

AMALFI - "B3"

MODULAR ELECTRIC OVEN FOR PIZZERIA
COMPOSITION WITH 3 BAKING CHAMBER

Date _____
Project _____
Location _____



MODEL	ITEM CODE
 <ul style="list-style-type: none"> — AMALFI K — AMALFI C/18 Z COMP 3/S <input type="checkbox"/> cm 132 x 110 x 205 — AMALFI C/18 Z <input type="checkbox"/> cm 95 x 73 x 18 — AMALFI C/18 Z With stand ▲ kW max 21,3 — AMALFI C/18 Z Avec support — AMALFI B — AMALFI S/60 — castors + roues 	M01-AMALFI-B-3/S
 <ul style="list-style-type: none"> — AHK — AMALFI C/18 Z COMP 3/SP <input type="checkbox"/> cm 132 x 110 x 205 — AMALFI C/18 Z <input type="checkbox"/> cm 95 x 73 x 18 — AMALFI C/18 Z — AMALFI C/18 Z — AMALFI B — AMALFI SP/60 — castors + roues 	M01-AMALFI-B-3/SP



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M01-AMALFI-B-3/SP

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

STANDARD EQUIPMENT

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

EXTERNAL CONSTRUCTION

- All-round stainless steel body
- Stainless steel vapor collection hood with pre-painted metal sheet panelling
- Side panels in pre-painted sheet metal
- Steam duct in stainless steel plate
- Stainless steel door with spring balance bottom hinge
- 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

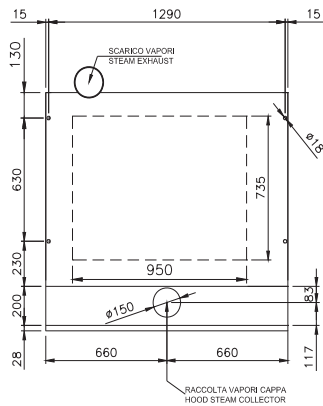
- Electronic control panel with soft-touch buttons
- Independently regulate ceiling and floor heating elements
- Maximum temperature reached 450°C (840°F)
- Continuous temperature monitoring with thermocouple
- Vapour ducting using manual butterfly valve



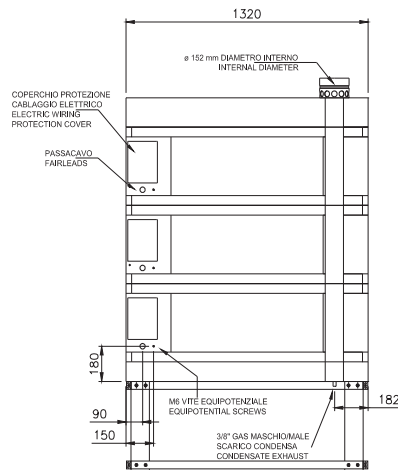
Technical Data

AMALFI "B" 3 CHAMBERS (assembled with stand height 600 mm)

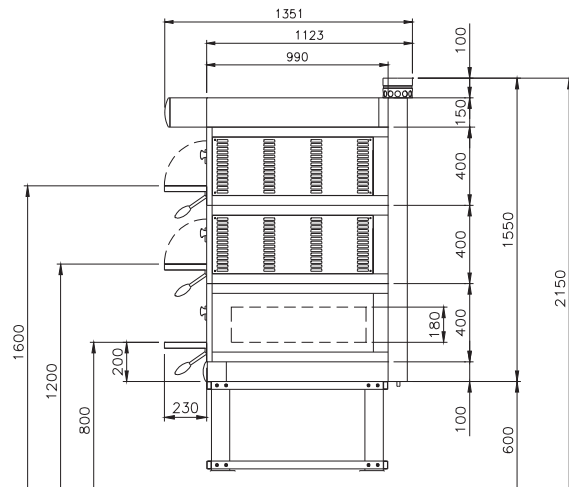
TOP VIEW



REAR VIEW



VIEW FROM RIGHT



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

SPECIFICATIONS

The **Amalfi Type B3** 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

External height	1550 mm (61")
External depth	1351 mm (53 3/16")
External width	1320 mm (52")
Weight	575 kg (1268 lb)
Baking surface	2.1 m ² (22.60 ft ²)

SHIPPING INFORMATION

Packed in wooden crate	
Height	1800 mm (70 7/8")
Depth	1551 mm (61 1/16")
Width	1520 mm (59 7/8")
Weight	585 kg (1290 lb)

POWER SUPPLY

A.C. V240 3 ph 60Hz	
MAX POWER each deck	7.7kW (18.5 amps)
Medium consumption/hour	3.8 kW (9.2 amps)

Each deck requires separate electrical connection

TOTAL BAKING CAPACITY

Pizza diameter	300 mm (12")	18
Pizza diameter	450 mm (18")	6
Tray	(600x400) mm	6
Tray	26"x18"	6

When combined with proofing cabinet or stand:

Max height	2750 mm (108 2/8")
Max weight	680 kg (1499 lb)

Proofer feeding	
A.C.V 240 1ph 60 Hz	
Max power	1.5 kW (7.5 amps)
*Medium consumption/h	0.8 kW (3.7 amps)

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

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