



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

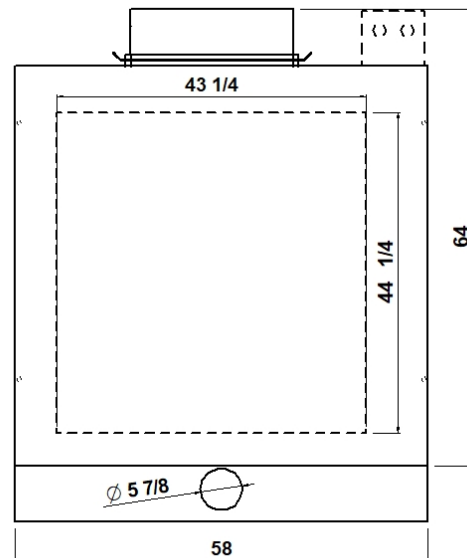
INTERNAL BAKING DIMENSIONS

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

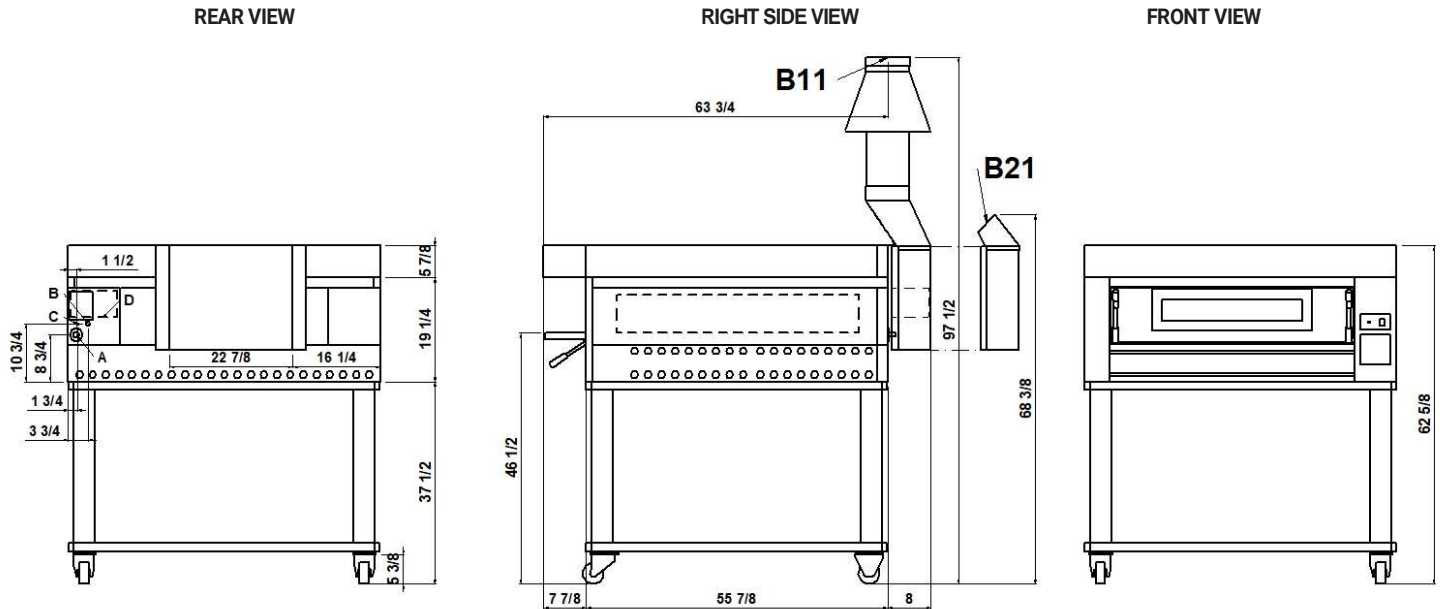
STANDARD EQUIPMENT

- 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

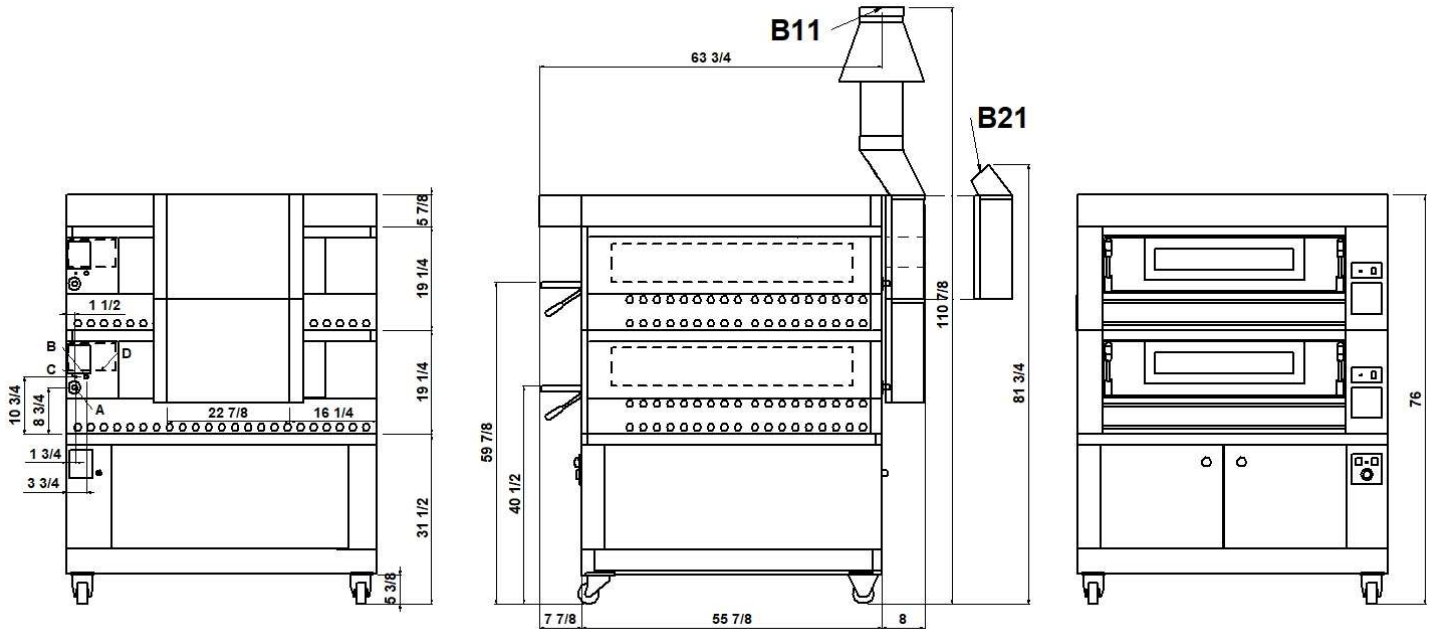
* This value is subject to variation according to the way in which the equipment is used
NOTE: MORETTI FORNI S.P.A. reserves the right to modify the characteristics of the products illustrated in this publication without prior notice

