

 **ELMANO FORNI**



**PIZZA - PITA - LAHMACUN**

**MOBILE STONE OVEN**

[www.elmanoforni.com](http://www.elmanoforni.com)

CE

# G and OG SERIES OVENS



## ELMANO FORNI

Our ovens are a mobile version of wood stone oven with hundred years of history, made using today's technologies and materials by following the Anatolian Stone Oven tradition.

## EASE OF ASSEMBLY AND TRANSFER

It can be shipped as one piece or depending on the condition of the place, it can also be shipped and assembled there. The biggest part passes easily through 80 cm wide doors. It can be placed comfortably in all places, including basements and upper floors.

## CHIMNEY ADVANTAGE

Gas and Wood-Gasseries are TYPE A-1 class devices. In other words, it is in the class of devices that can operate underhood. There is no need for a separate special chimney, can be connected to existing ventilation, hood or outdoor.

## QUALITY

Due to the first class materials and thicknesses used in the construction of our ovens, they have high quality, durable and long service life.

## HIGH EFFICIENCY

It protects it's heat with the heat batteries in it's strong and very special insulated body, which ensures very high efficiency.

## DESIRED SHAPE AND DESIRED SIZE

We can design your ovens together by adhering to some basic dimensions and shapes, we can also produce in dimensions and visuals suitable for your architect's design.



## DESIRED FUEL

Our ovens are manufactured for traditional wood, traditional gas (NG-LPG), both wood and gas, for pizzerias, pita maker, restaurants and fastfood restaurants.

## FLAVOR MASTERY

Products baked in stone ovens have a unique flavor that the oven adds to it.

This offers your customers taste.

## DELICIOUS COOKING AT THE RIGHT TIME COOKING TIMES

Pizza: 4-5 min Lahmacun: 2 min Lavash Bread: 30 sec  
Covered Pita: 6-7 min Pita: 3-4 min  
Claw Pita and Kebab Pitas: 2-3 min

## GENERAL FEATURES

- 12 cm refractory cooking stone at the base.
- Heat sinks under the base stone and on the body (glass shard and salt). -1260C durable fiber blanket insulation.
- Ability to maintain a temperature of at least 150C the next day.
- To see and control floor, ceiling and ambient temperature.
- 2 digital thermostats adjustable between 0C - 400C.
- 450C limit thermostat.
- Lighting lamp inside the oven.
- Ability to work with NG, LPG and wood.
- 450 mm oven interior height.
- 11 different sizes of baking stone.
- (450 x 250), (500 x 250) and (550 x 250) oven ware dimensions. -Thermostatic heating ambient.
- Thermal fixing facility that provides fast and efficient cooking. -Stainless steel inner chamber.
- Ashdrawer.
- Castinggrill.



