

# ALFA



## BRIO

GPL - LPG

SILVER BLACK  
FXBRIO-GSB

ANTIQUE RED  
FXBRIO-GROA



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



### CARATTERISTICHE TECNICHE - TECHNICAL DETAILS

|  |   |   |  |
|--|---|---|--|
| Peso<br><i>Weight</i>                              | 98 kg<br><i>217 lbs</i>                           | Materiali utilizzati<br><i>Used material</i>            | lamiera ferro. acciaio inox. fibra ceramica<br><i>iron sheet. stainless steel. ceramic fiber</i> |
| Area piano forno<br><i>Oven floor area</i>         | 0.35 m <sup>2</sup><br><i>3.77 ft<sup>2</sup></i> | Tipo di refrattario<br><i>Type of refractory</i>        | Tavella silico-alluminoso<br><i>Alumina silicate bricks</i>                                      |
| Dim. piano forno<br><i>Oven floor dim.</i>         | 70 x 50 cm<br><i>27.5 x 19.7 in</i>               | Combustibile consigliato<br><i>Recommended fuel</i>     | Gas GPL (G30 / G31)<br><i>LPG gas (G30 / G31)</i>  |
| Minuti per scaldare<br><i>Heating time (min)</i>   | 30  | Categoria gas<br><i>Gas category</i>                    | I3+ GPL  |
| N° pizze alla volta<br><i>Pizza capacity</i>       | 2 - 3   | Potenza nominale<br><i>Heat capacity</i>                | 15 kW<br>71.655 Btu/h  |
| Infornata di pane<br><i>Bread capacity</i>         | 2- 3 kg<br><i>4.4 - 6.6 lbs</i>                   | Funzionamento a G30 / G31<br><i>G30 / G31 operation</i> | 28..30 / 37 mbar   |
| Temperatura massima<br><i>Max oven temperature</i> | 500°C<br><i>1000°F</i>                            | Consumo Massimo<br><i>Maximum consumption</i>           | 1.09 / 1.07 kg/h   |

