

Quick

Технические характеристики

По вопросам продаж и поддержки обращайтесь:

Алматы (7273)495-231
Ангарск (3955)60-70-56
Архангельск (8182)63-90-72
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Екатеринбург (343)384-55-89
Иваново (4932)77-34-06
Ижевск (3412)26-03-58
Иркутск (395)279-98-46
Казань (843)206-01-48

Россия +7(495)268-04-70

Калининград (4012)72-03-81
Калуга (4842)92-23-67
Кемерово (3842)65-04-62
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Кострома (4942)77-07-48
Краснодар (861)203-40-90
Красноярск (391)204-63-61
Курск (4712)77-13-04
Курган (3522)50-90-47
Липецк (4742)52-20-81
Магнитогорск (3519)55-03-13
Москва (495)268-04-70
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Набережные Челны (8552)20-53-41
Нижний Новгород (831)429-08-12
Новокузнецк (3843)20-46-81
Ноябрьск (3496)41-32-12
Новосибирск (383)227-86-73

Киргизия +996(312)-96-26-47

Омск (3812)21-46-40
Орел (4862)44-53-42
Оренбург (3532)37-68-04
Пенза (8412)22-31-16
Петрозаводск (8142)55-98-37
Псков (8112)59-10-37
Пермь (342)205-81-47
Ростов-на-Дону (863)308-18-15
Рязань (4912)46-61-64
Самара (846)206-03-16
Саранск (8342)22-96-24
Санкт-Петербург (812)309-46-40
Саратов (845)249-38-78
Севастополь (8692)22-31-93
Симферополь (3652)67-13-56
Смоленск (4812)29-41-54
Сочи (862)225-72-31
Ставрополь (8652)20-65-13
Сургут (3462)77-98-35

Казахстан +7(7172)727-132

Сыктывкар (8212)25-95-17
Тамбов (4752)50-40-97
Тверь (4822)63-31-35
Тольятти (8482)63-91-07
Томск (3822)98-41-53
Тула (4872)33-79-87
Тюмень (3452)66-21-18
Ульяновск (8422)24-23-59
Улан-Удэ (3012)59-97-51
Уфа (347)229-48-12
Хабаровск (4212)92-98-04
Чебоксары (8352)28-53-07
Челябинск (351)202-03-61
Череповец (8202)49-02-64
Чита (3022)38-34-83
Якутск (4112)23-90-97
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ALFA PROFESSIONAL OVENS

QUICK Series

The Quick Series of professional pizza ovens combine extraordinary performance and a small size. Compact, easy to install and easy to move around, they offer the same productivity as traditional ovens, but require minimum space.



QUICK 2 PIZZE

Lightweight and compact, it is a professional pizza oven ideal for use in food trucks, small shops and gluten-free shops.



QUICK 4 PIZZE

Impeccable performance and low weight make Quick 4 Pizzas perfect for fast food restaurants, catering services and bistros that want to include pizzas in their menu.



QUICK 6 PIZZE

Maximum productivity and high performance make this professional oven the best ally for pizzerias and restaurants with many seats.



ALFA FORNI

Lightweight, quick and easy to install professional pizza ovens

Thanks to their various sizes and 3 fueling methods, wood, gas or hybrid, the Quick Series professional pizza ovens are capable of meeting the needs of multiple catering activities.

Food trucks, small shops and bistros that want to add pizzas to their menu, or pizzerias with a high hourly production, can find the most suitable solution for their spaces and production needs with the Quick Series.

Alfa professional pizza ovens are immediately ready for use. They do not require masonry works and are so small that they can fit through standard doors found in normal premises.

DESIGN & PERFORMANCE

Double Flue System for a superior cooking experience.

The patented Alfa Double Flue System maximizes heat while minimizing fuel consumption and reduces the temperatures in the pizza maker's work area by 20%.

Thanks to two special draft hoods, the heat remains longer in the cooking chamber, increasing the well-being and safety of the pizza makers and offering an unbeatable cooking performance while respecting the environment.





Once the ideal location has been chosen, the Quick pizza ovens are immediately ready to be used.

In just a few minutes they reach up to 500°C, allowing pizza makers to cook tasty Neapolitan and contemporary pizzas, both quickly and evenly, combining performance and productivity thanks to the refractory top, which is 5 cm thick.

The Quick Series stands out for not only for its low consumption, but also its low operating costs. In particular, the gas-powered models are such that staff do not to have to continuously check the oven, thus allowing them to dedicate valuable time to other tasks.

DESIGN & PERFORMANCE

3 types of fuel to choose from



1. Wood

High-quality materials and construction technology make Alfa professional wood-burning ovens highly efficient with very fast lighting and preheating times along with low wood consumption.

2. Gas

Latest generation burners and patented Alfa technology allow gas-powered models to quickly generate heat and keep it constant with maximum precision and efficiency.

Gas-fuelled versions do not require a flue, just a simple suction hood found in all professional kitchens is sufficient.



3. Hybrid

Thanks to the practical Hybrid Kit developed by the Alfa R&D team, the gas oven can be transformed into a wood-burning oven, allowing to decide from time to time which fuel to use according to the needs of the moment.



So many benefits in so little space



Ready to use

Does not require masonry work and is immediately ready to churn out pizzas that are consistently cooked to perfection.



Weather resistant

The high quality double powder coating makes the Quick Series ovens perfect for outdoor installations as well.



Built-in Installation

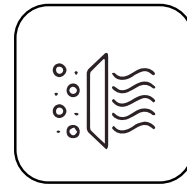
Alfa professional pizza ovens can be installed in built-in mode, taking care to leave adequate space for maintenance.





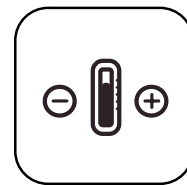
Reduced consumption

Alfa technology, innovation and optimized design offer concrete fuel savings without ever giving up on high cooking performance.



