



# QUICK 2 PIZZE TOP

Data Sheets - Scheda Tecnica



<b>GAS</b> VERSION		
<b>COLOUR</b> Colore	<b>CODE</b> Codice	
<b>Silver Grey</b>	<b>LPG</b>	FP-Q2P-TG-GRI
	<b>N. GAS</b>	FP-Q2P-TM-GRI
<b>Black</b>	<b>LPG</b>	FP-Q2P-TG-NER
	<b>N. GAS</b>	FP-Q2P-TM-NER
<b>Antique Red</b>	<b>LPG</b>	FP-Q2P-TG-ROA
	<b>N. GAS</b>	FP-Q2P-TM-ROA
<b>Blue</b>	<b>LPG</b>	FP-Q2P-TG-BLU
	<b>N. GAS</b>	FP-Q2P-TM-BLU
<b>Sideral Green</b>	<b>LPG</b>	FP-Q2P-TG-VES
	<b>N. GAS</b>	FP-Q2P-TM-VES
<b>Copper</b>	<b>LPG</b>	FP-Q2P-TG-RAM
	<b>N. GAS</b>	FP-Q2P-TM-RAM

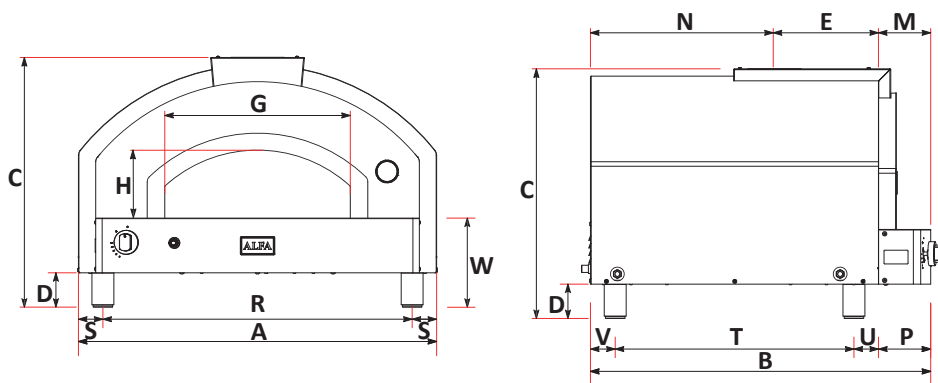
<b>Weight</b> Peso	<b>175 Kg</b>
<b>Cooking floor</b> Piano Cottura	<b>80x70 cm</b> <b>31,5x27,5 in</b>
<b>Max oven temperature</b> Temperatura massima	<b>500°C</b> <b>932°F</b>
<b>Heating time</b> Minuti per scaldare	<b>40'</b>
<b>Pizza capacity</b> Numero Pizze	<b>2</b> Ø33cm
<b>Heat capacity</b> Potenza nominale	<b>24 kW -</b> <b>81891 BTU</b>
<b>Smoke temperature</b> Temperatura fumi	<b>410°C</b> <b>770°F</b>
<b>Volumetric flow</b> Flusso volumetrico	<b>28,92g/s</b>
<b>Suction flow rate</b> Portata aspirazione	<b>55 m³/h</b>

<b>Materials</b> Materiali	<b>Stainless Steel, iron sheet, Ceramic fiber</b> Acciaio inox, lamiera ferro, Fibrocera mica
<b>Type of refractory</b> Tipo di refrattario	<b>Alumina silicate HeatKeeper™ Firebrick</b> Tavella HeatKeeper™ silico-alluminoso

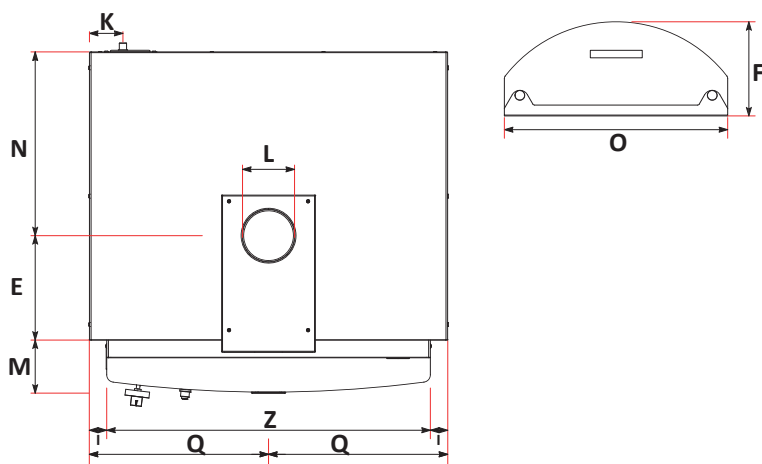
<b>Recommended fuel</b> Combustibile consigliato	<b>LPG gas G30/G31</b> Gas GPL G30/G31	<b>Natural Gas G20</b> Gas Metano G20
<b>Gas category</b> Categoria gas	<b>I3+GPL</b>	<b>12H METANO</b>
<b>Operation</b> Funzionamento	<b>28..30/37mbar -</b> <b>11W.C.</b>	<b>20mbar - 4 W.C.</b>
<b>Max consumption</b> Consumo Massimo	<b>1,35 Kg/h</b>	<b>1,8 mc/h</b>



