

# ALFA



## QUICK 2 PIZZE TOP

Data Sheets - Scheda Tecnica



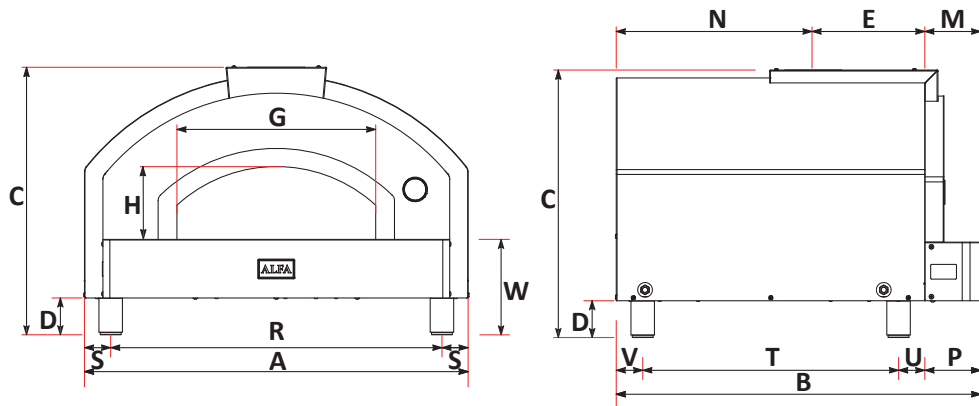
### WOOD VERSION

COLOUR Colore	CODE Codice
<b>Silver Grey</b>	FP-Q2P-TL-GRI
<b>Black</b>	FP-Q2P-TL-NER
<b>Antique Red</b>	FP-Q2P-TL-ROA
<b>Blue</b>	FP-Q2P-TL-BLU
<b>Sideral Green</b>	FP-Q2P-TL-VES
<b>Copper</b>	FP-Q2P-TL-RAM

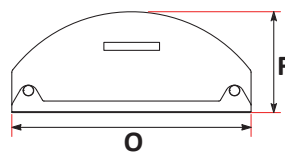
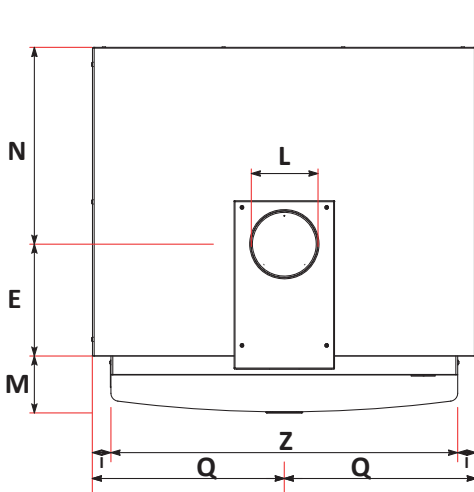
<b>Weight</b> Peso	<b>180 Kg</b>	<b>Materials</b> Materiali	<b>Stainless Steel, iron sheet, Ceramic fiber</b> Acciaio inox, lamiera ferro, Fibroceramica
<b>Cooking floor</b> Piano Cottura	<b>90x70 cm</b> <b>35,4x27,5 in</b>	<b>Type of refractory</b> Tipo di refrattario	<b>Alumina silicate HeatKeeper™ Firebrick</b> Tavella HeatKeeper™ silico-alluminoso
<b>Max oven temperature</b> Temperatura massima	<b>500°C</b> <b>932°F</b>	<b>Recommended fuel</b> Combustibile consigliato	<b>WOOD - Max 4 in diam. logs. trimmings</b> LEGNA - Ciochi diametro Max 10 cm potature
<b>Heating time</b> Minuti per scaldare	<b>40'</b>	<b>Minimum flue draught</b> Tiraggio minimo	<b>11 Pa</b>
<b>Pizza capacity</b> Numero Pizze	<b>2</b> Ø33cm	<b>Flue smokes mass flow</b> Flusso volumetrico fumi	<b>49,6 g/s</b>
<b>Rated charge</b> Carica Nominale	<b>7 kg/h</b> 15,43 lbs/h	<b>Average consumption</b> Consumo Medio	<b>5 kg/h</b> 11 lbs/h
<b>Smoke temperature</b> Temperatura fumi	<b>400°C</b> 752°F	<b>CO emission at 13% O<sub>2</sub></b> Emissioni CO al 13% O <sub>2</sub>	<b>0,35% 4444 mg/Nm<sup>3</sup></b>



