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Технические характеристики на печи для пиццы традиционные газовые PG, газовые печи с системой нагрева жарочной поверхности FG компании **Morello Forni**

serie/range
PG



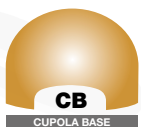
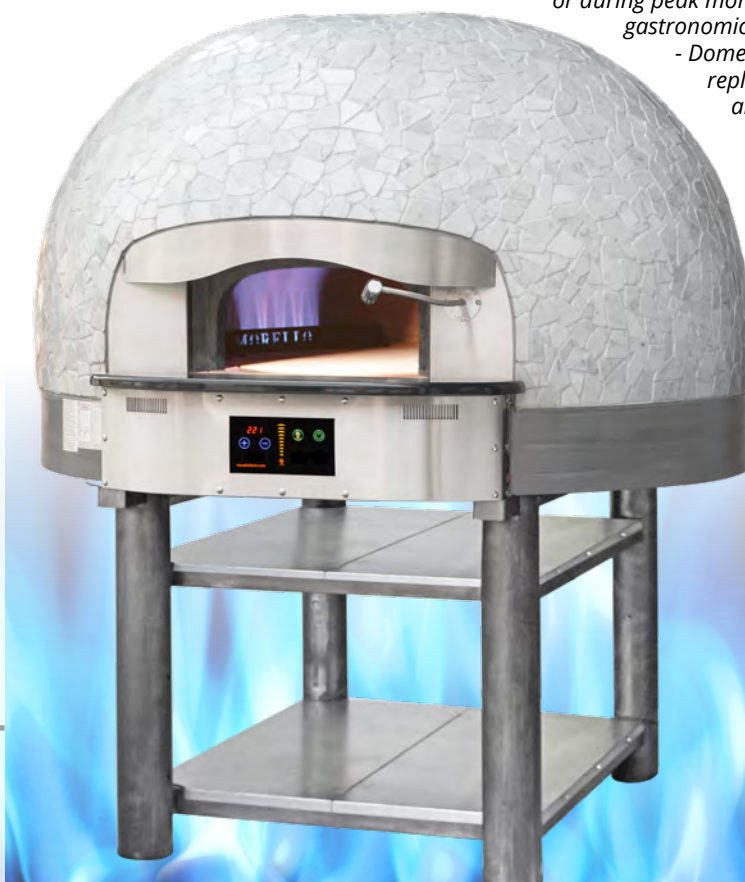
Morella Forni®

Forno tradizionale a gas Traditional gas oven



- I forni della serie PG sono forni a gas equipaggiati con un bruciatore posizionato all'interno della camera di cottura.
- I forni PG appartengono alla famiglia dei forni statici; grazie alla elevata stabilità termica e all'elevata qualità dei materiali refrattari impiegati sono in grado di effettuare numerose cotture in maniera perfetta anche in caso di lavoro intenso, sono ideali anche per la cottura di pane e prodotti di gastronomia anche a fiamme spente.
- I bruciatori a gas in camera di cottura, a fiamma lenta, riproducono quanto possibile aspetto e caratteristiche di cottura del fuoco di legna
- Una grande massa refrattaria e la coibentazione sono progettate per elevare il rendimento, e diminuire i costi di esercizio e le perdite di calore.
- Doppio regime di funzionamento automatico o manuale: in manuale l'operatore seleziona la temperatura di massima e regola l'intensità della fiamma gas. In automatico il forno aggiusta l'intensità della fiamma in base alla temperatura impostata ed alla legna bruciata in maniera istantanea economizzando i consumi e semplificando l'uso.
- I PG sono equipaggiati con bruciatori atmosferici radianti, specificamente progettati dalla Morella Forni, ed esenti da manutenzione ordinaria programmata.
- Interfaccia tattile "IntelTouch System".

- PGs are gas ovens, equipped with burners inside their cooking chambers.
- PGs are part of the static ovens' family; thanks to their enhanced thermal stability, and to refractory production quality, are able to cook perfectly after numerous product batches or during peak moments, as well as for bread or gastronomic products slow baking with no flame.
- Dome gas burners, showing a slow flame, replicate as much as possible the look and baking properties of wood fire.
- The huge refractory mass and extra careful thermal insulation designed to increase oven's efficiency, lower operating costs and heat loss.
- Dual operating mode: manual
- user selects work temperature and manually adjusts flame intensity by means of its modulator; auto (touch screen versions only)
- system control raises or lowers flame intensity according to set temperature, thusly lowering consumption and making oven easier to operate.
- PGs are equipped with atmospheric gas burners, especially designed by Morella Forni, regular maintenance-free.
- Touch control interface "IntelTouch System".



