

## P110 GAS "B" Modular gas oven for pizza

## COMPOSITION WITH 1 BAKING CHAMBER



### **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



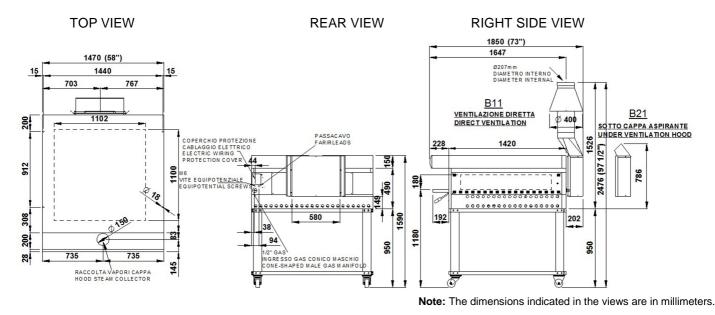
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# P110 GAS "B" 1 BAKING CHAMBER

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



#### SPECIFICATIONS

The appliance comprises one cooking element 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 1 chamber

#### DIMENSIONS

#### SHIPPING INFORMATION

### **FEEDING AND POWER**

Ext. height	2476mm (97 1/2")	Packed ir	wooden crate	Appliance typ	e Direct ventilation or
Ext. depth	1850mm (73")	Height	900mm (36")	Under ventilat	tion hood
Ext. width	1470mm (58")	Depth	2130mm (84")	Gas power su	ipply
Weight(excl.supp)	313kg (690lb)	Width	1660mm (66")	NATURAL	(7inWC – 17,4mbar)
Total baking surf.	$1,2m^2$ (12.92ft <sup>2</sup> )	Weight	363kg (800lb)	LP-GAS	(11inWC – 27,4mbar)

### **TOTAL BAKING CAPACITY**

Pizza diameter 300mm (12")			
Pizza diameter 450mm (18")			
Tray (600x400)mm			
Tray (26"x18")			

	When	combined	with	leavening
1	compartment or support:			

- 5 Max height
  - Max
- 4 3

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3kg (1065lb)

1850mm (73")

weight 48
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Electric power supply

A.C. V240 1ph Frequency 60Hz Thermal Capacity 98952Btu/hr 29kW Connecting cable 14AWG

Leavening compartment power supply A.C. V240 1ph 60Hz Max power 1,8kW Medium consum/hour 0.9kWh Conn. Cable 14AWG

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