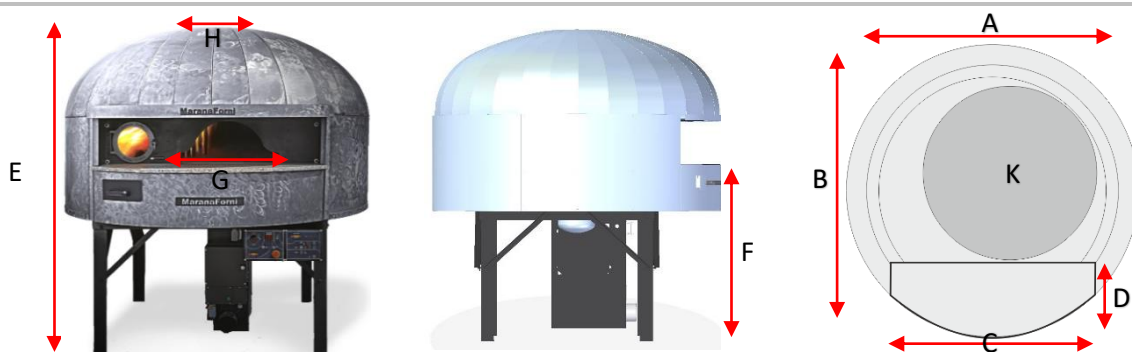


# ROTATING OVEN TT T

85 95 110 130 150

Cupola Napoli Covering



<b>A</b> Oven Width	<b>B</b> Oven Depth	<b>C</b> Frontal Width	<b>D</b> Frontal Depth
<b>E</b> Oven Height	<b>F</b> Height From The Floor	<b>G</b> Oven Door Width	<b>H</b> Exhaust Diameter

MODEL	H	A	B	C	D	E	F	G	K – PIZZAS CAPACITY		WEIGHT KG
TTT85	Ø20	136	136	91	30	195	120*	45	Ø29 cm x5	Ø33 cm x4	770
TTT95	Ø20	152	152	100	33	187	120*	45	Ø29 cm x7	Ø33 cm x5	940
TTT110	Ø20	180	180	125	45	205	120*	60	Ø29 cm x9	Ø33 cm x7	1400
TTT130	Ø20	200	200	125	45	205	120*	60	Ø29 cm x13	Ø33 cm x9	1710
TTT150	Ø20	220	220	125	45	205	120*	60	Ø29 cm x18	Ø33 cm x13	2170

Measures in CM with variation +/- 2%. (\*) Variable measure on request.

## Electrical Characteristic

VOLT	HERTZ	MOTORS POWER	
220/230 – SINGLE PHASE	50/60	ROTO = 0,13 kW	ROTO SU&GIU = 0,46 kW

## Gas Installation Characteristic

GAS PRESSURE REQUIRED		Ø GAS BURNER CONNECTION
NATURAL - 20 Mbar	LPG - 37 Mbar	¾ INCH – MALE CONNECTOR

## Hourly Consumption of Fuels

MODEL	HEATING				COOKING			
	WOOD kg	NATURAL m³	LPG kg	kW	WOOD kg	NATURAL m³	LPG kg	kW
TTT85	5,4	2,1	1,5	20,0	2,2	0,8	0,6	8,0
TTT95	7,5	2,9	2,1	27,0	2,7	1,0	0,7	9,1
TTT110	9,1	3,5	2,5	34,0	3,3	1,3	0,9	12,3
TTT130	9,1	3,5	2,5	34,0	4,6	1,8	1,3	17,1
TTT150	9,1	3,5	2,5	34,0	5,3	2,1	1,5	19,6

QUANTITY OF AIR FOR THE COMBUSTION PER KW	WOOD = 4 m³	GAS = 2 m³
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## Certifications



An ongoing program of product improvement may require us to change specifications without notice