

P110 GAS HI-TECH "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 Ipergres
- Aluminised steel steam duct
- Stainless steel door with bottom hinge and spring balance
- Tempered glass element
- 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 incandescent lamp
- Independent maximum temperature safety device

OPTIONS AND ACCESSORIES (WITH SURCHARGE)

- Leavening compartment with wheels, height 800 mm
- Stand with wheels, height 800 mm
- Stand with wheels, height 950 mm
- Additional tray holder guides for compartment and stand
- Spacer element height 300 mm
- Fume venting activator



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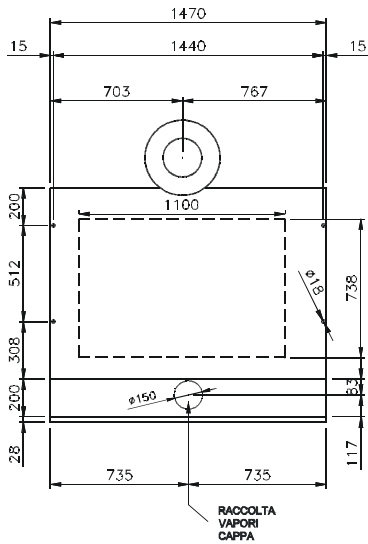
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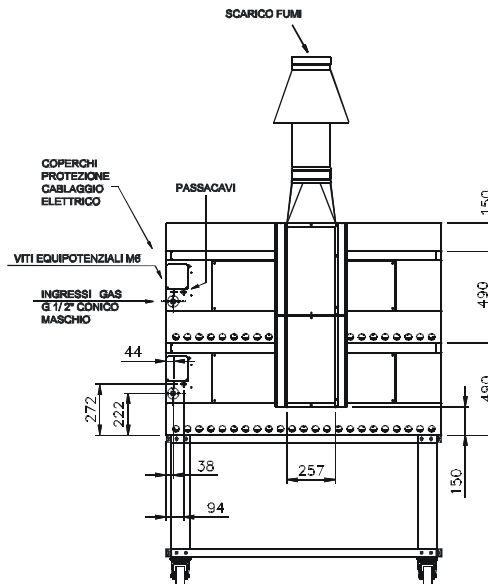
P110 GAS HI-TECH "A" 2 CHAMBERS

(assembled with stand height 800 mm)

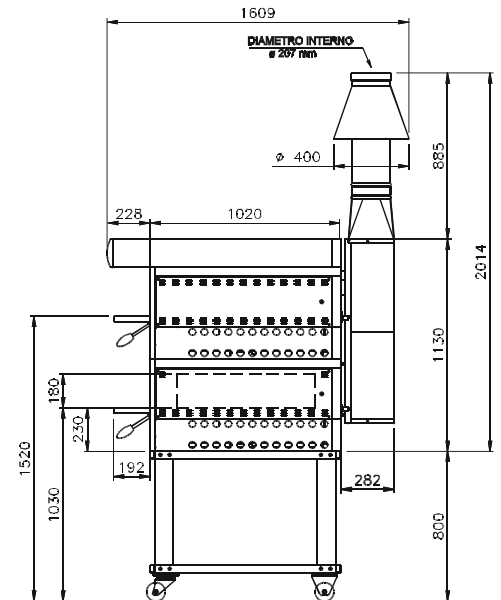
TOP VIEW



REAR VIEW



VIEW FROM RIGHT



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

SPECIFICATIONS

The appliance comprises two independent 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 stand 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 baking chambers

DIMENSIONS

| | |
|----------------------------|--------------------|
| External height | 2014 mm |
| External depth | 1609 mm |
| External width | 1470 mm |
| Weight (excluding support) | 425 kg |
| Total baking surface | 1,6 m ² |

TOTAL BAKING CAPACITY

| | |
|-----------------------|----|
| Pizza diameter 280 mm | 16 |
| Pizza diameter 500 mm | 4 |
| Tray (600x450) | 4 |

SHIPPING INFORMATION

| | |
|------------------------|-------------|
| Packed in wooden crate | |
| Height | 1780 mm |
| Depth | 1760 mm |
| Width | 1670 mm |
| Weight | (425+10) kg |

When combined with leavening compartment or stand:

| | |
|------------|-------------|
| Max height | 3215 mm |
| Max weight | (515+10) kg |

POWER SUPPLY AND POWER

| | |
|---|----------------|
| <i>Appliance type</i> | B11 |
| <i>Gas power supply</i> | METHANE or LPG |
| <i>Consumption per hour</i> | |
| Methane G20 | 161 |
| ft ³ /h | |
| Methane G25 | 186.5 |
| ft ³ /h | |
| LPG G30 | 7.48 lb/h |
| <i>Electric power supply</i> | |
| A.C. V230 1N | |
| Frequency | 50/60 Hz |
| Thermal Capacity | 143.334 Btu/hr |
| Connection cable for each deck | |
| type H07RN-F | |
| 3x0.00375in ² (2.5 mm ²) V230 1N | |
| Leavening compartment power supply | |
| A.C.V 230 1 N 50/60 Hz | |
| Max Power | 1.5 Kw |
| Average power consumption | 0.8 Kw/h |

* This value is subject to variation according to the way in which the equipment is used

- 2 -NOTE: Moretti Forni Spa reserves the right to modify the characteristics of the products illustrated in this publication without prior notice