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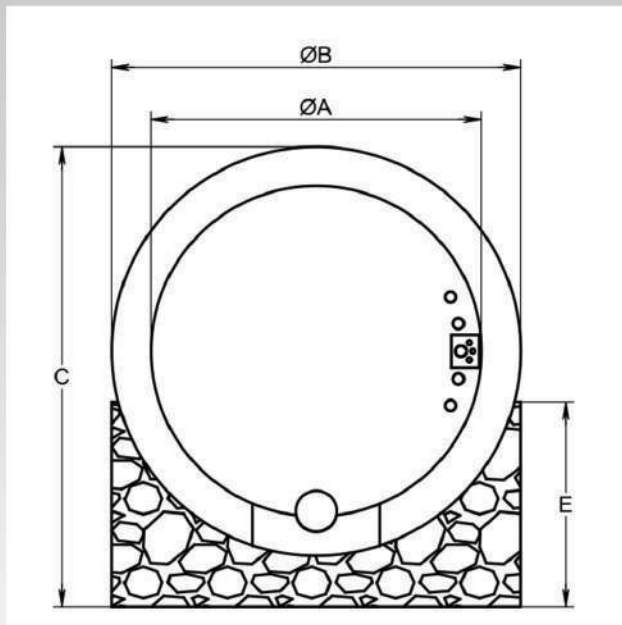
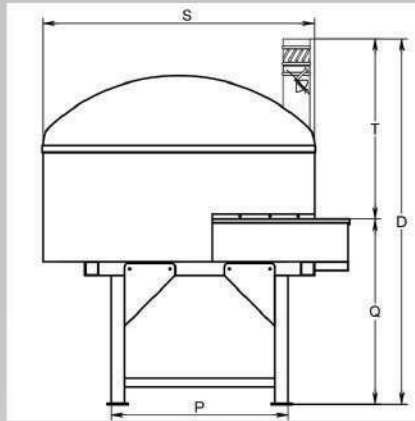
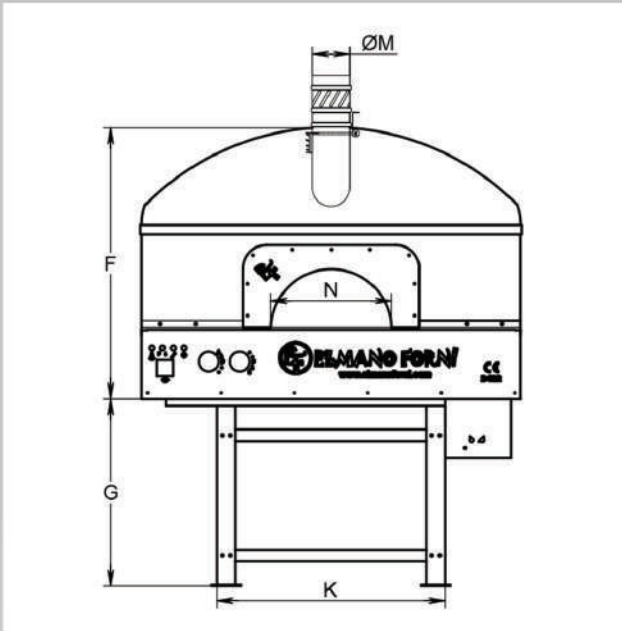


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## G & OG SERIES OVENS

- These ovens are produced for easy installation and use. Rustic pediment made of natural granite stone and yellow brass material offers the user a stylish and functional console.
- It is an oven designed based on wood furnaces.
- The heating system of G and OG series ovens works with gas, gas burners are located inside the cooking cabinet. It is normally located on the right, but can also be placed on the left on request.
- The burners provide a safe, clean and economical wood fire effect.
- The flame intensity can be adjusted from minimum to maximum.
- The minimum flame length is 10 cm and the maximum flame length is 40-50 cm.
- Setting control knobs are located on the control panel at the front where the user can easily reach.
- There are 3, 4, 5 or 6 burners in a row on the right side of the oven according to the size of the oven.
- These burners are controlled by 2 adjustable valves.
- In 3 burner ovens, 1st valve controls 1 burner, 2nd valve controls the other 2 burner.
- In 5 burner ovens, 1st valve controls 2 burner, 2nd valve controls the other 3 burner.
- In ovens with 4 and 6 burners, half of the burners are controlled from the 1st valve and the other half is controlled from the 2nd valve.
- When more than one burner burns on a line, it creates a flame base similar to wood fire and the width of the flame provides homogeneous heating and cooking of the oven.
- The control of the burners separately provides minimum combustion during non-intensive hours, protects the oven temperature and provides maximum fuel saving.
- The user can see the floor and ambient temperatures of the oven through 3 separate thermostats and can work according to him/her by adjusting the thermostat to the desired degree according to which one he/she wants to work.
- It protects its heat with strong insulation resistant to 1260C with refractories and heat batteries located under the base and body.
- It maintains base temperature during peak working hours.