Cooler environments

Thanks to the double front-suction hood, the Quick Series ovens reduce the heat perceived by the pizza maker by 20%.



Digital thermometer

A convenient and practical digital thermometer enables a quick view of the temperature inside the cooking chamber and an even more precise handling of the oven.

DESIGN & PERFORMANCE

Maximum freedom of customization

In addition to the size and type of fuel supply, the Quick Series ovens can be customized with a wide range of colors and finishes so that they can be perfectly integrated with the style of any setting, even the most particular of rooms.



SILVER GREY



ANTIQUE RED



BLACK



SIDERAL GREEN



COPPER



NIGHT BLU

Color Table

Quick Series

STANDARD COLOR	CUSTOM COLOR	
 <p data-bbox="309 1160 528 1189">SILVER GREY</p>	 <p data-bbox="780 1160 1018 1189">ANTIQUE RED</p>  <p data-bbox="761 1572 1032 1601">SIDERAL GREEN</p>	 <p data-bbox="1190 1160 1307 1189">BLACK</p>  <p data-bbox="1182 1572 1326 1601">COPPER</p>  <p data-bbox="1141 1982 1347 2011">NIGHT BLUE</p>





QUICK 2 Pizze

The ultra-compact and light oven, ideal for all those activities that require high cooking performance in small spaces.



Quick 2 Pizze the most compact professional pizza oven



Fuel: wood, gas or hybrid (gas and wood)

Pizzas per hour: 40/h

Dimensions (oven) LxWxH: 104x99x72,7cm

Dimensions (oven with base) LxWxH 104x99x163 cm

Weight (oven): 191 kg

Weight (oven with base): 251 kg

Cooking floor (gas): 80x70cm

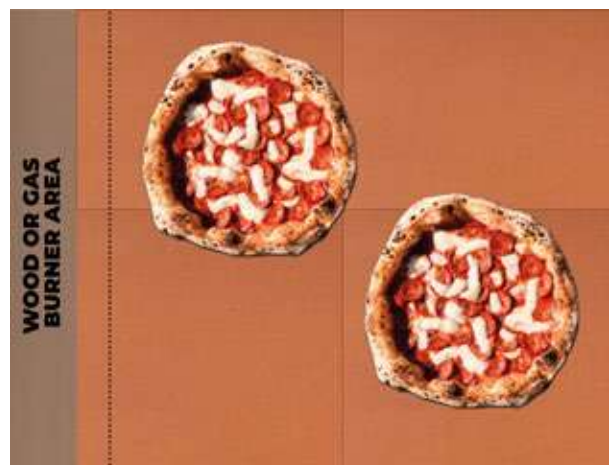
Cooking floor (wood): 90x70cm

Heating time: 40 min to reach 500°C

Wood consumption: 5 kg/h

LPG consumption: 1,35 kg/h

Methane consumption: 1,8 m³/h



QUICK 4 Pizze

The oven that was born ready! Quick 4 Pizze does not require masonry and is ready to be lit up the day it is installed.



Quick 4 Pizze, the professional oven for immediately ready pizzas



Fuel: wood, gas or hybrid (gas and wood)

Pizzas per hour: 50/h

Dimensions (oven) LxWxH: 119x123x80 cm

Dimensions (oven with base) LxWxH: 119x123x170 cm

Weight (oven): 252 kg

Weight (oven with base): 334 kg

Cooking floor (gas): 90x90cm

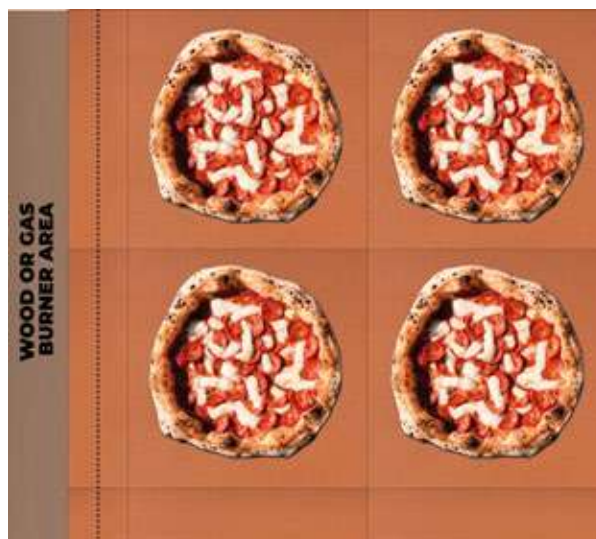
Cooking floor (wood): 100x90cm

Heating time: 50 min to reach 500°C

Wood consumption: 7 kg/h

LPG consumption: 2,89 kg/h

Methane consumption: 3.80 m³/h



QUICK 6 Pizze

Undisputed hegemony in cooking pizzas. Technology, innovation and Alfa design converge in a single professional pizza oven to ensure low fuel consumption and high cooking performance.



The best ally for pizzerias and restaurants with numerous seats



Fuel: wood, gas or hybrid (gas and wood)