**Made in Italy**



	cm	inch		cm	inch
<b>A</b>	104	40,9	<b>N</b>	53,2	20,9
<b>B</b>	99	39	<b>O</b>	62	24,4
<b>C</b>	72,7	28,6	<b>P</b>	15,2	6
<b>D</b>	10	3,9	<b>Q</b>	52,2	20,5
<b>E</b>	30,6	12,1	<b>R</b>	90	35,4
<b>F</b>	24	9,4	<b>S</b>	7,1	2,8
<b>G</b>	54	21,3	<b>T</b>	69,5	27,4
<b>H</b>	19,8	7,8	<b>U</b>	7,2	2,8
<b>I</b>	5,1	2	<b>V</b>	7,2	2,8
<b>L</b>	18	7,1	<b>W</b>	26	10,2
<b>M</b>	15,2	6	<b>Z</b>	94,2	37,1



PACKAGING Q2P TOP					
Dimensione imballo Q2P TOP					
	Width	Depth	Height	Weight	
	Larghezza	Profondità	Altezza	Peso	
<b>cm</b>	114	109	95,8	<b>kg</b>	233
<b>inch</b>	44,8	42,9	37,7	<b>lbs</b>	513,6

Description	Code	
Descrizione	Codice	
<b>Flange</b> Flangia	<b>A</b>	R-FLG02000800
<b>External shell</b> Carter esterno	<b>B*</b>	R-CRT01001400
<b>Logo Alfa (v1.0)</b>	<b>C</b>	D14PLAC-ALFA
<b>Door</b> Sportello	<b>I</b>	R-SPT01000200
<b>Red bricks 40x40 cm</b> Mattoni 40x40 cm	<b>J</b>	R-RR4040
<b>Feet (n.4)</b> Piedini	<b>K</b>	D14PIED-M10X25-2
<b>Thermometer</b> Termometro	<b>L</b>	YT63-190
<b>Skamotek</b>	<b>Q</b>	Skamotec_1000_900
<b>Arch</b> Archetto	<b>R</b>	R-ARC01000300
<b>Sill</b> Davanzale	<b>S</b>	R-DVZ01000200
<b>Shield</b>	<b>T</b>	R-CMC02001400



# ALFA



## QUICK 2 PIZZE

Data Sheets - Scheda Tecnica



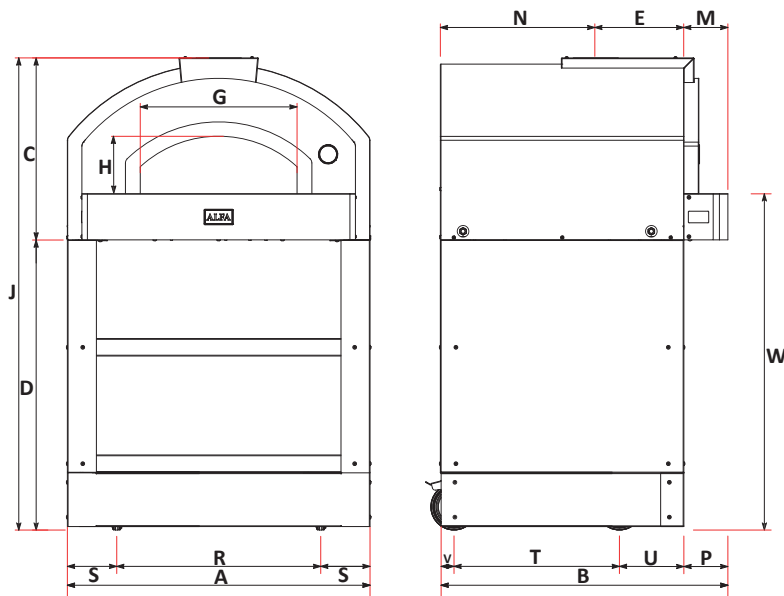
### WOOD VERSION

COLOUR Colore	CODE Codice
<b>Silver Grey</b>	FP-Q2P-BL-GRI
<b>Black</b>	FP-Q2P-BL-NER
<b>Antique Red</b>	FP-Q2P-BL-ROA
<b>Blue</b>	FP-Q2P-BL-BLU
<b>Sideral Green</b>	FP-Q2P-BL-VES
<b>Copper</b>	FP-Q2P-BL-RAM

