

# **AMALFI "A"**

Modular electric oven for pizzeria

COMPOSITION WITH 3 BAKING CHAMBERS



# OPTIONS AND ACCESSORIES (WITH SURCHARGE)

u	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

#### **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







#### **MORETTI FORNI S.P.A.**

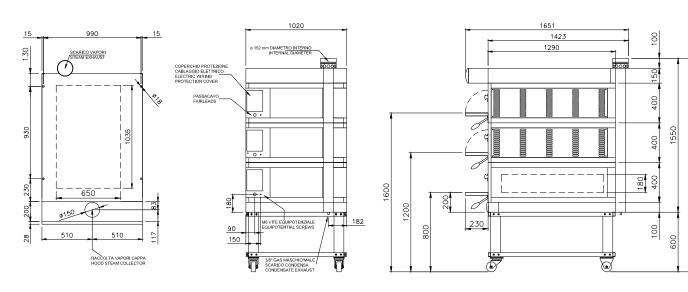
www.morettiforni.com e-mail: marketing@morettiforni.com Via A.Meucci, 4 - 61037 Mondolfo (PU) ITALIA Tel. +39.0721.96161 - Fax +39.0721.9616299



## **AMALFI "A" 3 CHAMBERS**

(assembled with stand height 600 mm)

TOP VIEW REAR VIEW VIEW FROM RIGHT



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

#### **SPECIFICATIONS**

The **Amalfi Type A3** is composed by three (3) independently powered cooking chambers, and a stand or an optional proofing cabinet. The baking chamber entirely built in refractory brick and the heating elements inside the stone guarantee perfectly even heat distribution throughout the surface, which makes the Amalfi model an ideal deck oven for pizzerias. The oven reaches a maximum temperature of 450°C (840°F). The temperature controls are electronic with independent controls for the ceiling and floor heating elements. The chambers doors are bottom hinged with a wide tempered glass window for constant visual monitoring during the baking process. The stand is composed by a painted metal structure, whereas the proofing cabinet has a stainless steel structure and is fitted with a 65°C (150°F) manual thermostat, internal lighting and slide guides for baking sheets. The proofing cabinet can be used for prepping or as a temporary heated storage, thanks to the doors magnetic fasteners that ensure a secure closure.

#### All the data provided below refer to the configuration with 3 baking chambers

#### **DIMENSIONS** SHIPPING INFORMATION **POWER SUPPLY** Packed in wooden crate External height 1550 mm (61") Height 1800 mm (70 7/8") A.C. V240 3ph 60Hz External depth 1651 mm (65") Depth 1851 mm (72 7/8") Max power each deck 7.7 kW (18.5 External width 1020 mm (40 1/8") Width 1220 mm (48") amps) 575 kg (1268 lb) Weight Weight 585 kg (1290) Average consumption/h Baking surface $3.1 \text{ m}^2$ $(33.37ft^2)$ 3.8 kWh (9.2 amps) **TOTAL BAKING CAPACITY** When combined with leavening Each deck requires separate compartment or stand: electrical connection Pizza diameter 300 mm (12") 2750 mm (108 2/8") 18 Max height Pizza diameter 450 mm (18") 6 Max weight 670 kg (1500) Proofer feeding Tray (600x400) mm A.C.V 240 1ph 60Hz 6 Tray(26"x18") 6 Max power 1.5 kW (7.5 amps) Medium consumption/h 0.8 kWh (3.7 amps)

<sup>\*</sup>This value is subject to variation according to the way in which the equipment is used

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