Pizzas per hour: 70/h

Dimensions (oven) LxWxH: 140x156x95cm

Dimensions (oven with base) LxWxH: 140x156x185cm

Weight (oven): 392 kg

Weight (oven with base): 549 kg

Cooking floor (gas): 120x110cm

Cooking floor (wood): 120x110cm

Heating time: 70 min to reach 500°C

Wood consumption: 9 kg/h

LPG consumption: 3 kg/h

Methane consumption: 2.98 m³/h

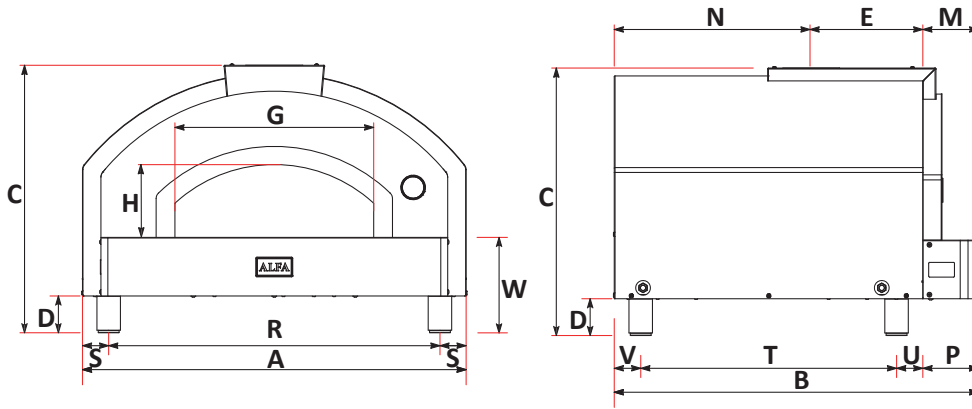




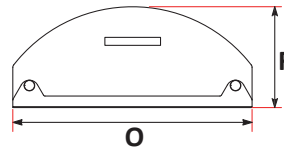
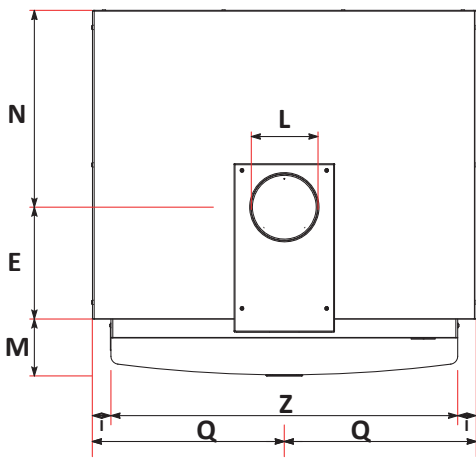
WOOD VERSION

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

Weight Peso	180 Kg	Materials Materiali	Stainless Steel, iron sheet, Ceramic fiber Acciaio inox, lamiera ferro, Fibroceramica
Cooking floor Piano Cottura	90x70 cm 35,4x27,5 in	Type of refractory Tipo di refrattario	Alumina silicate HeatKeeper™ Firebrick Tavella HeatKeeper™ silico-alluminoso
Max oven temperature Temperatura massima	500°C 932°F	Recommended fuel Combustibile consigliato	WOOD - Max 4 in diam. logs. trimmings LEGNA - Ciochi diametro Max 10 cm potature
Heating time Minuti per scaldare	40'	Minimum flue draught Tiraggio minimo	11 Pa
Pizza capacity Numero Pizze	2 Ø33cm	Flue smokes mass flow Flusso volumetrico fumi	49,6 g/s
Rated charge Carica Nominale	7 kg/h 15,43 lbs/h	Average consumption Consumo Medio	5 kg/h 11 lbs/h
Smoke temperature Temperatura fumi	400°C 752°F	CO emission at 13% O₂ Emissioni CO al 13% O ₂	0,35% 4444 mg/Nm³

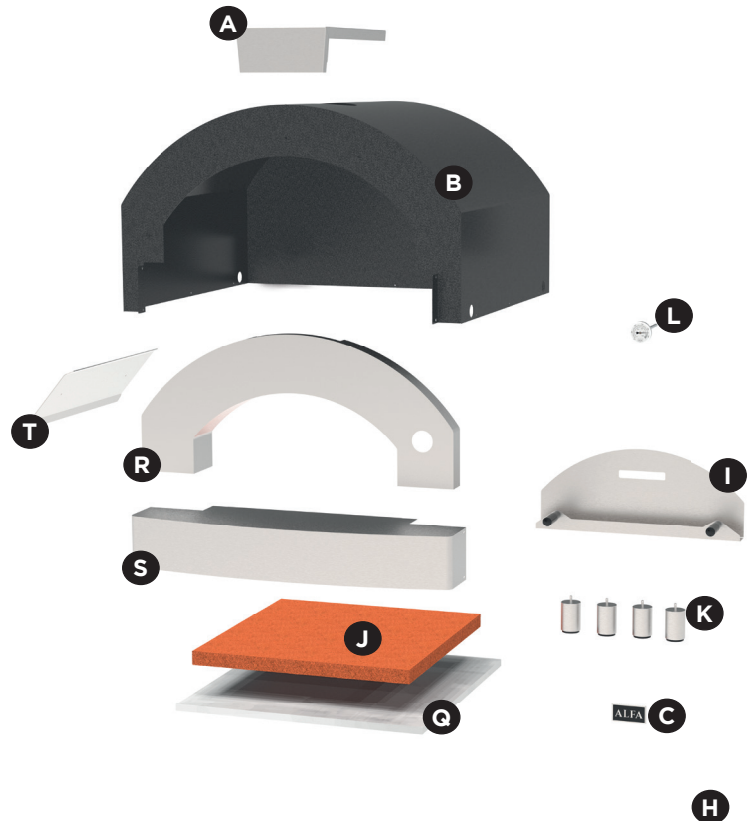


	cm	inch		cm	inch
A	104	40,9	N	53,2	20,9
B	99	39	O	62	24,4
C	72,7	28,6	P	15,2	6
D	10	3,9	Q	52,2	20,5
E	30,6	12,1	R	90	35,4
F	24	9,4	S	7,1	2,8
G	54	21,3	T	69,5	27,4
H	19,8	7,8	U	7,2	2,8
I	5,1	2	V	7,2	2,8
L	18	7,1	W	26	10,2
M	15,2	6	Z	94,2	37,1



