



## AMALFI "A"

Modular electric oven for pizzeria

COMPOSITION WITH 3 BAKING CHAMBERS



## EXTERNAL CONSTRUCTION

- ☐ All-around stainless steel body
- ☐ Stainless steel vapours collection hood with aluminised steel top cover
- ☐ Front vapour collection hood in enamelled steel sheet
- ☐ Side panels in pre-painted sheet metal
- ☐ Steam duct in stainless steel plate
- ☐ Stainless steel door with bottom hinge and spring balance
- ☐ Tempered insulated glass windows
- ☐ High quality thermoplastic door and chimney handles
- ☐ Electronic control panel

## INTERNAL CONSTRUCTION

- ☐ All-around refractory brick baking chamber with internal spiral resistors
- ☐ Stainless steel chamber side guards
- ☐ High-density rock wool insulation
- ☐ Internal protected lighting with incandescent lamp
- ☐ Front blade heat saver

## OPERATION

- ☐ Electronic control panel with soft-touch buttons
- ☐ Independently regulate ceiling and floor heating elements
- ☐ Maximum temperature reached 450°C (840°F)
- ☐ Continuous temperature monitoring with thermocouple
- ☐ Vapour ducting using manual butterfly valve

## STANDARD EQUIPMENT

- ☐ Lighting with incandescent lamp
- ☐ Timer
- ☐ Economizer
- ☐ Independent maximum temperature safety device

## OPTIONS AND ACCESSORIES (WITH SURCHARGE)

- ☐ Proofing cabinet with wheels, height 800 mm (31 1/2")
- ☐ Stand with wheels, height 600 mm (23 5/8")
- ☐ Stand with wheels, height 800 mm (31 1/2")
- ☐ Stand with wheels, height 950 mm (37 3/8")
- ☐ Additional tray holder guides for compartment and stand
- ☐ Spacer element height 300 mm (11 13/16")
- ☐ Suction hood

## (WITHOUT SURCHARGE)

Front vapour collection hood in stainless steel sheet



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