

FONTANA

F O R N I



MAESTRO 40 MAESTRO 60

USER MANUAL

OVENS FOR DOMESTIC USE
MAESTRO MODELS
40 / 60

FFMAES40
FFMAES60

REV 1.1

Getting Started with the Maestro Oven

Congratulations on your Fontana Forni Oven!

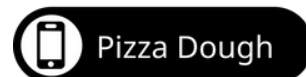
Here are some links to helpful videos, tips, and recipes to help you get started.

Start Here: Set up / Assembly / Common Questions

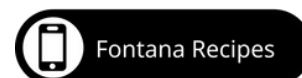


Ready to start making delicious pizza right away?

Try our tasty Simple Pizza Dough Recipe:



Other Recipes - Cooking with Fontana Forni



We're constantly adding new recipes so be sure to follow us on socials for more ideas!

We'd love for you to tag us in your delicious creations! #FontanaForniUSA

Please reach out and call if we can assist you. 1-877-842-9822

Instagram / YouTube / Facebook / TikTok / Threads / Pinterest: @FontanaForniUSA

Dear Customer,

Thank you for choosing Fontana!

This manual will allow you to install and use the oven you purchased in the best possible way and safely. We advise you to carefully read the following manual before carrying out the first ignition.

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All interventions must be carried out in safe conditions and with the gas line closed and/or disconnected

GENERAL WARNINGS

KEEP THIS MANUAL FOR FUTURE REFERENCE

WARNING: Improper connection as well as any alterations or improper maintenance can cause material damage to property or persons and even death in extreme cases. Read the instructions carefully before installing and using the appliance

READ THE FOLLOWING INFORMATION CAREFULLY FOR A CORRECT INSTALLATION AND OPTIMAL OPERATION OF THE OVEN.

- The identification plate, with technical data, serial number and marking is visibly applied to the appliance. The plate must never be removed.
 - Before operating the appliance, it is mandatory to remove all protective films present.
 - Absolutely avoid the use of steel sponges and sharp scrapers to avoid damaging the surfaces. Use normal, non-abrasive products, possibly using wooden or plastic tools. Rinse thoroughly and dry with a soft cloth or microfibre cloth.
 - Do not use tableware or containers made of plastic material. The high temperatures reached inside the oven could melt this material, causing damage to the appliance.
 - Use cutlery and tools that are resistant to high temperatures.
 - Place the oven on a flat surface.
 - Due to the temperature, the colour of the surfaces may vary.
 - The installation of the product must ensure easy access for cleaning.
 - Never put flammable objects in the oven: if it is accidentally switched on, a fire could start.
 - Do not allow children to approach the appliance during operation, DANGER OF BURNS or to play with it even when off.
- Do not insert sharp metal objects (cutlery or tools) into the slits of the appliance.
- The furnaces, although they have insulating material between the two layers of steel, may overheat outside.
 - Make sure the oven is positioned away from objects and materials that may be damaged by heat. Do not place flammable materials in the area of the floor in front of the oven, protect the floor with fireproof material if it is made of flammable material.
 - Do not store flammable material on the trolley shelf (if present) under the oven.
 - Manoeuvre the door by holding the handle. - Do not touch the external surfaces and flue while in use.
 - Do not use flammable liquids near the oven.
 - Keep any electrical cables and fuel supply pipes away from hot surfaces.
 - Do not use the oven in case of abnormal operation or suspected breakage.
 - Do not move the oven during use or when it is hot.
 - Do not lean or place objects in the oven, their stability may be compromised.
 - Do not use naked flames near the oven.
 - In case grease catches fire, stop the power supply and leave the oven door closed until

the fire extinguishes.

- Wear heat-resistant kitchen gloves when using the oven.
- The parts sealed by the manufacturer must not be modified by the user.
- Do not leave the appliance unattended during cooking, which may release grease or oils. Fats and oils may catch fire.
- Do not obstruct the openings, ventilation and heat disposal slots where present.
- During use, for ovens with integrated base (trolley), remember to lock the wheels with the appropriate brake.

SAFETY WARNINGS

READ ALL INSTRUCTIONS BEFORE INSTALLING AND USING THE PRODUCT

Read the entire manual before proceeding with installation. Failure to follow these procedures could result in damage to property and persons and possibly death. Contact the competent authorities regarding any installation restrictions.

ONE OF THE MAIN CAUSES OF FIRE RELATED TO THE OVEN IS DUE TO FAILURE TO COMPLY WITH THE MINIMUM DISTANCES FROM COMBUSTIBLE MATERIALS OR INCORRECT INSTALLATION. IT IS VERY IMPORTANT THAT THIS OVEN IS INSTALLED IN ACCORDANCE WITH THESE INSTRUCTIONS

FOR YOUR SAFETY: Do not deposit or use gasoline or other flammable vapors or liquids in the vicinity of this or other appliances. Keep the area below and around the appliance free of combustible materials.

CAUTION: Improper connection as well as any alterations or improper maintenance can cause material damage to property or persons and even death in extreme cases.

GAS LEAKS MAY CAUSE FIRE OR EXPLOSION AND CAUSE SERIOUS OR FATAL

PERSONAL INJURY, OR PROPERTY DAMAGE.

CAUTION IF YOU SMELL GAS:

1. Immediately shut off the gas supply.
2. Extinguish any open flames.
3. Open the oven door.
4. Consult a specialist technician

CAUTION: If the gas oven is not used, close the gas supply valve
Do not store unused gas cylinders in the vicinity, even if empty.

