuel consumption. The width and '58 cm. the sill is covered and protected by a stainless steel plate bent. The front arc has a thickness of 10 cm and is' 80cm wide and 45cm high.

The flue gas connection has a width of 197mm.

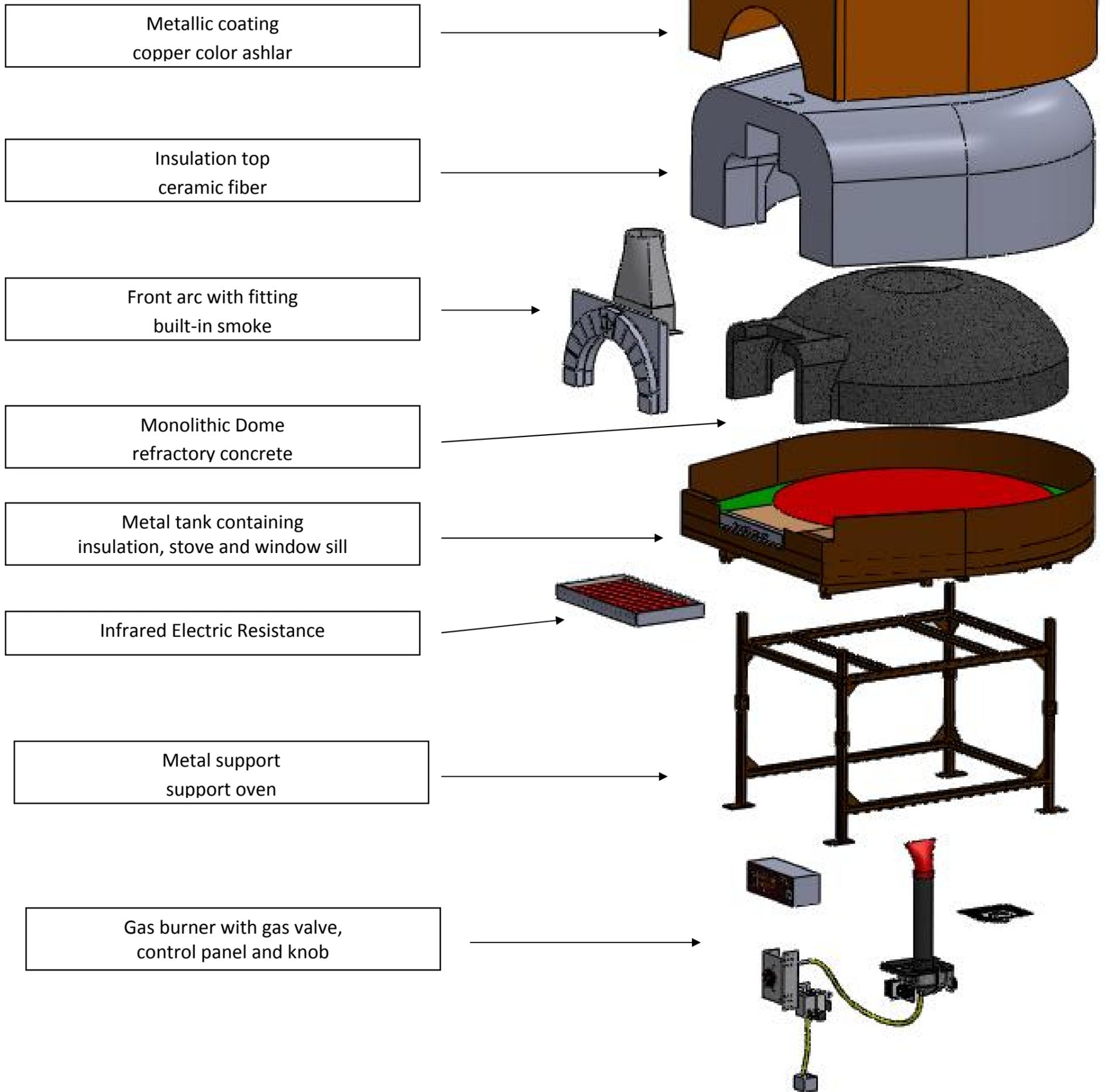
10 year warranty for oven and 2 years for the resistance and 3 years for gas burner

