

P150 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 (840°F)
- 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 (31 1/2")
- Additional tray holder guides for compartment
- Spacer element height 300mm (12")

(WITHOUT SURCHARGE)

- Front vapour collection hood in stainless steel sheet



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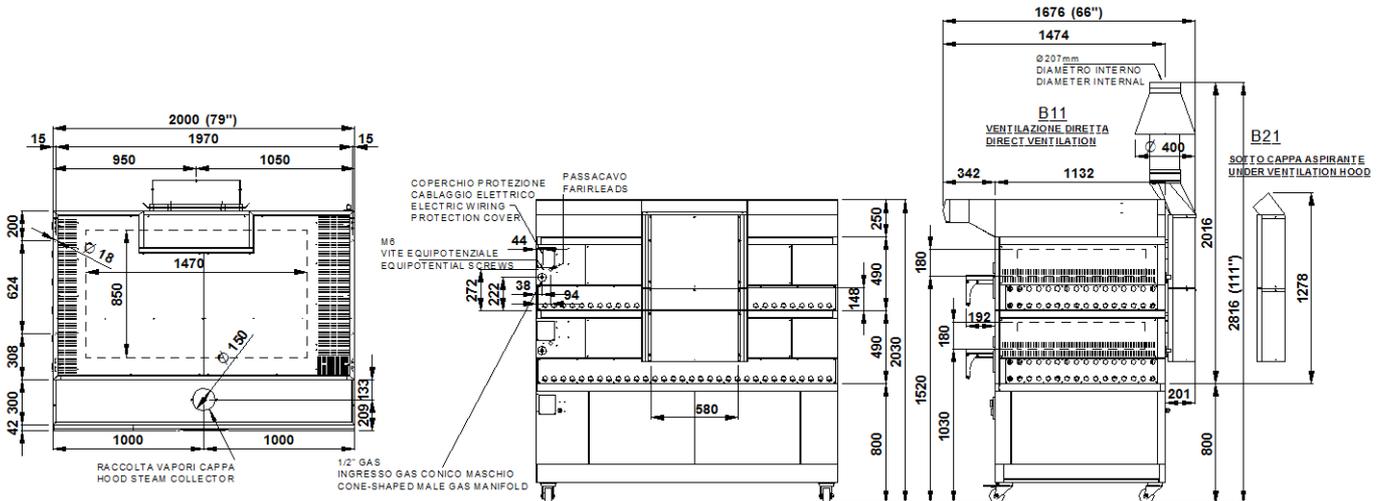
P150 GAS "A" 2 BAKING CHAMBERS

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

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. 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

Ext. height	2816mm (111")
Ext. depth	1676mm (66")
Ext. width	2000mm (79")
Weight(excl.supp)	649kg (1431lb)
Total baking surf.	2,28m ² (26.70ft ²)

SHIPPING INFORMATION

Packed in wooden crate	
Height	1490mm (59")
Depth	1960mm (78")
Width	2190mm (87")
Weight	709kg (1564lb)

FEEDING AND POWER

<i>Appliance type</i>	Direct ventilation or Under ventilation hood
<i>Gas power supply</i>	NATURAL (4inWC – 10mbar) LP-GAS (10,5inWC – 26,2mbar)

TOTAL BAKING CAPACITY

	When combined with leavening compartment:
Pizza diameter 300mm (12")	24
Pizza diameter 450mm (18")	10
Tray (600x400)mm	6
Tray (26"x18")	6

Electric power supply

A.C. V240 1ph	
Frequency 60Hz	
Thermal Capacity	220000Btu/hr 64kW
Connecting cable for each deck	14AWG

<i>Leavening compartment power supply</i>	
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

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