MODELS	Ø 28 cm. PIZZA CAPACITY	HOURLY COOKING QUANTITY	Ø 23 cm. LAHMACUN CAPACITY	HOURLY COOKING QUANTITY
MTF 80	4	96	7	168
MTF 90	6	144	9	216
MTF 100	7	168	11	264
MTF 110	9	216	13	312
MTF 120	11	264	16	384
MTF 130	12	288	18	432
MTF 140	14	336	21	504
MTF 150	17	403	25	600
MTF 160	19	456	28	672
MTF 180	24	576	36	864
MTF 120*160	16	384	22	528
MTF 140*180	20	480	29	696

MODELS	ØA	ØB	C	D	E	F	G	K	ØM	N	P	S	T	Q
MTF 80	80	111	131	203	59	97	83	80	13	45	91	111	93	110
MTF 90	90	121	141	203	63	97	83	80	13	45	90	121	93	110
MTF 100	100	131	151	211	71	97	83	72	16	45	96	131	101	110
MTF 110	110	141	161	213	72	101	83	79	16	45	104	141	103	110
MTF 120	120	151	171	215	76	102	83	90	16	50	105	151	105	110
MTF 130	130	161	181	217	80	112	83	97	16	50	105	161	107	110
MTF 140	140	171	191	217	85	109	83	103	20	55	105	171	110	110
MTF 150	150	181	201	213	89	100	83	108	20	55	105	181	103	110
MTF 160	160	191	211	214	85	103	83	108	20	55	105	191	104	110
MTF 180	180	211	231	215	93	100	83	108	25	60	105	211	105	110
MTF 120*160	120*160	151	211	213	76	99	83	94	20	55	105	191	103	110
MTF 140*180	140*180	171	231	215	85	102	83	108	25	55	105	211	105	110

