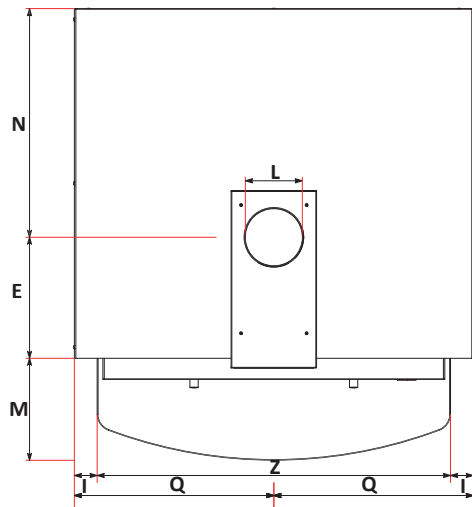
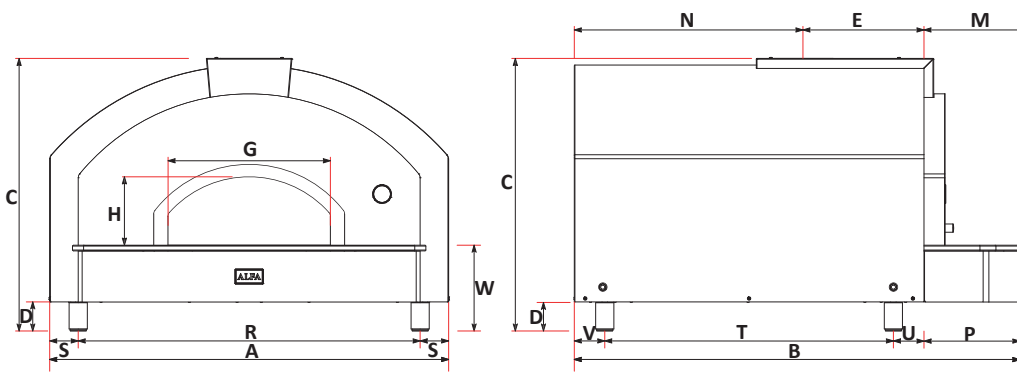


**ALFA****QUICK 6 PIZZE TOP****Data Sheets - Scheda Tecnica****WOOD  
VERSION**

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

<b>Weight</b> Peso	<b>392 kg</b> <b>862,4 lb</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>120x110 cm</b> <b>47,2x43,3 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>70'</b>	<b>Minimum flue draught</b> Tiraggio minimo	<b>11 Pa</b>
<b>Pizza capacity</b> Numero Pizze	<b>6</b> ø33cm	<b>Flue smokes mass flow</b> Flusso volumetrico fumi	<b>49,6 g/s</b>
<b>Rated charge</b> Carica Nominale	<b>11 kg/h</b> 24,25 lbs/h	<b>Average consumption</b> Consumo Medio	<b>9 kg/h</b> 19,8 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>

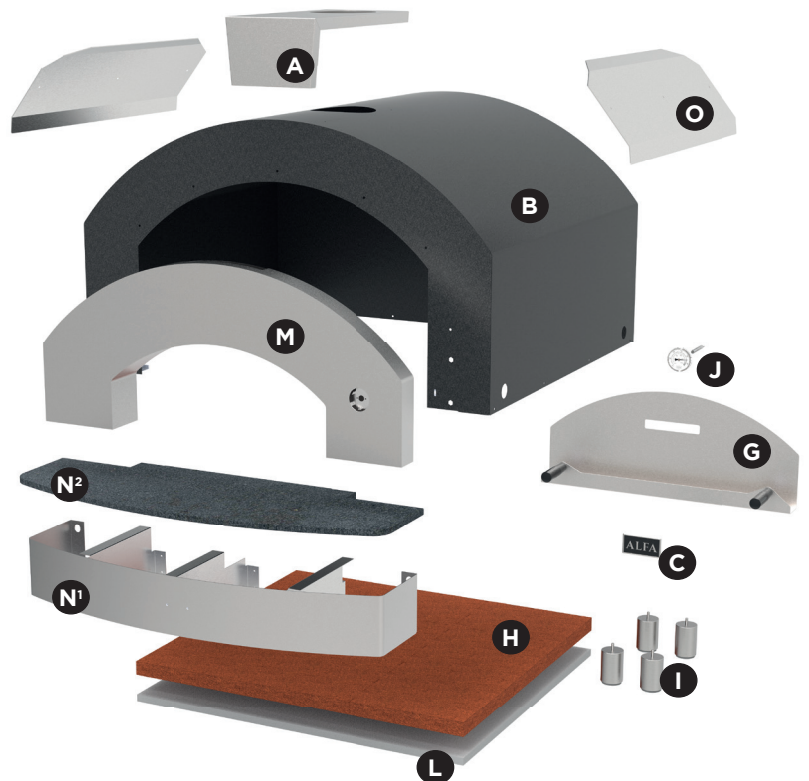
**Made in Italy**



	cm	inch		cm	inch
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	
<b>Flange</b> Flangia	<b>A</b>	R-FLG-2-020
<b>External shell</b> Carter esterno	<b>B*</b>	R-CRT-1-041
<b>Logo Alfa (v1.0)</b>	<b>C</b>	D14PLAC-ALFA
<b>Door</b> Sportello	<b>G</b>	R-SPT-1-003
<b>Red bricks 40x40 cm</b> Mattoni 40x40 cm	<b>H</b>	R-RAA4040
<b>Feet (n.4)</b> Piedini	<b>I</b>	D14PIED-M10X25-2
<b>Thermometer</b> Termometro	<b>J</b>	YT63-190
<b>Skamotek</b>	<b>L</b>	Skamotec
<b>Arch</b> Archetto	<b>M</b>	R-ARC-1-023
<b>Stainless steel sill</b> Davanzale acciaio Inox	<b>N¹</b>	R-DVZ-1-018
<b>Lava stone sill</b> Davanzale in pietra lavica	<b>N²</b>	DVZ02000700
<b>Shield</b>	<b>O</b>	R-CMB-2-125