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

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



QUICK 2 PIZZE

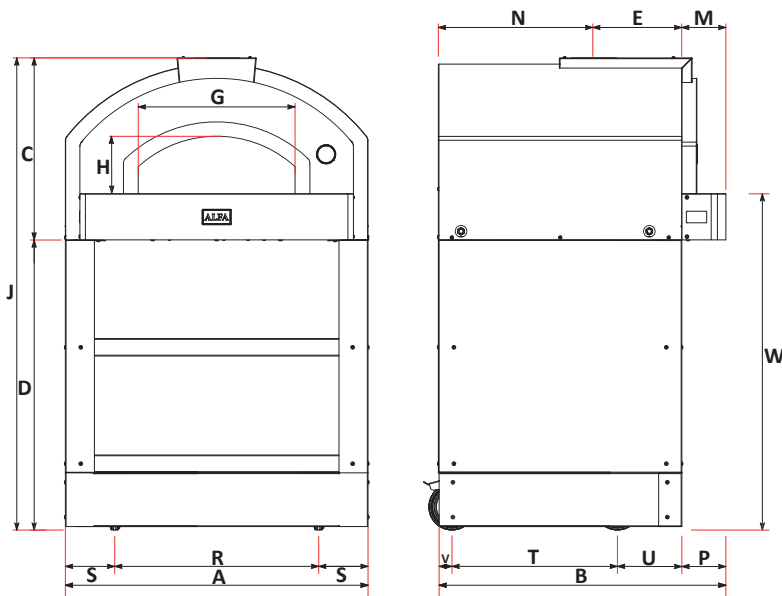
Data Sheets - Scheda Tecnica



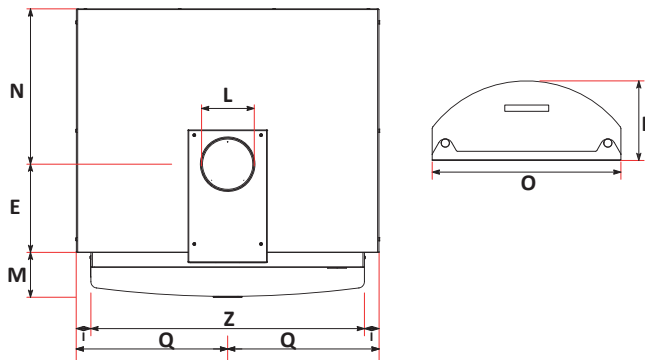
WOOD VERSION

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

Weight Peso	260Kg	Materials Materiali	Stainless Steel, iron sheet, Ceramic fiber Acciaio inox, lamiera ferro, Fibroceramica
Cooking floor Piano Cottura	90x70 cm 35,4x27,5 in	Type of refractory Tipo di refrattario	Alumina silicate HeatKeeper™ Firebrick Tavella HeatKeeper™ silico-alluminoso
Max oven temperature Temperatura massima	500°C 932°F	Recommended fuel Combustibile consigliato	WOOD - Max 4 in diam. logs. trimmings LEGNA - Ciochi diametro Max 10 cm potature
Heating time Minuti per scaldare	40'	Minimum flue draught Tiraggio minimo	11 Pa
Pizza capacity Numero Pizze	2 Ø33cm	Flue smokes mass flow Flusso volumetrico fumi	49,6 g/s
Rated charge Carica Nominale	7 kg/h 15,43 lbs/h	Average consumption Consumo Medio	5 kg/h 11 lbs/h
Smoke temperature Temperatura fumi	400°C 752°F	CO emission at 13% O₂ Emissioni CO al 13% O ₂	0,35% 4444 mg/Nm³



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

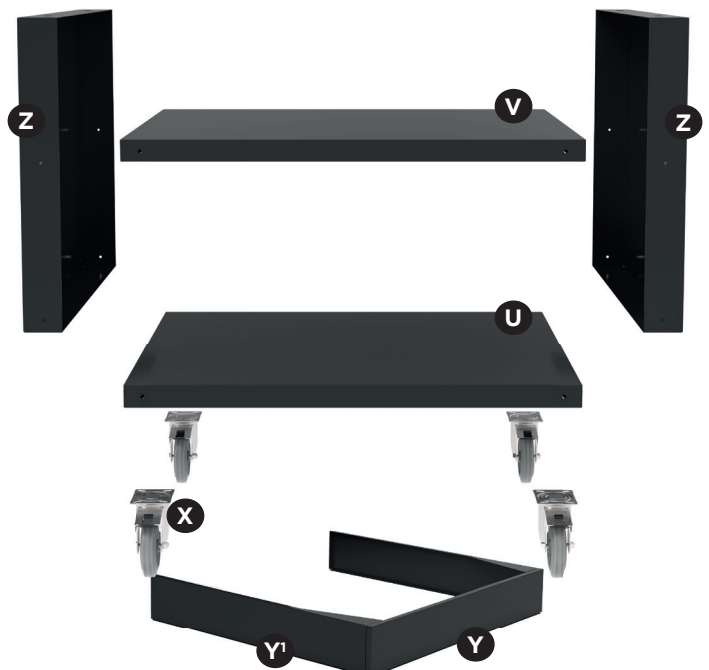


PACKAGING Q2P					
Dimensione imballo Q2P					
	Width Larghezza	Depth Profondità	Height Altezza	Weight Peso	
cm	114	109	185	Kg	320
inch	44,8	42,9	72,8	lbs	705,4

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

Description Descrizione		Code Codice
Lower base shelf Ripiano Base inferiore	U	R-BAS01002500
Upper base shelf Ripiano Base superiore	V	R-BAS02004800
Basic castors with brakes Ruote Base con freno	X	R-RTE03000100
Front wheel covers Copri-ruote frontale	Y	R-BAS02007600
Side wheel covers Copri-ruote laterale	Y'	R-BAS02007500
Lateral base Laterale Base	Z	R-BAS02004600