WARRANTY

In compliance with Italian and European regulations, ovens are covered by the legal guarantee, payable by the retailer, 24 months from the date of purchase. After the 24-month warranty period, all repairs will be borne by the consumer.

YOU ARE REQUIRED TO KEEP THE RECEIPT OR PURCHASE INVOICE TO BE SHOWN TO THE RETAILER. PLEASE NOTE THE SERIAL NUMBER ON THE PRODUCT IDENTIFICATION PLATE BELOW

Good maintenance and proper use can help prolong the shelf life of the product. It is advisable to store the oven indoors in the winter months to protect it from the elements. Otherwise it is advisable to protect the oven with an oven cover.

The warranty DOES NOT apply in the following cases:

- If the oven is NOT properly used and installed as described in this manual.
- In the event that the oven has been tampered with in any way, voluntarily or involuntarily.
- In the event that adequate maintenance has not been carried out. Damage to the burner due to cooking residues or the use of other fuels is not covered by the warranty.
- In the event that the oven, for any reason, has been altered and is no longer in the condition found when the product is delivered.
- If you HAVE NOT used only the recommended fuel. Do not use liquid charcoal for barbecue, chemicals or other fuel.
- In the event that the damage is the result of the use of chemicals inside or outside the oven.
- The door is not under warranty.
- Damage due to exceeding the indicated temperature of the pyrometer supplied. Above 450°/500°C (840°/1000°F).
- If components not produced or recommended by the manufacturer are used.
- Damage to non-functional and decorative parts that do not affect normal oven use, including scratches and colour differences.
- In the event that the plate is removed, altered or deleted
- Tables are not covered by warranty, additional spare parts can be purchased on request.

INSTALLATION

WARNING. Oven exterior walls may reach temperatures above 50°C (120°F) any flammable materials must not be within 1 meter of the oven. It is recommended to place the oven during use at a sufficient distance from flammable materials or materials that may be damaged by heat.

IMPORTANT. Exposure to strong wind or draughts could alter the performance of the oven
IMPORTANT. Place the oven on a flat surface and make sure it is perfectly stable. Unintentional movements during use can be very dangerous.

IMPORTANT: Place the oven at a minimum distance of 20 cm from the walls and any other equipment. Increase the minimum distance to 50 cm around the flue and 1m from the top of the oven.

FREE-STANDING OVENS MUST BE POSITIONED ON TABLES OR OTHER FIRE-RESISTANT SURFACES OF ADEQUATE BEARING CAPACITY (for weight refer to the product data sheet), IF PRESENT, ADJUST THE FEET TO LEVEL THE FURNACE ON THE SUPPORT SURFACE.

To facilitate handling and positioning, we recommend removing the chimney, door and the stones placed inside the combustion chamber.



