

## P110 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")
- 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



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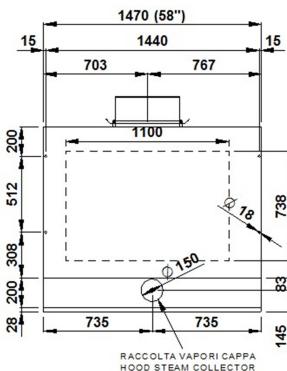
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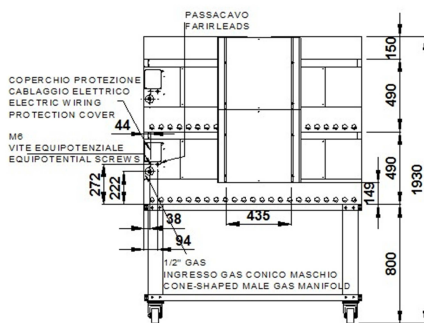
## P110 GAS "A" 2 BAKING CHAMBERS

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

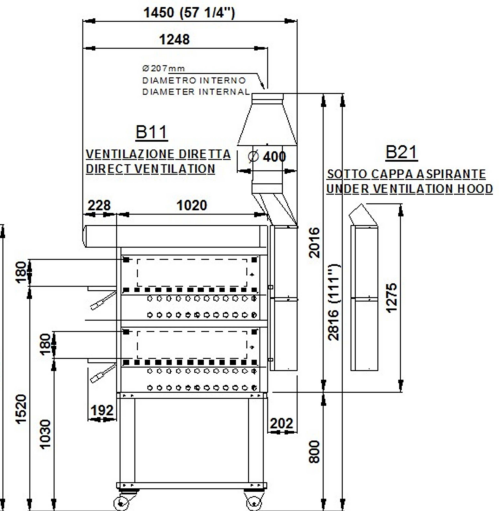
TOP VIEW



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 or support. The oven cooking surface is made of refractory material that provides perfectly even heat distribution over the whole surface, making this oven particularly 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	1450mm (57 1/4")
Ext. width	1470mm (58")
Weight(excl.supp)	425kg (937lb)
Total baking surf.	1,6m <sup>2</sup> (17.22ft <sup>2</sup> )

#### SHIPPING INFORMATION

Packed in wooden crate	
Height	1390mm (55")
Depth	1730mm (69")
Width	1660mm (66")
Weight	485kg (1069lb)

#### FEEDING AND POWER

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

#### TOTAL BAKING CAPACITY

Pizza diameter 300mm (12")	14	When combined with leavening compartment or support:
Pizza diameter 450mm (18")	4	Max height
Tray (600x400)mm	4	Max weight
Tray (26"x18")	4	

<i>Electric power supply</i>	A.C. V240 1ph Frequency 60Hz Thermal Capacity 146722Btu/hr 43kW
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

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