



Modular electric deck oven

2 decks composition

Amalfi consists of one or more independent baking chambers and an optional proofer or stand. The baking chamber is entirely made of refractory stone with coiled heating elements inside, allowing the perfect heat distribution over the whole surface. This oven is particularly suitable for direct pizza baking, specific for more delicate toppings and recommended for indirect baking on trays. Temperature management is electronic, power control of ceiling and floor is independent. 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

- Heated by spiral heating elements
- Electronic temperature management with independent adjustment of ceiling and floor
- Maximum temperature reached 842°F
- Continuous temperatures monitoring in baking chamber by thermocouple
- Vapour ducting using manual butterfly valve

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
- Refractory top and side structure
- Dual halogen lighting
- Rock wool heat insulation

ACCESSORIES

- Leavening proofer on wheels height 23 1/2", 31 1/2"
- Stand with wheels height 23 1/2", 31 1/2", 37 1/2"
- Spacer element height 11 13/16"
- Additional tray holder guides for compartment and stand
- Self-condensing hood
- Frontless hood

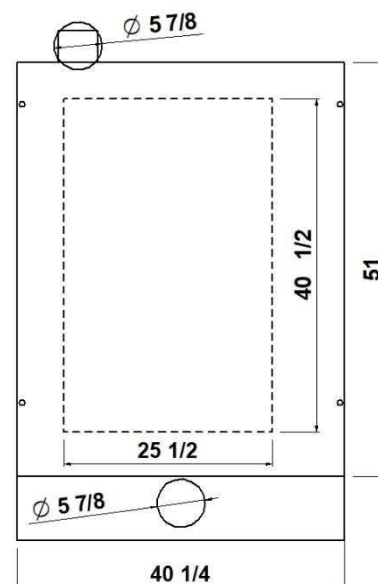
INTERNAL BAKING DIMENSIONS

Internal height	7"
Internal depth	40 1/2"
Internal width	25 1/2"
Baking surface	7,5ft ²

