



Morella Forni®

produttori di forni in Genova dal 1969
ovens manufacturers in Genoa since 1969



STONE HEARTH PIZZA OVEN WITH DOUBLE GAS BURNER
FORNO PER PIZZA A GAS CON DOPPIO BRUCIATORE



www.morelloforni.com

FG
RANGE
SERIE

HORNO A GAS SERIE "FG"

- Horno construido con piedra refractaria de gran espesor y calidad, garantizada 10 años. Disponible en tres medidas y diferentes acabados exteriores bajo demanda.
- El horno "FG" está dotado de doble sistema de calentamiento con quemadores de gas independientes para cúpula y plano.
- La acción combinada de los dos quemadores de los elementos superior e inferior le permite al horno mantener grandes cargas de trabajo con calidad y rapidez gracias a la estabilidad térmica del horno.
- El horno "FG" está equipado con nuestros quemadores sin mantenimiento, capaces de funcionar con gas Metano y GPL. El sistema de control es sencillo e intuitivo y le permitirá controlar las temperaturas y el tamaño de la llama.
- Hornos con una gran masa refractaria que le permite conservar la temperatura con el consiguiente ahorro de energía, gracias al aislamiento térmico de fibras minerales con alto poder aislante.

Conexión eléctrica: Monofase 230V 50/60Hz.

Horno construido en conformidad con la directiva CEE 90/396 del 29-06-1990

STONE HEARTH PIZZA OVEN WITH DOUBLE GAS BURNER

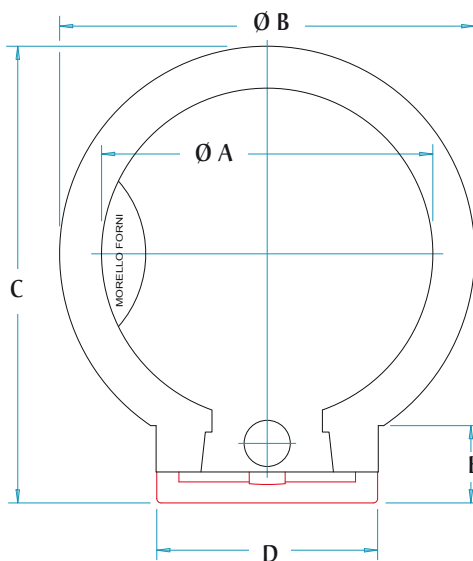
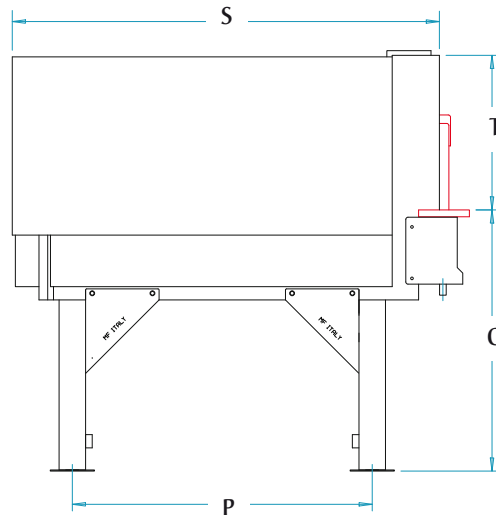
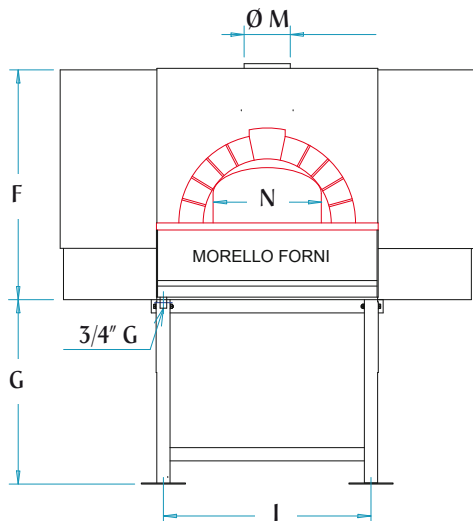
- Ovens built in refractory vibrated material containing a high percentage of alumina **guaranteed 10 years**, available in 3 sizes.
- Range "FG" is equipped of double burner and thermostatic heating system with independent digital safety controls between crown and bedplate.
- The heating action of crown and bedplate burner ensures the best baking performance allowing fast cooking process thanks to the oven thermal stability.
- The ovens "FG" are equipped with our exclusive maintenance free atmospheric infrared gas burners, they can operate with Natural Gas or LPG.
- Easy and intuitive burner digital gas control system with flame modulator and double thermostat.
- Easy and intuitive gas burner digital control system with thermostat and flame modulator.
- Those ovens have a large refractory mass that enables a strong thermal flywheel effect with consequent energy saving.
- Thermal insulation is made of mineral fibre with high insulating properties.
- Electrical connections: Single phase 230V 50/60Hz.

Ovens manufactured in compliance with EEC Directive 90/396 of Jun 29,1990



DOUBLE GAS BURNER

DOBLE QUEMADOR DE GAS



| Ref./ Mod. | Capacidad pizza Ø 30 cm. Capacity pizzas Ø 30 cm. | Produccion horaria Productivity per hour |
|------------|--|---|
| FG110 | 6 pizze | 90 pizze/h |
| FG130 | 9 pizze | 130 pizze/h |
| FG150 | 12 pizze | 160 pizze/h |

| Horno Oven Mod. | Peso Weight (kg) | Potencia Gas Total Gas potential | Consumo Consumption | | Acometida Gas Gas/fittings |
|-----------------|------------------|----------------------------------|-----------------------|----------------------|----------------------------|
| | | | Metano/Methane (mc/h) | G.P.L./L.P.G. (Kg/h) | |
| FG110 | 1250 | 28 kW | 2,9 | 2,1 | 3/4" G |
| FG130 | 1500 | 36 kW | 3,8 | 2,7 | 3/4" G |
| FG150 | 1900 | 43 kW | 5 | 3,3 | 3/4" G |

| Ref. / Mod | ØA | ØB | C | D | E | F | G | I | Ø M | N | P | Q | S | T |
|------------|-----|-----|-----|-----|----|-----|----|----|-----|----|-----|-----|-----|----|
| FG110 | 110 | 148 | 165 | 80 | 29 | 104 | 81 | 74 | 20 | 45 | 108 | 118 | 155 | 70 |
| FG130 | 130 | 168 | 185 | 80 | 29 | 104 | 81 | 74 | 20 | 50 | 130 | 118 | 170 | 70 |
| FG150 | 150 | 188 | 208 | 100 | 35 | 104 | 81 | 94 | 20 | 50 | 135 | 118 | 192 | 70 |

Medidas en cm - Sizes on cm Las características y los datos contenidos en este catálogo están sujetas a cambios sin previo aviso

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