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



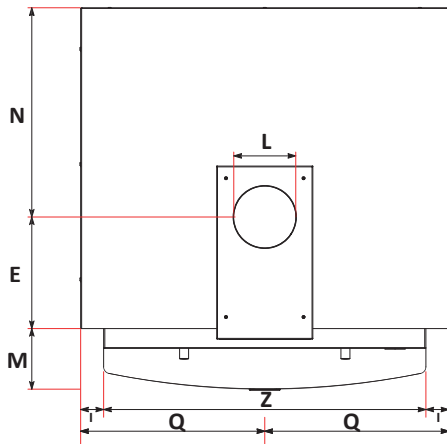
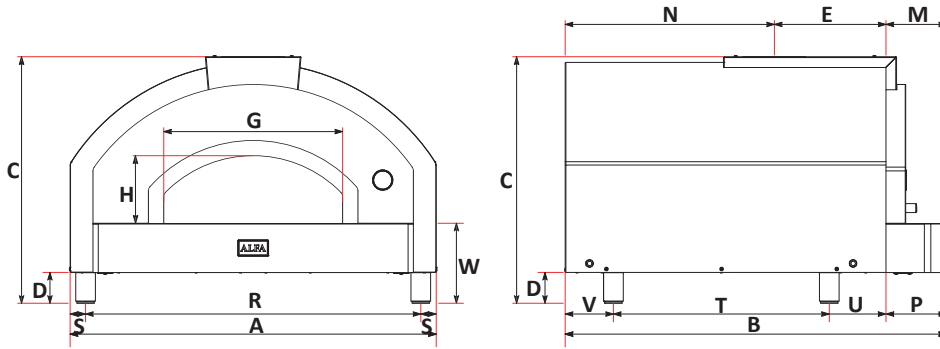


WOOD VERSION

COLOUR Colore	CODE Codice
Silver Grey	FP-Q4P-TL-GRI
Black	FP-Q4P-TL-NER
Red	FP-Q4P-TL-ROA
Blue	FP-Q4P-TL-BLU
Sideral Green	FP-Q4P-TL-VES
Copper	FP-Q4P-TL-RAM

Weight Peso	252 kg 554,4 lb	Materials Materiali	Stainless Steel, iron sheet, Ceramic fiber Acciaio inox, lamiera ferro, Fibroceramica
Cooking floor Piano Cottura	100x90 cm 39,4x35,4 in	Type of refractory Tipo di refrattario	Alumina silicate HeatKeeper™ Firebrick Tavella HeatKeeper™ silico-alluminoso
Max oven temperature Temperatura massima	500°C 932°F	Recommended fuel Combustibile consigliato	WOOD - Max 4 in diam. logs. trimmings LEGNA - Ciochi diametro Max 10 cm potature
Heating time Minuti per scaldare	50'	Minimum flue draught Tiraggio minimo	11 Pa
Pizza capacity Numero Pizze	4 Ø33cm	Flue smokes mass flow Flusso volumetrico fumi	49,6 g/s
Rated charge Carica Nominale	9 kg/h 19,8 lbs/h	Average consumption Consumo Medio	7 kg/h 15.4 lbs/h
Smoke temperature Temperatura fumi	400°C 752°F	CO emission at 13% O₂ Emissioni CO al 13% O ₂	0.35% 4444 mg/Nm³

	cm	inch		cm	inch
A	118,7	46,7	N	67,84	26,7
B	123,7	48,7	O	65,9	25,9
C	79,9	31,5	P	19,65	7,7
D	10	3,9	Q	59,35	23,4
E	36,18	14,2	R	108,7	42,8
F	26,15	10,3	S	5	2,0
G	58	22,8	T	70	27,6
H	22	8,7	U	18,37	7,2
I	7,4	2,9	V	15,64	6,2
L	20	7,9	W	25,93	10,2
M	19,63	7,7	Z	103,89	40,9



PACKAGING Q4P TOP				
Dimensione imballo Q4P TOP				
	Width Larghezza	Depth Profondità	Height Altezza	Weight Peso
cm	142,5	142,5	105	kg 315,5
inch	56,1	56,1	41,33	lbs 695,55

Description Descrizione	Code Codice
Flange Flangia	A R-FLG-2-003
External shell Carter esterno	B* R-CRT-1-043
Logo Alfa (v1.0)	C D14PLAC-ALFA
Door Sportello	I R-SPT-1-021
Red bricks 40x40 cm Mattoni 40x40 cm	J R-RRA4040
Feet (n.4) Piedini	K D14PIED-M10X25-2
Thermometer Termometro	L YT63-190
Skamotek	Q Skamotec_1000_900
Arch Archetto	R R-ARC-1-025
Sill Davanzale	S R-DVZ-1-020
Shield	T R-CMB-2-118



