



P110 GAS "B"

Modular gas oven for pizza

COMPOSITION WITH 3 BAKING
CHAMBERS



OPTIONS AND ACCESSORIES (WITH SURCHARGE)

- ☐ Support with wheels, height 400mm (15 3/4")

(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

TECHNICAL SHEET P110 GAS "B" - 3 DECKS PIZZA



MORETTI FORNI S.P.A.

www.morettiforni.com

info@morettiforni.com

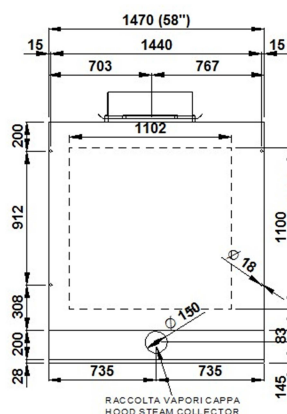
Via A.Meucci, 4 - 61037 Mondolfo (PU) ITALIA

Tel. +39.0721.96161 - Fax +39.0721.9616299

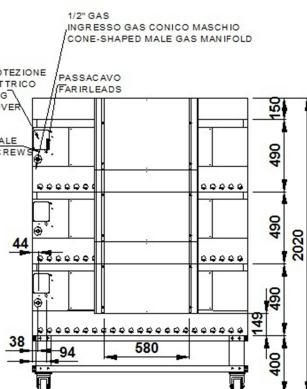
P110 GAS “B” 3 BAKING CHAMBERS

[assembled with support height support height 400mm (15 3/4")]

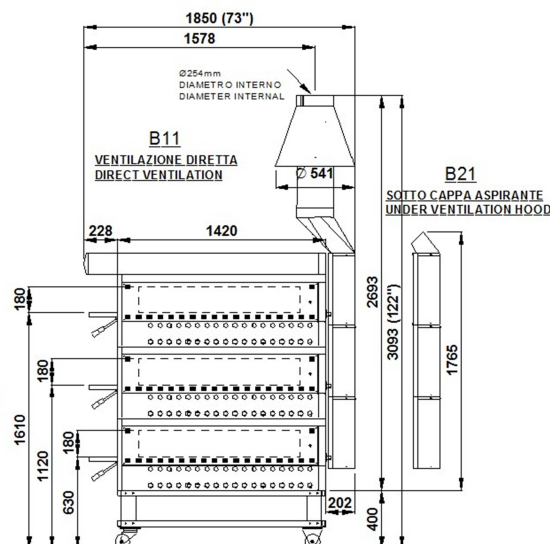
TOP VIEW



REAR VIEW



RIGHT SIDE VIEW



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

SPECIFICATIONS

The appliance comprises three 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 3 chambers

DIMENSIONS

Ext. height	3093mm (122")
Ext. depth	1850mm (73")
Ext. width	1470mm (58")
Weight(excl.supp)	837kg (1845 lb)
Total baking surf.	3.6m ² (39.2ft ²)

SHIPPING INFORMATION

Packed in wooden crate	
Height	1880mm (74")
Depth	2130mm (84")
Width	1660mm (66")
Weight	910kg (2006lb)

FEEDING AND POWER

Appliance type Direct ventilation or
Under ventilation hood
Gas power supply
NATURAL (7inWC – 17,4mbar)
LP-GAS (11inWC – 27,4mbar)

TOTAL BAKING CAPACITY

Pizza diameter 300mm (12")	33	When combined with leavening compartment or support:
Pizza diameter 450mm (18")	15	Max height 2280mm (90")
Tray (600x400)mm	12	Max weight 998kg (2200lb)
Tray (26"x18")	9	

Electric power supply

A.C. V240 1ph
Frequency 60Hz
Thermal Capacity
296856Btu/hr
87kW
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

***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