



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 65°C(149°F), whereas the maximum temperature of the baking chamber is 450°C (842°F).



OPERATION

- Heated by spiral heating elements
- Electronic temperature management with independent adjustment of ceiling and floor
- Maximum temperature reached 450°C (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 600, 800mm
- Stand with wheels height 600, 800, 950mm
- Spacer element height 300mm
- Additional tray holder guides for compartment and stand
- Motor for hood vapours extraction 500 m3/h
- Self-condensing hood
- Frontless hood

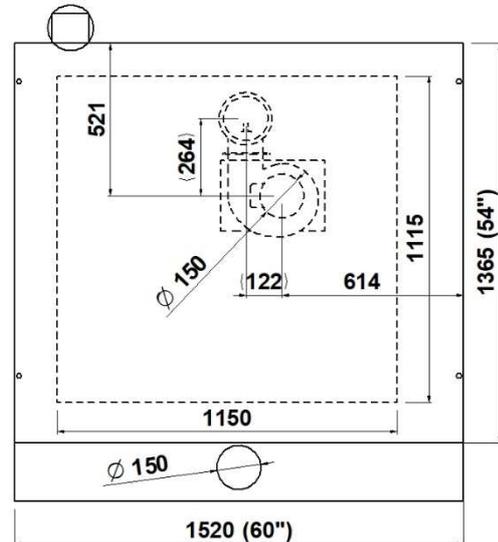
INTERNAL BAKING DIMENSIONS

| | |
|-----------------|--------------------|
| Internal height | 180mm |
| Internal depth | 1115mm |
| Internal width | 1150mm |
| Baking surface | 1,28m ² |

STANDARD EQUIPMENT

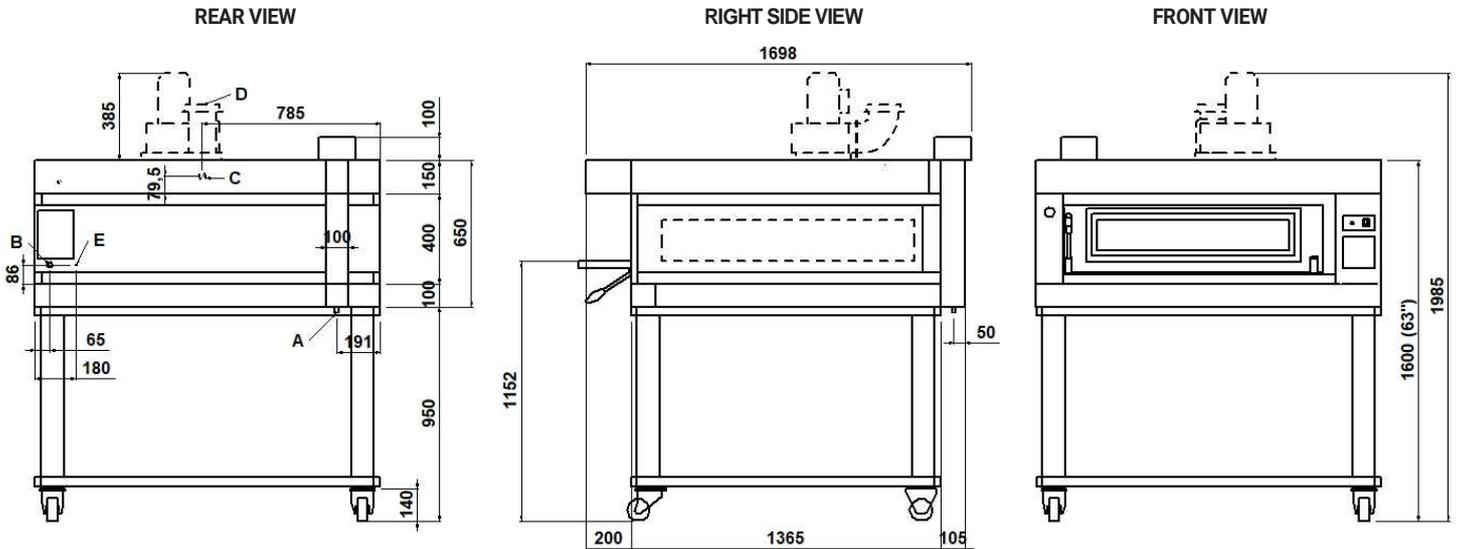
- 20 customisable programs
- Timer
- Economiser
- Independent maximum temperature safety device