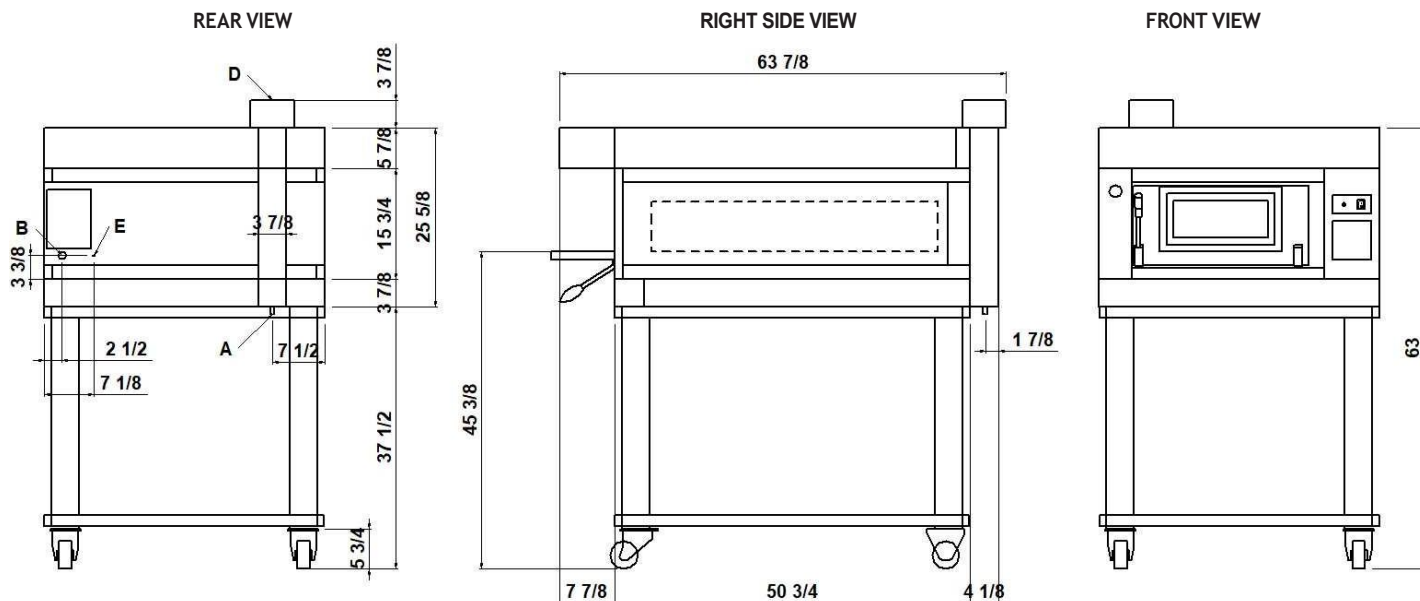
STANDARD EQUIPMENT

- 20 customisable programs
- Timer
- Economiser
- 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.

A Ø 1/2" condensate exhaust	B fairleads	D Ø 5 7/8" steam exhaust	E M6 equipotential screws

DIMENSIONS

External height 25 5/8" (650mm)
External depth 51" (1290mm)
External width 40 1/4" (1020mm)
Weight 490lb (222kg)

TOTAL BAKING CAPACITY

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

SHIPPING INFORMATION

Packed in wooden crate
Height 36" (900mm)
Depth 73" (1851mm)
Width 49" (1220mm)
Weight 600lb (272kg)

