



AMALFI "D"

Modular electric oven for pizzeria

COMPOSITION WITH 1 BAKING CHAMBER



OPTIONS AND ACCESSORIES (WITH SURCHARGE)

- Leavening prover on wheels, height 800mm (31 1/2")
- Support with wheels, height 600mm (23 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")
- Suction hood

(WITHOUT SURCHARGE)

- Front vapour collection hood in stainless steel sheet

EXTERNAL CONSTRUCTION

- Structure made in folded stainless steel
- Side panels in pre-painted sheet metal
- Stainless steel hood with aluminised steel top cover
- Front vapour collection hood in HT coating steel sheet
- Steam duct in stainless steel plate
- 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

- Refractory brick cooking surface
- Refractory top and side structure
- Rock wool heat insulation

FUNCTIONING

- Heated by spiral heating elements
- Electronic temperature management with independent adjustment of ceiling and floor
- Maximum temperatura reached 450°C (840°F)
- Continuous temperature monitoring with thermocouple
- Vapour ducting using manual butterfly valve

STANDARD EQUIPMENT

- Lighting with halogen lamp
- Timer
- Economiser
- Independent maximum temperature safety device
- 20 customisable programs



MORETTI FORNI S.P.A.

www.morettiforni.com

info@morettiforni.com

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

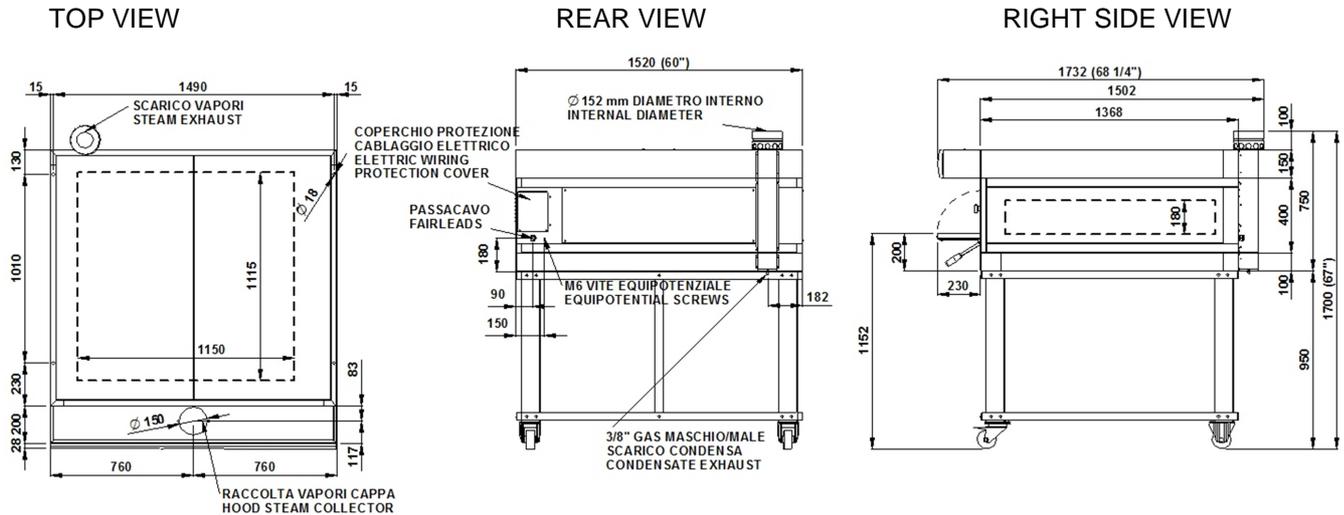
Tel. +39.0721.96161 - Fax +39.0721.9616299



AMALFI "D"

1 baking chamber height 18cm (7")

(assembled with support height 950mm (37 1/2"))



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

SPECIFICATIONS

The appliance comprises one cooking element and an optional leavening compartment or support. The oven cooking surface is made of refractory, allowing perfect heat distribution over the whole surface and making this oven particularly suitable for use by pizza cooks. Temperature adjustment is electronic, with independent control of the ceiling and floor heating elements. 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 1 baking chamber

DIMENSIONS		SHIPPING INFORMATION		FEEDING AND POWER	
External height	1700mm (67")	Packed in wooden crate		<i>Standard feeding</i>	
External depth	1732mm (68 1/4")	Height	900mm (36")	A.C. V240 3ph	
External width	1520mm (60")	Depth	1930mm (76")	<i>Feeding on request</i>	
Weight	354kg (781lb)	Width	1720mm (68")	A.C. V208 3ph	
Baking surface	1,28m ² (30,13ft ²)	Weight	(404)kg (891)lb	Frequency	60Hz
TOTAL BAKING CAPACITY		When combined with leavening compartment or support:		Max power	13,7kW
Tray (600x400)mm	4	Max height	1850mm (73")	Average power cons	6,8kWh
Tray 26"x18"	4	Max weight	(564)kg (1244)lb	Ampère Max	
Pizza diameter 300mm (12")	12			33A (V240 3ph)	
Pizza diameter 450mm (18")	5			38,1A (V208 3ph)	
				Connecting cable	
				(6AWG)	
				Power supply (optional prover)	
				A.C. V(208/240) 1ph 60 Hz	
				Max power	1,8kW
				Average power cons	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