



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 65°C (149°F), whereas the maximum temperature of the baking chamber is 450°C (842°F).



OPERATION

- Heating by ramp burner
- Electronic temperature management
- Protected incandescent lighter
- Flame detector
- Maximum temperature reached 450°C (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
- Door handle in stainless steel
- Two-layer refractory brick baking surface
- Top and side structure in aluminised steel
- Rock wool heat insulation

ACCESSORIES

- Leavening proofer on wheels height 600, 800mm
- Stand with wheels height 400mm
- Spacer element height 300mm
- Additional tray holder guides for compartment and stand
- Activator discharge vapors
- Frontless hood

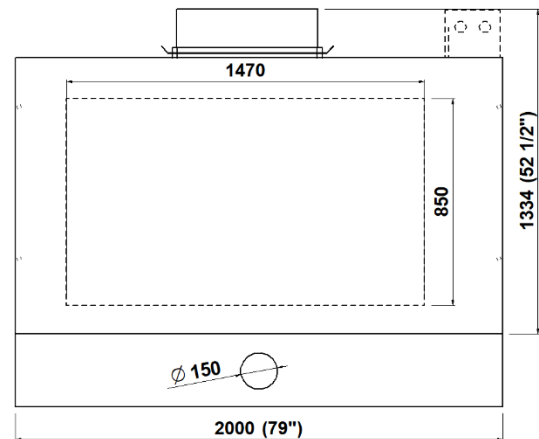
INTERNAL BAKING DIMENSIONS

Internal height	180mm
Internal depth	850mm
Internal width	1470mm
Baking surface	1,24m ²

STANDARD EQUIPMENT

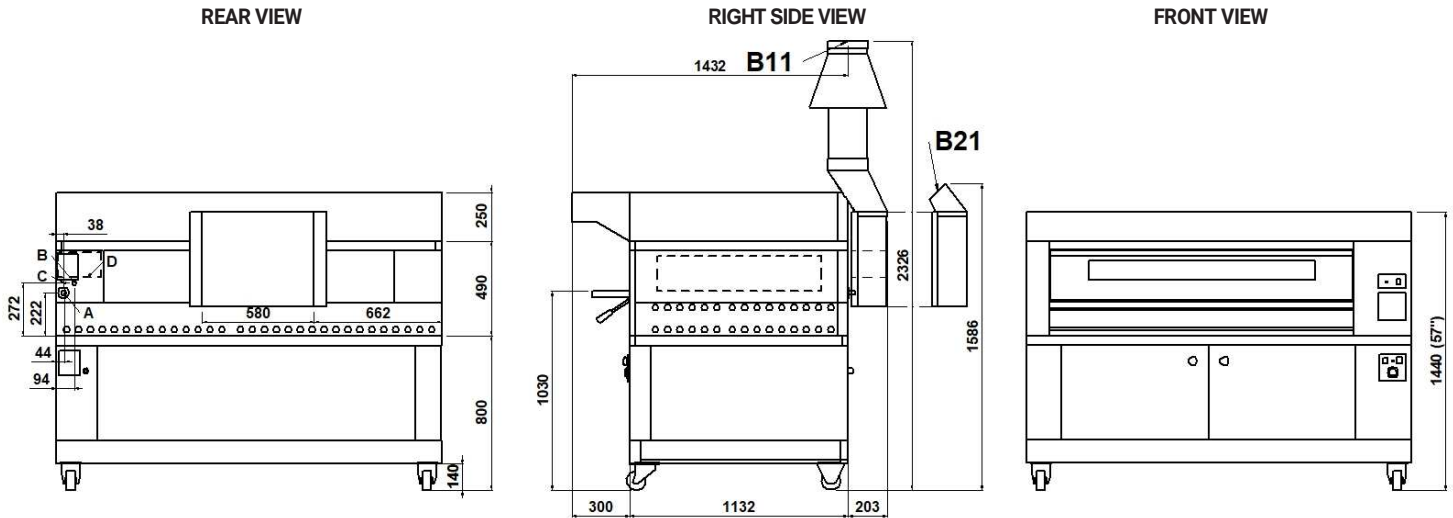
- Dual halogen lighting
- Independent maximum temperature safety device

TOP VIEW



1 baking chamber height 18cm

(assembled with prover height 800mm)



NOTE: The dimensions indicated in the views are in millimeters. **B11 DIRECT VENTILATION (ø int 207mm). B21 UNDER VENTILATION HOOD**

A 1/2" cone shaped male gas manifold	B fairleads	C M6 equipotential screws	D 120V only for UL model
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DIMENSIONS

