



Modular gas deck oven

2 decks composition

serieP gas consists of one or more independent baking chambers and an optional proofer or stand. The baking surface is made of refractory stone allowing the perfect heat distribution over the whole surface and making this oven particularly suitable for direct pizza baking, on floor or on trays.

Temperature management is electronic. The oven door is hinged at the bottom, with a tempered glass window to check the product during baking. The stand consists of a painted metal structure, while the proofer is a stainless steel cabinet equipped with a heating thermostat. The proofer can reach the maximum temperature of 149°F, whereas the maximum temperature of the baking chamber is 842°F.



OPERATION

- Heating by ramp burner
- Electronic temperature management
- Protected incandescent lighter
- Flame detector
- Maximum temperature reached 842°F
- Continuous temperatures monitoring in baking chamber by thermocouple
- Exhaust fumes B11 or B21

CONSTRUCTION

- Structure made in folded stainless steel
- Side panels in painted sheet metal
- Hood in stainless steel
- Steam duct in stainless steel plate
- Stainless steel door, tempered glass
- Handles in thermoplastic material
- Two-layer refractory brick baking surface
- Top and side structure in aluminised steel
- Rock wool heat insulation

ACCESSORIES

- Leavening proofer on wheels height 23 1/2", 31 1/2"
- Stand with wheels height 15 3/4", 31 1/2", 37 1/2"
- Spacer element height 11 13/16"
- Additional tray holder guides for compartment and stand
- Activator discharge vapors
- Frontless hood

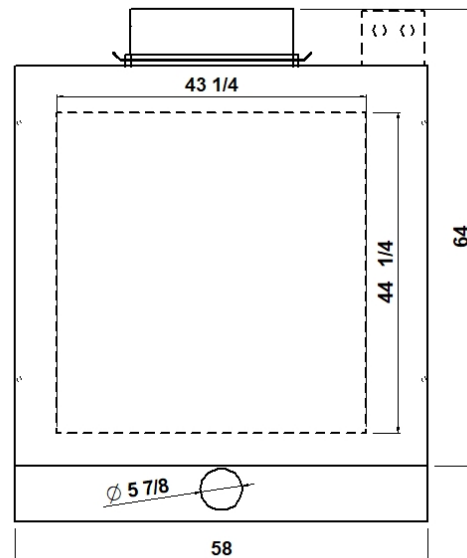
INTERNAL BAKING DIMENSIONS

| | |
|-----------------|---------------------|
| Internal height | 7" |
| Internal depth | 44 1/4" |
| Internal width | 43 1/4" |
| Baking surface | 12,9ft ² |

STANDARD EQUIPMENT

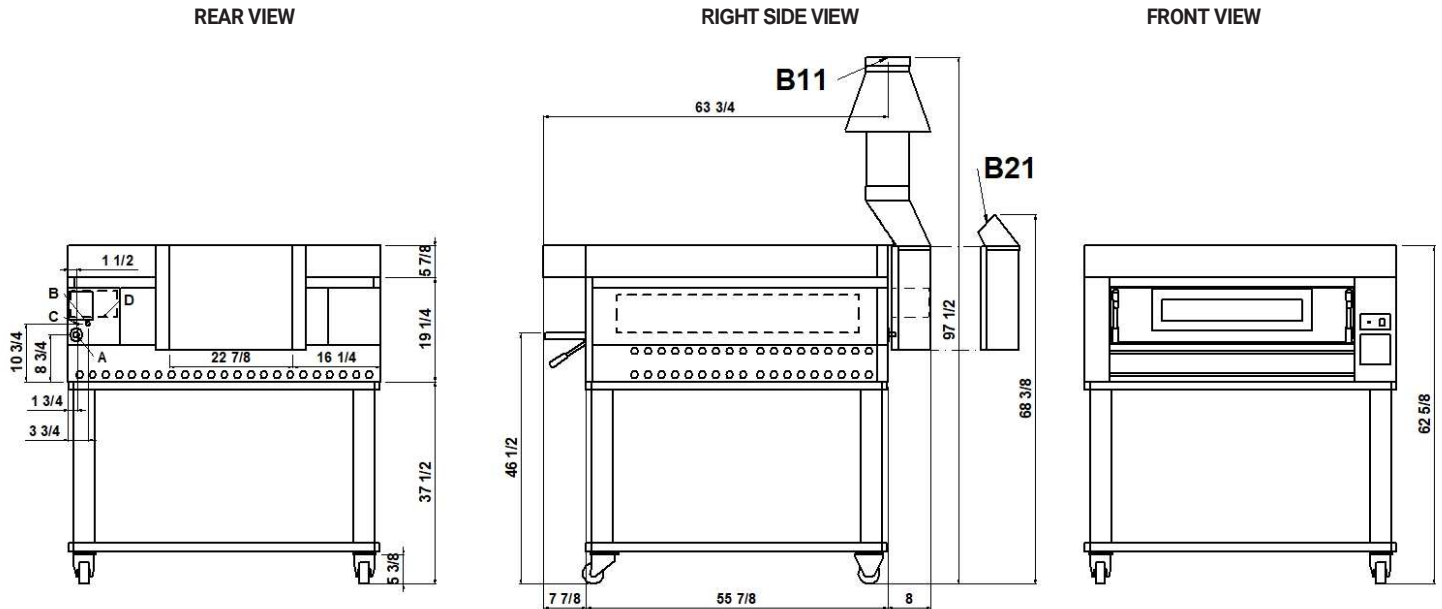
- Dual halogen lighting
- Independent maximum temperature safety device