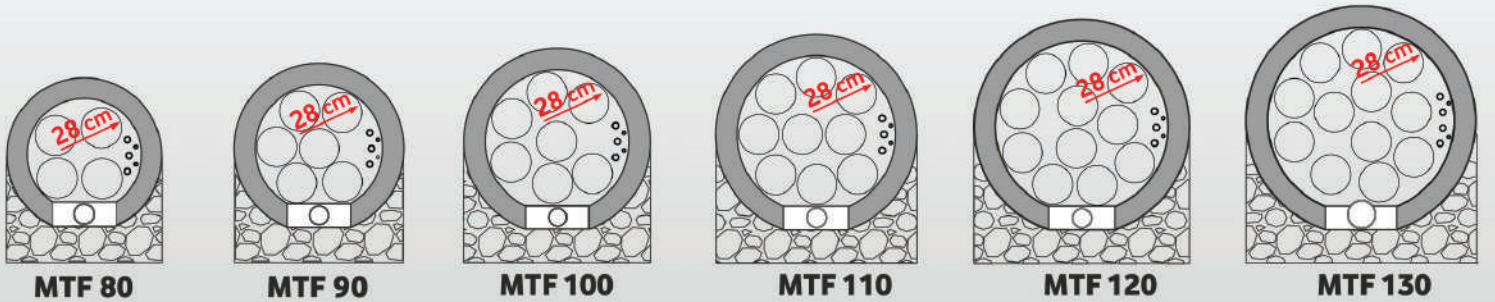


## TECHNICAL SPECIFICATIONS

OPERATING PRESURE G20	20 M BAR											
OPERATING PRESURE G30	30 M BAR											
MODELS	MTF 80	MTF 90	MTF 100	MTF 110	MTF 120	MTF 130	MTF 140	MTF 150	MTF 160	MTF 180	MTF 120 X 160	MTF 140 X 180
BAKING STONE SIZE	Diameter:80	Diameter:90	Diameter:100	Diameter:110	Diameter:120	Diameter:130	Diameter:140	Diameter:150	Diameter:160	Diameter:180	Oval:120*160	Oval:140*180
BAKING STONE HEIGHT	110	110	110	110	110	110	110	110	110	110	110	110
OUTER MESAURE (width x height x height)	111*131*180	121*141*180	131*151*180	141*161*184	151*171*185	161*181*195	171*191*192	181*201*183	191*211*186	211*231*182	151*211*182	171*231*185
TOTAL ALTHERMAL POWER	12.09kW	12.09kW	12.09kW	16.12kW	16.12kW	20.15kW	24.18kW	24.18kW	24.18kW	32.91kW	24.18kW	24.18kW
CONSUMPTION G20m <sup>3</sup> /h NATURALGAS	1.28m <sup>3</sup>	1.28m <sup>3</sup>	1.28m <sup>3</sup>	1.70m <sup>3</sup>	1.70m <sup>3</sup>	2.13m <sup>3</sup>	2.55m <sup>3</sup>	2.55m <sup>3</sup>	2.55m <sup>3</sup>	3.48m <sup>3</sup>	2.55m <sup>3</sup>	2.55m <sup>3</sup>
CONSUMPTION G30m <sup>3</sup> / h LPG	0.95kg/h	0.95kg/h	0.95kg/h	1.26kg/h	1.26kg/h	1.58kg/h	1.90kg/h	1.90kg/h	1.90kg/h	2.58kg/h	1.90kg/h	1.90kg/h
GAZ INLET	1/2"	1/2"	1/2"	1/2"	1/2"	1/2"	1/2"	1/2"	1/2"	1/2"	1/2"	1/2"
WEIGHT	850 kg	950 kg	1100 kg	1300 kg	1500 kg	1600 kg	1750 kg	1900 kg	2200 kg	2700 kg	1800 kg	2650 kg



