






Flame

Ready for independent installation (NOT for use under another oven or extraction hood)

Code	Model	Dimensions LxWxH cm		
P09FL10016	FLAME 4	↔ 113	↗ 110	↕ 58
	Control	Chamber height cm	Cooking surface cm	
	Manual	15	70x70	
	Pizza Capacity	Max Temperature	Weight Kg	
	4 x Ø 30/34	 450 °C	 146	
	Total Power KW	Voltage V	Phases Ph	Frequency Hz
	14 Gas	230	1N+T	50



General Features

Innovative design,
ergonomic handle to
facilitate door opening.

Electronic ignition,
without the use of a pilot
flame.

Reaches up to 450°C to
meet all baking needs.

Currently certified and
tested by a team of
experienced technicians.

**Gas Power 14 Kw -
Flame 4 model**

**Gas Power 20 Kw -
Flame 6 model**

**Gas Power 21 Kw -
Flame 6L model**


**Gas Power 29 Kw -
Flame 9 model**



Options

FRAME FOR OVERLAPPING FLAME OVENS

INCLUDED 50 cm TUBE AND CHIMNEY ONLY FOR FLAME MODEL 4-SC

	Code	Model
	S36FN57001	FL4




Accessories



SUPPORT FLAME

SUPPORT IN STAINLESS STEEL WITH SUPPORT SURFACE

	Code	Model	Size with feet cm	Size with wheels cm	Internal dimensions	Peso
	P11SP22004	S4	113x90x105/108	113x90x106	90x67x73	34

Option

wheels

Set of 4 rotating wheels 2 con freno + 2 senza freno

Code

S66RU65003



Flame

Code
P09FL10016

Model
FLAME 4

Accessories



FLAME HOOD

STAINLESS STEEL HOOD SMOKE OUTLET DIAMETER 125-200mm








Code	Model	Voltage V	Phases Ph	Frequency Hz	Light	Dimensions cm	Peso
P13FL10007	K4-8	230	1N + T	50	S	112x112x29,5	33



Flame

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Code	Model	Dimensions LxWxH cm			
P09FL10017	FLAME 6	↔ 113	↗ 150	↕ 58	
	Control	Chamber height cm	Cooking surface cm		
	Manual	15	70x105		
	Pizza Capacity	Max Temperature	Weight Kg		
	6 x Ø 30/34	 450 °C	 181		
	Total Power KW	Voltage V	Phases Ph	Frequency Hz	
	0.2	230	1N+T	50	



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**Gas Power 14 Kw -
Flame 4 model**

**Gas Power 20 Kw -
Flame 6 model**

**Gas Power 21 Kw -
Flame 6L model**

**Gas Power 29 Kw -
Flame 9 model**



Options

FRAME FOR OVERLAPPING FLAME OVENS

INCLUDED 50 cm TUBE AND CHIMNEY ONLY FOR FLAME MODEL 6-SC

	Code	Model
	S36FN57003	FL6




Accessories



SUPPORT FLAME

SUPPORT IN STAINLESS STEEL WITH SUPPORT SURFACE

	Code	Model	Size with feet cm	Size with wheels cm	Internal dimensions	Peso
	P11SP22005	S6	113x125x105/108	113x125x106	90x102x73	40

Option

wheels

Set of 4 rotating wheels 2 con freno + 2 senza freno

Code

S66RU65003



Flame

Code
P09FL10017

Model
FLAME 6

Accessories



FLAME HOOD

STAINLESS STEEL HOOD SMOKE OUTLET DIAMETER 125-200mm








Code	Model	Voltage V	Phases Ph	Frequency Hz	Light	Dimensions cm	Peso
P13FL10008	K6-12	230	1N + T	50	S	112x147x29,5	40



Flame

Ready for independent installation (NOT for use under another oven or extraction hood)

Code	Model	Dimensions LxWxH cm			
P09FL10018	FLAME 6L	↔ 148	↗ 110	↕ 58	
	Control	Chamber height cm	Cooking surface cm		
	Manual	15	105x70		
	Pizza Capacity	Max Temperature	Weight Kg		
	6 x Ø 30/34	 450 °C	 181.5		
	Total Power KW	Voltage V	Phases Ph	Frequency Hz	
	0.2	230	1N+T	50	



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Flame 4 model**

**Gas Power 20 Kw -
Flame 6 model**

**Gas Power 21 Kw -
Flame 6L model**

**Gas Power 29 Kw -
Flame 9 model**




Accessories



SUPPORT FLAME

SUPPORT IN STAINLESS STEEL WITH SUPPORT SURFACE

	Code	Model	Size with feet cm	Size with wheels cm	Internal dimensions	Peso
	P11SP22010	S6L	148x90x105/108	148x90x106	125x67x73	40