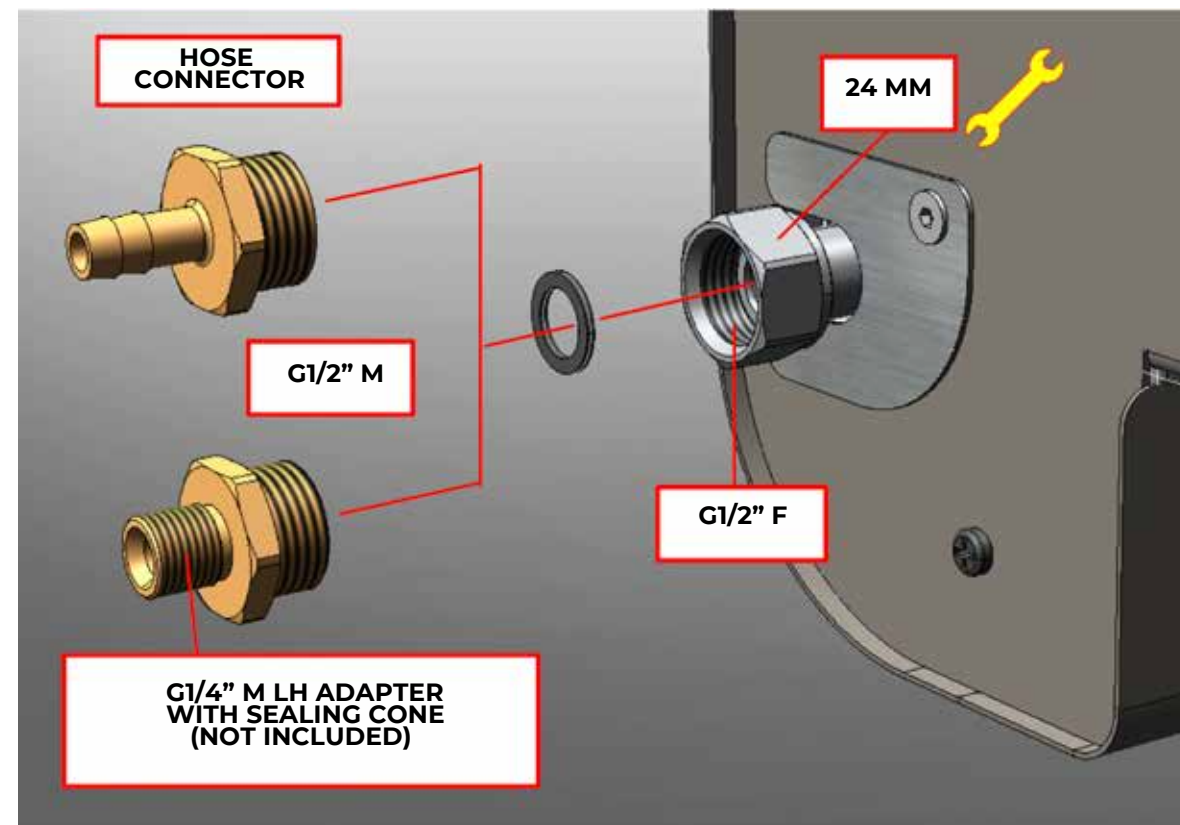
CONNECTION

ONLY FOR LPG MODELS

CONNECT THE LPG CYLINDER TO THE OVEN

The cylinder, always equipped with a pressure regulator (not supplied), must be connected to the oven via a flexible rubber tube (not supplied) suitable for use and between 60 and 150 cm in length. The oven inlet connection has a G1/2" F thread on which to attach a specific adapter to connect to the LPG cylinder according to US regulations.

In the example, we see a hose connection (not universally applicable) where the hose must be tightened with a clamp in order to avoid accidental losses or disconnections. The cylinder must always be equipped with a fixed calibration pressure regulator (not supplied) for the type of gas used and depending on the country of destination. Avoid twisting, bending or crushing the hose. If there are obvious signs of wear or the date of use imprinted on the tube has expired, replace it immediately.



Pressure REGULATOR (not supplied):

This appliance must be equipped with a pressure regulator in compliance with local/national standards and/or regulations with a nominal pressure output of:
CATEGORY I3+(28-30/37) Propane 37 mbar. Butane 28-30 mbar.

CATEGORY I3B/P (30) Propane/Butane 30 mbar

CATEGORY I3B/P (50) Propane/Butane 50 mbar

NEVER USE AN UNREGULATED GAS SOURCE.

HOSE (not supplied):

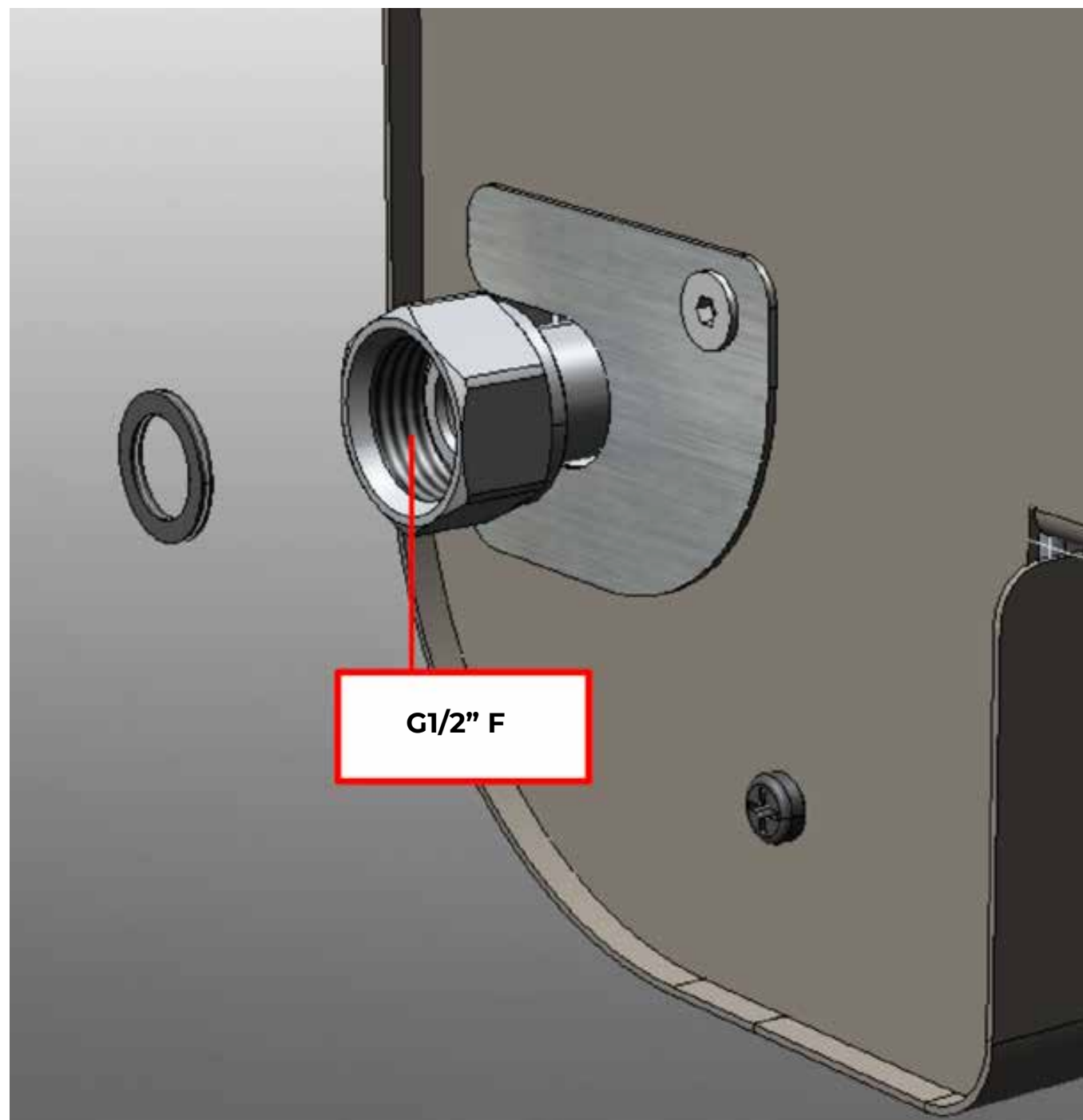
The inlet pipe of the user must NOT be less than:

Ø½" = Ø14 mm for Methane

Ø¼" = Ø 8 mm for LPG (Max length 1.5 meters)

CYLINDER

- We recommend using cylinders weighing no more than 10 kg if you want to place a cart under the oven.
- Maximum length of the gas pipe allowed 1.5 m.
- Always handle the cylinder with care. Never place it in a horizontal position as the valve may become damaged.
This could cause serious safety issues. Always use the cylinder upright. If positioned horizontally, the cylinder could allow the combustible liquid to reach the pipes, creating damage with risk of explosion.
- Always place the cylinder in an accessible place to facilitate opening and closing in case of emergency.
- Never subject cylinders to heat. The internal pressure could increase and exceed its safety limits.
- Never store butane or propane gas cylinders (even if empty) in the house, cellar or basement. Propane gas is heavier than air, if there is a leak the gas will accumulate at the lowest level and become dangerous in the presence of a spark or flame.
- Never store replacement or even empty Butane or Propane gas cylinders near the appliance in use **"danger of fire and/or explosion"**.



STORAGE AND PRESERVATION

When storing the appliance for long periods of unused time, remove the cylinder and cover it so that good ventilation can be guaranteed to reduce condensation. Store the Cylinder outdoors in a well-ventilated area.

SERVICE

This gas appliance must not be altered or tampered with. This unit comes standard as Propane (LP), if converting to Natural Gas, any modifications must be carried out by a certified plumber. Regular maintenance is advisable. See maintenance instructions.

REGULAR MAINTENANCE

When the oven is cold or before each use, remove any food residue from the hob due to previous preparations. With a vacuum cleaner clean and release the area around the burner to avoid malfunctions due to ash or food residues. The external parts must be kept clean regularly to prevent oxidation phenomena, especially steel parts. Use specific products for stainless steel where present. Even if the steel is of good quality over time and if not treated regularly it could present surface stains that in no way compromise the safety and functionality of your oven. Oxidation phenomena can occur in the presence of salt and/or moisture. After cleaning for better protection apply a light layer of vaseline oil. If not used for a long time, place the oven in a dry and ventilated environment or protect it with a suitable cover that guarantees ventilation and prevents condensation phenomena.

Note: if the occasions of use are interspersed with long periods of unuse, try to clean the oven immediately afterwards and as soon as it has cooled down because dirt from greasy residues and/or acidic foods could damage and stain the steel parts making it difficult to clean them after a long time.

INDICATIONS FOR USE AND TECHNICAL CHARACTERISTICS.

Follow the precautions and advice listed in the “installation” paragraph to position the oven correctly and safely. In models equipped with a trolley after positioning, ensure the stability of the oven to avoid accidental movement during use, prefer hard or compact surfaces so as not to alter the oven’s structure during use. In the free standing models (support) make sure that the support surface is fireproof. If the oven is placed on a piece of furniture, make sure that it is strong enough to support its weight. Always leave one side open if the cylinder is placed inside the cabinet or provide adequate air intakes to avoid gas accumulations that could result in fires or explosions. Adequate ventilation is also used to prevent the cylinder from overheating.

In the event of malfunction and/or fire, it must be possible to intervene promptly to close the cylinder valve and secure it. Never store spare (even empty) cylinders near the oven, they must be stored safely.

N.B. moving the oven is allowed only if it is cold and after closing the cylinder valve if it is housed under a trolley. If the cylinder is outside the trolley, it is advisable to close the valve and disconnect it before moving the oven to avoid tipping over and/ or damage to the cylinder that could compromise its use and functionality with the risk of causing fires and/or explosions.

These indications are valid for the entire MAESTRO series, below the technical characteristics of the MAESTRO 40 and 60 models that have the components in common but differ in nominal power.

Model: MAESTRO 60

The maximum potential of the system for each gas category (LPG+METHANE) is around: 9 kW/h

LPG (G30-G31)

28-30 mbar (butane G30) -37mbar (propane G31)

CATEGORY I3+(28-30/37 mbar) injector Ø 1.50mm

(BE , CH , CY , CZ , ES , FR , GB , GR , IE , IT , LT , PT , SI , SK)

28-30 mbar (butane G30, propane G31 or mixtures G30/G31)

CATEGORY I3 B/P (30 mbar) injector Ø 1.50mm

(BG , CY , DK , EE , FI , GR , HU , IS , LT , LV , MT , NO , NL , RO , SE , SI)

50 mbar (butane G30, propane G31 or mixtures G30/G31) **CATEGORY I3 B/P (50 mbar) injector Ø 1.30mm**

(DE , AT , CH , SK)

METHANE (G20-G25)

CATEGORY 2H , 2E , (20 mbar) injector Ø 2.25mm (all countries exception BE,FR)

CATEGORY 2E+ (20/25 mbar) injector Ø 2.25mm (BE , FR)

Model: MAESTRO 40

The maximum potential of the system for each gas category (LPG+METHANE) is around: 7 kW/h

LPG (G30-G31)

28-30 mbar (butane G30) -37mbar (propane G31)