G-M4P-EL	EXTERNAL DIMENSIONS CM	NR PIZZAS Ø cm		
		25	30	38
NAPOLI G M4P	135 Width x 148 Depth.	10	6	4
MILANO G M4P	150 Width x 160 Depth	13	8	5
VENEZIA G M4P	180 Width x 190 Depth	20	11	8
ROMA G M4P	200 Width x 216 Depth	25	14	12



SEE PAGE CONTROLS

LEGEND G_MP4_EL



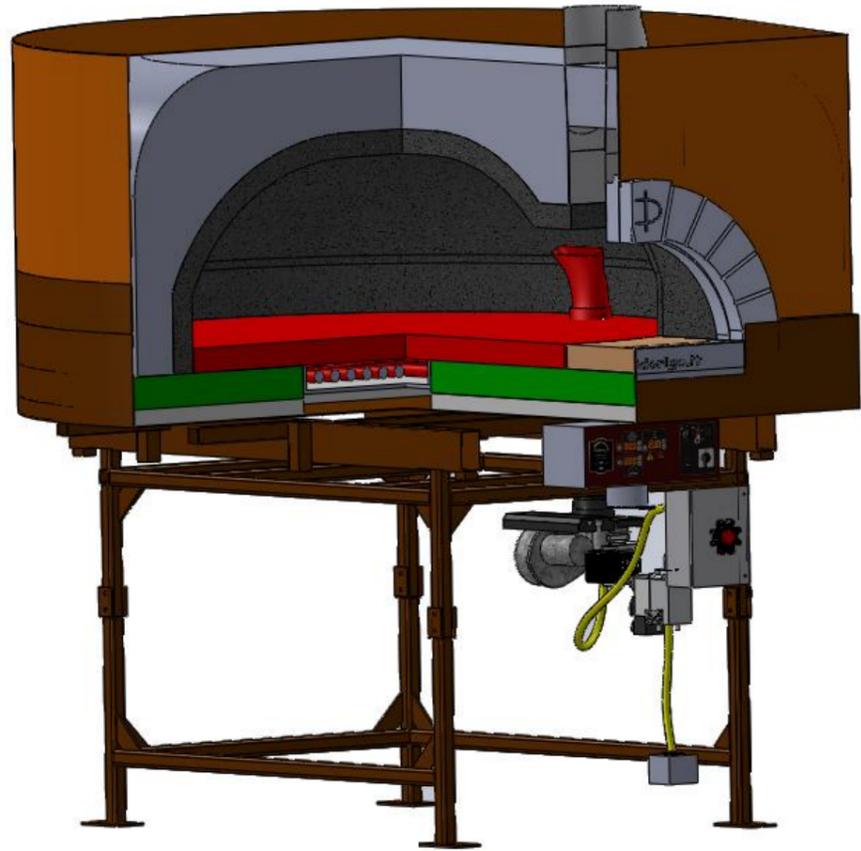
GAS UTILITIES REQUIREMENTS
 RACCORDO GAS ALLA VALVOLA ½"
 PORTATA GAS METANO: 0.7 – 3.7 stm/h
 PORTATA GAS GPL : 0.3 – 1.3 stm/h