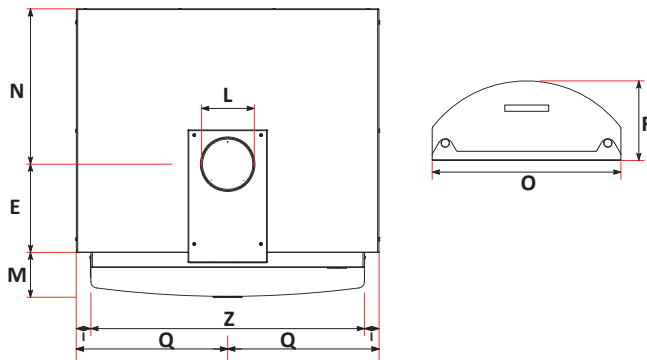
<b>Weight</b> Peso	<b>260Kg</b>	<b>Materials</b> Materiali	<b>Stainless Steel, iron sheet, Ceramic fiber</b> Acciaio inox, lamiera ferro, Fibroceramica
<b>Cooking floor</b> Piano Cottura	<b>90x70 cm</b> <b>35,4x27,5 in</b>	<b>Type of refractory</b> Tipo di refrattario	<b>Alumina silicate HeatKeeper™ Firebrick</b> Tavella HeatKeeper™ silico-alluminoso
<b>Max oven temperature</b> Temperatura massima	<b>500°C</b> <b>932°F</b>	<b>Recommended fuel</b> Combustibile consigliato	<b>WOOD - Max 4 in diam. logs. trimmings</b> LEGNA - Ciochi diametro Max 10 cm potature
<b>Heating time</b> Minuti per scaldare	<b>40'</b>	<b>Minimum flue draught</b> Tiraggio minimo	<b>11 Pa</b>
<b>Pizza capacity</b> Numero Pizze	<b>2</b> Ø33cm	<b>Flue smokes mass flow</b> Flusso volumetrico fumi	<b>49,6 g/s</b>
<b>Rated charge</b> Carica Nominale	<b>7 kg/h</b> 15,43 lbs/h	<b>Average consumption</b> Consumo Medio	<b>5 kg/h</b> 11 lbs/h
<b>Smoke temperature</b> Temperatura fumi	<b>400°C</b> 752°F	<b>CO emission at 13% O<sub>2</sub></b> Emissioni CO al 13% O <sub>2</sub>	<b>0,35% 4444 mg/Nm<sup>3</sup></b>



**Made in Italy**



	cm	inch		cm	inch
<b>A</b>	104	40,9	<b>N</b>	53,2	20,9
<b>B</b>	99	39	<b>O</b>	62	24,4
<b>C</b>	67,7	26,7	<b>P</b>	15,2	6
<b>D</b>	100	39,4	<b>Q</b>	52,2	20,5
<b>E</b>	30,6	12,1	<b>R</b>	70	27,6
<b>F</b>	24	9,4	<b>S</b>	17	6,7
<b>G</b>	54	21,3	<b>T</b>	57	22,4
<b>H</b>	19,8	7,8	<b>U</b>	22,2	8,7
<b>I</b>	5,1	2	<b>V</b>	4,5	1,8
<b>J</b>	163	64,2	<b>W</b>	115,8	45,6
<b>L</b>	18	7,1	<b>Z</b>	94,2	37,1
<b>M</b>	15,2	6			



<b>PACKAGING Q2P</b>				
Dimensione imballo Q2P				
	<b>Width</b> Larghezza	<b>Depth</b> Profondità	<b>Height</b> Altezza	<b>Weight</b> Peso
<b>cm</b>	114	109	185	<b>Kg</b> 320
<b>inch</b>	44,8	42,9	72,8	<b>lbs</b> 705,4

<b>PACKAGING Q2P BASE</b>				
Dimensione imballo Q2P Base				
	<b>Width</b> Larghezza	<b>Depth</b> Profondità	<b>Height</b> Altezza	<b>Weight</b> Peso
<b>cm</b>	114	109	110	<b>Kg</b> 136
<b>inch</b>	44,8	42,9	43,3	<b>lbs</b> 300

<b>Description</b> Descrizione	<b>Code</b> Codice
<b>Lower base shelf</b> Ripiano Base inferiore	<b>U</b> R-BAS01002500
<b>Upper base shelf</b> Ripiano Base superiore	<b>V</b> R-BAS01002700
<b>Basic castors with brakes</b> Ruote Base con freno	<b>X</b> R-RTE03000100
<b>Lateral base</b> Laterale Base	<b>Z</b> R-BAS02004600

	<b>B*</b>
<b>Silver grey</b>	R-CRT-1-043-GRI
<b>Black</b>	R-CRT-1-043-NER
<b>Antique Red</b>	R-CRT-1-043-ROA
<b>Blue</b>	R-CRT-1-043-BLU
<b>Sideral Green</b>	R-CRT-1-043-VES
<b>Copper</b>	R-CRT-1-043-RAM

