FORNOLEGNAMATIC

THE BEST PIZZA OVENS

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GAS AND PELLET BURNERS

PIZZA OVENS – BREAD OVENS - BOILERS HOT AIR GENERATOR

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GRANVULCANO®



Granvulcano® is the primary burner for the transformation of pizza ovens from wood / gas / methane to pellet .

Made of high quality materials, it is the only one on the market to boast of the innovative vertical loading system (https://youtu.be/71VLI_CmXWY), reducing the bulk space, for example of wood.

It is an ecological burner that will save you significantly on operating costs by increasing the quality of the pizza.

Installation is simple and fast, just enough a drill a hole on the base of the oven and install it below it, like a gas burner.

Adaptable to trucks too! (12 / 24V)

It can be installed on all kinds of pizza ovens with a maximum diameter of 220Ø cm and small bread ovens.



Have you read "New way of cooking pizza"?

http://www.casadelbruciatore.it/11227/



B-H SQUARE & B-H ROUND



The B-House burner is a Pellet burner with **self modulation**, assisted by **5 power levels**. Thanks to the 5 levels of power, the burner guarantees very high efficiency. Temperature regulation is done in real time, and is an ideal burner for **residential installations**. The product comes with a dedicated auger loading system.



Technical characteristics:

- Fully automatic operation
- Power on / off controlled by safety probes.
- Made of steel and resistant to high temperatures.
- Auto adjustment thanks to an electronic board
- Automatic adjustment based on the fuel used.
- Interchangeable double flange (square or round) for proper installation in any condition *

*The flange type can be chosen at the time of ordering

- RESIDENTIAL INSTALLATIONS
- BREAD OVENS
- DRYING OVENS
- HOT AIR GENERATOR

Power	Electrical consumption	Voltage	Auger length	Weight
25 kW	60 Watt	230V / 50Hz	1700 mm	13 Kg

http://www.casadelbruciatore.it/bruciatore-a-pellet-b-house/

SUPERTERMICO 35 & 35 PLUS



Power	Electrical consumption	Voltage	Auger length	Weight
25 kW	60 Watt	230V / 50Hz	1700 mm	13 Kg

http://www.casadelbruciatore.it/bruciatore-pellet-supertermico-3535-plus/

B-ESSENZIALE



The **B-Essenziale** burner is a pellet burner with auto modulation, assisted by 5 levels of power capable of producing a **modulating power** of the burner of **50 kW**.

Thanks to the **5 power levels**, the pellet burner "Essenziale" guarantees very high efficiency. The temperature setting takes place in **real time**, and is an ideal burner for installations Domestic heating, bread ovens, ovens Drying, hot air generators.

The product comes with a loading system a Dedicated auger.

- Some technical features:
- Fully automatic operation
- Power on / off controlled by safety probes
- Made of steel and resistant to high temperatures
- Auto adjustment thanks to an electronic card
- Automatic adjustment based on the fuel used
- Double interchangeable terminal flange (square or round) for proper installation in each condition

Power	Electrical consumption	Voltage	Auger length	Weight
34-50 kW	60 Watt	230V / 50Hz	1700 mm	15 Kg

http://www.casadelbruciatore.it/bruciatore-pellet-50-kw/

SUPERTERMICO 50 & 80



Supertermico 50 & Supertermico 80 pellet burner ideal for industrial applications with **low thermal requirements**.

Made of **high quality** materials made of **stainless steel**, fire-resistant.

Long life time.

Double wall combustion chamber (tube-in-tube).

Operation in **automatic mode**, with automatic ignition and control.



Some technical characteristics:

- Progressive increase in power
- Ceramic lighter
- Three modes of operation: simple, continuous and proportionate
- Photocell for flame control

- Boiler overheat sensor
- Self-diagnosis of sensor malfunction
- Automatic burner restart in case of power outage
- High yield> 95%
- Low CO, NOx emissions

Power	Electrical consumption	Voltage	Auger length	Weight
25-50 kW	40-50 Watt	230V / 50Hz	1500 mm	18 Kg
40-80 kW	40-70 Watt	230V / 50Hz	1500 mm	21 Kg

http://www.casadelbruciatore.it/bruciatore-a-pellet-supertermico-5080/

SUPERTERMICO 90, 150 and 250



Pellet burner Supertermico is ideal for **large buildings and homes**, especially for agricultural and industrial applications.

The power supply system consists of two screws, one internal and one external.

Made of high quality materials made of stainless steel, fire-resistant.

Operation in **automatic mode**, with ignition and automatic temperature control.

Power	Electrical consumption	Voltage	Auger length	Weight
40-90 kW	70-80 Watt	230V / 50Hz	1500 mm	30 Kg
70-150 kW	70-80 Watt	230V / 50Hz	2000 mm	45 Kg
100-250 kW	70-80 Watt	230V / 50Hz	2000 mm	50 Kg

http://www.casadelbruciatore.it/bruciatori-a-pellet-supertermico-90150250/

SPUTAFUOCO SILVER







Some technical features:

- Preventilation at the ignition
- Automatic ignition
- Electronic gas safety 1 sec.
- Minimum / maximum flame selector
- Automatic temperature control
- Automatic air / gas mixing



This new burner works like classics new Sputafuoco electromechanical generation, but much quieter, performing and efficient. Two flame lengths predetermined, minimum and maximum, with automatic control temperature. Possibility to choose instantly if use the minimum flame, the maximum flame or automatic control temperature, simply by pressing the reference button. The thermal power is 25 KW with any kind of gas.

Power	ower FIRE CONTROL buttons choose the flame that you want		Compliance certification
25 kW	2 minimum flame 2 maximum flame	230V / 50Hz	DVGW

SPUTAFUOCO GOLD 29 & 34



This is **TOP** version, it works like silver, but develops more thermal power. GOLD SPUTAFUOCO has 2 buttons to **raise** and **lower** the maximum **flame** length. You can choose which flame length works. Starting from 100% of the thermal power, it can reduce the flame length by up to 40%. 7 different flame lengths at any time and whenever you want.

The thermal power is 29 KW, or 34 KW with any gas type.

Some technical features:

- Preventilation at the ignition
- Automatic ignition
- Electronic gas safety 1 sec.
- Minimum / maximum flame selector
- Automatic temperature control
- Automatic air / gas mixing





Power	FIRE CONTROL buttons choose the flame that you want	Voltage	Compliance certification
29-34 kW	1 minimum flame 7 maximum flame	230V / 50Hz	DVGW

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OF COSTANTINO SAVONA TEL. 0331-611568 CELL. 347-0583862

WW/HORNOLEGNAMATIC.IT WWW.CASADELBRUCIATORE.IT WWW.FORNIPIZZERIA.COM