**Made in Italy**

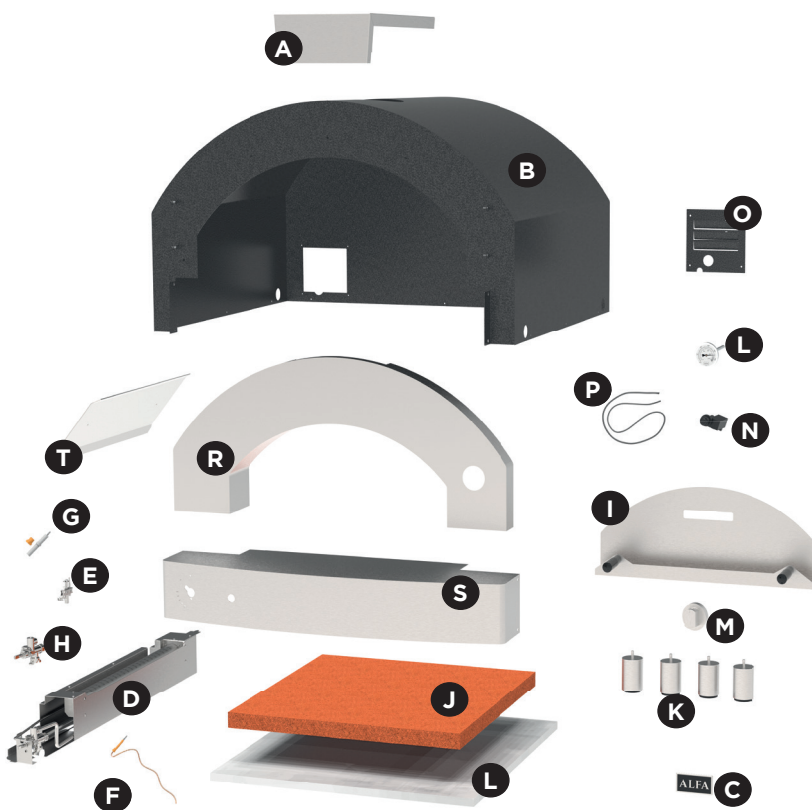


	cm	inch		cm	inch
<b>A</b>	104	40,9	<b>N</b>	53,2	20,9
<b>B</b>	99	39	<b>O</b>	62	24,4
<b>C</b>	72,7	28,6	<b>P</b>	15,2	6
<b>D</b>	10	3,9	<b>Q</b>	52,2	20,5
<b>E</b>	30,6	12,1	<b>R</b>	90	35,4
<b>F</b>	24	9,4	<b>S</b>	7,1	2,8
<b>G</b>	54	21,3	<b>T</b>	69,5	27,4
<b>H</b>	19,8	7,8	<b>U</b>	7,2	2,8
<b>I</b>	5,1	2,0	<b>V</b>	7,2	2,8
<b>K</b>	9,8	3,8	<b>W</b>	26	10,2
<b>L</b>	15	5,9	<b>Z</b>	94,2	37,1
<b>M</b>	15,2	6			



PACKAGING Q2P TOP					
Dimensione imballo Q2P TOP					
	Width	Depth	Height	Weight	
	Larghezza	Profondità	Altezza	Peso	
<b>cm</b>	114	109	95,8	<b>kg</b>	228
<b>inch</b>	44,8	42,9	37,7	<b>lbs</b>	502,6