ELECTRIC UTILITIES REQUIREMENTS
 220-240 VAC
 5500 WATT
 22 AMP
 50-60 HZ

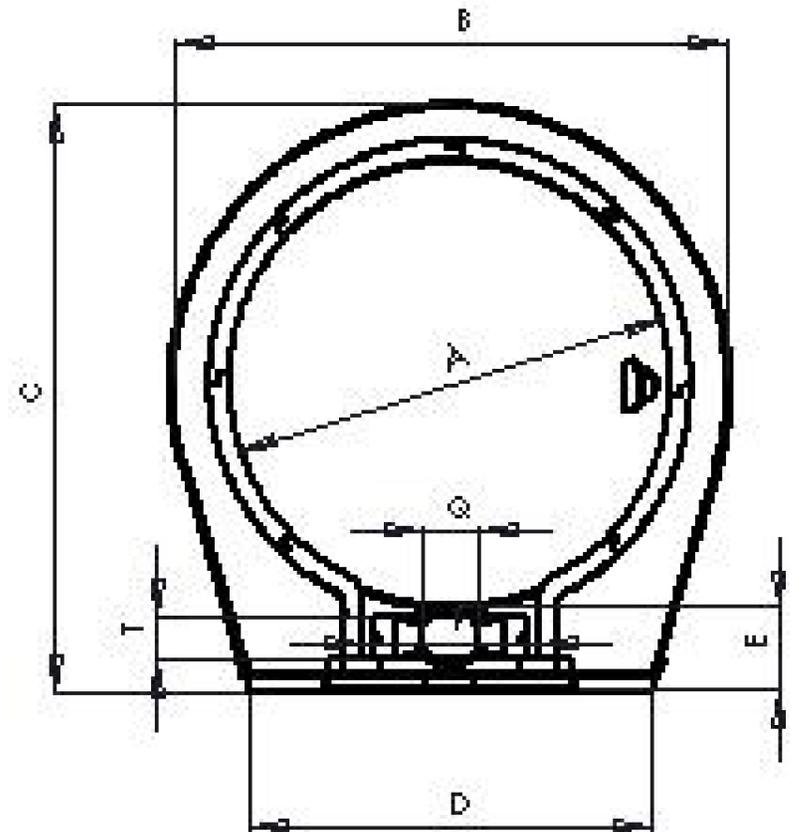
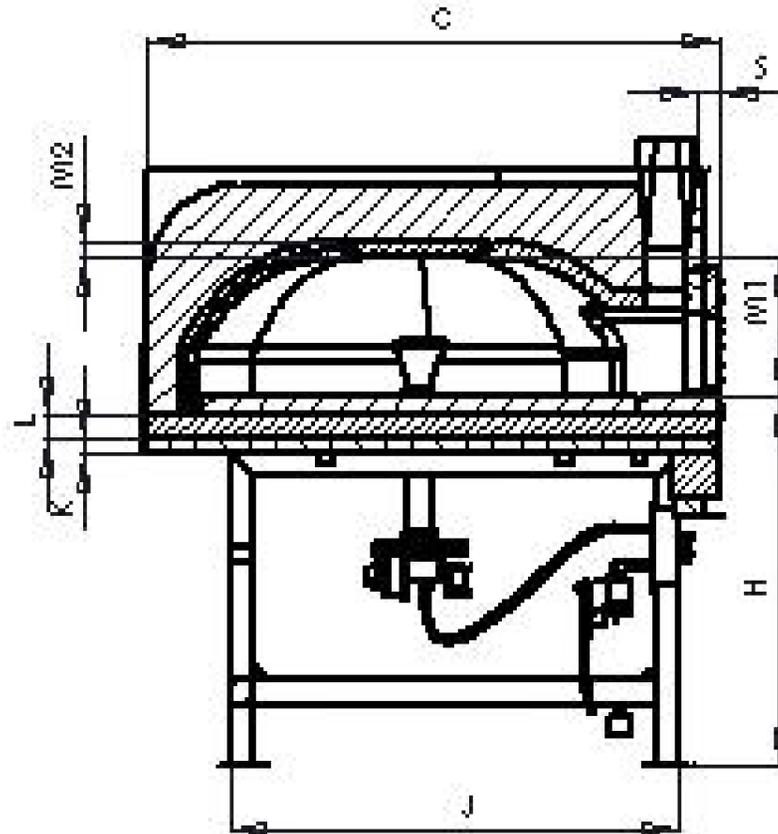
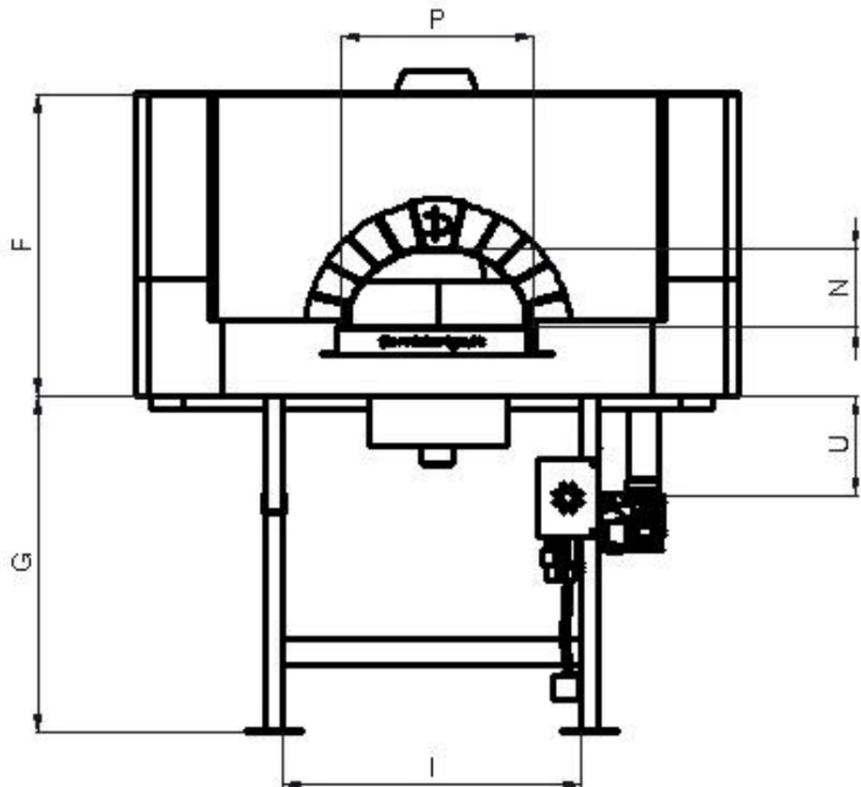
ACCESSORIES