CATEGORY I3+(28-30/37 mbar) injector Ø 1.30mm

(BE , CH , CY , CZ , ES , FR , GB , GR , IE , IT , LT , PT , SI , SK)

28-30 mbar (butane G30, propane G31 or mixtures G30/G31)

CATEGORY I3 B/P (30 mbar) injector Ø 1.30mm

(BG , CY , DK , EE , FI , GR , HU , IS , LT , LV , MT , NO , NL , RO , SE , SI)

50 mbar (butane G30, propane G31 or mixtures G30/G31)

CATEGORY I3 B/P (50 mbar) injector(Y) Ø 1.10mm

(DE , AT , CH , SK)

METANO (G20-G25)

CATEGORY 2H , 2E , (20 mbar) injector Ø 2.00mm (all countries exception BE,FR)

CATEGORY 2E+ (20/25 mbar) injector Ø 2.00mm (BE , FR)

FIRST IGNITION

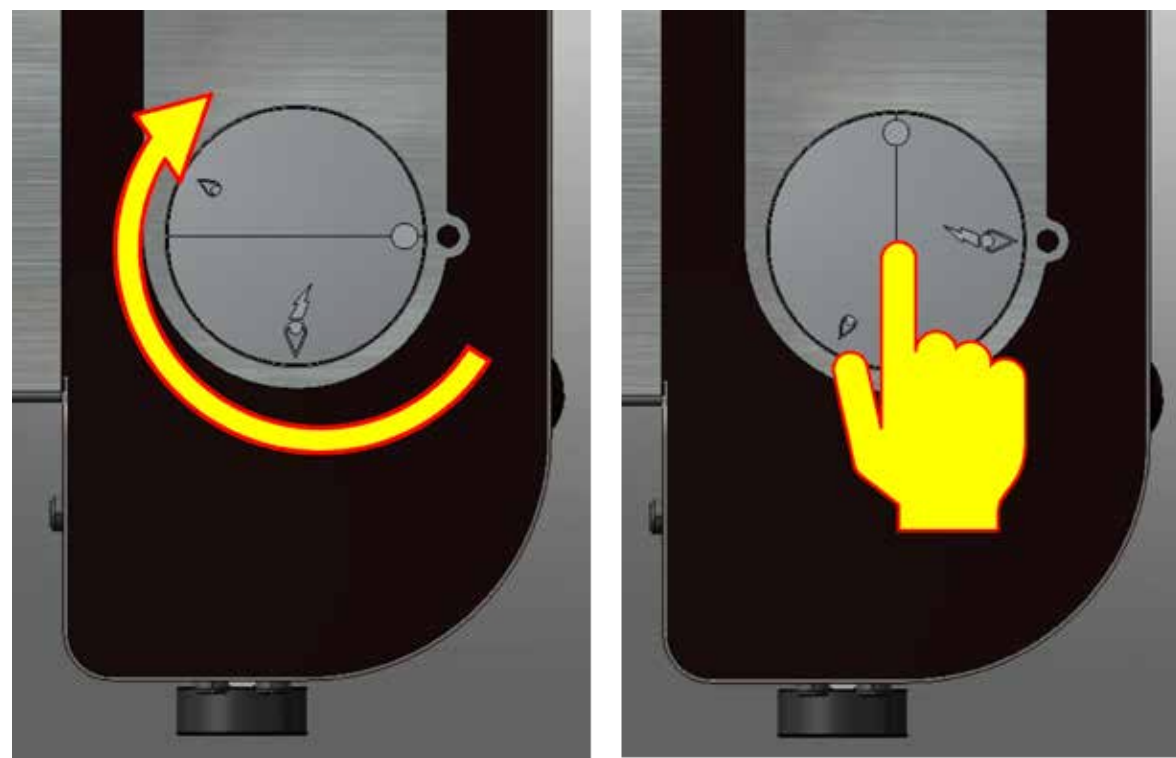
IMPORTANT

Before turning on the oven, check all connections and gas connections. Do not lean over the oven and stay away from the door with your face.

When the oven is switched on, the mouth of the oven must be open.

Do not move the oven during use.

After connecting the gas line to the oven, check the tightness of the connections and possibly resolve any leaks. With the knob in the off position, press and check if the igniter is working. If everything works, open the tap on the cylinder and proceed with the ignition as described below.



When the oven is open, turn the knob to the maximum power position and press. The electronic igniter is connected to the knob and is activated when the knob is pressed. Press and hold the knob for a few seconds even after switching on so that the thermocouple can come into operation and keep the gas flow open on the valve. In the first phases after changing the cylinder and reopening the valve, it may not turn on immediately because the circuit is empty. Insist for a few seconds. If the ignition does not start after a couple of attempts, wait a few minutes to allow any unburned gas to disperse and then try the ignition again.

Any accumulation of gas could give rise to flames and/or potentially dangerous detonations causing damage, burns or death in extreme cases.

Once lit it is possible to adjust the flame by turning the knob between the min<max positions

CAUTION: CHECK FLAME AFTER IGNITION.

All burner holes should show a flame of about 2.5cm on max knob position. If you smell gas, if backfire occurs, if the burner makes small bursts or the flames are uneven along the length of the burner there may be a problem with the venturi tube.

SWITCH THE OVEN OFF IMMEDIATELY.

Once the cooking is finished or at the end of use, correctly follow the shutdown procedure below. When the flame is still on, close the tap on the cylinder and wait for the burner to turn off, only after turning the knob to the “closed” position.