2 When combined with leavening
6 compartment or stand:
2 Max height 73" (1850mm)
2 Max weight 805lb (365kg)

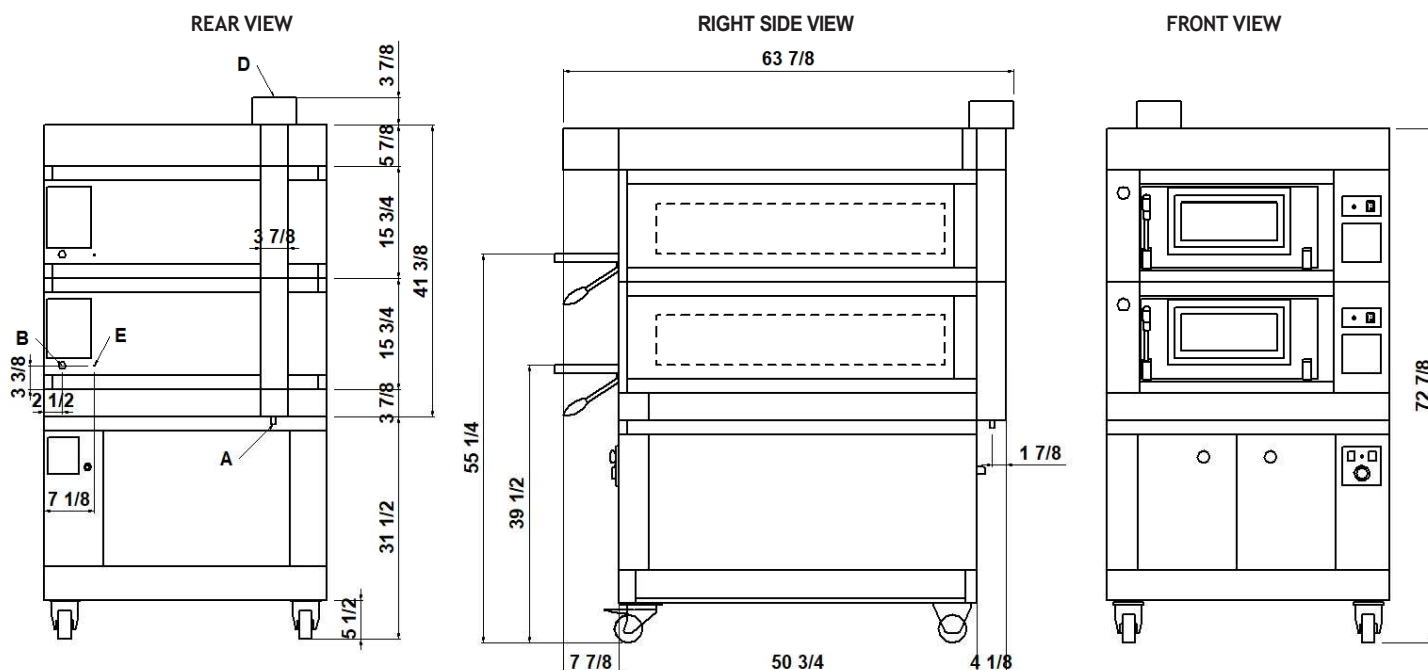
FEEDING AND POWER

Standard feeding
A.C. V240 3ph
Feeding on request
A.C. V208 3ph
Frequency 60Hz
Max power 7,7kW/DECK
*Average power cons 3,8kWh
Ampère max
18,5A/DECK (V240 3ph)
21,4A/DECK (V208 3ph)
Connecting cable for each chamber
9AWG/DECK
Power supply (optional proofer)
A.C. V(208/240) 1ph 60Hz
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.

A Ø 1/2" condensate exhaust	B fairleads	D Ø 5 7/8" steam exhaust	E M6 equipotential screws

DIMENSIONS

External height 41 3/8" (1050mm)
External depth 51" (1290mm)
External width 40 1/4" (1020mm)
Weight 834lb (378kg)

TOTAL BAKING CAPACITY

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

SHIPPING INFORMATION

Packed in wooden crate
Height 51 1/2" (1300mm)
Depth 73" (1851mm)
Width 49" (1220mm)
Weight 966lb (438kg)

When combined with leavening compartment or stand:
4 Max height 89" (2250mm)
12 Max weight 1171lb (531kg)
4

FEEDING AND POWER

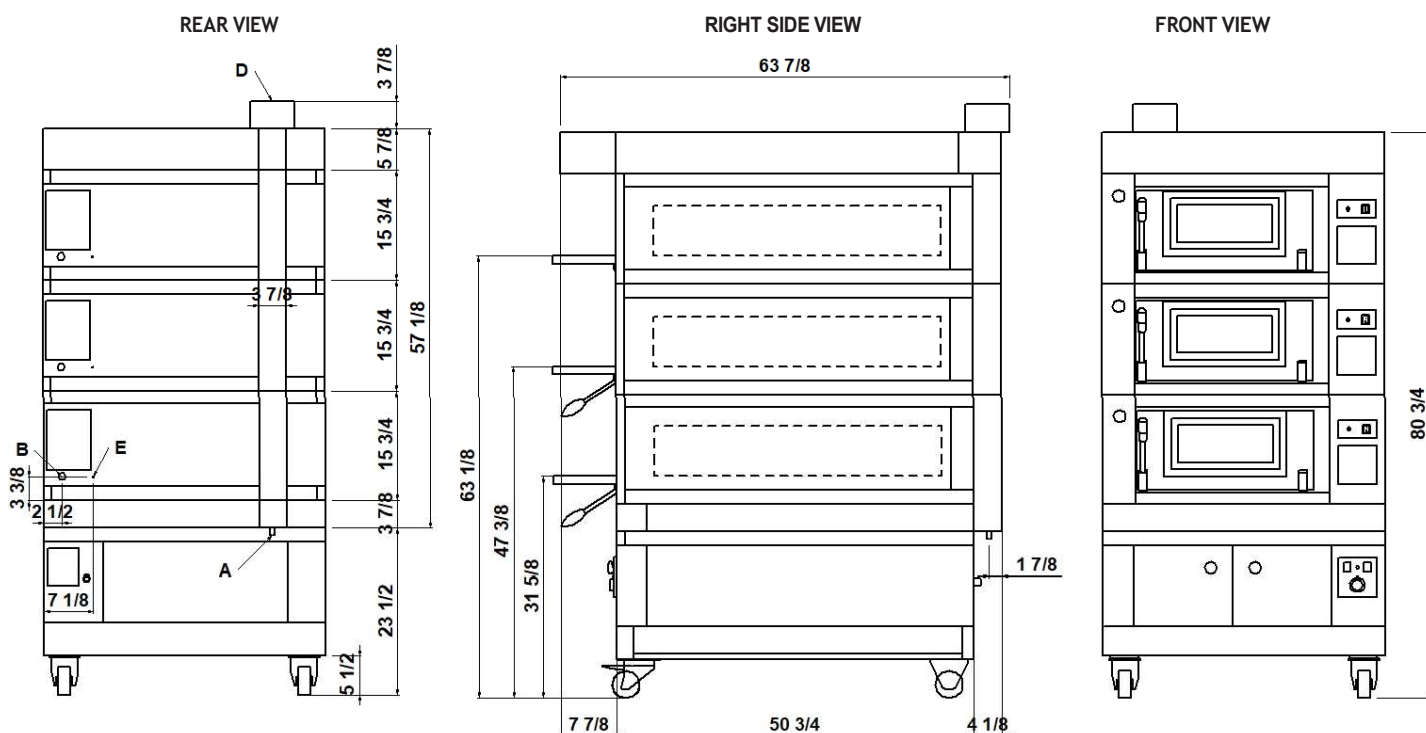
Standard feeding
A.C. V240 3ph
Feeding on request
A.C. V208 3ph
Frequency 60Hz
Max power 7,7kW/DECK
*Average power cons 3,8kW
Ampère max
18,5A/DECK (V240 3ph)
21,4A/DECK (V208 3ph)
Connecting cable for each chamber
9AWG/DECK
Power supply (optional proofer)
A.C. V(208/240) 1ph 60Hz
Max power 1,8kW
*Average power cons 0,9kW
Conn. Cable 14AWG - Ampère 7,5A

