



P150 GAS "A"

Modular gas oven for pizza

COMPOSITION WITH 1 BAKING CHAMBER



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
- Door handle in stainless steel
- 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

OPTIONS AND ACCESSORIES (WITH SURCHARGE)

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

(WITHOUT SURCHARGE)

- Front vapour collection hood in stainless steel sheet



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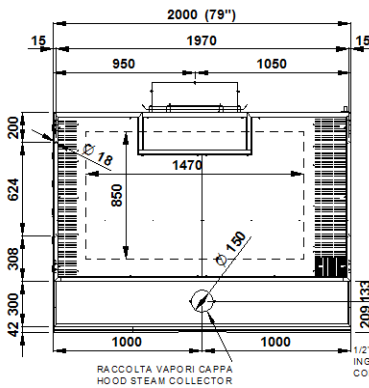
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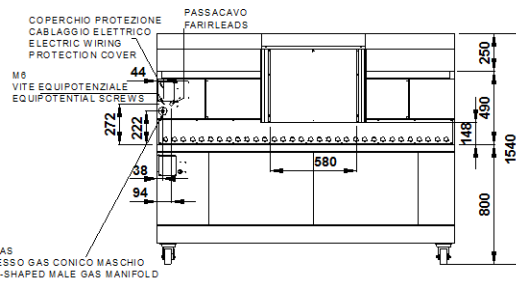
P150 GAS "A" 1 BAKING CHAMBER

(assembled with leavening compartment height 800mm)

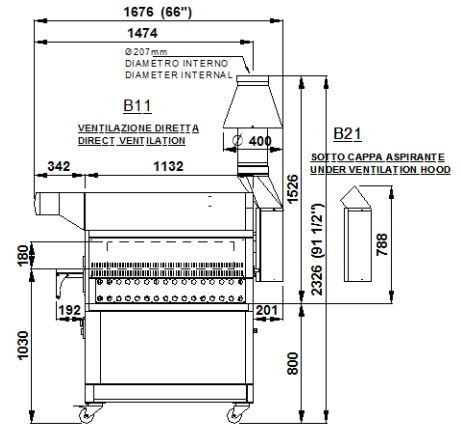
TOP VIEW



REAR VIEW



RIGHT SIDE VIEW



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

SPECIFICATIONS

The appliance comprises one cooking element 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, whereas the maximum temperature of the baking chamber is 450°C

All the data provided below refer to the configuration with 1 chamber

DIMENSIONS

External height	1526mm
External depth	1676mm
External width	2000mm
Weight (excl. support)	369kg
Total baking surface	1,24m ²

SHIPPING INFORMATION

Packed in wooden crate	
Height	1000mm
Depth	1960mm
Width	2190mm
Weight	(369+50)kg

FEEDING AND POWER

<i>Appliance type</i> B11 or B21	
Gas power supply	
METHANE or LPG	
*Consumption per hour	
Methane G20	3,28m ³ /h
Methane G25	3,813m ³ /h
LPG G30	2,445kg/h
<i>Electric power supply</i>	
A.C. V230 1N	
Frequency	50/60Hz
Thermal Capacity	31kW
Connecting cable	
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	

TOTAL BAKING CAPACITY

Pizza diameter 300mm	12	When combined with leavening compartment:	
Pizza diameter 450mm	5	Max height	1800mm
Tray (600x400)mm	3	Max weight	(486+60)kg

*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