

P110 GAS "A"

Modular gas oven for pizza

COMPOSITION WITH 2 BAKING
CHAMBERS



EXTERNAL CONSTRUCTION

- Structure in shaped stainless steel plate
- Side panels in pre-painted sheet metal
- Stainless steel hood with aluminised steel top cover
- Front vapour collection hood in HT coating steel sheet
- Aluminised steel steam duct
- Stainless steel door with bottom hinge and spring balance
- Tempered glass element
- Handles in thermoplastic material
- Control panel on front right hand side

INTERNAL CONSTRUCTION

- Two-layer refractory brick cooking surface
- Top and side structure in aluminised steel
- Rock wool heat insulation

OPERATION

- Heating by ramp burner
- Electronic temperature management
- Protected incandescent lighter
- Flame detector
- Maximum temperature reached 450°C
- Continuous temperature monitoring with thermocouple

STANDARD EQUIPMENT

- Lighting with halogen lamp
- Independent maximum temperature safety device

OPTIONS AND ACCESSORIES (WITH SURCHARGE)

- Leavening compartment with wheels, height 800mm
- Support with wheels, height 800mm
- Support with wheels, height 950mm
- Additional tray holder guides for compartment and support
- Spacer element height 300mm
- Activator discharge vapors

(WITHOUT SURCHARGE)

- Front vapour collection hood in stainless steel sheet



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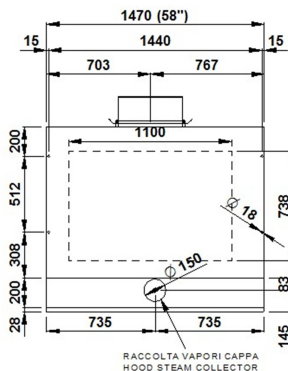
www.morettiforni.com
info@morettiforni.com

Via A.Meucci, 4 - 61037 Mondolfo (PU) ITALIA
Tel. +39.0721.96161 - Fax +39.0721.9616299

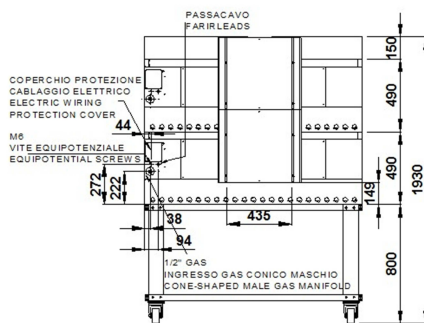
P110 GAS "A" 2 BAKING CHAMBERS

(assembled with support height 800mm)

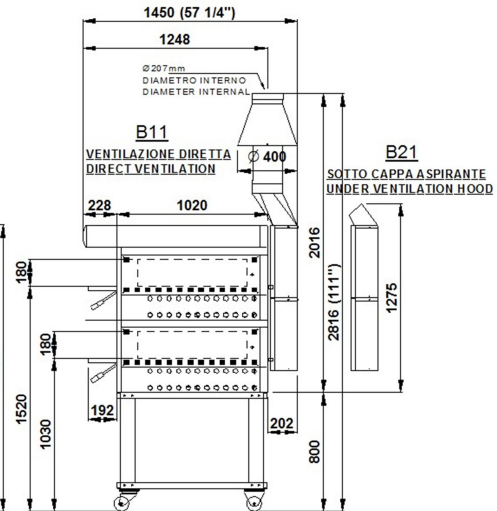
TOP VIEW



REAR VIEW



RIGHT SIDE VIEW



Note: The dimensions indicated in the views are in millimeters.

SPECIFICATIONS

The appliance comprises two cooking elements and an optional leavening compartment or support. The oven cooking surface is made of refractory material that provides perfectly even heat distribution over the whole surface, making this oven particularly suitable to cook pizza, either directly on the surface or in trays. Temperature adjustment is electronic. The oven door is hinged at the bottom, with a tempered glass window to check the state of the product while it is cooking. The support comprises a painted metal structure, whereas the leavening compartment has a stainless steel structure and is fitted with a heating thermostat. The leavening compartment can reach a maximum temperature of 65°C, whereas the maximum temperature of the baking chamber is 450°C

All the data provided below refer to the configuration with 2 chambers

DIMENSIONS

External height	2016mm
External depth	1450mm
External width	1470mm
Weight (excl. support)	425kg
Total baking surface	1,6m ²

SHIPPING INFORMATION

Packed in wooden crate	
Height	1390mm
Depth	1730mm
Width	1660mm
Weight	(425+60)kg

FEEDING AND POWER

<i>Appliance type</i> B11 or B21	
Gas power supply	
METHANE or LPG	
*Consumption per hour max	
Methane G20	4,56m ³ /h
Methane G25	5,28m ³ /h
LPG G30	3,4kg/h
<i>Electric power supply</i>	
A.C. V230 1N	
Frequency	50/60Hz
Thermal Capacity	43kW
Connecting cable for each deck	
tipo H07RN-F	
3x2,5mm ² (V230 1N)	
Leavening compartment power supply	
A.C. V230 1N 50/60Hz	
Max power	1,5kW
*Medium consum/hour	0,8kW/h
Conn. cable type H07RN-F 3x1,5mm ²	

TOTAL BAKING CAPACITY

Pizza diameter 300mm	14	When combined with leavening compartment or support:	
Pizza diameter 450mm	4	Max height	2190mm
Tray (600x400)mm	4	Max weight	(517+70)kg

*This value is subject to variation according to the way in which the equipment is used

- NOTE: MORETTI FORNI S.P.A. reserves the right to modify the characteristics of the products illustrated in this publication without prior notice