TOP VIEW



1 baking chamber height 18cm

(assembled with stand height 950mm)



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

| | | | |
|----------------------------------------|-----------------------|--------------------------------------------|-----------------------------------|
| A Ø12 condensate exhaust | B fairleads | C Ø16 hood condensate exhaust | D Ø150 steam exhaust |
| E M6 equipotential screws | | | |

DIMENSIONS

| | |
|-----------------|--------|
| External height | 650mm |
| External depth | 1365mm |
| External width | 1520mm |
| Weight | 354kg |

TOTAL BAKING CAPACITY

| | |
|----------------------|----|
| Tray (600x400)mm | 4 |
| Pizza diameter 300mm | 12 |
| Pizza diameter 450mm | 5 |

SHIPPING INFORMATION

| | |
|----------------------------------------------------|------------|
| Packed in wooden crate | |
| Height | 900mm |
| Depth | 1930mm |
| Width | 1720mm |
| Weight | (354+50)kg |
| When combined with leavening compartment or stand: | |
| Max height | 1850mm |
| Max weight | (504+60)kg |

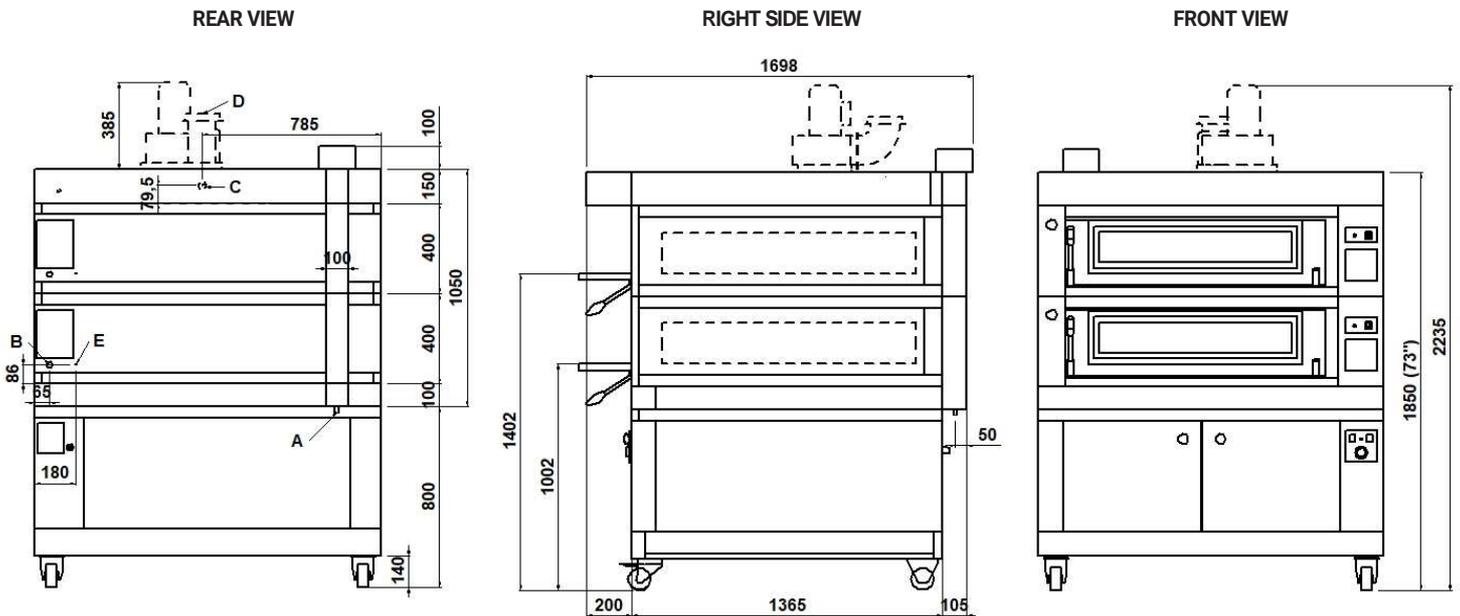
FEEDING AND POWER

| | |
|-----------------------------------------------|---------|
| <i>Standard feeding</i> | |
| A.C. V400 3N | |
| <i>Feeding on request</i> | |
| A.C. V230 3 | |
| Frequency | 50/60Hz |
| Max power | 12,6kW |
| *Average power cons | 6,3kWh |
| Connecting cable for each chamber | |
| type H07RN-F | |
| 5x4mm ² (V400 3N) | |
| 4x6mm ² (V230 3) | |
| Power supply (optional prover) | |
| A.C. V230 1N 50/60 Hz | |
| Max power | 1,5kW |
| *Average power cons | 0,8kWh |
| Conn. Cable type H07RN-F 3x1,5mm ² | |

