



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
- Door handle in stainless steel
- Two-layer refractory brick baking surface
- Top and side structure in aluminised steel
- Rock wool heat insulation

ACCESSORIES

- Spacer element height 11 13/16"
- Additional tray holder guides for compartment and stand
- Activator discharge vapors
- Frontless hood

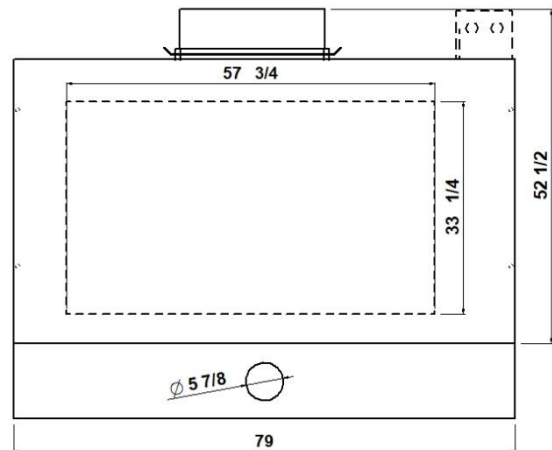
INTERNAL BAKING DIMENSIONS

Internal height	7"
Internal depth	33 1/4"mm
Internal width	57 3/4"mm
Baking surface	13,3ft ²

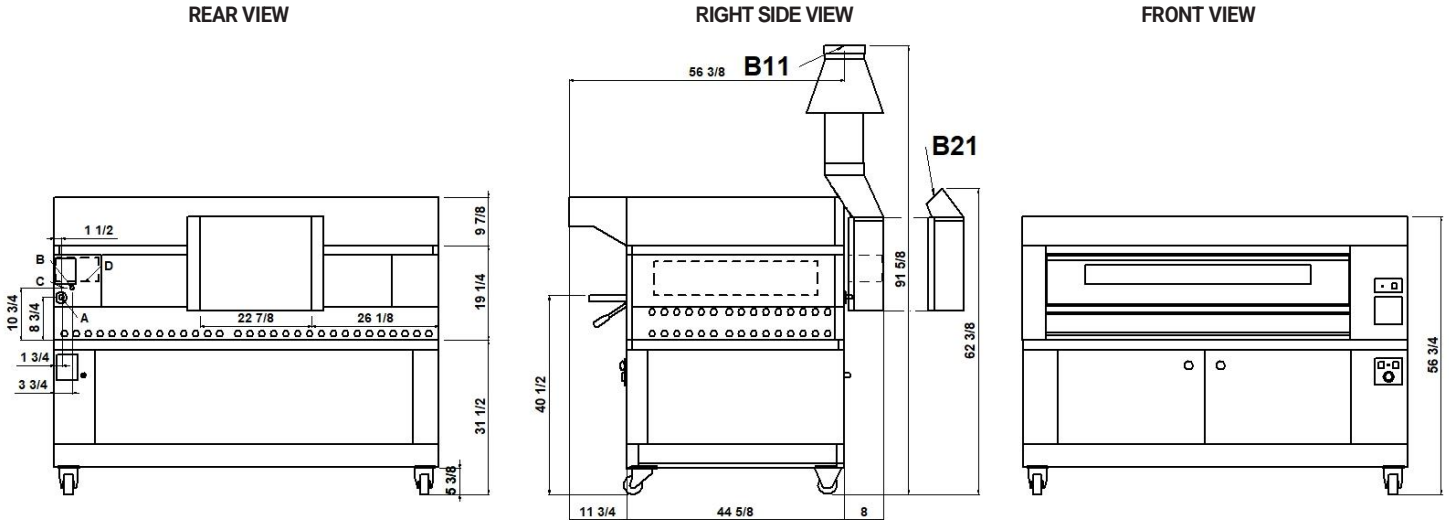
STANDARD EQUIPMENT

- Dual halogen lighting
- Independent maximum temperature safety device

TOP VIEW



1 baking chamber 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	

DIMENSIONS

External height	29 1/8" (740mm)
External depth	52 1/2" (1334mm)
External width	79" (2000mm)
Weight	814lb (369kg)

TOTAL BAKING CAPACITY

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

SHIPPING INFORMATION

Packed in wooden crate	
Height	40" (1000mm)
Depth	78" (1960mm)
Width	87 (2190mm)
Weight	924lb (419kg)