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(assembled with proofer height 23 1/2")



NOTE: The dimensions indicated in the views are in inches.

A Ø 1/2" condensate exhaust	B fairleads	D Ø 5 7/8" steam exhaust	E M6 equipotential screws

DIMENSIONS

External height	57 1/8" (1450mm)
External depth	51" (1290mm)
External width	40 1/4" (1020mm)
Weight	1178lb (534kg)

TOTAL BAKING CAPACITY

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

SHIPPING INFORMATION

m)	Packed in wooden crate	
m)	Height	71" (1800mm)
m)	Depth	73" (1851mm)
kg)	Width	49" (1220mm)
	Weight	1332lb (604kg)
6	When combined with leavening	
18	compartment or stand:	
6	Max height	109" (2750mm)
	Max weight	1537lb (697kg)

FEEDING AND POWER

Standard feeding
A.C. V240 3ph
Feeding on request
A.C. V208 3ph
Frequency 60Hz
Max power 7,7kW/DECK
*Average power cons 3,8kWh
Ampère max
18,5A/DECK (V240 3ph)
21,4A/DECK (V208 3ph)
Connecting cable for each chamber
9AWG/DECK
Power supply (optional proofer)
A.C. V(208/240) 1ph 60Hz
Max power 1,8kW
*Average power cons 0,9kWh
Conn. Cable 14AWG – Ampère 7,5A

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Amalfi A
TECHNICAL DATA

FEEDING AND POWER (EACH DECK NEEDS TO BE CONNECTED INDEPENDENTLY AND THE LOAD SHOWN BELOW ARE PER DECK)	A.C. V240 3ph 60Hz	Standard feeding	Max power	kW	7,7
			*Medium cons/hour	kWh	3,8
			Ampère Max	A/DECK	18,5
			Connecting cable	AWG/DECK	9
	A.C. V208 3ph 60Hz	Feeding on request	Max power	kW	7,7
			*Medium cons/hour	kWh	3,8
			Ampère Max	A	21,7
			Connecting cable	AWG/DECK	9
	A.C. V240 3ph 60Hz boosted heating elements	Standard feeding	Max power	kW	10,5
			*Medium cons/hour	kWh	5,3
			Ampère Max	A/DECK	25,2
			Connecting cable	AWG/DECK	9
	A.C. V208 3ph 60Hz boosted heating elements	Feeding on request	Max power	kW	10,5
			*Medium cons/hour	kWh	5,3
			Ampère Max	A/DECK	29,1
			Connecting cable	AWG/DECK	9
	A.C. V(208/240) 1ph 60Hz	Proofer	Max power	kW	1,8
			*Medium cons/hour	kWh	0,9
			Ampère Max	A/DECK	7,5
			Connecting cable	AWG/DECK	14

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