This ensures the complete emptying of the circuit from the gas.

FAILURE TO SWITCH ON OR MALFUNCTIONS CAUSES AND REMEDIES:

IGNITER: If it does not work, the air/gas mixture fails to ignite, check the status of the igniter batteries (1.5v AA), if discharged or with signs of oxidation replace them. For long periods of non-use it is advisable to remove the battery to avoid malfunctions or damage to the igniter itself. If the battery is good, check the cable and spark plug if they are damaged and/or disconnected, replace if they are damaged. Check if the circuit works correctly by pressing the button with the gas closed, if you see the spark pop on the burner it means that the circuit works otherwise check the connections again. If the battery, cables and spark plug are connected correctly but the system is not working, the spark generator must probably be replaced. (See dedicated section for parts replacement)

VALVE: if damaged, it may not allow gas to pass or interrupt the flow.

If the knob is in the “max flame” position, the gas flow does not pass, make sure that you have first opened the valve on the cylinder (and that it is full) or the gas tap. In the first phases of ignition, keep the knob pressed to bypass the safety of the thermocouple and be able to ignite the flame. If YOU manage to ignite the flame but when the knob is released it goes out, it means that the thermocouple has not yet reached the temperature to keep the circuit open, repeat the ignition procedure and keep the knob pressed for longer. If after this operation the flame goes out, check that the thermocouple is connected and in position and that it is not damaged, in this case replace it. If the thermocouple is replaced but the problem is not solved, the valve must probably be replaced. (See dedicated section for part replacement). It could also happen that the ignition takes place correctly but by putting the valve knob in the minimum position the flame cannot be switched on independently; in this case it is necessary to act on the minimum register by raising the gas supply (the adjustment is fixed and set at the factory and must not be modified, but in case of replacement of parts a new adjustment may be necessary).

BURNER: may backfire and partially ignite.

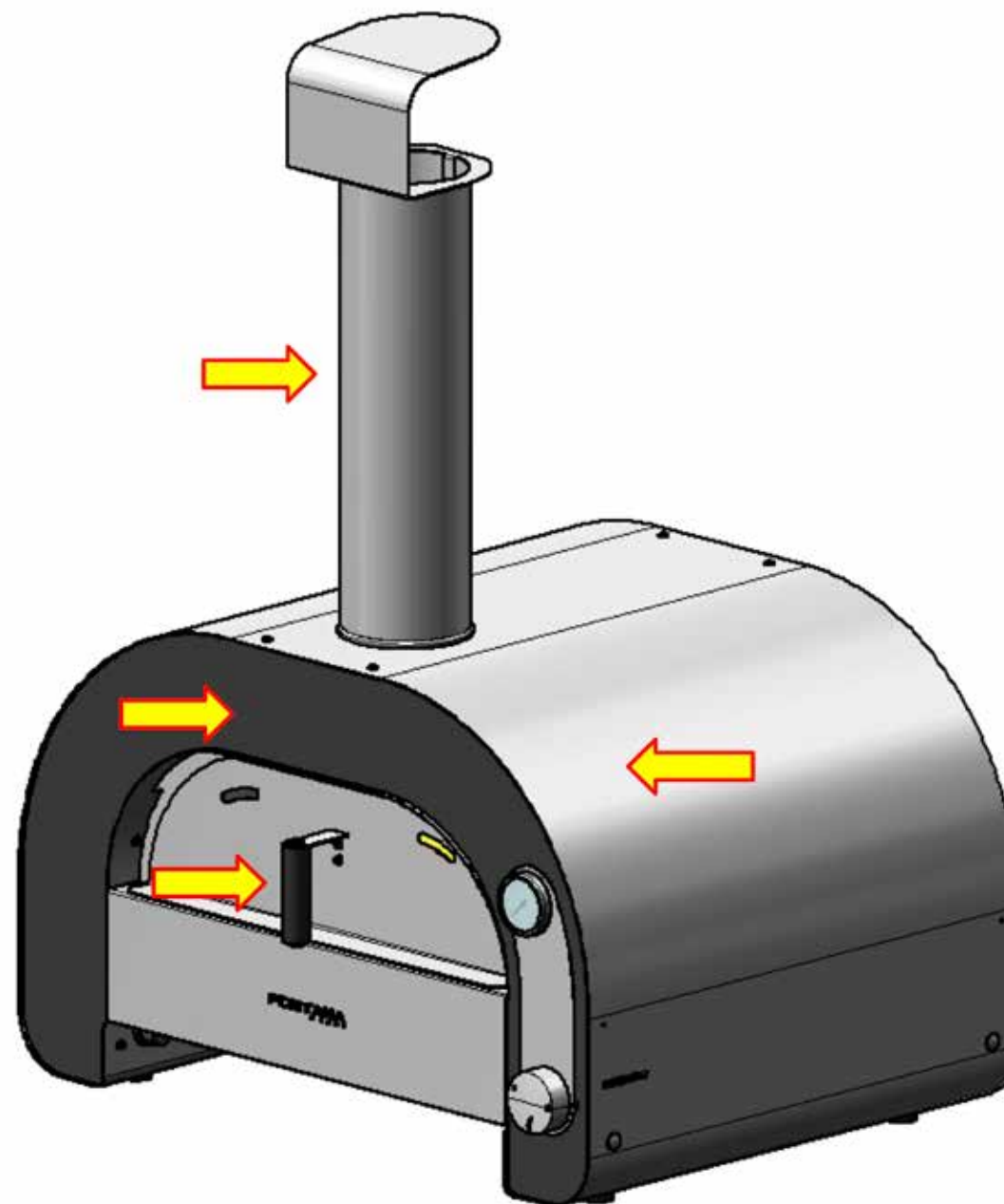
If there are flame returns, immediately close the gas supply (cylinder or domestic line) and turn off the fire. Probably the venturi tube has obstructions that must be removed, even simple cobwebs can compromise its operation. If the flame front does not burn completely over the entire length of the burner in addition to not heating well, crackles or flame returns may occur; in this case make sure that all the burner holes are free and not obstructed by food residues from previous uses. If previous adjustments or injector replacements have been made, make sure that the air/gas carburation is correct for optimal operation. It may also depend on fitting an incorrectly sized calibrated hole injector to the gas used. If there are no obvious obstructions, the holes are regularly opened and the carburation is regular but the problems still exist, it may be necessary to replace the entire burner as it is defective or worn. (See dedicated section for part replacement). If regularly maintained, cleaned and used correctly, its duration over time is considerable.