When combined with leavening compartment or stand:	
Max height	71" (1800mm)
Max weight	1204lb (546kg)

FEEDING AND POWER

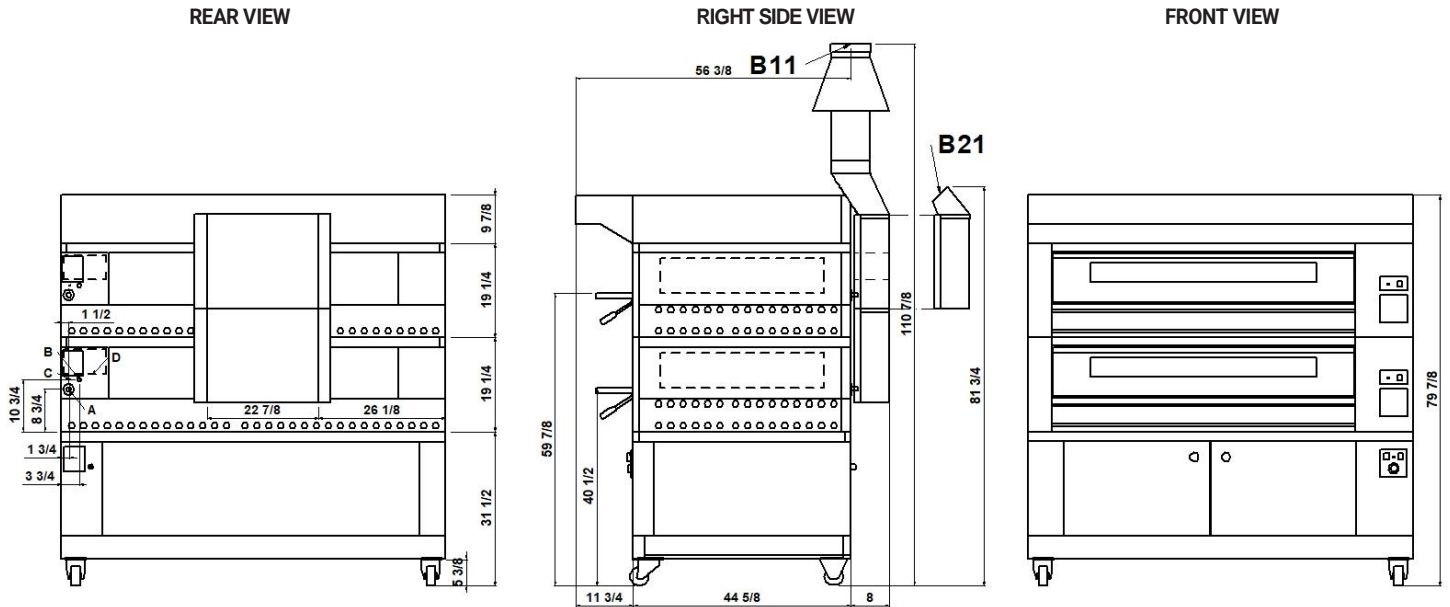
Appliance type	Direct ventilation or Under ventilation hood
Gas power supply	NATURAL 4inWC – 10,5mbar
	LP-GAS 10inWC – 26,2mbar
Thermal capacity	110000Btu/hr (32kW)

Electric power supply	A.C. V120 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. V240 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 Ø 1/2" cone shaped male gas manifold	B fairleads	C M6 equipotential screws	D 120V
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DIMENSIONS

External height 48 13/32" (1230mm)
External depth 52 1/2" (1334mm)
External width 79" (2000mm)
Weight 1431lb (649kg)

TOTAL BAKING CAPACITY

Tray 26"x18" (600x400)mm 8
Pizza diameter 12" 24
Pizza diameter 18" 10

SHIPPING INFORMATION

Packed in wooden crate
Height 59" (1490mm)
Depth 78" (1960mm)
Width 87" (2190mm)
Weight 1564lb (709kg)

When combined with leavening compartment or stand:
Max height 91" (2290mm)
Max weight 1844lb (836kg)