le finiture della linea/range finishes • PG

FORNO STATICO/STATIC OVEN

Mod./Ref.	Capacità pizze Ø 30 cm./Capacity pizzas Ø 30 cm.	Produzione oraria/Productivity per hour
PG75	2 pizze	30 pizze/h
PG100	5 pizze	60 pizze/h
PG110	6 pizze	75 pizze/h
PG130	9 pizze	110 pizze/h
PG150	12 pizze	140 pizze/h
PG180	16 pizze	180 pizze/h

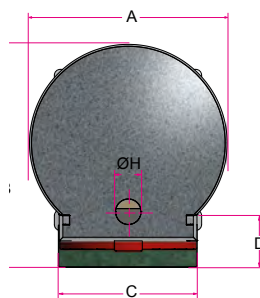
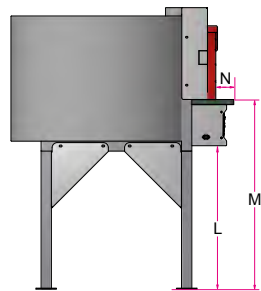
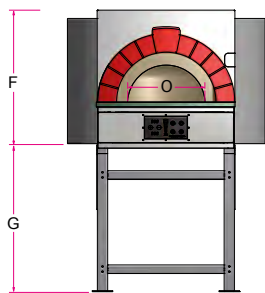
Tabella bruciatore gas serie "PG" - Gas burner table "PG"

Forno Mod./Oven Ref.	Potenzialità Gas/ Gas Potential	Consumo/Consumption		Attacchi Gas/Gas fittings
		Metano/Methane (mc/h)	G.P.L./L.P.G. (Kg/h)	
PG75	13 kW	1,5	1,1	3/4" G
PG100	21 kW	2,0	1,6	3/4" G
PG110	21 kW	2,0	1,6	3/4" G
PG130	28 kW	2,8	2,1	3/4" G
PG150	34 kW	3,9	2,6	3/4" G
PG180	68 kW	7,8	5,2	2x3/4" G

certificazioni
certifications

costruiti ed omologati
secondo le norme
manufactured and certified
according to norms





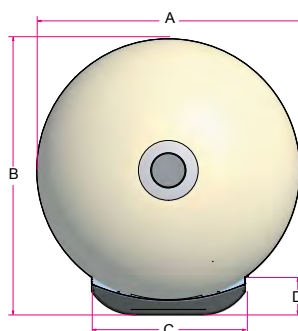
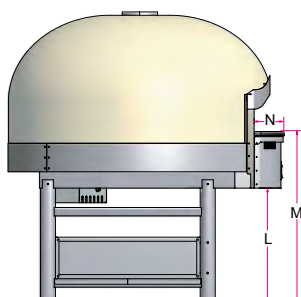
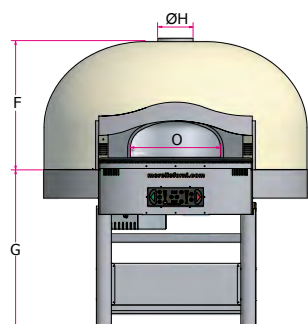
serie
range

PG

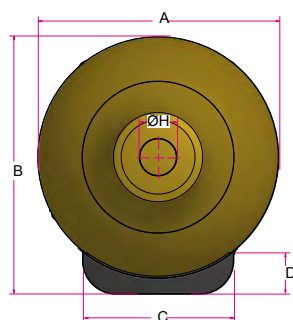
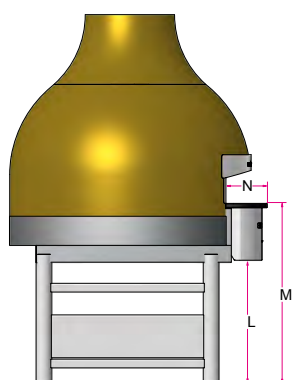
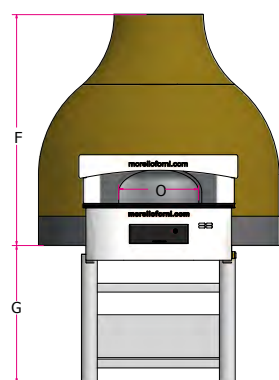
Forno tradizionale a gas
Traditional gas oven

Mod./Ref.	ØH	A	B	C	D	F	G	L	M	N	O	peso/weight (kg)
PG75	15	110	130	80	29	52	90	88	112	22	35	875
PG100	20	138	152	80	29	88	90	88	115	22	45	1150
PG110	20	148	165	80	29	95	90	88	115	22	45	1400
PG130	20	168	185	80	29	95	90	82	115	22	50	1650
PG150	25	188	208	100	35	101	94	82	120	25	50	2350
PG180	25	220	240	120	35	120	94	82	122	25	80	3500