## 28 cm Pizza-lahmacun appearance



MTF 80

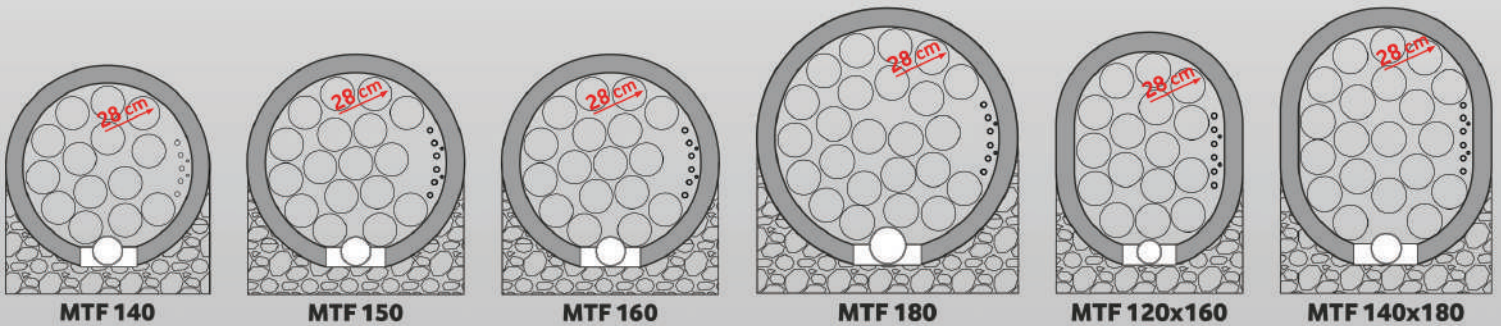
MTF 90

MTF 100

MTF 110

MTF 120

MTF 130



MTF 140

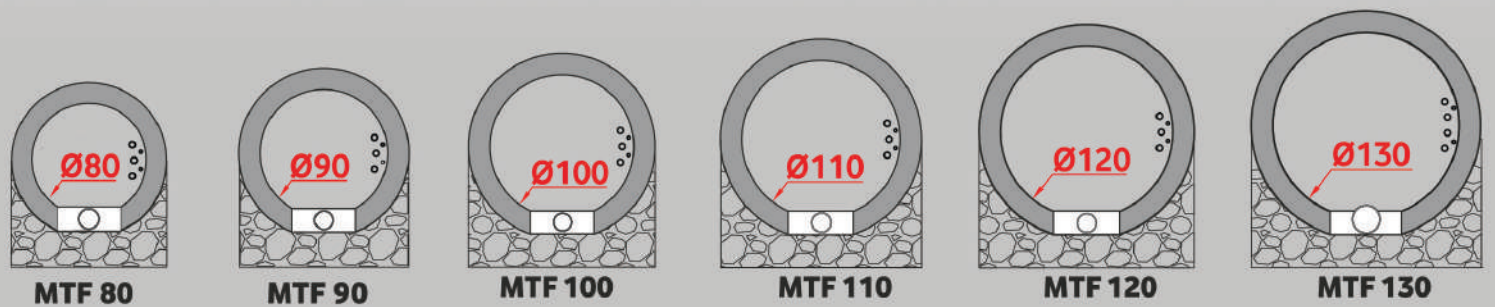
MTF 150

MTF 160

MTF 180

MTF 120x160

MTF 140x180



MTF 80

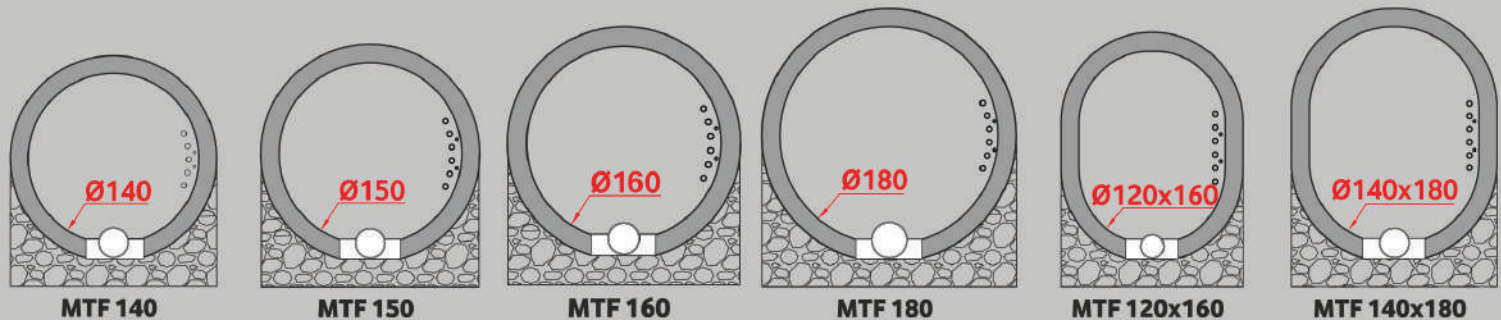
MTF 90

MTF 100

MTF 110

MTF 120

MTF 130



MTF 140

MTF 150

MTF 160

MTF 180

MTF 120x160

MTF 140x180

# ELMANO FORNI



#### Abroad:

Savas Duvan - Duvan Trade Verleengde Houtrakgracht 379 3544 EC Utrecht The Netherlands Reg. Id Chamber of Commerce: 76977897  
VAT number: NL003150214B83 Mobile: +31 6 11 05 58 27

#### Corum Store:

Gülabibey Mh. Fevzi Çakmak Cd. No:11/A Sipariş ve Bilgi Hattı: 0364 224 60 34 - 0532 611 91 21 E-mail: info@elmalimakina.com.tr

#### Ankara Store:

Çağdaş Sk. No:16 / 7 Aydınlikevler Sipariş ve Bilgi Hattı: 0312 362 66 88

#### Factory:

Çorum Sanayi Sitesi 51. Sk. No:10 Bilgi Hattı: 0364 234 86 17

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