Description		Code
Descrizione		Codice
<b>Flange</b> Flangia	<b>A</b>	R-FLG02000700
<b>External shell</b> Carter esterno	<b>B*</b>	R-CRT0101000
<b>Logo Alfa (v1.0)</b>	<b>C</b>	D14PLAC-ALFA
<b>KIT GAS</b>	<b>D</b>	R-GAS01000600
<b>Pilot group</b> Gruppo pilota	<b>E</b>	D14PILO-S65
<b>Thermocouple</b> Termocoppia	<b>F</b>	D14TERM-1000
<b>Glow plug</b> Candeletta	<b>G</b>	D14ELET-2,5
<b>Gas tap</b> Rubinetto GAS	<b>H</b>	B0032825
<b>Door</b> Sportello	<b>I</b>	R-SPT01000200
<b>Red bricks 40x40 cm</b> Mattoni 40x40 cm	<b>J</b>	R-RRA4040
<b>Feet (n.4)</b> Piedini	<b>K</b>	D14PIED-M10X25-2
<b>Thermometer</b> Termometro	<b>L</b>	YT63-190
<b>Gas knob</b> Manopola Gas	<b>M</b>	D14MANO-70
<b>Electric generator</b> Generatore elettrico	<b>N</b>	GENELP003IQ
<b>Side gas cover</b> Carter laterale Gas	<b>O**</b>	CRT02003300
<b>Electrical cable</b> Cavo elettrico	<b>P</b>	CAVOTV-1500
<b>Skamotek</b>	<b>Q</b>	Skamotec_1000_900
<b>Arch</b> Archetto	<b>R</b>	R-ARC01000300
<b>Sill</b> Davanzale	<b>S</b>	R-DVZ01000100
<b>Shield</b>	<b>T</b>	R-CMC02001400



\*\*\*: see table on last page

# ALFA



## QUICK 2 PIZZE

Data Sheets - Scheda Tecnica



### GAS VERSION

COLOUR Colore	CODE Codice	
<b>Silver Grey</b>	LPG	FP-Q2P-BG-GRI
	N. GAS	FP-Q2P-BM-GRI
<b>Black</b>	LPG	FP-Q2P-BG-NER
	N. GAS	FP-Q2P-BM-NER
<b>Antique Red</b>	LPG	FP-Q2P-BG-ROA
	N. GAS	FP-Q2P-BM-ROA
<b>Blue</b>	LPG	FP-Q2P-BG-BLU
	N. GAS	FP-Q2P-BM-BLU
<b>Sideral Green</b>	LPG	FP-Q2P-BG-VES
	N. GAS	FP-Q2P-BM-VES
<b>Copper</b>	LPG	FP-Q2P-BG-RAM
	N. GAS	FP-Q2P-BM-RAM

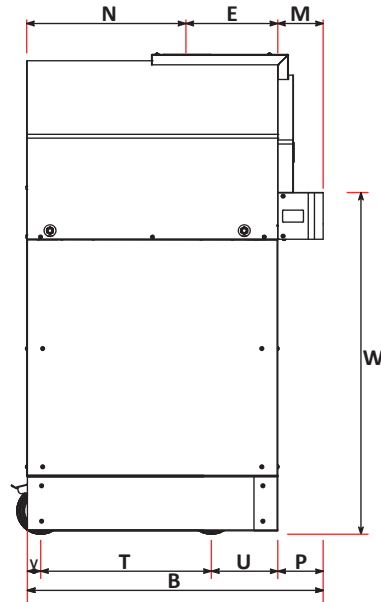
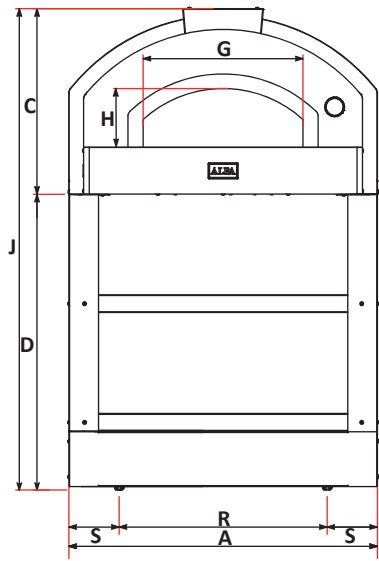
<b>Weight</b> Peso	<b>255 Kg</b>
<b>Cooking floor</b> Piano Cottura	<b>80x70 cm</b> <b>31,5x27,5 in</b>
<b>Max oven temperature</b> Temperatura massima	<b>500°C</b> <b>932°F</b>
<b>Heating time</b> Minuti per scaldare	<b>40'</b>
<b>Pizza capacity</b> Numero Pizze	<b>2</b> Ø33cm
<b>Heat capacity</b> Potenza nominale	<b>24 kW -</b> <b>81891 BTU</b>
<b>Smoke temperature</b> Temperatura fumi	<b>410°C</b> <b>770°F</b>
<b>Volumetric flow</b> Flusso volumetrico	<b>28,92g/s</b>
<b>Suction flow rate</b> Portata aspirazione	<b>55 m³/h</b>