External height	740mm
External depth	1334mm
External width	2000mm
Weight	369kg

TOTAL BAKING CAPACITY

Tray (600x400)mm	4
Pizza diameter 300mm	12
Pizza diameter 450mm	5

SHIPPING INFORMATION

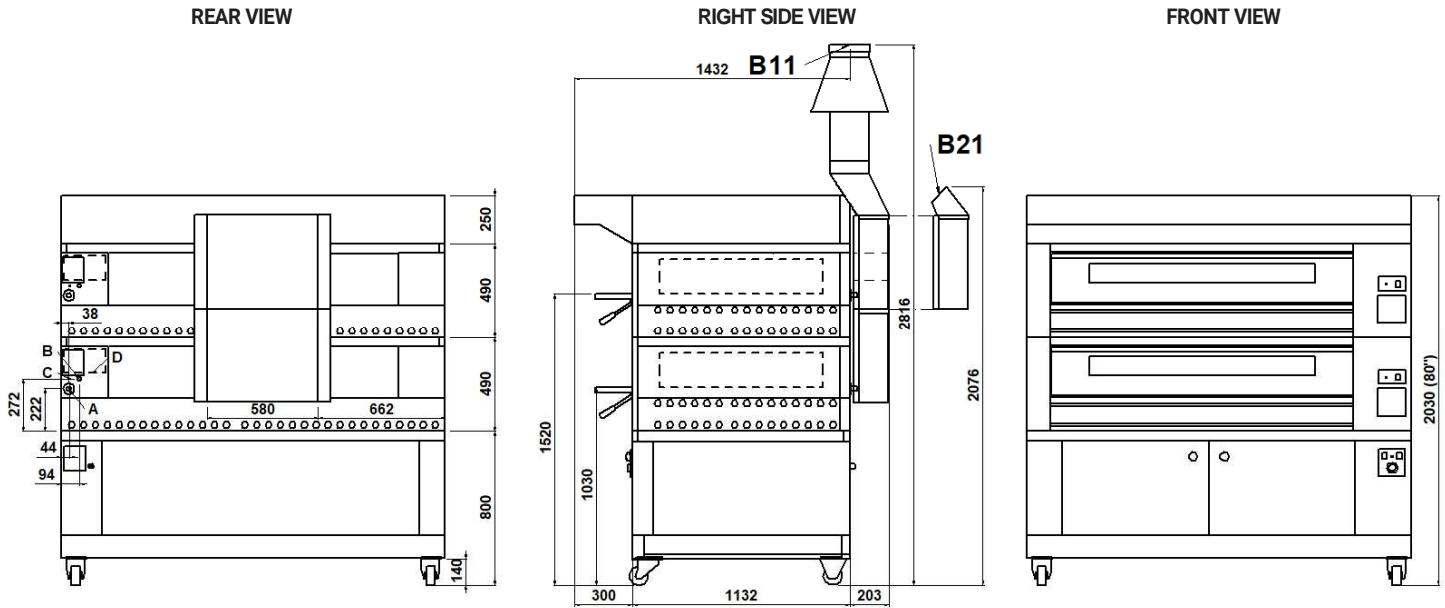
Packed in wooden crate	
Height	1000mm
Depth	1960mm
Width	2190mm
Weight	(369+50)kg
When combined with leavening compartment or stand:	
Max height	1800mm
Max weight	(486+60)kg

FEEDING AND POWER

Appliance type	B11 or B21
Gas power supply	METHANE or LPG
*Consumption per hour max	
Methane G20	3,28m ³ /h
Methane G25	3,82m ³ /h
LPG G30	2,45kg/h
Electric power supply	A.C. V230 1N
Frequency	50/60Hz
Thermal Capacity	31kW
Connecting cable for each chamber	
type	H07RN-F
	3x2,5mm ² (V230 1N)
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
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 18cm
(assembled with prover height 800mm)



NOTE: The dimensions indicated in the views are in millimeters. **B11 DIRECT VENTILATION (ø int 207mm). B21 UNDER VENTILATION HOOD**

A 1/2" cone shaped male gas manifold	B fairleads	C M6 equipotential screws	D 120V only for UL model
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DIMENSIONS

External height	1230mm
External depth	1334mm
External width	2000mm
Weight	649kg

TOTAL BAKING CAPACITY

Tray (600x400)mm	8
Pizza diameter 300mm	24
Pizza diameter 450mm	10

SHIPPING INFORMATION

Packed in wooden crate	
Height	1490mm
Depth	1960mm
Width	2190mm
Weight	(649+60)kg
When combined with leavening compartment or stand:	
Max height	2290mm
Max weight	(766+70)kg

