



AMALFI "D"

Modular electric oven for pizzeria

COMPOSITION WITH 1 BAKING CHAMBER



OPTIONS AND ACCESSORIES (WITH SURCHARGE)

- Leavening prover on wheels, height 800mm
- Support with wheels, height 600mm
- Support with wheels, height 800mm
- Support with wheels, height 950mm
- Additional tray holder guides for compartment and support
- Spacer element height 300mm
- 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 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 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
- 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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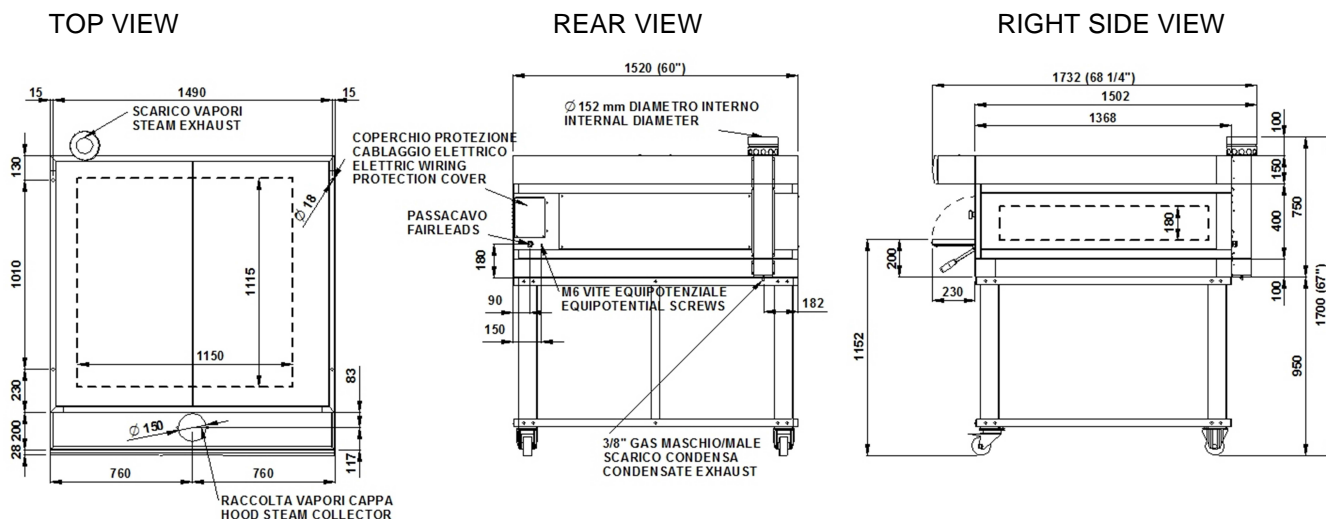
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1 baking chamber height 18cm

(assembled with support height 950mm)



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

SPECIFICATIONS

The appliance comprises one cooking element 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, whereas the maximum temperature of the baking chamber is 450°C

All the data provided below refer to the configuration with 1 baking chamber

DIMENSIONS	SHIPPING INFORMATION	FEEDING AND POWER
External height	750mm	Packed in wooden crate
External depth	1732mm	Height
External width	1520mm	Depth
Weight	354kg	Width
Baking surface	1,28m ²	Weight
		(354+50)kg
TOTAL BAKING CAPACITY	When combined with leavening compartment or support:	<i>Standard feeding</i>
Tray (600x400)mm	4	A.C. V400 3N
Pizza diameter 300mm	12	<i>Feeding on request</i>
Pizza diameter 450mm	5	A.C. V230 3
		Frequency
		50/60Hz
		Max power
		12,6kW
		Average power cons
		6,3kWh
		Connecting cable
		type H07RN-F
		5x4mm ² (V400 3N)
		4x10mm ² (V230 3)
		Power supply (optional prover)
		A.C. V230 1N 50/60 Hz
		Max power
		1,5kW
		Average power cons
		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

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