



P110 GAS "A"

Modular gas oven for pizza

COMPOSITION WITH 2 BAKING
CHAMBERS



OPTIONS AND ACCESSORIES (WITH SURCHARGE)

- ☐ Leavening compartment with wheels, height 800mm
- ☐ Support with wheels, height 800mm
- ☐ Support with wheels, height 950mm
- ☐ Additional tray holder guides for compartment and support
- ☐ Spacer element height 300mm
- ☐ Activator discharge vapors

(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 enameled 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
- ☐ Continuous temperature monitoring with thermocouple

STANDARD EQUIPMENT

- ☐ Lighting with halogen lamp
- ☐ Independent maximum temperature safety device



MORETTI FORNI S.P.A.

www.morettiforni.com

marketing@morettiforni.com

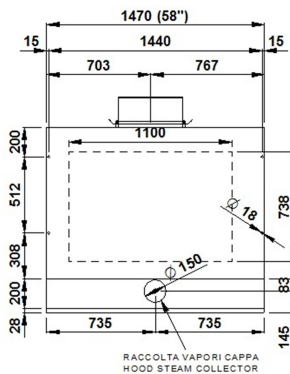
Via A.Meucci, 4 - 61037 Mondolfo (PU) ITALIA

Tel. +39.0721.96161 - Fax +39.0721.9616299

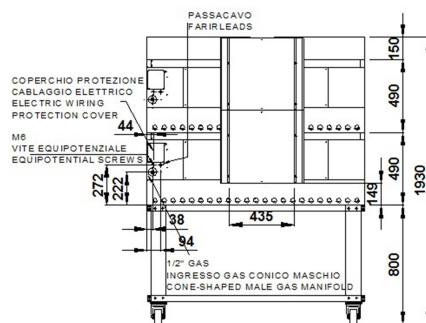
P110 GAS "A" 2 BAKING CHAMBERS

(assembled with support height 800mm)

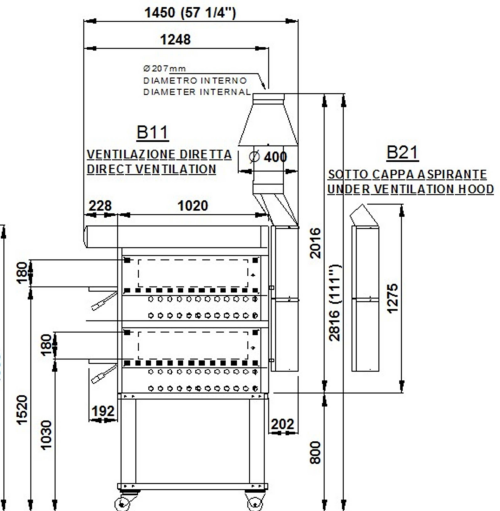
TOP VIEW



REAR VIEW



RIGHT SIDE VIEW



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

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 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, whereas the maximum temperature of the baking chamber is 450°C

All the data provided below refer to the configuration with 2 chambers

DIMENSIONS		SHIPPING INFORMATION		FEEDING AND POWER		
External height	2016mm	Packed in wooden crate		Appliance typeB11 or B21		
External depth	1450mm	Height	1360mm	Gas power supply		
External width	1470mm	Depth	1730mm	METHANE or LPG		
Weight (excl. support)	425kg	Width	1660mm	*Consumption per hour		
Total baking surface	1,6m ²	Weight	(425+60)kg	Metano G20	4,56m ³ /h	
TOTAL BAKING CAPACITY				Metano G25	5,28m ³ /h	
				LPG G30	3,4kg/h	
Pizza diameter 300mm		When combined with leavening compartment or support:		Electric power supply		
				A.C. V230 1N		
Pizza diameter 450mm		4	Max height	2200mm	Frequency	50/60Hz
Tray (600x450)mm		4	Max weight	(516+70)kg	Thermal Capacity	43kW
				Connecting cable for each deck		
				tipo H07RN-F		
				3x2,5mm ² (V230 1N)		
				Leavening compartment power supply		
				A.C. V230 1N 50/60Hz		
				Max power	1,5kW	
				*Medium consum/hour	0,8kWh	
				Conn. cable type H07RN-F 3x1,5mm ²		

***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