- 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

MODELLI	POTENZA MAX	BTU	COTTURA KW	CONSUMO H METANO	CONSUMO H GPL
GENOVA	18 KW	54.400	10	0.6 mc	0.25 mc
NAPOLI	21 KW	60.000	12	1.2 mc	0.35 mc
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



G-M4P-EL		NAPOLI	MILANO	VENEZIA	ROMA
A	SIZE AND THICKNESS HOB	100x8	115x8	145x8	165x8
B	EXTERNAL WIDTH	135	150	180	200
C	DEPTH EXTERNAL	148	160	190	216
D	EXTERNAL WIDTH FRONT	130	130	130	130
E	DEPTH SILL M4P	24	30	28	34
F	STANDING HEIGHT FROM ABOVE	98	98	98	98
G	GROUND CLEARANCE A BASIC FRAME	100	100	100	100
H	HEIGHT OF WORK	120	120	120	120
I	INSIDE WIDTH PEDESTAL	75 R	64	90	99
J	DEPTH PEDESTAL	110 R	140	149	169
K	BASIC INSULATION LOWER 1	4	4	4	4
L	BASIC INSULATION LOWER 2	8	8	8	8
M1	INDOOR DOME HEIGHT	50	44	44	48
M2	THICKNESS DOME M4P	4-8	5-9	6-10	6-10
M3	SPESSORE CORNICIONE M4P	X	7,8	8	10
M4	HEIGHT FRAME M4P	X	17	22	20
N	MOUTH HEIGHT FIRED	28	28	28	28
P1	WIDE MOUTH FIRED	58	58	58	58
P2	WIDTH WIDE MOUTH	80	80	100	100
Q	DIAMETER FLUE	19.5	19.5	19.5	19.5
S	REMOTE CONNECTION SMOKE	15	15	15	19
T	DISTANCE WITH FIREPLACE FITTING	28	23	18	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	1470	1870	2170	2470