FEEDING AND POWER

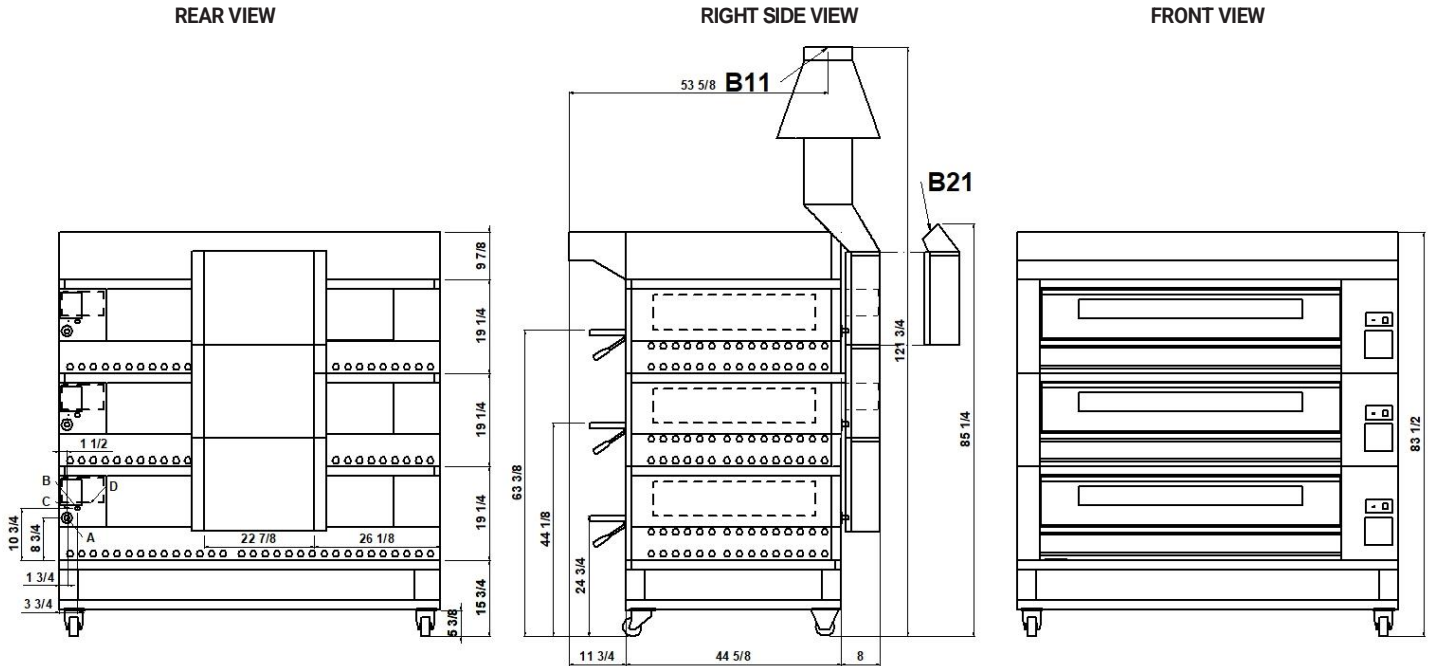
Appliance type Direct ventilation or Under ventilation hood
Gas power supply
NATURAL 4inWC – 10,5mbar
LP-GAS 10inWC – 26,2mbar
Thermal capacity 220000Btu/hr (64kW)

Electric power supply
A.C. V120 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. V240 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	

DIMENSIONS

External height	67 11/16" (1720mm)
External depth	52 1/2" (1334mm)
External width	79" (2000mm)
Weight	2049lb (929kg)

TOTAL BAKING CAPACITY

Tray 26"x18" (600x400)mm	12
Pizza diameter 12"	36
Pizza diameter 18"	15

SHIPPING INFORMATION

Packed in wooden crate	
Height	78" (1980mm)
Depth	78" (1960mm)
Width	87" (2190mm)
Weight	2202lb (999kg)

When combined with leavening compartment or stand:	
Max height	94" (2380mm)
Max weight	2410lb (1093kg)

FEEDING AND POWER

Appliance type	Direct ventilation or Under ventilation hood
Gas power supply	
NATURAL	4inWC – 10,5mbar
LP-GAS	10inWC – 26,2mbar
Thermal capacity	330000Btu/hr (96kW)

Electric power supply	
A.C. V120 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. V240 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

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