* 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 18cm
(assembled with prover height 800mm)



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

| | | | |
|----------------------------------------|-----------------------|--------------------------------------------|-----------------------------------|
| A Ø12 condensate exhaust | B fairleads | C Ø16 Hood condensate exhaust | D Ø150 steam exhaust |
| E M6 equipotential screws | | | |

DIMENSIONS

| | |
|-----------------|--------|
| External height | 1050mm |
| External depth | 1365mm |
| External width | 1520mm |
| Weight | 606kg |

SHIPPING INFORMATION

| | |
|------------------------|------------|
| Packed in wooden crate | |
| Height | 1300mm |
| Depth | 1930mm |
| Width | 1720mm |
| Weight | (466+60)kg |

FEEDING AND POWER

| | |
|-----------------------------------------------|---------|
| <i>Standard feeding</i> | |
| A.C. V400 3N | |
| <i>Feeding on request</i> | |
| A.C. V230 3 | |
| Frequency | 50/60Hz |
| Max power | 25,2kW |
| *Average power cons | 12,6kWh |
| Connecting cable for each chamber | |
| type H07RN-F | |
| 5x4mm ² (V400 3N) | |
| 4x6mm ² (V230 3) | |
| Power supply (optional prover) | |
| A.C. V230 1N 50/60 Hz | |
| Max power | 1,5kW |
| *Average power cons | 0,8kWh |
| Conn. Cable type H07RN-F 3x1,5mm ² | |