TOP VIEW



1 baking chamber height 7"

(assembled with stand height 37 1/2")



NOTE: The dimensions indicated in the views are in inches. **B11 DIRECT VENTILATION (ø 7 7/8")**. **B21 UNDER VENTILATION HOOD**

| A | B | C | D |
|-------------------------------|-----------|----------------------|----------|
| Ø 1/2" | fairleads | M6 | 120V |
| cone shaped male gas manifold | | equipotential screws | optional |

DIMENSIONS

| | |
|-----------------|------------------|
| External height | 25 3/16" (640mm) |
| External depth | 64" (1622mm) |
| External width | 58" (1470mm) |
| Weight | 690lb (313kg) |

TOTAL BAKING CAPACITY

| | |
|--------------------------|---|
| Tray 26"x18" (600x400)mm | 4 |
| Pizza diameter 12" | 9 |
| Pizza diameter 18" | 5 |

SHIPPING INFORMATION

| | |
|------------------------|---------------|
| Packed in wooden crate | |
| Height | 36" (900mm) |
| Depth | 84" (2130mm) |
| Width | 66" (1660mm) |
| Weight | 800lb (363kg) |

| | |
|--|----------------|
| When combined with leavening compartment or stand: | |
| Max height | 73" (1850mm) |
| Max weight | 1065lb (483kg) |

FEEDING AND POWER

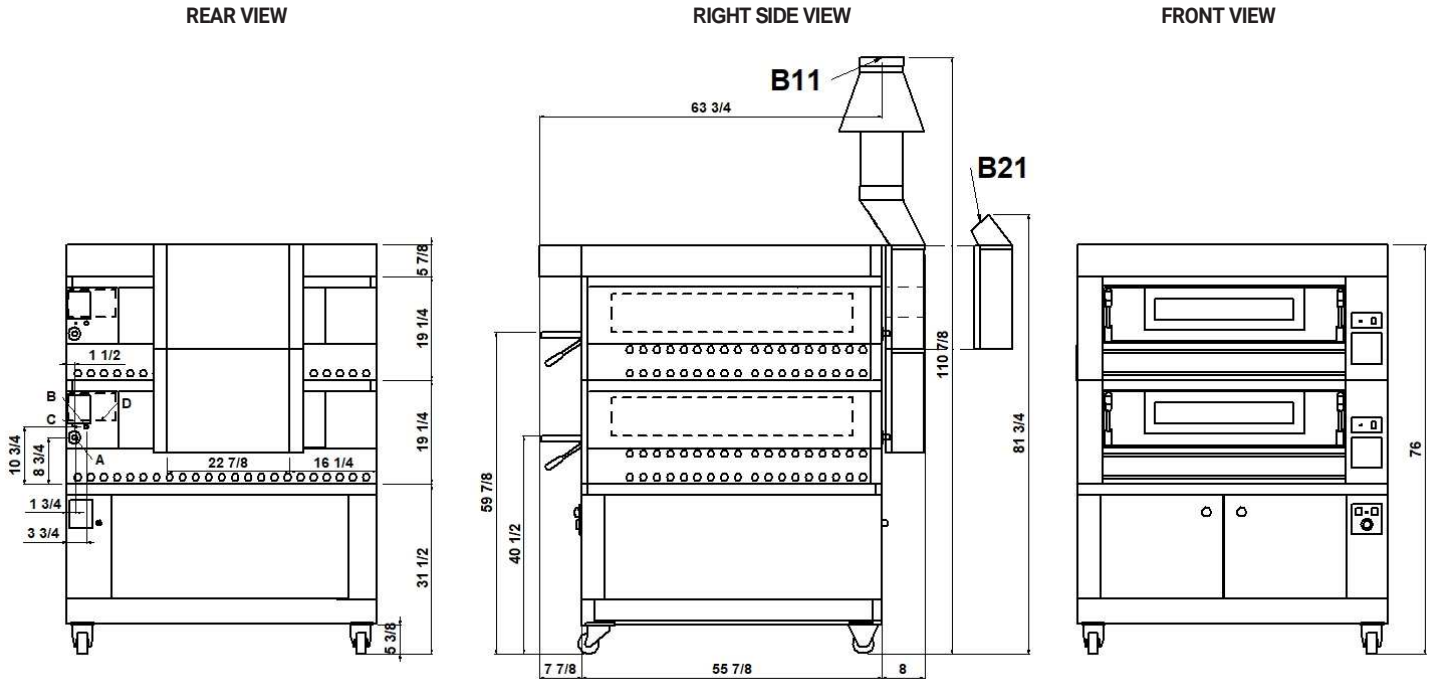
| | |
|------------------|--|
| Appliance type | Direct ventilation or Under ventilation hood |
| Gas power supply | |
| NATURAL | 7inWC – 17,4mbar |
| LP-GAS | 11inWC – 27,4mbar |
| Thermal capacity | 98952Btu/hr (29kW) |