# ALFA



## BRIO

METANO - NG

SILVER BLACK  
FXBRIO-GSB

ANTIQUE RED  
FXBRIO-GROA



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

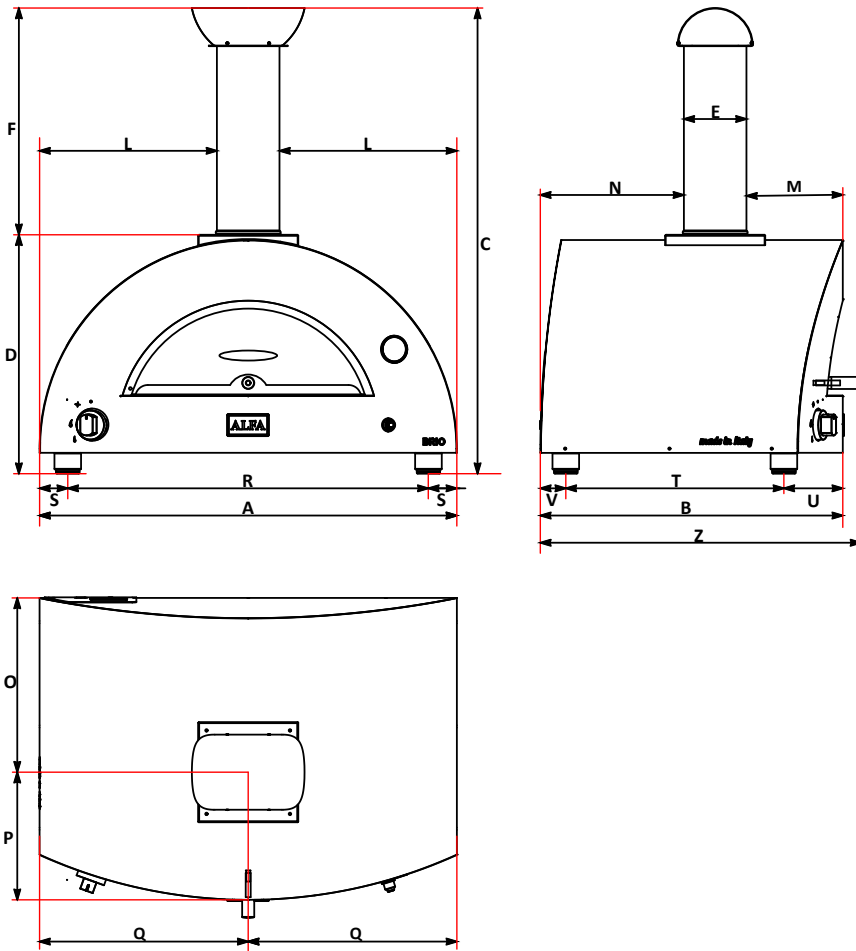


### CARATTERISTICHE TECNICHE - TECHNICAL DETAILS

|  |   |
|--|---|
| Peso<br><i>Weight</i>                              | 98 kg<br><i>217 lbs</i>                           |
| Area piano forno<br><i>Oven floor area</i>         | 0.35 m <sup>2</sup><br><i>3.77 ft<sup>2</sup></i> |
| Dim. piano forno<br><i>Oven floor dim.</i>         | 70 x 50 cm<br><i>27.5 x 19.7 in</i>               |
| Minuti per scaldare<br><i>Heating time (min)</i>   | 30  |
| N° pizze alla volta<br><i>Pizza capacity</i>       | 2 - 3   |
| Infornata di pane<br><i>Bread capacity</i>         | 2- 3 kg<br><i>4.4 - 6.6 lbs</i>                   |
| Temperatura massima<br><i>Max oven temperature</i> | 500°C<br><i>1000°F</i>                            |

|   |  |
|---|--|
| Materiali utilizzati<br><i>Used material</i>            | lamiera ferro. acciaio inox. fibra ceramica<br><i>iron sheet. stainless steel. ceramic fiber</i> |
| Tipo di refrattario<br><i>Type of refractory</i>        | Tavella silico-alluminoso<br><i>Alumina silicate bricks</i>                                      |
| Combustibile consigliato<br><i>Recommended fuel</i>     | Gas METANO (G20)<br><i>Natural Gas (G20)</i>   |
| Categoria gas<br><i>Gas category</i>                    | I2H (METANO)   |
| Potenza nominale<br><i>Heat capacity</i>                | 15 kW<br><i>71.655 Btu/h</i>   |
| Funzionamento a G30 / G31<br><i>G30 / G31 operation</i> | 20 mbar<br><i>4 in WC</i>  |
| Consumo Massimo<br><i>Maximum consumption</i>           | 1.43 kg/h  |

## MISURE - DIMENSIONS



|          |                     |          |                    |
|----------|---------------------|----------|--------------------|
| <b>A</b> | 100 cm<br>39.4 in   | <b>N</b> | 34.4 cm<br>13.5 in |
| <b>B</b> | 72.5 cm<br>28.5 in  | <b>O</b> | 41.8 cm<br>16.5 in |
| <b>C</b> | 111.6 cm<br>43.9 in | <b>P</b> | 30.6 cm<br>12 in   |
| <b>D</b> | 57.2 cm<br>22.5 in  | <b>Q</b> | 50 cm<br>19.7 in   |
| <b>E</b> | 15 cm<br>5.9 in     | <b>R</b> | 86.4 cm<br>34 in   |
| <b>F</b> | 54.4 cm<br>21.4 in  | <b>S</b> | 6.8 cm<br>2.7 in   |
| <b>G</b> | 56 cm<br>22 in      | <b>T</b> | 52.3 cm<br>20.6 in |
| <b>H</b> | 20.8 cm<br>8.2 in   | <b>U</b> | 14.1 cm<br>5.6 in  |
| <b>L</b> | 46.9 cm<br>18.5 in  | <b>V</b> | 6.1 cm<br>2.4 in   |
| <b>M</b> | 23.1 cm<br>9.1 in   | <b>Z</b> | 76.9 cm<br>30.3 in |

## PARTI DI RICAMBIO - SPARE PARTS

| Descrizione<br><i>Description</i>                 |          | Codice<br><i>Code</i> |
|---|----------|-----------------------|
| Comignolo<br><i>Chimney cap</i>                   | <b>A</b> | SSML-1-9401           |
| Canna fumaria<br><i>Chimney</i>                   | <b>B</b> | TI150_500_SAT         |
| KIT GAS 15kW                                      | <b>C</b> | SALI-1-2203           |
| Carter laterale gas<br><i>Side gas cover</i>      | <b>D</b> | SCRT-3-2204<br>SB/RO  |
| Manopola gas<br><i>Gas knob</i>                   | <b>E</b> | D14MANO-70P           |
| Generatore elettrico<br><i>Electric generator</i> | <b>F</b> | GENELP003IQ           |
| Cavo elettrico<br><i>Electrical cable</i>         | <b>F</b> | CAVO-AT               |
| Sportello<br><i>Door</i>                          | <b>G</b> | SSML-2-22016          |
| Flangia<br><i>Flange</i>                          | <b>H</b> | SML-2-22012           |
| Carter esterno<br><i>External shell</i>           | <b>I</b> | SCRT-1-2203<br>SB/RO  |
| Termometro<br><i>Thermometer</i>                  | <b>J</b> | YT63-135              |
| Mattoni 50x20 cm<br><i>Red bricks 50x20 cm</i>    | <b>K</b> | RRA5020               |
| Fibrablock  | <b>L</b> | Fibrablock            |
| Piedini<br><i>Feet (n.4)</i>                      | <b>M</b> | SETPIE-M10X20         |
| Logo Alfa (v1.0)                                  | <b>N</b> | D14PLAC-ALFA          |