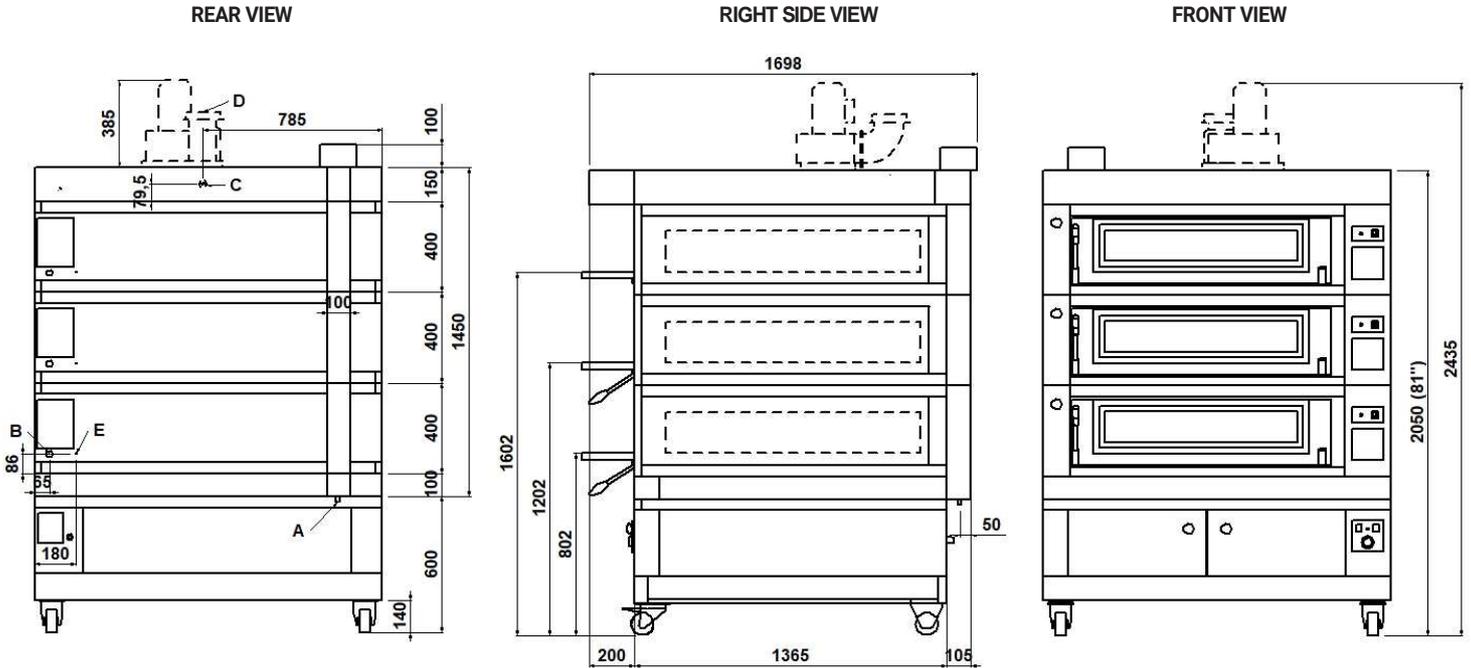
TOTAL BAKING CAPACITY

| | | |
|----------------------|----|----------------------------------------------------|
| Tray (600x400)mm | 8 | When combined with leavening compartment or stand: |
| Pizza diameter 300mm | 24 | Max height |
| Pizza diameter 450mm | 10 | Max weight |

* This value is subject to variation according to the way in which the equipment is used

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3 baking chambers height 18cm
(assembled with prover height 600mm)



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

| | | | |
|----------------------------------------|-----------------------|--------------------------------------------|-----------------------------------|
| A Ø12 condensate exhaust | B fairleads | C Ø16 Hood condensate exhaust | D Ø150 steam exhaust |
| E M6 equipotential screws | | | |

DIMENSIONS

| | |
|-----------------|--------|
| External height | 1450mm |
| External depth | 1365mm |
| External width | 1520mm |
| Weight | 858kg |

TOTAL BAKING CAPACITY

| | |
|----------------------|----|
| Tray (600x400)mm | 12 |
| Pizza diameter 300mm | 36 |
| Pizza diameter 450mm | 15 |

SHIPPING INFORMATION

| | |
|------------------------|------------|
| Packed in wooden crate | |
| Height | 1800mm |
| Depth | 1930mm |
| Width | 1720mm |
| Weight | (858+70)kg |

| | |
|----------------------------------------------------|-------------|
| When combined with leavening compartment or stand: | |
| Max height | 2750mm |
| Max weight | (1008+80)kg |

FEEDING AND POWER

| | |
|-----------------------------------------------|---------|
| <i>Standard feeding</i> | |
| A.C. V400 3N | |
| <i>Feeding on request</i> | |
| A.C. V230 3 | |
| Frequency | 50/60Hz |
| Max power | 37,8kW |
| *Average power cons | 18,9kWh |
| Connecting cable for each chamber | |
| type H07RN-F | |
| 5x4mm ² (V400 3N) | |
| 4x6mm ² (V230 3) | |
| Power supply (optional prover) | |
| A.C. V230 1N 50/60 Hz | |
| Max power | 1,5kW |
| *Average power cons | 0,8kWh |
| Conn. Cable type H07RN-F 3x1,5mm ² | |

* This value is subject to variation according to the way in which the equipment is used

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Amalfi D
TECHNICAL DATA

| | | | | |
|------------------------------------------------------------|----------------------------|--------------------------|-----|------|
| FEEDING AND POWER (REFERRED TO 1 BAKING CHAMBER) | Max power | Standard | kW | 12,6 |
| | *Average power consumption | | kWh | 6,3 |
| | Max power | Boosted heating elements | kW | 14,7 |
| | *Average power consumption | | kWh | 7,4 |

TECHNICAL DATA
ONLY FOR UL MODEL

| | | | | | |
|-------------------------------------------------------------------------------------------------------------------|------------------------------------------------|--------------------|-------------------|----------|------|
| 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 | 13,7 |
| | | | *Medium cons/hour | kWh | 6,9 |
| | | | Ampère Max | A/DECK | 33 |
| | | | Connecting cable | AWG/DECK | 7 |
| | A.C. V208 3ph 60Hz | Feeding on request | Max power | kW | 13,7 |
| | | | *Medium cons/hour | kWh | 6,9 |
| | | | Ampère Max | A | 38,1 |
| | | | Connecting cable | AWG/DECK | 7 |
| | A.C. V240 3ph 60Hz boosted heating elements | Standard feeding | Max power | kW | 16,0 |
| | | | *Medium cons/hour | kWh | 8,0 |
| | | | Ampère Max | A/DECK | 38,5 |
| | | | Connecting cable | AWG/DECK | 7 |
| | A.C. V208 3ph 60Hz boosted heating elements | Feeding on request | Max power | kW | 16,0 |
| | | | *Medium cons/hour | kWh | 8,0 |
| | | | Ampère Max | A/DECK | 44,5 |
| | | | Connecting cable | AWG/DECK | 7 |
| 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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