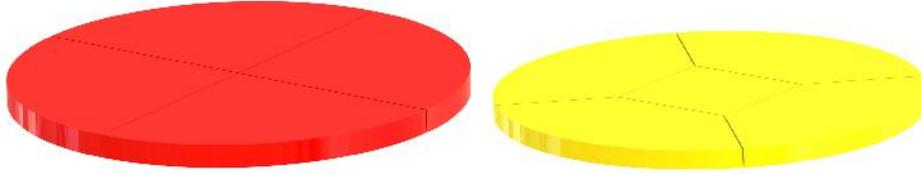


COMPARISON WITH ROTATING STONE SURFACE

COOKING SURFACE AND THICKNESS



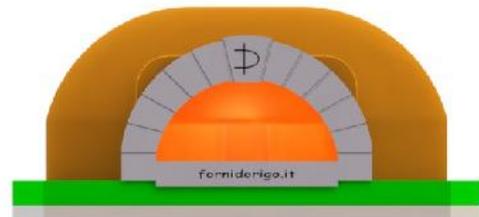
In models TANGO we use two types of material:

1-"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 ground and has a breakdown temperature of 1,250 degrees and the plan is divided into 5 pieces.

2-refractory concrete vibrated 6 cm thick divided into 4 wedges.

The stone surface is in equal 4 cloves and is separated from fire

DOMES: SHAPE, THICKNESS

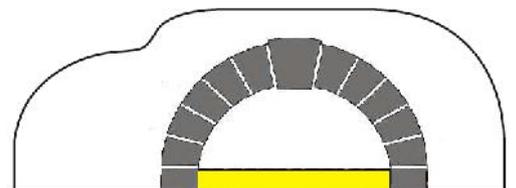
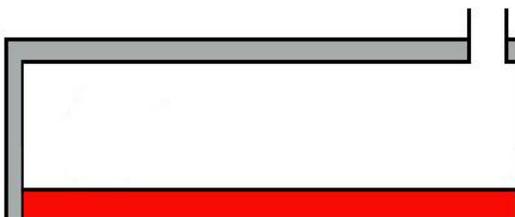


Volta spherical curvature and perfectly rounded and allows a flue gas path highly aerodynamic without suffocating the fire. The dome falls outside the hob and eliminates much of the heat loss.

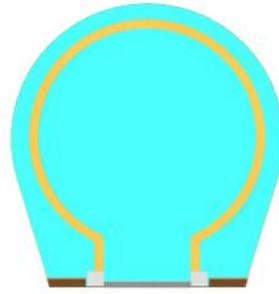
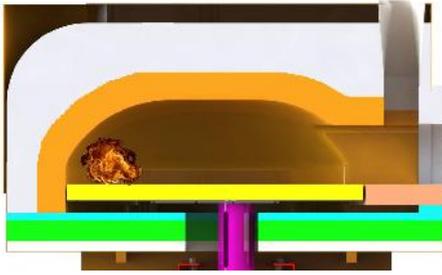
The height of the dome over the right balance of aerodynamics' and thermal stability. It's not 'too low or strange shapes or even flat .. and is not 'very high that it requires more fuel.

Suitable for cooking up to 1 "type the Neapolitan

COMPETITOR



LOWER INSULATION AND THERMAL REFRACTION SURFACE

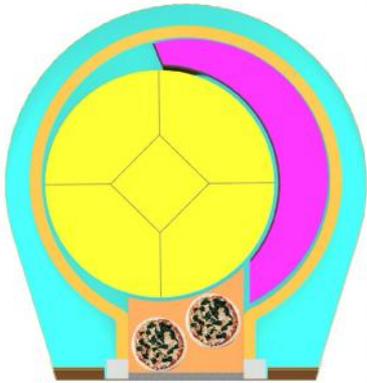


We use two types of insulation less than 12 cm.in total. The first contact with the hob has the characteristic of having a temperature limit of 900 ° C, has a compression resistance of 13kg/cmq and a conductivity 'Thermal below 0.1 W / mk and' resistant to changes in temperature. The second, in contact with the bath, has a conductivity 'Thermal 0.07 W / mk and withstands a temperature of 1,000 ° C. L 'together of these components involves the' have a hob to 350 ° C and under the tub an ambient temperature of 25-30 ° C, giving considerable energy savings.

Competitors use a thinner insulation and only one type.

Under the cooking surface and the sill is endorsed a plan that guarantees a special refractory thermal resistance ZERO COST.

If you do not cook the pizzas on the stone surface its temperature do not cool, so if you imagine that you do not put anything on a special refractory, once it reaches the ideal temperature does not drop the latter and offers a thermal refraction above the rotary stone.