*: see table on last page

QUICK 4 PIZZE

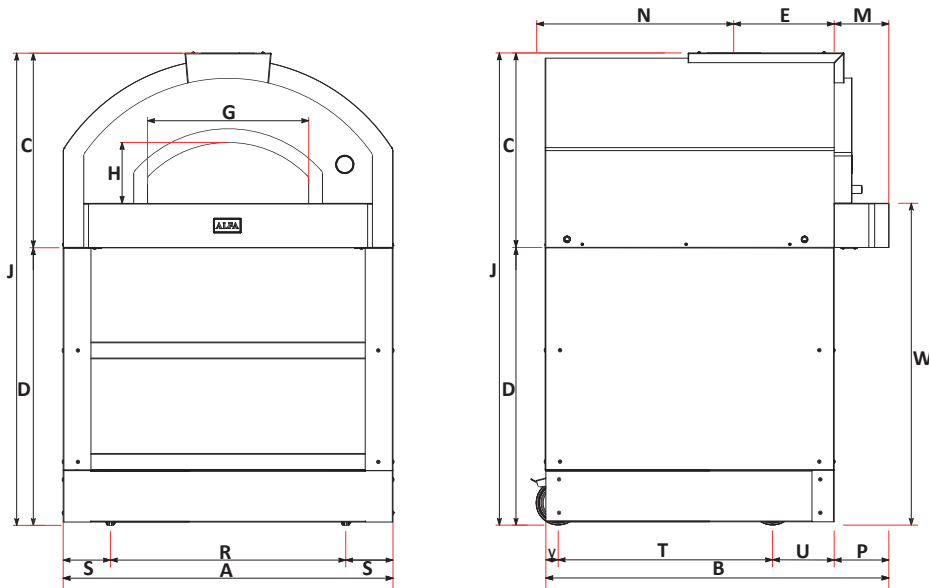
Data Sheets - Scheda Tecnica



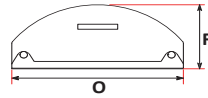
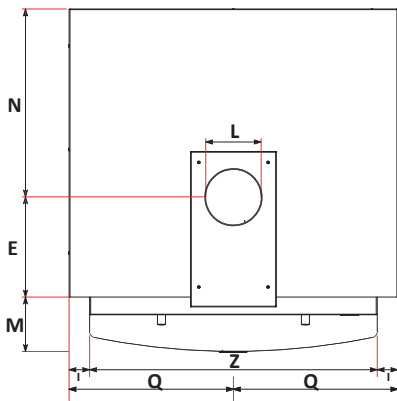
WOOD VERSION

COLOUR Colore	CODE Codice
Silver Grey	FP-Q4P-BL-GRI
Black	FP-Q4P-BL-NER
Red	FP-Q4P-BL-ROA
Blue	FP-Q4P-BL-BLU
Sideral Green	FP-Q4P-BL-VES
Copper	FP-Q4P-BL-RAM

Weight Peso	334 kg 734,8 lb	Materials Materiali	Stainless Steel, iron sheet, Ceramic fiber Acciaio inox, lamiera ferro, Fibroceramica
Cooking floor Piano Cottura	100x90 cm 39,4x35,4 in	Type of refractory Tipo di refrattario	Alumina silicate HeatKeeper™ Firebrick Tavella HeatKeeper™ silico-alluminoso
Max oven temperature Temperatura massima	500°C 932°F	Recommended fuel Combustibile consigliato	WOOD - Max 4 in diam. logs. trimmings LEGNA - Ciochi diametro Max 10 cm potature
Heating time Minuti per scaldare	50'	Minimum flue draught Tiraggio minimo	11 Pa
Pizza capacity Numero Pizze	4 Ø33cm	Flue smokes mass flow Flusso volumetrico fumi	49,6 g/s
Rated charge Carica Nominale	9 kg/h 19,8 lbs/h	Average consumption Consumo Medio	7 kg/h 15.4 lbs/h
Smoke temperature Temperatura fumi	400°C 752°F	CO emission at 13% O₂ Emissioni CO al 13% O ₂	0.35% 4444 mg/Nm³



	cm	inch		cm	inch
A	118,7	46,7	N	67,9	26,7
B	123,7	48,7	O	65,9	25,9
C	70	27,6	P	19,66	7,7
D	100	39,4	Q	59,35	23,4
E	36,18	14,2	R	84,7	33,3
F	26,15	10,3	S	17	6,7
G	58	22,8	T	77,12	30,4
H	22	8,7	U	22,2	8,7
I	7,4	2,9	V	4,45	1,8
J	170,0	66,9	W	115,8	45,6
L	20	7,9	Z	103,9	40,9
M	19,63	7,7			



PACKAGING Q4P					
Dimensione imballo Q4P					
	Width	Depth	Height	Weight	
	Larghezza	Profondità	Altezza	Peso	
cm	142,5	142,5	197	kg	410
inch	56,1	56,1	77,55	lbs	904

PACKAGING Q4P BASE					
Dimensione imballo Q4P Base					
	Width	Depth	Height	Weight	
	Larghezza	Profondità	Altezza	Peso	
cm	142,5	142,5	140	kg	152
inch	56,1	56,1	55,1	lbs	335

Description	Code	
Descrizione	U	Codice
Lower base shelf Ripiano Base inferiore	U	R-BAS-01-00-2100
Upper base shelf Ripiano Base superiore	V	R-BAS02003800
Basic castors with brakes Ruote Base con freno	X	R-RTE03000100
Front wheel covers Copri-ruote frontale	Y	R-BAS02007000
Side wheel covers Copri-ruote laterale	Y'	R-BAS02007100
Lateral base Laterale Base	Z	R-BAS-02-00-3700

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

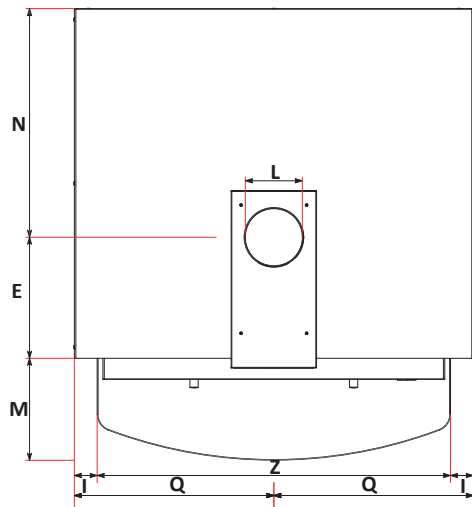
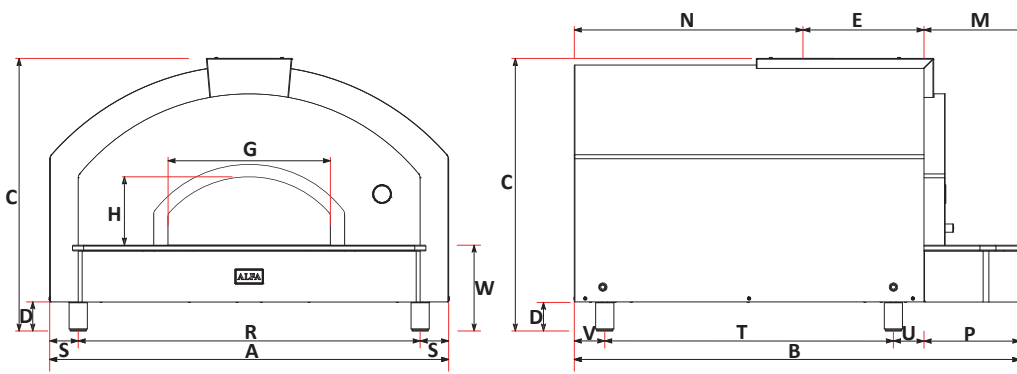