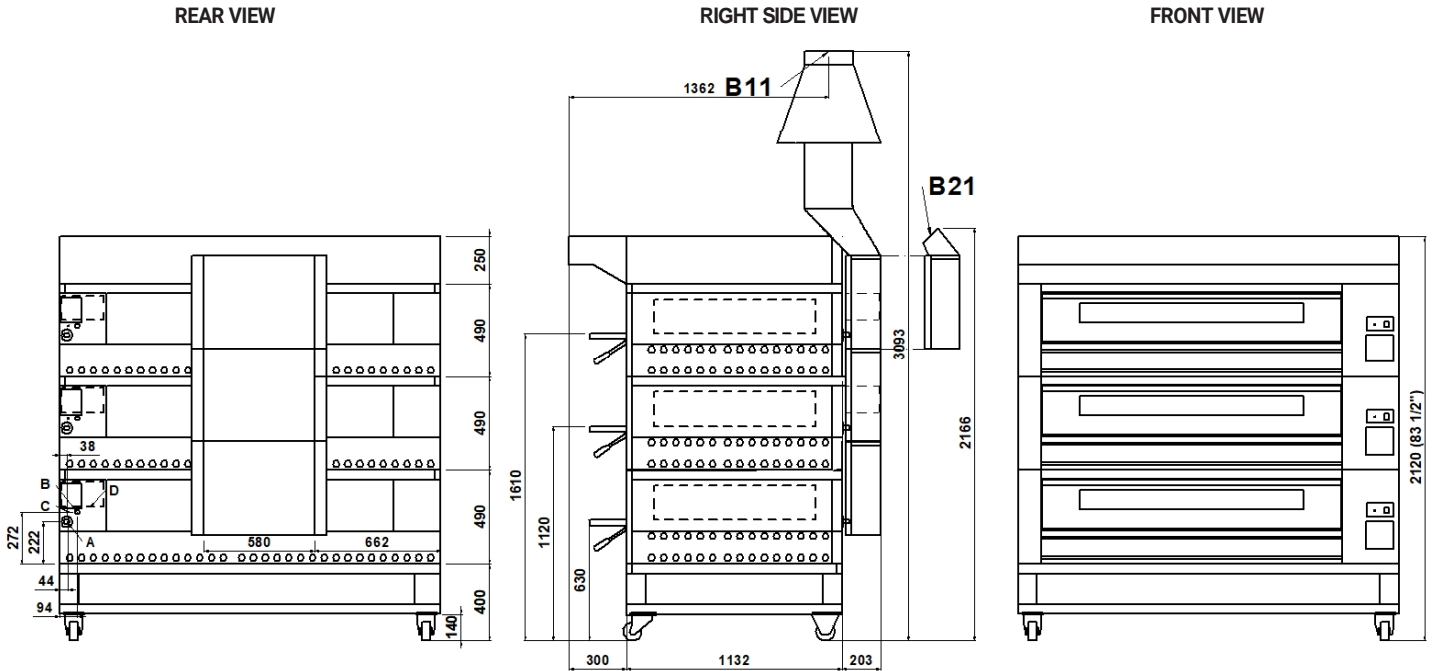
FEEDING AND POWER

Appliance type	B11 or B21
Gas power supply	METHANE or LPG
*Consumption per hour max	
Methane G20	6,56m ³ /h
Methane G25	7,63m ³ /h
LPG G30	4,89kg/h
Electric power supply	
A.C. V230 1N	
Frequency	50/60Hz
Thermal Capacity	62kW
Connecting cable for each chamber type H07RN-F	
	3x2,5mm ² (V230 1N)
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

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3 baking chambers height 18cm
(assembled with stand height 400mm)



NOTE: The dimensions indicated in the views are in millimeters. **B11 DIRECT VENTILATION (ø int 254mm).** **B21 UNDER VENTILATION HOOD**

A	B	C	D
1/2"	fairleads	M6	120V
cone shaped male gas manifold		equipotential screws	only for UL model

DIMENSIONS

External height	1720mm
External depth	1334mm
External width	2000mm
Weight	929kg

TOTAL BAKING CAPACITY

Tray (600x400)mm	12
Pizza diameter 300mm	36
Pizza diameter 450mm	15

SHIPPING INFORMATION

Packed in wooden crate	
Height	1980mm
Depth	1960mm
Width	2190mm
Weight	(929+70)kg

When combined with leavening compartment or stand:	
Max height	2380mm
Max weight	(1013+80)kg

FEEDING AND POWER

Appliance type B11 or B21	
Gas power supply	
METHANE or LPG	
*Consumption per hour max	
Methane G20	9,84m ³ /h
Methane G25	11,44m ³ /h
LPG G30	7,34kg/h

Electric power supply	
A.C. V230 1N	
Frequency	50/60Hz
Thermal Capacity	93kW

Connecting cable for each chamber
type H07RN-F
3x2,5mm² (V230 1N)
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 3x1,5mm²

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TECHNICAL DATA

ONLY FOR UL MODEL

<p>FEEDING AND POWER (EACH DECK NEEDS TO BE CONNECTED INDEPENDENTLY AND THE LOAD SHOWN BELOW ARE PER DECK)</p>	Gas power supply	NATURAL	4inWC	10mbar
		LP-GAS	10,5inWC	26,2mbar
		Thermal Capacity	Btu/hr	110000
	kW		32	
	Electric power supply	Standard feeding	A.C. V240 1ph 60Hz	
		Max power	W/DECK	450
		Ampère max	A/DECK	2,4
		Connecting cable	AWG/DECK	14
	Proofer power supply	Standard feeding	A.C. V240 1ph 60Hz	
		Max power	kW	1,8
		*Medium cons/hour	kWh	0,9
		Ampère Max	A/DECK	7,5
	Feeding on request	Baking chamber	A.C. V208 1ph 60Hz	
			A.C. V120 1ph 60Hz	
		Proofer	A.C. V208 1ph 60Hz	

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