Option

wheels

Set of 4 rotating wheels 2 con freno + 2 senza freno

Code

S66RU65003



Flame

Code
P09FL10018

Model
FLAME 6L

Accessories



FLAME HOOD

STAINLESS STEEL HOOD SMOKE OUTLET DIAMETER 125-200mm








Code	Model	Voltage V	Phases Ph	Frequency Hz	Light	Dimensions cm	Peso
P13FL10009	K6L-12L	230	1N + T	50	S	147x112x29,5	41



Flame

Ready for independent installation (NOT for use under another oven or extraction hood)

Code	Model	Dimensions LxWxH cm			
P09FL10019	FLAME 9	↔ 148	↗ 150	↕ 58	
	Control	Chamber height cm	Cooking surface cm		
	Manual	15	105x105		
	Pizza Capacity	Max Temperature	Weight Kg		
	9 x Ø 30/34	 450 °C	 218		
	Total Power KW	Voltage V	Phases Ph	Frequency Hz	
	0.2	230	1N+T	50	



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Flame 6 model**

**Gas Power 21 Kw -
Flame 6L model**

**Gas Power 29 Kw -
Flame 9 model**




Accessories



SUPPORT FLAME

SUPPORT IN STAINLESS STEEL WITH SUPPORT SURFACE

	Code	Model	Size with feet cm	Size with wheels cm	Internal dimensions	Peso
	P11SP22006	S9	148x125x105/108	148x125x106	125x102x73	42

Option

wheels

Set of 4 rotating wheels 2 con freno + 2 senza freno

Code

S66RU65003




Accessories



FLAME HOOD






STAINLESS STEEL HOOD SMOKE OUTLET DIAMETER 125-200mm

	Code	Model	Voltage V	Phases Ph	Frequency Hz	Light	Dimensions cm	Peso
	P13FL10010	K9-18	230	1N + T	50	S	147x147x29,5	47



Flame

Ready for stackable installation (FOR use under another oven or under an extraction hood)

Code	Model	Dimensions LxWxH cm			
P09FL10020	FLAME 4-SC	↔ 113	↗ 110	↕ 47	
	Control	Chamber height cm	Cooking surface cm		
	Manual	15	70x70		
	Pizza Capacity	Max Temperature	Weight Kg		
	4 x Ø 30/34	 450 °C		132	
	Total Power KW	Voltage V	Phases Ph	Frequency Hz	
0.2	230	1N+T	50		



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Flame 6 model**






**Gas Power 21 Kw -
Flame 6L model**

**Gas Power 29 Kw -
Flame 9 model**



Flame

Ready for stackable installation (FOR use under another oven or under an extraction hood)

Code	Model	Dimensions LxWxH cm		
P09FL10021	FLAME 6-SC	↔ 113	↗ 150	↕ 47
	Control	Chamber height cm	Cooking surface cm	
	Manual	15	70x105	
	Pizza Capacity	Max Temperature	Weight Kg	
	6 x Ø 30/34	 450 °C	 164	
	Total Power KW	Voltage V	Phases Ph	Frequency Hz
0.2	230	1N+T	50	



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Flame 6 model**






**Gas Power 21 Kw -
Flame 6L model**

**Gas Power 29 Kw -
Flame 9 model**



Flame

Ready for stackable installation (FOR use under another oven or under an extraction hood)

Code	Model	Dimensions LxWxH cm			
P09FL10022	FLAME 6L-SC	↔ 148	↗ 110	↕ 47	
	Control	Chamber height cm	Cooking surface cm		
	Manual	15	105x70		
	Pizza Capacity	Max Temperature	Weight Kg		
	6 x Ø 30/34	 450 °C		164	
	Total Power KW	Voltage V	Phases Ph	Frequency Hz	
0.2	230	1N+T	50		



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Flame 6L model**

**Gas Power 29 Kw -
Flame 9 model**



Flame

Ready for stackable installation (FOR use under another oven or under an extraction hood)

Code	Model	Dimensions LxWxH cm			
P09FL10023	FLAME 9-SC	↔ 148	↗ 150	↕ 47	
	Control	Chamber height cm	Cooking surface cm		
	Manual	15	105x105		
	Pizza Capacity	Max Temperature	Weight Kg		
	9 x Ø 30/34	 450 °C		196	
	Total Power KW	Voltage V	Phases Ph	Frequency Hz	
0.2	230	1N+T	50		



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