Have a technician perform the control and maintenance operations. Some malfunctions may also depend on the incorrect positioning of the sensors on the burner. If the thermocouple is not at the correct distance from the support on the burner, it could misread the temperature and not work properly or wear out quickly and have a short life cycle. The same applies to the ignition spark plug, if it is too far away it may not be able to release the spark to ignite the burner or if it is brought into contact with the burner the pulse is discharged without generating the spark.

WARNING! DANGER OF BURNS. VERY HOT PARTS DURING OPERATION OF THE APPLIANCE.

WEAR PPE (gloves or similar) TO AVOID ACCIDENTS AND BURNS.

Even the door handle, despite being made of silicone, after prolonged use of the oven could burn if not handled with gloves



MAESTRO 40

MAX POWER 7Kw (509 g/h LPG --- 667dm³/h NG)

LPG

CATEGORY I3+(28-30/37)

CATEGORY I3B/P(30)

CATEGORY I3B/P(50)

Ø INJECTOR

1.30 mm

1.30 mm

(model Y) 1.10 mm

CAT	GAS	G30	G31	Ø INJECTOR				
I3+	p (mbar)	28-30	37	AL <input type="checkbox"/>	BE <input type="checkbox"/>	CY <input type="checkbox"/>	FR <input type="checkbox"/>	GR <input type="checkbox"/>
I3+	p (mbar)	28-30	37	IE <input type="checkbox"/>	IT <input type="checkbox"/>	LT <input type="checkbox"/>	PT <input type="checkbox"/>	GB <input type="checkbox"/>
I3+	p (mbar)	28-30	37	CZ <input type="checkbox"/>	MK <input type="checkbox"/>	SK <input type="checkbox"/>	SI <input type="checkbox"/>	ES <input type="checkbox"/>
I3+	p (mbar)	28-30	37	CH <input type="checkbox"/>	TR <input type="checkbox"/>			
I3B/P	p (mbar)	30	30	AL <input type="checkbox"/>	BG <input type="checkbox"/>	CY <input type="checkbox"/>	HR <input type="checkbox"/>	DK <input type="checkbox"/>
I3B/P	p (mbar)	30	30	EE <input type="checkbox"/>	FI <input type="checkbox"/>	GR <input type="checkbox"/>	IS <input type="checkbox"/>	LV <input type="checkbox"/>
I3B/P	p (mbar)	30	30	LT <input type="checkbox"/>	MT <input type="checkbox"/>	NO <input type="checkbox"/>	NL <input type="checkbox"/>	PT <input type="checkbox"/>
I3B/P	p (mbar)	30	30	MK <input type="checkbox"/>	RO <input type="checkbox"/>	SK <input type="checkbox"/>	SI <input type="checkbox"/>	SE <input type="checkbox"/>
I3B/P	p (mbar)	30	30	TR <input type="checkbox"/>	HU <input type="checkbox"/>			
I3B/P	p (mbar)	37	37	PL <input type="checkbox"/>				
I3B/P	p (mbar)	50	50	AT <input type="checkbox"/>	DE <input type="checkbox"/>	SK <input type="checkbox"/>	CH <input type="checkbox"/>	

NG

CATEGORY 2H , 2E (20 mbar)

CATEGORY 2E+ (20/25 mbar)

Ø INJECTOR

2.00 mm

2.00 mm

CAT	GAS	G20	G25	G25.1	G2.350	G27	Ø INJECTOR				
I2H	p (mbar)	20	-	-	-	-	AL <input type="checkbox"/>	AT <input type="checkbox"/>	BG <input type="checkbox"/>	CY <input type="checkbox"/>	HR <input type="checkbox"/>
I2H	p (mbar)	20	-	-	-	-	DK <input type="checkbox"/>	EE <input type="checkbox"/>	FI <input type="checkbox"/>	GR <input type="checkbox"/>	IE <input type="checkbox"/>
I2H	p (mbar)	20	-	-	-	-	IT <input type="checkbox"/>	LV <input type="checkbox"/>	LT <input type="checkbox"/>	NO <input type="checkbox"/>	PT <input type="checkbox"/>
I2H	p (mbar)	20	-	-	-	-	GB <input type="checkbox"/>	CZ <input type="checkbox"/>	MK <input type="checkbox"/>	RO <input type="checkbox"/>	SK <input type="checkbox"/>
I2H	p (mbar)	20	-	-	-	-	SI <input type="checkbox"/>	ES <input type="checkbox"/>	SE <input type="checkbox"/>	CH <input type="checkbox"/>	TR <input type="checkbox"/>
I2E	p (mbar)	20	-	-	-	-	LU <input type="checkbox"/>	RO <input type="checkbox"/>			
I2L	p (mbar)	-	25	-	-	-	NL <input type="checkbox"/>				
I2L	p (mbar)	-	20	-	-	-	RO <input type="checkbox"/>				
I2HS	p (mbar)	25	-	25	-	-	HU <input type="checkbox"/>				
I2E+	p (mbar)	20	25	-	-	-	BE <input type="checkbox"/>	FR <input type="checkbox"/>			
I2ELL	p (mbar)	20	20	-	-	-	DE <input type="checkbox"/>				
I2ELwLs	p (mbar)	20	-	-	13	20	PL <input type="checkbox"/>				