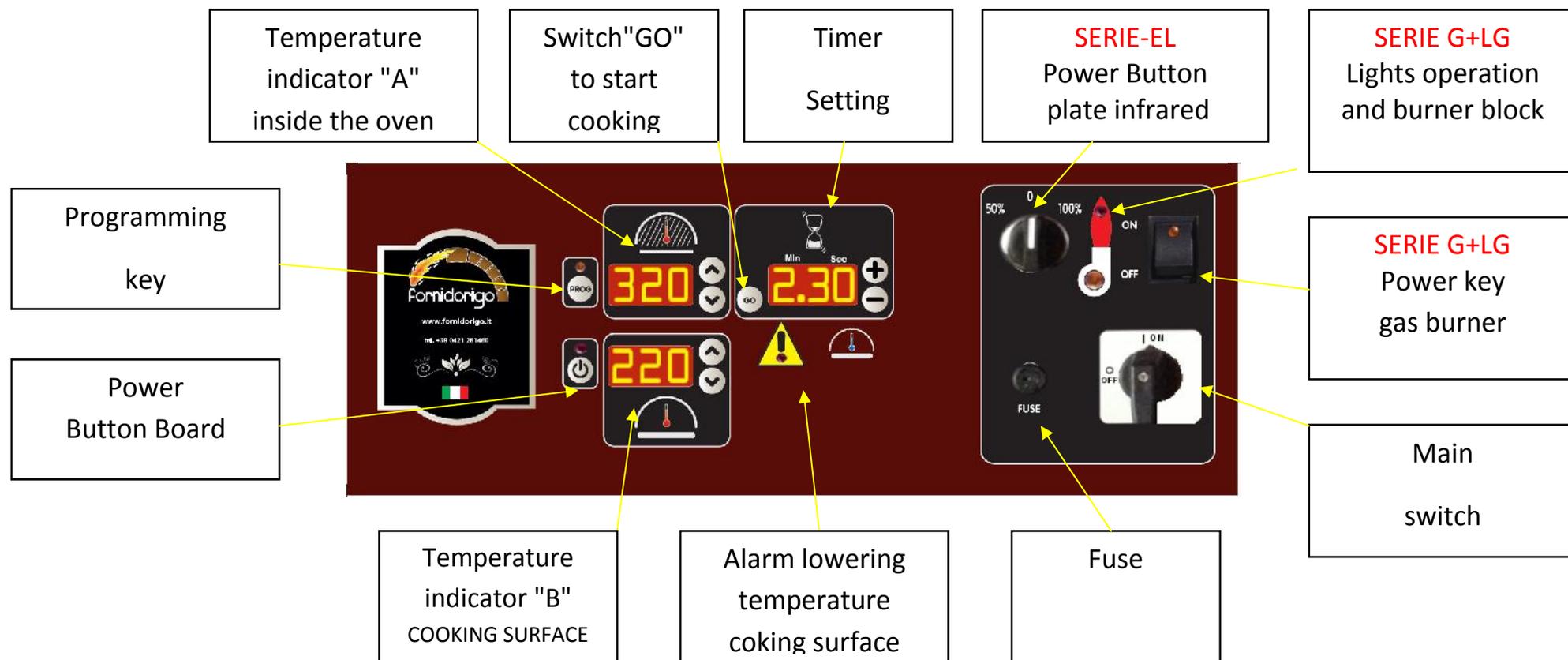
CONTROL PANEL MODEL: G-EL + LG-EL

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 .

