



P110 GAS "B"

Modular gas oven for pizza

COMPOSITION WITH 2 BAKING
CHAMBERS



OPTIONS AND ACCESSORIES (WITH SURCHARGE)

- ☐ Leavening compartment with wheels, height 800mm (31 1/2")
- ☐ Support with wheels, height 800mm (31 1/2")
- ☐ Support with wheels, height 950mm (37 1/2")
- ☐ Additional tray holder guides for compartment and support
- ☐ Spacer element height 300mm (12")

(WITHOUT SURCHARGE)

- ☐ Front vapour collection hood in stainless steel sheet

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 (840°F)
- ☐ Continuous temperature monitoring with thermocouple

STANDARD EQUIPMENT

- ☐ Lighting with halogen lamp
- ☐ Independent maximum temperature safety device



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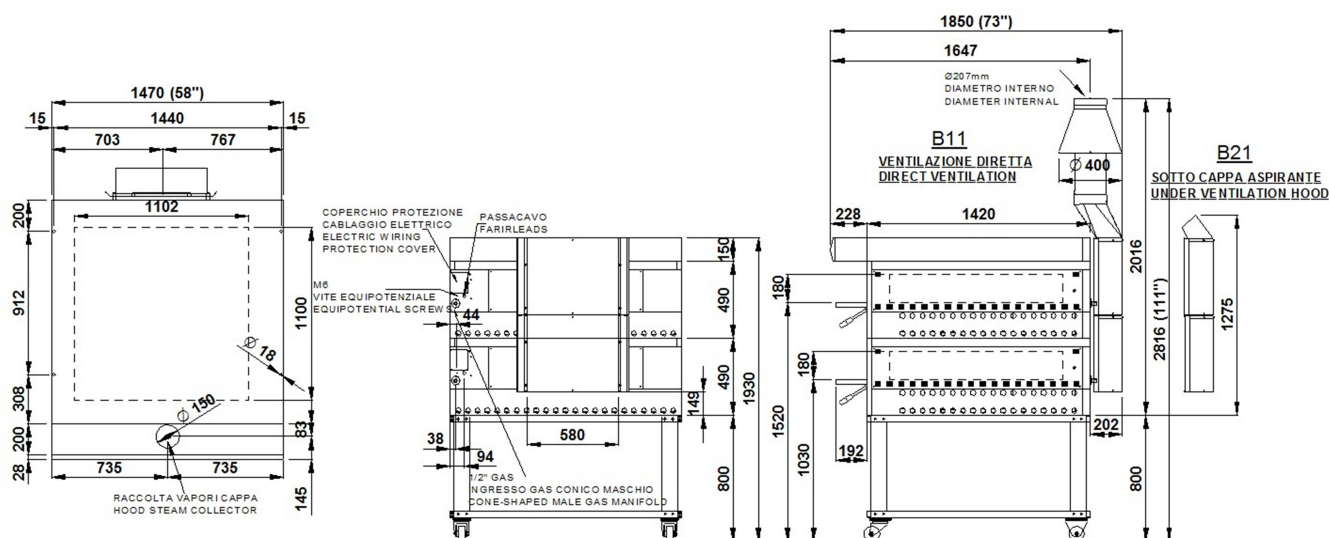
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[assembled with support height support height 800mm (31 1/2")]

RIGHT SIDE VIEW



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

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 particular 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 (150°F), whereas the maximum temperature of the baking chamber is 450°C (840°F).

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

DIMENSIONS		SHIPPING INFORMATION		FEEDING AND POWER	
Ext. height	2816mm (111")	Packed in wooden crate		<i>Appliance type</i> Direct ventilation or	
Ext. depth	1850mm (73")	Height	1390mm (55")	Under ventilation hood	
Ext. width	1470mm (58")	Depth	2130mm (84")	Gas power supply	
Weight(excl.supp)	570kg (1260lb)	Width	1660mm (66")	NATURAL (7inWC – 17,4mbar)	
Total baking surf.	2,4m ² (25.83ft ²)	Weight	630kg (1389lb)	LP-GAS (11inWC – 27,4mbar)	
TOTAL BAKING CAPACITY				<i>Electric power supply</i>	
		When combined with leavening		A.C. V240 1ph	
Pizza diameter 300mm (12")	22	compartment or support:		Frequency 60Hz	
Pizza diameter 450mm (18")	10	Max height	2190mm (87")	Thermal Capacity	
Tray (600x400)mm	8	Max weight	750kg (1653lb)	197904Btu/hr	
Tray (26"x18")	6			58kW	
				Connecting cable for each deck 14AWG	
				Leavening compartment power supply	
				A.C. V240 1ph 60Hz	
				Max power	1,8kW
				*Medium consum/hour	0,9kWh
				Conn. Cable 14AWG	

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