MAESTRO 60

POTENZA MAX 9Kw (655 g/h LPG --- 858dm³/h NG)

LPG

CATEGORY I3+(28-30/37)

CATEGORY I3B/P(30)

CATEGORY I3B/P(50)

Ø INJECTOR

1.50 mm

1.50 mm

1.30 mm

CAT	GAS	G30	G31	Ø INJECTOR				
I3+	p (mbar)	28-30	37	AL <input type="checkbox"/>	BE <input type="checkbox"/>	CY <input type="checkbox"/>	FR <input type="checkbox"/>	GR <input type="checkbox"/>
I3+	p (mbar)	28-30	37	IE <input type="checkbox"/>	IT <input type="checkbox"/>	LT <input type="checkbox"/>	PT <input type="checkbox"/>	GB <input type="checkbox"/>
I3+	p (mbar)	28-30	37	CZ <input type="checkbox"/>	MK <input type="checkbox"/>	SK <input type="checkbox"/>	SI <input type="checkbox"/>	ES <input type="checkbox"/>
I3+	p (mbar)	28-30	37	CH <input type="checkbox"/>	TR <input type="checkbox"/>			
I3B/P	p (mbar)	30	30	AL <input type="checkbox"/>	BG <input type="checkbox"/>	CY <input type="checkbox"/>	HR <input type="checkbox"/>	DK <input type="checkbox"/>
I3B/P	p (mbar)	30	30	EE <input type="checkbox"/>	FI <input type="checkbox"/>	GR <input type="checkbox"/>	IS <input type="checkbox"/>	LV <input type="checkbox"/>
I3B/P	p (mbar)	30	30	LT <input type="checkbox"/>	MT <input type="checkbox"/>	NO <input type="checkbox"/>	NL <input type="checkbox"/>	PT <input type="checkbox"/>
I3B/P	p (mbar)	30	30	MK <input type="checkbox"/>	RO <input type="checkbox"/>	SK <input type="checkbox"/>	SI <input type="checkbox"/>	SE <input type="checkbox"/>
I3B/P	p (mbar)	30	30	TR <input type="checkbox"/>	HU <input type="checkbox"/>			
I3B/P	p (mbar)	37	37	PL <input type="checkbox"/>				
I3B/P	p (mbar)	50	50	AT <input type="checkbox"/>	DE <input type="checkbox"/>	SK <input type="checkbox"/>	CH <input type="checkbox"/>	

NG

CATEGORIA 2H , 2E (20 mbar)

CATEGORIA 2E+ (20/25 mbar)

Ø INJECTOR

2.25 mm

2.25 mm

CAT	GAS	G20	G25	G25.1	G2.350	G27	Ø INJECTOR				
I2H	p (mbar)	20	-	-	-	-	AL <input type="checkbox"/>	AT <input type="checkbox"/>	BG <input type="checkbox"/>	CY <input type="checkbox"/>	HR <input type="checkbox"/>
I2H	p (mbar)	20	-	-	-	-	DK <input type="checkbox"/>	EE <input type="checkbox"/>	FI <input type="checkbox"/>	GR <input type="checkbox"/>	IE <input type="checkbox"/>
I2H	p (mbar)	20	-	-	-	-	IT <input type="checkbox"/>	LV <input type="checkbox"/>	LT <input type="checkbox"/>	NO <input type="checkbox"/>	PT <input type="checkbox"/>
I2H	p (mbar)	20	-	-	-	-	GB <input type="checkbox"/>	CZ <input type="checkbox"/>	MK <input type="checkbox"/>	RO <input type="checkbox"/>	SK <input type="checkbox"/>
I2H	p (mbar)	20	-	-	-	-	SI <input type="checkbox"/>	ES <input type="checkbox"/>	SE <input type="checkbox"/>	CH <input type="checkbox"/>	TR <input type="checkbox"/>
I2E	p (mbar)	20	-	-	-	-	LU <input type="checkbox"/>	RO <input type="checkbox"/>			
I2L	p (mbar)	-	25	-	-	-	NL <input type="checkbox"/>				
I2L	p (mbar)	-	20	-	-	-	RO <input type="checkbox"/>				
I2HS	p (mbar)	25	-	25	-	-	HU <input type="checkbox"/>				
I2E+	p (mbar)	20	25	-	-	-	BE <input type="checkbox"/>	FR <input type="checkbox"/>			
I2ELL	p (mbar)	20	20	-	-	-	DE <input type="checkbox"/>				
I2ELwLs	p (mbar)	20	-	-	13	20	PL <input type="checkbox"/>				

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