



AMALFI "A"

Modular electric oven for pizzeria

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 enameled 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 brick top and side structure
- Rock wool heat insulation

OPERATION

- Heating by means of spiral heating elements
- Electronic temperature management with independent adjustment of ceiling and floor
- Maximum temperature reached 450°C
- Continuous temperature monitoring with thermocouple
- Vapour ducting using manual butterfly valve

STANDARD EQUIPMENT

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

OPTIONS AND ACCESSORIES (WITH SURCHARGE)

- Leavening compartment with wheels, height 800 mm
- Support with wheels, height 600 mm
- Support with wheels, height 800 mm
- Support with wheels, height 950 mm
- Additional tray holder guides for compartment and support
- Spacer element height 300 mm
- Suction hood

(WITHOUT SURCHARGE)

- Front vapour collection hood in stainless steel sheet



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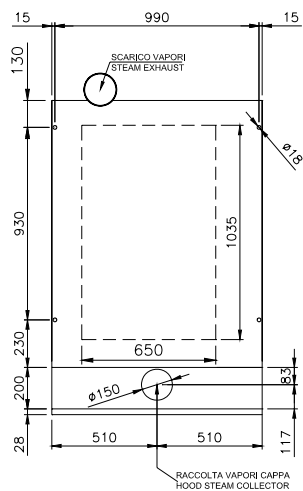
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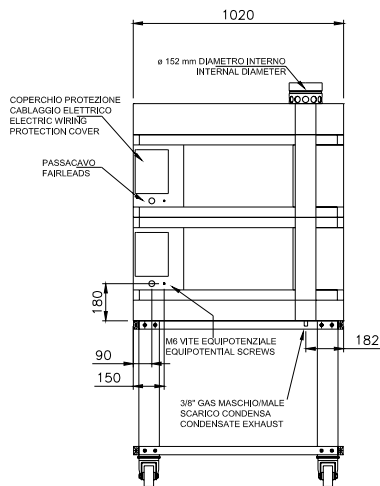
AMALFI "A" 2 CHAMBERS

(assembled with support height 800 mm)

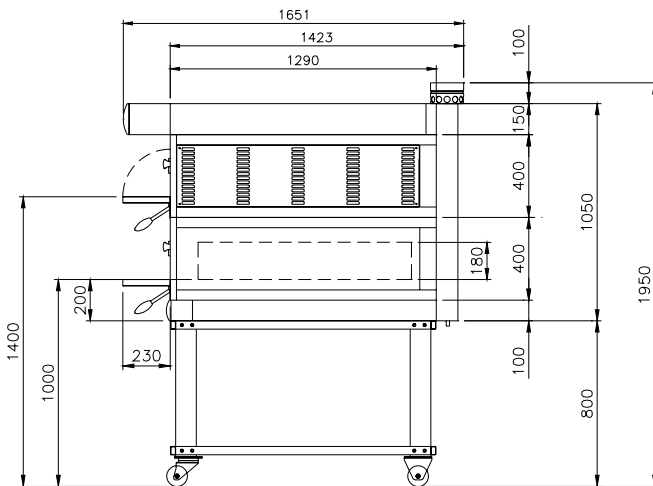
TOP VIEW



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, 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, 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 | 1150 mm |
| External depth | 1651 mm |
| External width | 1020 mm |
| Weight (excluding support) | 410 kg |
| Total baking surface | 1.4 m ² |

SHIPPING INFORMATION

| | |
|------------------------|-------------|
| Packed in wooden crate | |
| Height | 1300 mm |
| Depth | 1851 mm |
| Width | 1220 mm |
| Weight | (410+10) kg |

FEEDING AND POWER

| | |
|------------------------------|----------|
| <i>Standard feeding</i> | |
| A.C. V 400 3N | |
| <i>Feeding on request</i> | |
| A.C. V230 3 | |
| Frequency | 50/60 Hz |
| Max power | 14.2 kW |
| *Medium consum/hour | 7.1 kWh |
| Connecting cable | |
| tipo H07RN-F | |
| 5x4 mm ² (V400) | |
| 4x6 mm ² (V230 3) | |
| Prover feeding | |
| A.C.V 230 1 N 50/60 Hz | |
| Max power | 1.5 kW |
| *Medium consum/hour | 0.8 kWh |

TOTAL BAKING CAPACITY

| | |
|-----------------------|----|
| Pizza diameter 300 mm | 12 |
| Pizza diameter 450 mm | 4 |
| Tray (600x400) mm | 4 |

| | |
|--|-------------|
| When combined with leavening compartment or support: | |
| Max height | 2250 mm |
| Max weight | (520+10) kg |

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

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