\*: see table on last page

# ALFA



## QUICK 6 PIZZE

Data Sheets - Scheda Tecnica



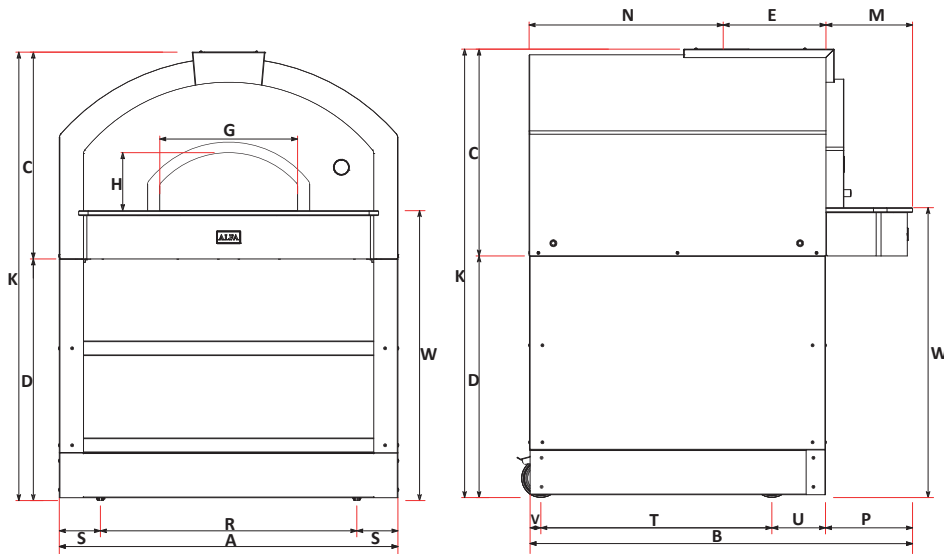
### WOOD VERSION

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

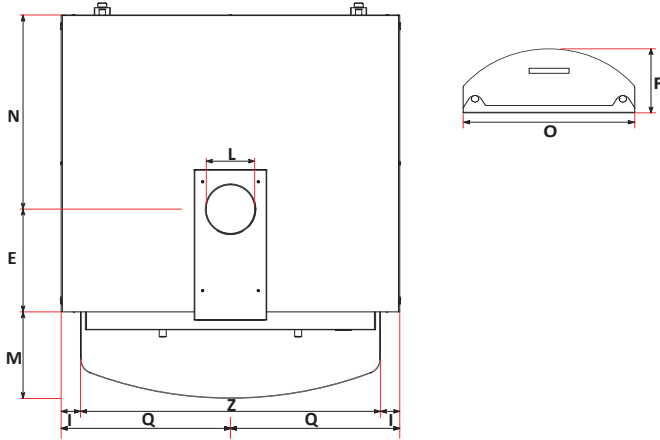
<b>Weight</b> Peso	<b>549 kg</b> <b>1210,3 lb</b>	<b>Materials</b> Materiali	<b>Stainless Steel, iron sheet, Ceramic fiber</b> Acciaio inox, lamiera ferro, Fibroceramica
<b>Cooking floor</b> Piano Cottura	<b>120x110 cm</b> <b>47,2x43,3 in</b>	<b>Type of refractory</b> Tipo di refrattario	<b>Alumina silicate 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 2 in diam. logs. trimmings</b> LEGNA - Ciochi diametro Max 5 cm potature
<b>Heating time</b> Minuti per scaldare	<b>70'</b>	<b>Minimum flue draught</b> Tiraggio minimo	<b>11 Pa</b>
<b>Pizza capacity</b> Numero Pizze	<b>6</b> ø33cm	<b>Flue smokes mass flow</b> Flusso volumetrico fumi	<b>49,6 g/s</b>
<b>Rated charge</b> Carica Nominale	<b>11 kg/h</b> 24,25 lbs/h	<b>Average consumption</b> Consumo Medio	<b>9 kg/h</b>
<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>	140	55,1	<b>N</b>	80,24	31,6
<b>B</b>	156,36	61,6	<b>O</b>	65,9	25,9
<b>C</b>	95,44	37,6	<b>P</b>	33,64	13,2
<b>D</b>	10	3,9	<b>Q</b>	70	27,6
<b>E</b>	42,48	16,7	<b>R</b>	120,63	47,5
<b>F</b>	27,4	10,8	<b>S</b>	10	3,9
<b>G</b>	58	22,8	<b>T</b>	101,3	39,9
<b>H</b>	24	9,4	<b>U</b>	10,7	4,2
<b>I</b>	8,0	3,1	<b>V</b>	10,7	4,2
<b>K</b>	185,4	73	<b>W</b>	120	47,2
<b>L</b>	20	7,9	<b>Z</b>	124	48,8
<b>M</b>	35,79	14,1			



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

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

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

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

