

P150 GAS "A"

Modular gas oven for pizza

COMPOSITION WITH 3 BAKING
CHAMBERS



OPTIONS AND ACCESSORIES (WITH SURCHARGE)

- Support closed with wheels, height 400mm
- 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 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



MORETTI FORNI S.P.A.

www.morettiforni.com

info@morettiforni.com

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

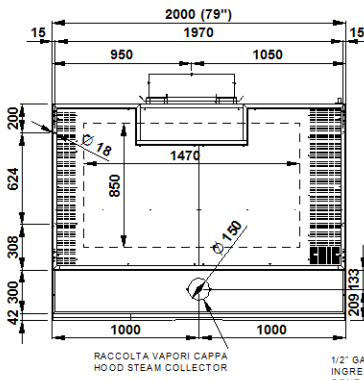
Tel. +39.0721.96161 - Fax +39.0721.9616299



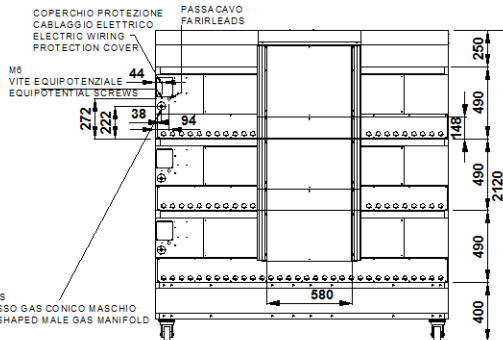
P150 GAS "A" 3 BAKING CHAMBERS

(assembled with support closed height 400mm)

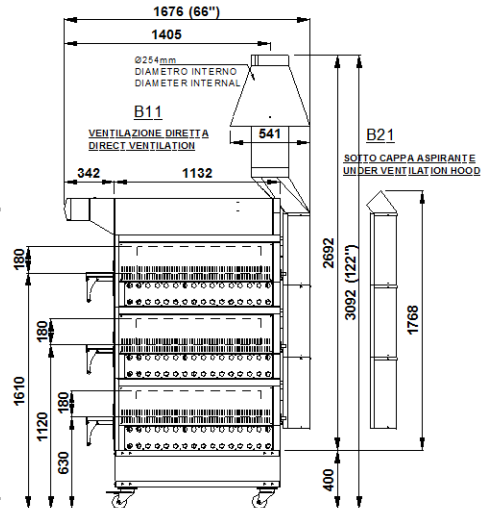
TOP VIEW



REAR VIEW



RIGHT SIDE VIEW



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

SPECIFICATIONS

The appliance comprises three cooking elements and an optional support closed. 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 3 chambers

DIMENSIONS

External height	2693mm
External depth	1676mm
External width	2000mm
Weight (excl. support)	929kg
Total baking surface	3,72m ²

SHIPPING INFORMATION

Packed in wooden crate	
Height	1980mm
Depth	1960mm
Width	2190mm
Weight	(929+70)kg

FEEDING AND POWER

Appliance type	B11 or B21
Gas power supply	METHANE or LPG
*Consumption per hour	
Methane G20	9,84m ³ /h
Methane G25	11,439m ³ /h
LPG G30	7,335kg/h

TOTAL BAKING CAPACITY

Pizza diameter 300mm	36	When combined with support closed:	
Pizza diameter 450mm	15	Max height	2380mm
Tray (600x400)mm	9	Max weight	(1013+80)kg

Electric power supply	
A.C. V230 1N	
Frequency	50/60Hz
Thermal Capacity	93kW
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