**FORNO STATICO/
STATIC OVEN**



Mod./Ref.	ØH	A	B	C	D	F	G	L	M	N	O	peso/weight (kg)
PG75	15	130	135	90	22	90	90	88	112	22	45	900
PG100	20	150	158	90	22	90	90	88	115	22	45	1200
PG110	20	160	165	100	22	105	90	88	115	22	45	1550
PG130	20	180	200	100	22	115	90	82	115	22	50	1950
PG150	25	200	210	100	24	120	94	82	120	25	50	2450
PG180	25	230	235	120	24	130	94	82	122	25	80	3650



Mod./Ref.	ØH	A	B	C	D	F	G	L	M	N	O	peso/weight (kg)
PG75	15	130	135	90	22	130	90	88	112	22	45	1000
PG100	20	154	162	90	22	134	90	88	115	22	45	1300
PG110	20	160	165	100	22	145	90	88	115	22	45	1700
PG130	20	180	200	100	22	155	90	82	115	22	50	2200
PG150	25	200	210	100	24	160	94	82	120	25	50	2700
PG180	25	230	235	120	24	170	94	82	122	25	80	4000

serie/range
FG



Morella Forni®

**Forno a gas +
piano riscaldato a gas**
*Gas oven +
gas heated bedplate*

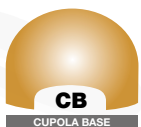


- I forni della serie FG sono forni a gas equipaggiati con due bruciatori indipendenti, uno dedicato al riscaldamento della cupola ed uno al riscaldamento del piano di cottura.
- I forni FG appartengono alla famiglia dei forni statici; grazie alla elevata stabilità termica e al riscaldamento indipendente della platea sono in grado di cuocere sempre perfettamente anche in caso di ripetute cotture in breve tempo senza che la platea si raffreddi.
- Il funzionamento a gas con doppi bruciatori atmosferici è stato progettato per rese di cottura simili al funzionamento tradizionale a legna
- Una grande massa refrattaria e la coibentazione sono progettate per elevare il rendimento, e diminuire i costi di esercizio e le perdite di calore.
- Doppio regime di funzionamento: manuale - l'operatore seleziona la temperatura di massima e regola l'intensità della fiamma gas manualmente per mezzo del modulatore di fiamma; automatico (solo nella versione touch screen): grazie al sistema di controllo la fiamma si autoregola diminuendo e aumentando di intensità in base alla temperatura impostata, economizzando i consumi e semplificando l'uso.
- Maggiore e costante produttività rispetto ad un forno a legna tradizionale
- indicato per locali con grandi picchi di lavoro concentrati in poco tempo come le pizzerie d'asporto

- FG ovens are gas ovens equipped with two independent gas burners, one heating their dome, the other heating their bedplate.

- FGs are part of the static ovens' family; thanks to their enhanced thermal stability, and to independent bedplate heating, are able to cook perfectly after numerous product batches in short time without loss of bottom temperature.

- The designed dual atmospheric burner configuration allows similar baking results to wood fire use.
- The huge refractory mass and extra careful thermal insulation designed to increase oven's efficiency, lower operating costs and heat loss.
- Dual operating mode: manual – user selects work temperature and manually adjusts flame intensity by means of its modulator; auto (touch screen versions only) – system control raises or lowers flame intensity according to set temperature, thus lowering consumption and making oven easier to operate.
- Steady and improved productivity in comparison with traditional wood ovens.
- Suited for sudden production peaks, like take-away pizzerias.



FORNO STATICO/STATIC OVEN

le finiture della linea/range finishes • FG

Mod./Ref.	Capacità pizze Ø 30 cm./Capacity pizzas Ø 30 cm.	Produzione oraria/Productivity per hour
FG100	5 pizze	75 pizze/h
FG110	6 pizze	90 pizze/h
FG130	9 pizze	130 pizze/h
FG150	12 pizze	160 pizze/h