| | |
|--|-----------|
| Electric power supply | |
| A.C. V240 1ph 60Hz | |
| Max power | 450W/DECK |
| Ampère | 2,4A/DECK |
| Conn. cable for each chamber | 14AWG |
| Feeding on request | |
| A.C. V208 1ph 60Hz, A.C. V120 1ph 60Hz | |

| | |
|---------------------------------|---------------------|
| Power supply (optional proofer) | |
| A.C. V(208/240) 1ph 60 Hz | |
| Max power | 1,8kW |
| *Average power cons | 0,9kWh |
| Conn. cable | 14AWG – Ampère 7,5A |

* 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

2 baking chambers height 7"
(assembled with proofer height 31 1/2")



NOTE: The dimensions indicated in the views are in inches. **B11 DIRECT VENTILATION (ø 7 7/8")**. **B21 UNDER VENTILATION HOOD**

| A | B | C | D |
|-------------------------------|-----------|----------------------|----------|
| Ø 1/2" | fairleads | M6 | 120V |
| cone shaped male gas manifold | | equipotential screws | optional |

DIMENSIONS

| | |
|-----------------|------------------|
| External height | 44 1/2" (1130mm) |
| External depth | 64" (1622mm) |
| External width | 58" (1470mm) |
| Weight | 1260lb (570kg) |

TOTAL BAKING CAPACITY

| | |
|--------------------------|----|
| Tray 26"x18" (600x400)mm | 8 |
| Pizza diameter 12" | 18 |
| Pizza diameter 18" | 10 |

SHIPPING INFORMATION

| | |
|------------------------|----------------|
| Packed in wooden crate | |
| Height | 55" (1390mm) |
| Depth | 84" (2130mm) |
| Width | 66" (1660mm) |
| Weight | 1389lb (630kg) |

| | |
|--|----------------|
| When combined with leavening compartment or stand: | |
| Max height | 87" (2190mm) |
| Max weight | 1653lb (750kg) |

FEEDING AND POWER

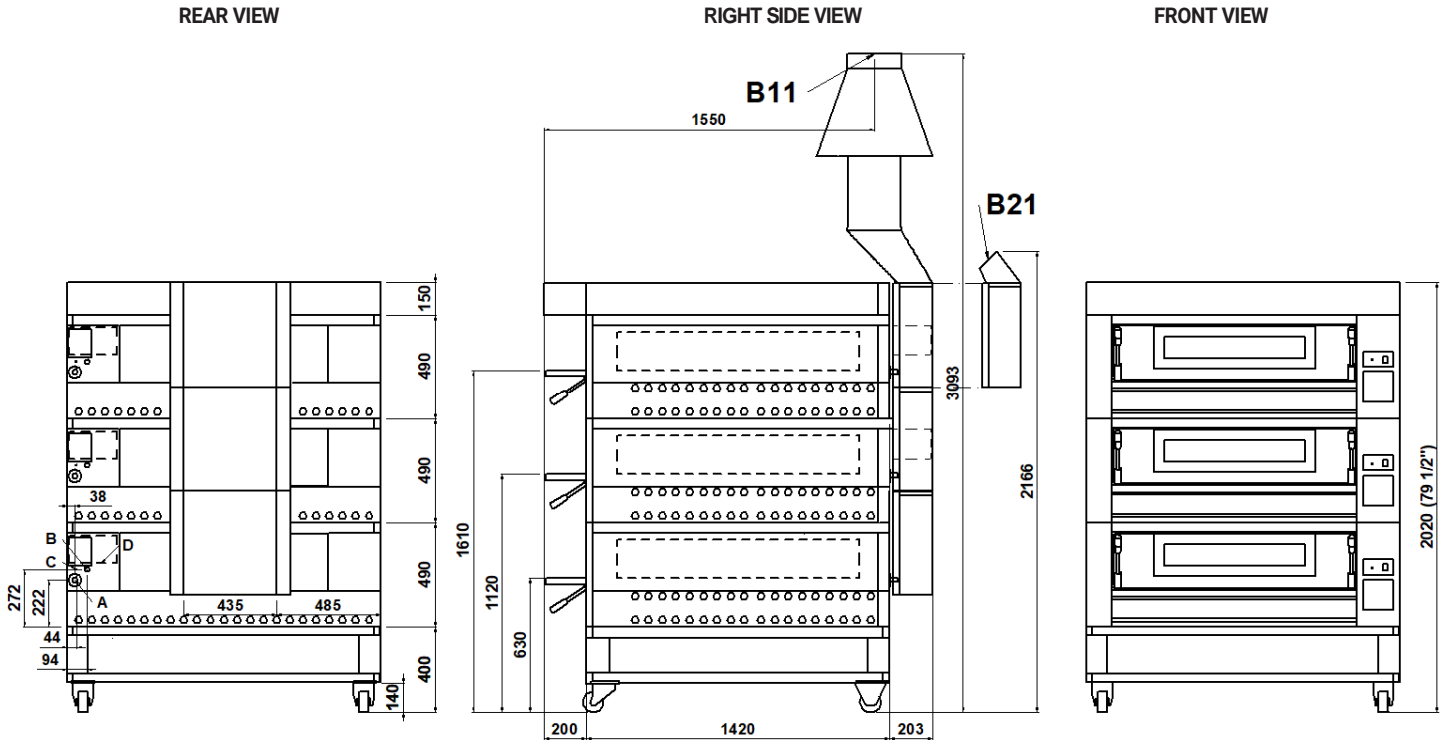
| | |
|------------------|--|
| Appliance type | Direct ventilation or Under ventilation hood |
| Gas power supply | |
| NATURAL | 7inWC – 17,4mbar |
| LP-GAS | 11inWC – 27,4mbar |
| Thermal capacity | 197904Btu/hr (58kW) |