WOOD VERSION

COLOUR Colore	CODE Codice
Silver Grey	FP-Q6P-TL-GRI
Black	FP-Q6P-TL-NER
Antique Red	FP-Q6P-TL-ROA
Blue	FP-Q6P-TL-BLU
Sideral Green	FP-Q6P-TL-VES
Copper	FP-Q6P-TL-RAM

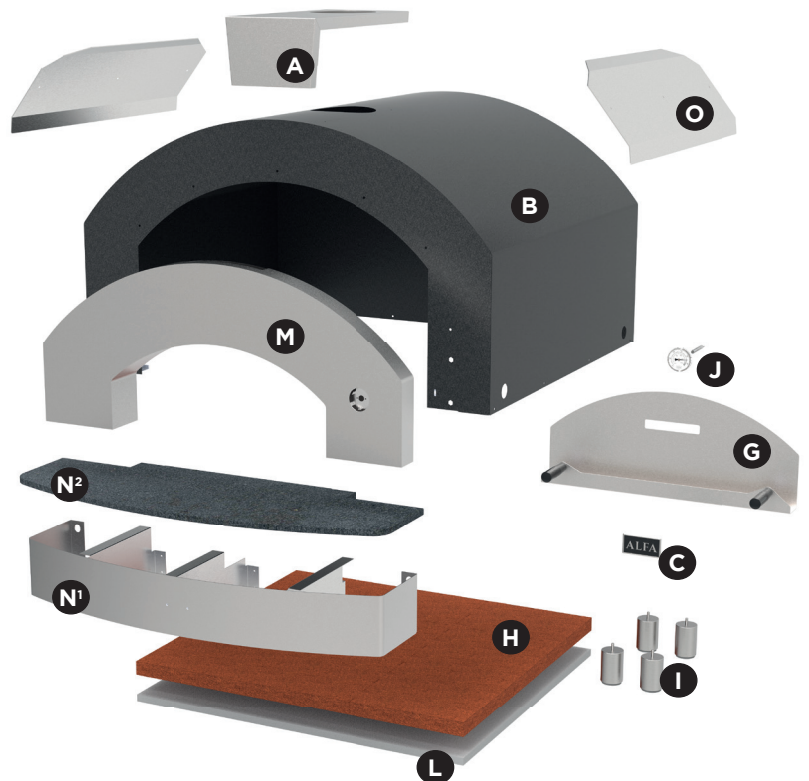
Weight Peso	392 kg 862,4 lb	Materials Materiali	Stainless Steel, iron sheet, Ceramic fiber Acciaio inox, lamiera ferro, Fibroceramica
Cooking floor Piano Cottura	120x110 cm 47,2x43,3 in	Type of refractory Tipo di refrattario	Alumina silicate HeatKeeper™ Firebrick Tavella HeatKeeper™ silico-alluminoso
Max oven temperature Temperatura massima	500°C 932°F	Recommended fuel Combustibile consigliato	WOOD - Max 4 in diam. logs. trimmings LEGNA - Ciochi diametro Max 10 cm potature
Heating time Minuti per scaldare	70'	Minimum flue draught Tiraggio minimo	11 Pa
Pizza capacity Numero Pizze	6 ø33cm	Flue smokes mass flow Flusso volumetrico fumi	49,6 g/s
Rated charge Carica Nominale	11 kg/h 24,25 lbs/h	Average consumption Consumo Medio	9 kg/h 19,8 lbs/h
Smoke temperature Temperatura fumi	400°C 752°F	CO emission at 13% O₂ Emissioni CO al 13% O ₂	0.35% 4444 mg/Nm³



	cm	inch		cm	inch
A	140	55,1	N	80,24	31,6
B	156,36	61,6	O	65,9	25,9
C	95,64	37,7	P	33,64	13,2
D	10	3,9	Q	70	27,6
E	42,48	16,7	R	120,63	47,5
F	27,4	10,8	S	10	3,9
G	58	22,8	T	101,3	39,9
H	24	9,4	U	10,7	4,2
I	8,0	3,1	V	10,7	4,2
L	20	7,9	W	30,0	11,8
M	35,79	14,1	Z	124	48,8

PACKAGING Q6P TOP					
Dimensione imballo Q6P Top					
	Width	Depth	Height	Weight	
	Larghezza	Profondità	Altezza	Peso	
cm	162	172	123	kg	483
inch	63,77	67,7	48,42	lbs	1064

Description	Code	
Descrizione	Codice	
Flange Flangia	A	R-FLG-2-020
External shell Carter esterno	B*	R-CRT-1-041
Logo Alfa (v1.0)	C	D14PLAC-ALFA
Door Sportello	G	R-SPT-1-003
Red bricks 40x40 cm Mattoni 40x40 cm	H	R-RR4040
Feet (n.4) Piedini	I	D14PIED-M10X25-2
Thermometer Termometro	J	YT63-190
Skamotek	L	Skamotec
Arch Archetto	M	R-ARC-1-023
Stainless steel sill Davanzale acciaio Inox	N¹	R-DVZ-1-018
Lava stone sill Davanzale in pietra lavica	N²	DVZ02000700
Shield	O	R-CMB-2-125



