



## AMALFI "A"

Modular electric oven for pizzeria

COMPOSITION WITH 3 BAKING CHAMBERS



### OPTIONS AND ACCESSORIES (WITH SURCHARGE)

- ☐ Support with wheels, height 600mm (23 1/2")
- ☐ Additional tray holder guides for compartment and support
- ☐ Suction hood

### (WITHOUT SURCHARGE)

- ☐ Front vapour collection hood in stainless steel sheet

### EXTERNAL CONSTRUCTION

- ☐ Structure made in folded stainless steel
- ☐ Side panels in pre-painted sheet metal
- ☐ Stainless steel hood with aluminised steel top cover
- ☐ Front vapour collection hood in HT coating steel sheet
- ☐ Steam duct in stainless steel plate
- ☐ 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

- ☐ Refractory brick cooking surface
- ☐ Refractory top and side structure
- ☐ Rock wool heat insulation

### FUNCTIONING

- ☐ Heated by spiral heating elements
- ☐ Electronic temperature management with independent adjustment of ceiling and floor
- ☐ Maximum temperatura reached 450°C (840°F)
- ☐ Continuous temperature monitoring with thermocouple
- ☐ Vapour ducting using manual butterfly valve

### STANDARD EQUIPMENT

- ☐ Lighting with halogen lamp
- ☐ Timer
- ☐ Economiser
- ☐ Independent maximum temperature safety device
- ☐ 20 customisable programs



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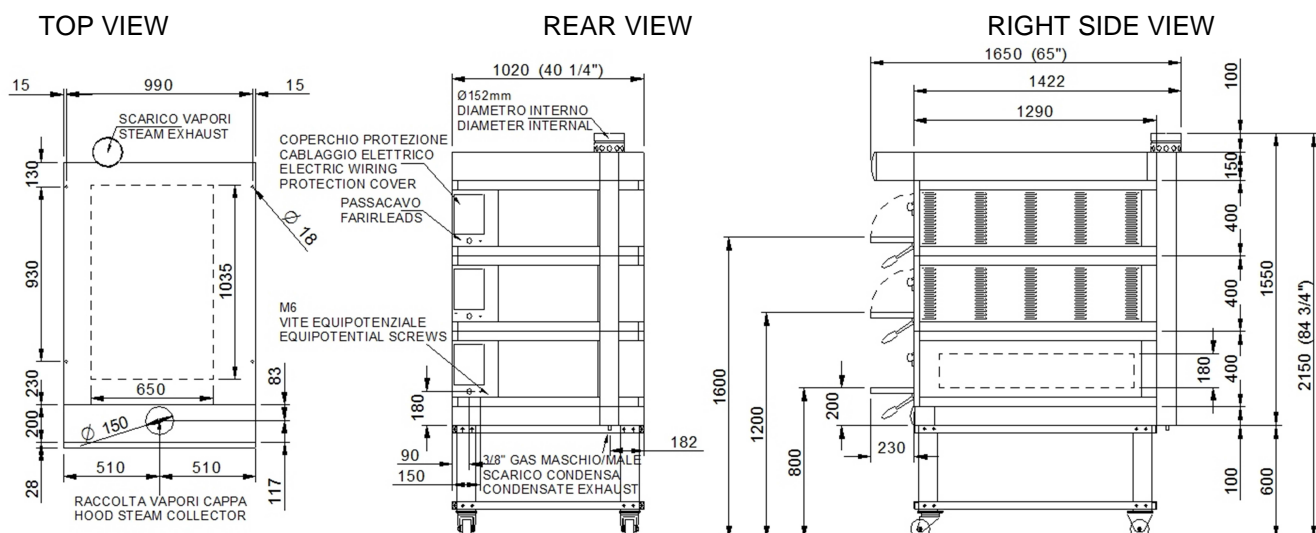
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## AMALFI "A"

### 3 baking chambers height 18cm (7")

(assembled with support height 600mm (23 1/2"))



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

#### SPECIFICATIONS

The appliance comprises three independent cooking elements and an optional leavening compartment or support. The oven cooking surface is made of refractory, allowing perfect heat distribution over the whole surface and making this oven particularly suitable for use by pizza cooks. Temperature adjustment is electronic, with independent control of the ceiling and floor heating elements. 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 3 baking chambers**

DIMENSIONS		SHIPPING INFORMATION	FEEDING AND POWER
External height	2150mm (84 3/4")	Packed in wooden crate	<i>Standard feeding</i>
External depth	1650mm (65")	Height	1800mm (71") A.C. V240 3ph
External width	1020mm (40 1/4")	Depth	1851mm (73") <i>Feeding on request</i>
Weight	534kg (1178lb)	Width	1220mm (49") A.C. V208 3ph
Baking surface	2,1m <sup>2</sup> (22,59ft <sup>2</sup> )	Weight	(645)kg (1422)lb
<b>TOTAL BAKING CAPACITY</b>		When combined with leavening compartment or support:	Frequency 60Hz
Tray (600x400)mm	6	Max height	2750mm (109")
Tray 26"x18"	6	Max weight	(697)kg (1537)lb
Pizza diameter 300mm (12")	18		
Pizza diameter 450mm (18")	6		
			Ampère Max
			55,5A (V240 3ph)
			64,2A (V208 3ph)
			Connecting cable for each chamber (8AWG)
			Power supply (optional prover)
			A.C. V(208/240) 1ph 60 Hz
			Max power 1,8kW
			Average power cons 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