

**Fisa tehnica pentru cuptoare pe lemn pentru paine cu focar prefabricat
CLAM F90, F110 si F160**

Tabel de alimentare / incalzire

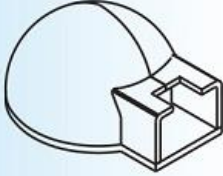
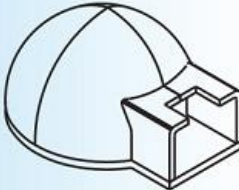
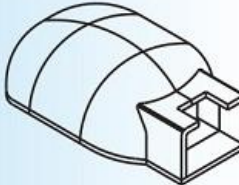
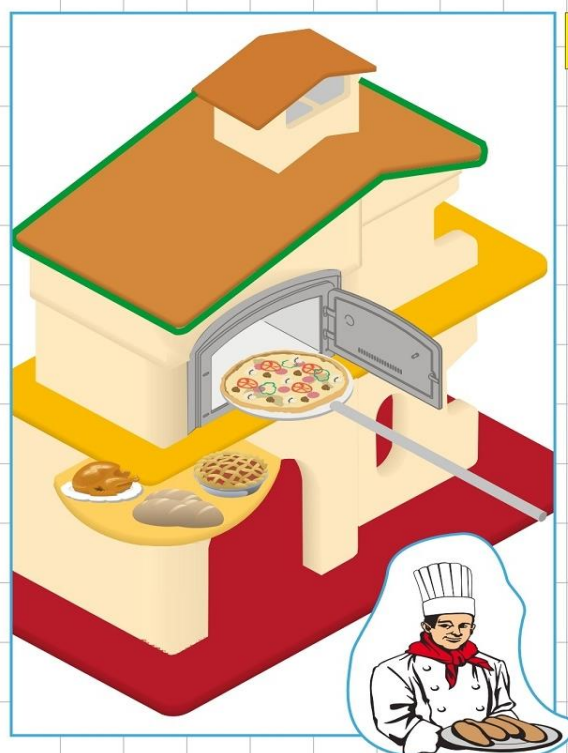
	Sarcina de aprindere	I° Sarcina de incalzire	II° Sarcina de incalzire	
Cantitate lemn (kg) Timp in minute Temperatura interioara Pozitia trapei	2 15/20 150/200 Total deschis	5 30/40 250/300 Partial deschis	8 40/50 350/400 Partial deschis	 F/90
Cantitate lemn (kg) Timp in minute Temperatura interioara Pozitia trapei	3 15/20 150/200 Total deschis	7 30/40 250/300 Partial deschis	10 40/50 350/400 Partial deschis	 F/110
Cantitate lemn (kg) Timp in minute Temperatura interioara Pozitia trapei	4 15/20 150/200 Total deschis	10 30/40 250/300 Partial deschis	12 40/50 350-400 Partial deschis	 F/160





Diagrama termica (cuptor F/110)



Tabel de gatire



Gatirea preparatelor

	Temperatura °C	Timp in minute
 ● Pizza	200	10-20
 ● Placinta	160	30-60
 ● Paine	200	30-40
 ● Friptura	230	60-80