*: see table on last page

QUICK 6 PIZZE

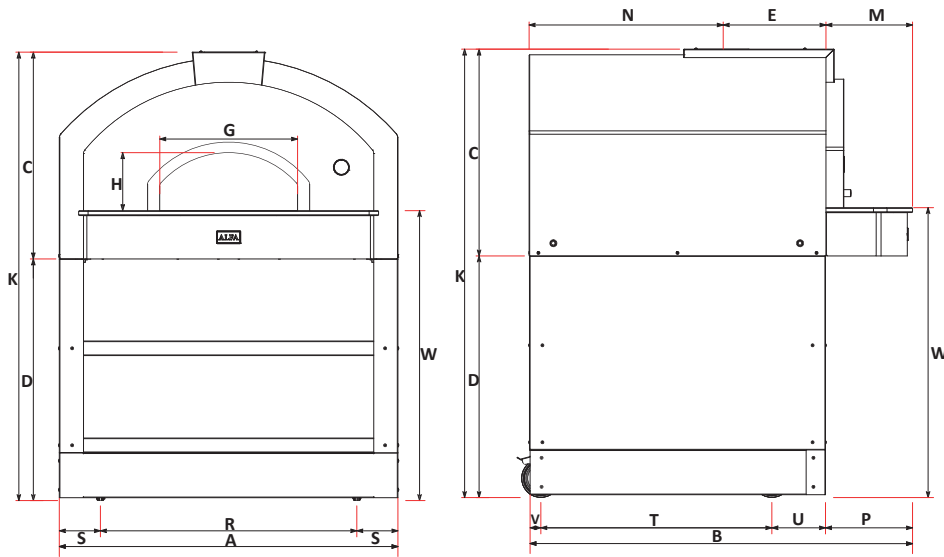
Data Sheets - Scheda Tecnica



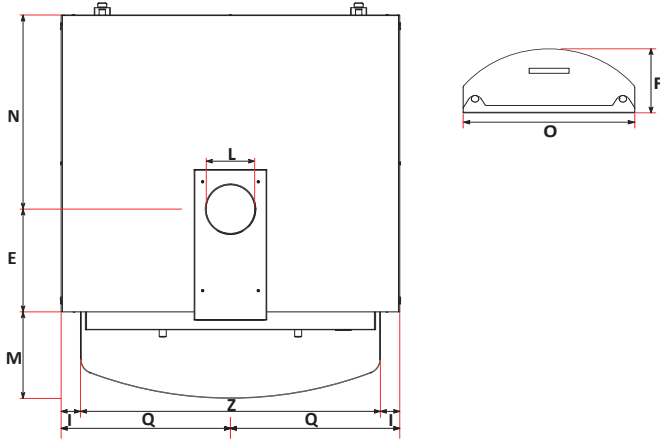
WOOD VERSION

COLOUR Colore	CODE Codice
Silver Grey	FP-Q6P-BL-GRI
Black	FP-Q6P-BL-NER
Antique Red	FP-Q6P-BL-ROA
Blue	FP-Q6P-BL-BLU
Sideral Green	FP-Q6P-BL-VES
Copper	FP-Q6P-BL-RAM

Weight Peso	549 kg 1210,3 lb	Materials Materiali	Stainless Steel, iron sheet, Ceramic fiber Acciaio inox, lamiera ferro, Fibroceramica
Cooking floor Piano Cottura	120x110 cm 47,2x43,3 in	Type of refractory Tipo di refrattario	Alumina silicate HeatKeeper™ Firebrick Tavella HeatKeeper™ silico-alluminoso
Max oven temperature Temperatura massima	500°C 932°F	Recommended fuel Combustibile consigliato	WOOD - Max 2 in diam. logs. trimmings LEGNA - Ciochi diametro Max 5 cm potature
Heating time Minuti per scaldare	70'	Minimum flue draught Tiraggio minimo	11 Pa
Pizza capacity Numero Pizze	6 ø33cm	Flue smokes mass flow Flusso volumetrico fumi	49,6 g/s
Rated charge Carica Nominale	11 kg/h 24,25 lbs/h	Average consumption Consumo Medio	9 kg/h
Smoke temperature Temperatura fumi	400°C 752°F	CO emission at 13% O₂ Emissioni CO al 13% O ₂	0.35% 4444 mg/Nm³



	cm	inch		cm	inch
A	140	55,1	N	80,24	31,6
B	156,36	61,6	O	65,9	25,9
C	95,44	37,6	P	33,64	13,2
D	10	3,9	Q	70	27,6
E	42,48	16,7	R	120,63	47,5
F	27,4	10,8	S	10	3,9
G	58	22,8	T	101,3	39,9
H	24	9,4	U	10,7	4,2
I	8,0	3,1	V	10,7	4,2
K	185,4	73	W	30	11,8
L	20	7,9	Z	124	48,8
M	35,79	14,1			



PACKAGING Q6P Dimensione imballo Q6P				
	Width Larghezza	Depth Profondità	Height Altezza	Weight Peso
cm	162	172	205	kg 644,5
inch	63,7	67,7	80,7	lbs 1420,9

PACKAGING Q6P BASE Dimensione imballo Q6P Base				
	Width Larghezza	Depth Profondità	Height Altezza	Weight Peso
cm	162	172	123	kg 255,5
inch	63,77	67,7	48,42	lbs 563,3

Description Descrizione	Code Codice
Lower base shelf Ripiano Base inferiore	Q R-BAS01000300
Upper base shelf Ripiano Base superiore	R R-BAS01000400
Basic castors with brakes Ruote Base con freno	S R-RTE03000100
Front wheel covers Copri-ruote frontale	Y R-BAS02006300
Side wheel covers Copri-ruote laterale	Y' R-BAS02006200
Lateral base Wood Laterale Base legno	T BAS02000200

	B*
Silver grey	R-CRT-1-041-GRI
Black	R-CRT-1-041-NER
Antique Red	R-CRT-1-041-ROA
Blue	R-CRT-1-041-BLU
Sideral Green	R-CRT-1-041-VES
Copper	R-CRT-1-041-RAM



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