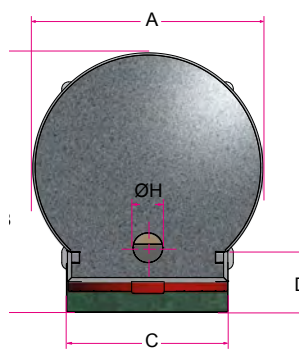
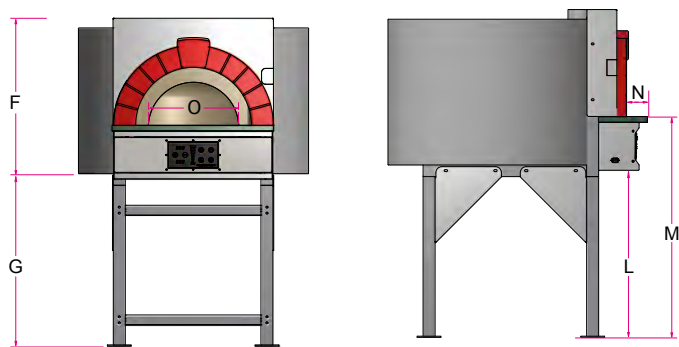
Tabella gas bruciatori Serie "FG" - Series "FG" gas burners table

Forno Mod./Oven Ref.	Potenzialità Gas/ Total gas potential	Consumo/Consumption		Attacchi Gas/ Gas fittings
		Metano/Methane (mc/h)	G.P.L./L.P.G. (Kg/h)	
FG100	24 kW	2,4	2	3/4" G
FG110	28 kW	2,9	2,1	3/4" G
FG130	36 kW	3,8	2,7	3/4" G
FG150	43 kW	5	3,3	3/4" G

certificazioni
certifications

costruiti ed omologati
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manufactured and certified
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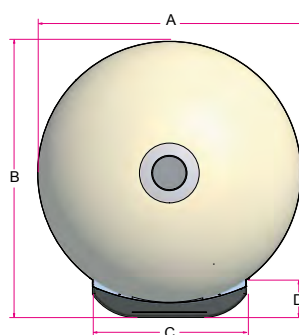
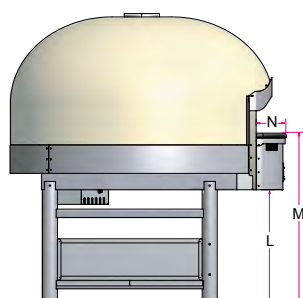
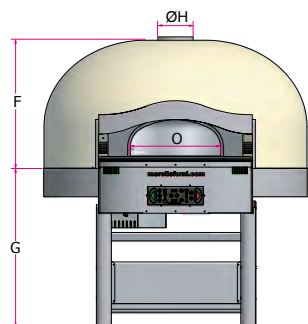


serie
range
FG

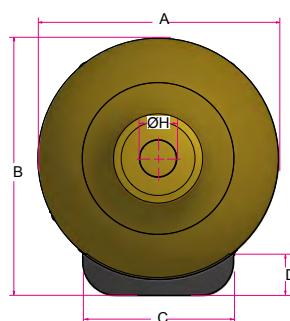
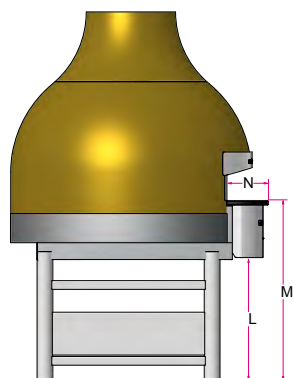
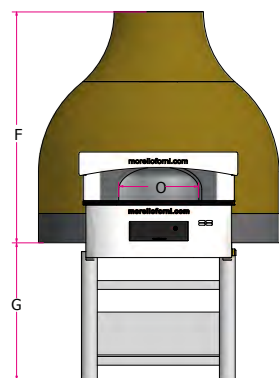
**Forno a gas
+ piano riscaldato a gas**
Gas oven
+ gas heated bedplate

Mod./Ref.	ØH	A	B	C	D	F	G	L	M	N	O	peso/weight (kg)
FG100	20	138	152	80	29	88	90	88	115	22	45	1200
FG110	20	148	165	80	29	95	90	88	115	22	45	1450
FG130	20	168	185	80	29	95	90	82	115	22	50	1700
FG150	25	188	208	100	35	101	94	82	120	25	50	2400

**FORNO STATICO/
STATIC OVEN**



Mod./Ref.	ØH	A	B	C	D	F	G	L	M	N	O	peso/weight (kg)
FG100	20	150	158	90	22	90	90	88	115	22	45	1250
FG110	20	160	165	100	22	105	90	88	115	22	45	1600
FG130	20	180	200	100	22	115	90	82	115	22	50	2000
FG150	25	200	210	100	24	120	94	82	120	25	50	2500



Mod./Ref.	ØH	A	B	C	D	F	G	L	M	N	O	peso/weight (kg)
FG100	20	154	162	90	22	134	90	88	115	22	45	1350
FG110	20	160	165	100	22	145	90	88	115	22	45	1750
FG130	20	180	200	100	22	155	90	82	115	22	50	2250
FG150	25	200	210	100	24	160	94	82	120	25	50	2750

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FG110 STD



FG130 CM

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