| | |
|--|-----------|
| Electric power supply | |
| A.C. V240 1ph 60Hz | |
| Max power | 450W/DECK |
| Ampère | 2,4A/DECK |
| Conn. cable for each chamber | 14AWG |
| Feeding on request | |
| A.C. V208 1ph 60Hz, A.C. V120 1ph 60Hz | |

| | |
|---------------------------------|---------------------|
| Power supply (optional proofer) | |
| A.C. V(208/240) 1ph 60 Hz | |
| Max power | 1,8kW |
| *Average power cons | 0,9kWh |
| Conn. cable | 14AWG – Ampère 7,5A |

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3 baking chambers height 7"
(assembled with stand height 15 3/4")



NOTE: The dimensions indicated in the views are in inches. **B11 DIRECT VENTILATION (ø 9 27/32")**. **B21 UNDER VENTILATION HOOD**

| A | B | C | D |
|-------------------------------|-----------|----------------------|----------|
| Ø 1/2" | fairleads | M6 | 120V |
| cone shaped male gas manifold | | equipotential screws | optional |

DIMENSIONS

| | |
|-----------------|------------------|
| External height | 63 3/4" (1620mm) |
| External depth | 64" (1622mm) |
| External width | 58" (1470mm) |
| Weight | 1845lb (840kg) |

TOTAL BAKING CAPACITY

| | |
|--------------------------|----|
| Tray 26"x18" (600x400)mm | 12 |
| Pizza diameter 12" | 27 |
| Pizza diameter 18" | 15 |

SHIPPING INFORMATION

| | |
|------------------------|----------------|
| Packed in wooden crate | |
| Height | 74" (1880mm) |
| Depth | 84" (2130mm) |
| Width | 66" (1660mm) |
| Weight | 2006lb (910kg) |

| | |
|--|----------------|
| When combined with leavening compartment or stand: | |
| Max height | 90" (2280mm) |
| Max weight | 2200lb (998kg) |

FEEDING AND POWER

| | |
|------------------|--|
| Appliance type | Direct ventilation or Under ventilation hood |
| Gas power supply | |
| NATURAL | 7inWC – 17,4mbar |
| LP-GAS | 11inWC – 27,4mbar |
| Thermal capacity | 296856Btu/hr (87kW) |

| | |
|--|-----------|
| Electric power supply | |
| A.C. V240 1ph 60Hz | |
| Max power | 450W/DECK |
| Ampère | 2,4A/DECK |
| Conn. cable for each chamber | 14AWG |
| Feeding on request | |
| A.C. V208 1ph 60Hz, A.C. V120 1ph 60Hz | |

| | |
|---------------------------------|--------|
| Power supply (optional proofer) | |
| A.C. V(208/240) 1ph 60 Hz | |
| Max power | 1,8kW |
| *Average power cons | 0,9kWh |
| Conn. cable 14AWG – Ampère | 7,5A |

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