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

REAR VIEW

RIGHT SIDE VIEW

FRONT VIEW



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

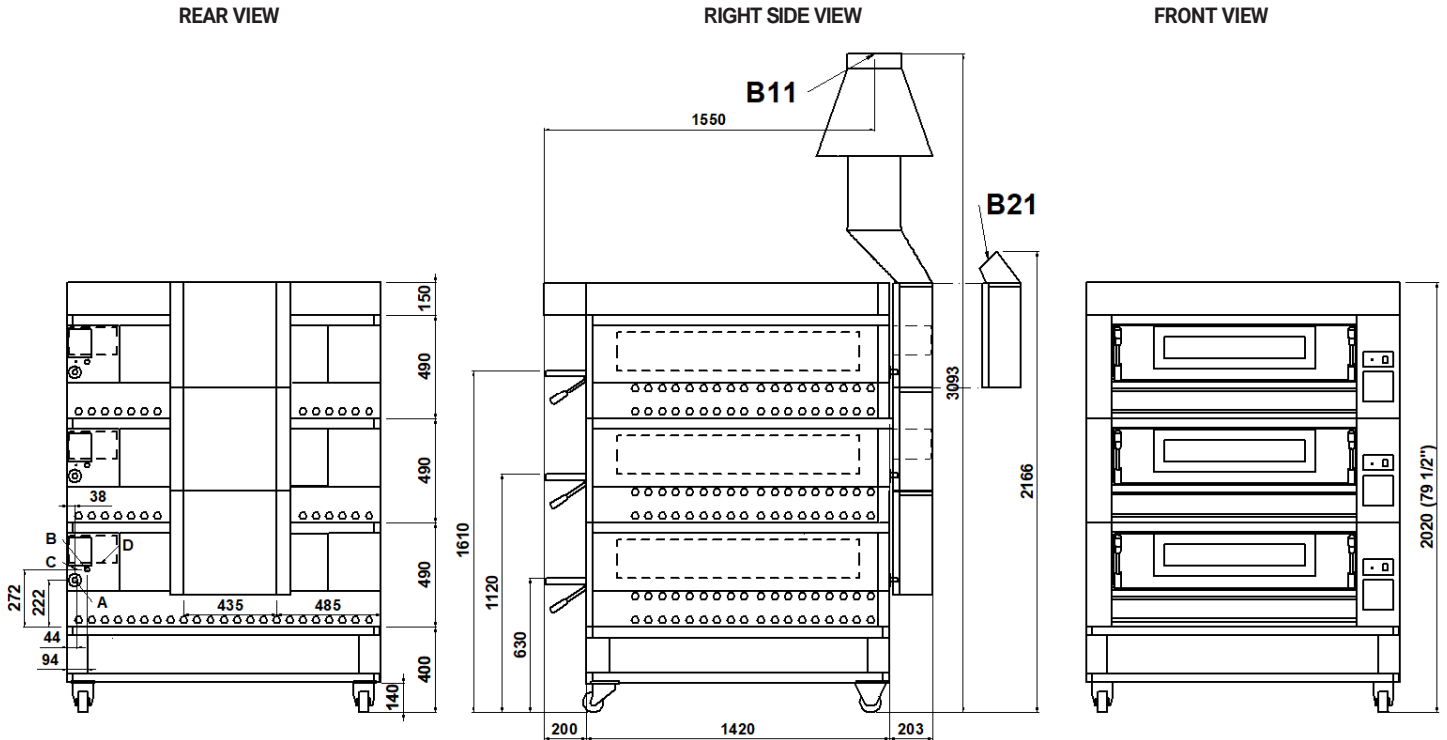
Appliance type	Direct ventilation or Under ventilation hood
Gas power supply	
NATURAL	7inWC – 17,4mbar
LP-GAS	11inWC – 27,4mbar
Thermal capacity	197904Btu/hr (58kW)

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

* 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

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" cone shaped male gas manifold	fairleads	M6 equipotential screws	120V 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

* 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