<b>Materials</b> Materiali	<b>Stainless Steel, iron sheet, Ceramic fiber</b> Acciaio inox, lamiera ferro, Fibroceramica
<b>Type of refractory</b> Tipo di refrattario	<b>Alumina silicate HeatKeeper™ Firebrick</b> Tavella HeatKeeper™ silico-alluminoso

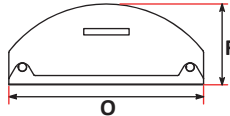
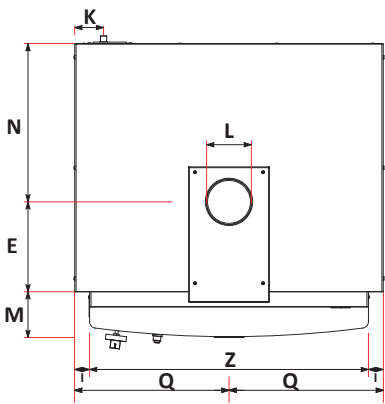
Recommended fuel Combustibile consigliato	LPG gas G30/G31 Gas GPL G30/G31	Natural Gas G20 Gas Metano G20
<b>Gas category</b> Categoria gas	<b>I3+GPL</b>	<b>12H METANO</b>
<b>Operation</b> Funzionamento	<b>28..30/37mbar -</b> <b>11W.C.</b>	<b>20mbar - 4 W.C.</b>
<b>Max consumption</b> Consumo Massimo	<b>1,35 Kg/h</b>	<b>1,8 mc/h</b>



**Made in Italy**



	cm	inch		cm	inch
<b>A</b>	104	40,9	<b>M</b>	15,2	6
<b>B</b>	99	39	<b>N</b>	53,2	20,9
<b>C</b>	67,7	26,7	<b>O</b>	62	24,8
<b>D</b>	100	39,4	<b>P</b>	15,2	6
<b>E</b>	30,6	12,1	<b>Q</b>	52,2	20,5
<b>F</b>	24	9,4	<b>R</b>	70	27,6
<b>G</b>	54	21,3	<b>S</b>	17	6,7
<b>H</b>	19,8	7,8	<b>T</b>	57	22,4
<b>I</b>	5,1	2	<b>U</b>	22,2	8,7
<b>J</b>	163	64,2	<b>V</b>	4,5	1,8
<b>K</b>	9,8	3,8	<b>W</b>	115,8	45,6
<b>L</b>	15	5,9	<b>Z</b>	94,2	37,1



<b>PACKAGING Q2P</b> Dimensione imballo Q2P					
	<b>Width</b> Larghezza	<b>Depth</b> Profondità	<b>Height</b> Altezza	<b>Weight</b> Peso	
<b>cm</b>	114	109	185	<b>Kg</b>	315
<b>inch</b>	44,8	42,9	72,8	<b>lbs</b>	694,4

<b>PACKAGING Q2P BASE</b> Dimensione imballo Q2P Base					
	<b>Width</b> Larghezza	<b>Depth</b> Profondità	<b>Height</b> Altezza	<b>Weight</b> Peso	
<b>cm</b>	114	109	110	<b>Kg</b>	136
<b>inch</b>	44,8	42,9	43,3	<b>lbs</b>	300

<b>Description</b> Descrizione	<b>Code</b> Codice
<b>Lower base shelf</b> Ripiano Base inferiore	<b>U</b> R-BAS01002500
<b>Upper base shelf</b> Ripiano Base superiore	<b>V</b> R-BAS01002700
<b>Basic castors with brakes</b> Ruote Base con freno	<b>X</b> R-RTE03000100
<b>Lateral base</b> Laterale Base	<b>Z</b> R-BAS02004600

	<b>B*</b>	<b>O**</b>
<b>Silver grey</b>	R-CRT0101000-GRI	CRT02003300-GRI
<b>Black</b>	R-CRT0101000-NER	CRT02003300-NER
<b>Antique Red</b>	R-CRT0101000-ROA	CRT02003300-ROA
<b>Blue</b>	R-CRT0101000-BLU	CRT02003300-BLU
<b>Sideral Green</b>	R-CRT0101000-VES	CRT02003300-VES
<b>Copper</b>	R-CRT0101000-RAM	CRT02003300-RAM

