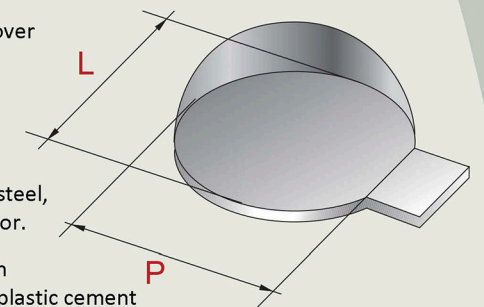
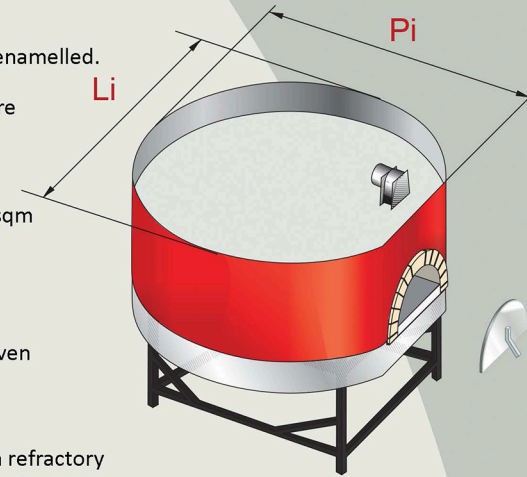


## COMPOSITION OF PROFESSIONAL RPM PIZZA OVENS

- 1 Support stand in square section steel tube, stove enamelled.
- 2 Steel support platform, reinforced with square section steel tube, stove enamelled.
- 3 15 cm thick base insulation, comprising a double layer if insulating slabs PV 450 kg/sqm
- 4 MONOBLOCK cook top, 7 cm thick, made from vibrated refractory cement.
- 5 Dome segments, 8/10 cm thick and oven opening arch made from refractory cement.
- 6 Oven opening sill, or landing piece, in refractory cement, with protective cover in AISI 304 stainless steel.
- 7 Opening arch projects 5 cm beyond cover panels.
- 8 Racing red, sheet steel cover panels, with stove enamelled, washable and anti-rust finish.
- 9 20 cm diameter, calibrated fume vent in steel, with high temperature resistant black color.
- 10 Joints between dome segments and between dome segments and cook top, grouted with plastic cement capable of withstanding temperatures of up to 1400°C.
- 11 Dome insulation of kaolin fibre flock and blanket with a minimum thickness of 10cm up to a maximum thickness of more than 20 cm for a maximum operating temperature of 1400°C.
- 12 Oven Door.



Mod	L	P	Pi	Li
120	1180	1250	1600	1550
140	1400	1350	1800	1700
140/160	1400	1550	1800	1950
140/180	1400	1750	1800	2150