DEEP SILL AND CLOSED

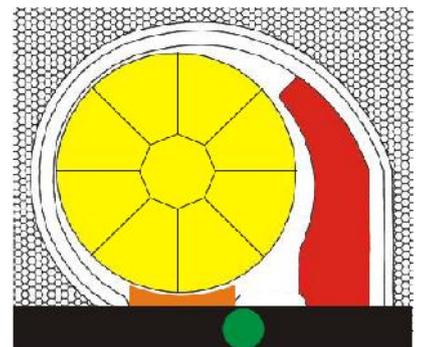
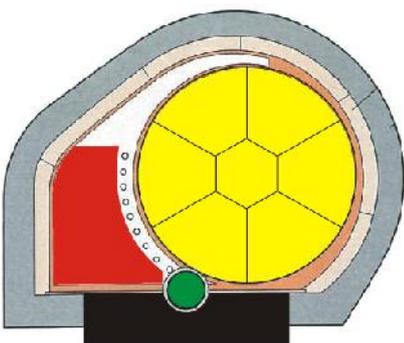
Cm 50

The outermost part of the hob is more distant from the flue gas connection thanks to the size of the window sill and allows to increase the thermal resistance of the oven. The hob is farthest from the spill allows a lower heat loss.

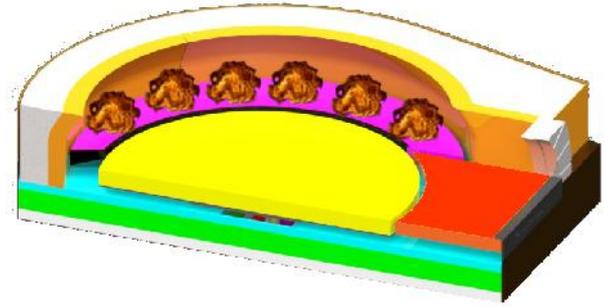
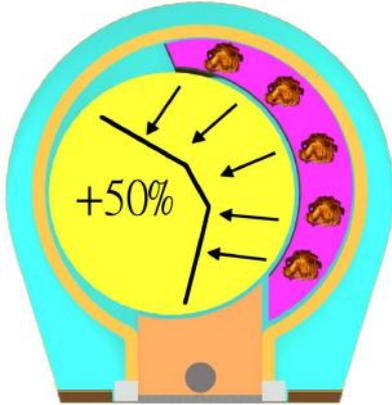
The lack of deep sill and closed by the walls or its small size implies the 'release of more heat and thus higher consumption..

The size of the sill allows you to turn the pizzas endorse or support up to 2 or more food to be cooked separately.

COMPETITOR



POSITION OF WOOD

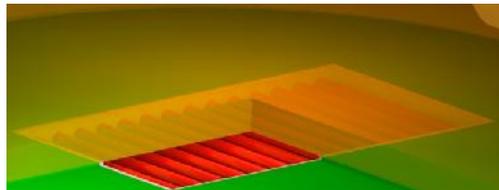
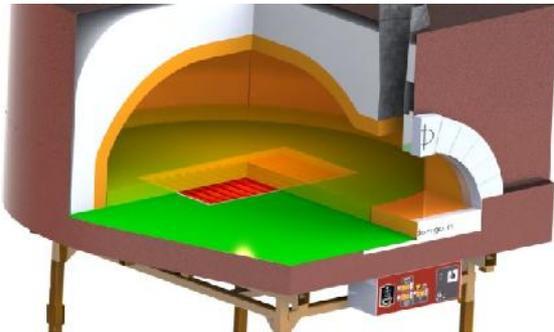


Position of the wood inside and much larger and well distributed.

The fire remains distant from the entrance, is distributed all the way to the floor and burns better.

The wood rests arrive until the middle of the oven, enhances combustion of wood because it receives combustion air from another door and saves all that wood which is deposited at the beginning of the door and burning unnecessarily without offering the calorific value of the cooking surface needs

INFRARED ELECTRIC RESISTANCE



Is applied to double strength infrared below the hob on the total power of 5.5 kw, if used in super 2.5kw or, if used in slow. guarantees the immediate recovery of the heat losses of the hob 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 degrees to 220 degrees in 13 minutes.!

BURNER GAS

Our force draft burner create a radiant blowtorch, a flame that comes from the mixture of gas and air regulated by special valves and centrifugal fans silenced and exits through a mouthpiece made of cast iron tempered patented form. The air premixed with the gas ensures a greater strength of heat compared to all the other plants in the world and can reach a temperature of 1500 ° C.

Our system provides savings on operating costs compared to wood and all the facilities available on the market,

The burner has a weight of about 40kg and is composed of 3 main parts:

- 1 the power unit with ceramic electrodes embedded within the tube, centrifugal fan with low noise condenser and grill, air pressure Dungs, electronic control device Siemens, calibration system power torch, Adjustable combustion head, snorkel and tempered cast iron flange movable and adjustable.
- 2 the control panel with the electronic control unit and the rotary control valve
- 3 valve Multibloc MB-DLE Dungs, a safe and compact group consisting of 2 control valves, pressure and gas pressure stabilizer with gas filter that guarantee three years and computerized reporting system anomaly.

The control panel of our gas system is with:

- power button ignition burner,
- operating lights and burner block,
- customized electronic control unit that handles 2 temperature probes displaying the internal temperature and that of stone surface
- cooking timer custom,
- audible end of cooking cycle
- audible cooling stone clay surface with automatic shut-off in case of high temperature of the oven

