

serie/range
PGi



Forno ibrido a legna e gas
Hybrid wood and gas oven



- I forni PGI hanno un funzionamento ibrido a legna e gas, possono essere usati solo a legna oppure solo a gas o in maniera combinata gas + legna simultaneamente.
- I forni PGI 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.
- Il cassetto di caduta e raccolta cenere agevola le operazioni di pulizia, migliora la combustione della legna e le condizioni igieniche di cottura.
- Le aree di combustione legna e bruciatore gas sono separate da alari metallici
- Una grande massa refrattaria e la coibentazione sono progettate per elevare il rendimento e diminuire costi di esercizio e 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 PGI sono equipaggiati con bruciatori atmosferici radianti specificamente progettati dalla Morella Forni ed esenti da manutenzione
- Interfaccia tattile "IntelTouch System".



- PGis are hybrid gas and wood ovens; they can be used wood-only, gas-only, or both simultaneously.

- PGis 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.

- An external metal drawer collects ashes and debris falling from cooking chamber grooves, to help in keeping the baking area clean, improve wood combustion and overall hygiene.

- Wood and gas burning areas are separated by a metal guard

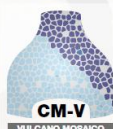
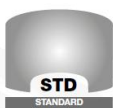
- The huge refractory mass and extra careful thermal insulation are designed to increase oven's efficiency, lower operating costs and heat loss.

- 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.

- PGis are equipped with atmospheric gas burners, especially designed by Morella Forni, regular maintenance-free.

FORNO STATICO/STATIC OVEN

le finiture della linea/range finishes • PGI



Mod./Ref.	Capacità pizze Ø 30 cm./Capacity pizzas Ø 30 cm.	Produzione oraria/Productivity per hour
PGi100	6 pizze	70 pizze / h
PGi110	7 pizze	90 pizze / h
PGi130	9 pizze	120 pizze / h
PGi150	14 pizze	150 pizze / h

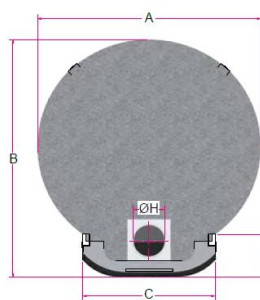
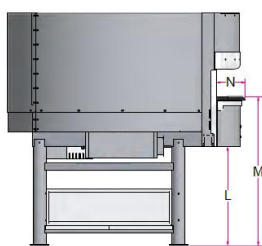
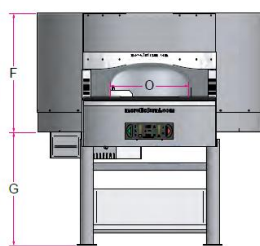
Tabella gas bruciatore ausiliario forni misti serie "PGi" - Auxiliary burner gas table mixed Series "PGi" ovens					
Forno Mod./Oven Ref.	Potenzialità Legna/Wood Potential	Potenzialità Gas/Gas Potential	Consumo/Consumption		Attacchi Gas/Gas fittings
			Metano/Methane (mc/h)	G.P.L./L.P.G. (Kg/h)	
PGi100	12 KW	21 KW	2,0	1,6	3/4" G
PGi110	14 KW	21 KW	2,0	1,6	3/4" G
PGi130	16 KW	28 KW	2,8	2,1	3/4" G
PGi150	21 KW	34 KW	3,9	2,6	3/4" G

certificazioni
certifications

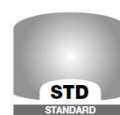
costruiti ed omologati
secondo le norme
manufactured and certified
according to norms



• Misure in cm $\pm 2\%$ • Le caratteristiche e i dati riportati nel presente catalogo possono subire variazioni senza preavviso / • Sizes in centimeters $\pm 2\%$ • Data and features in this catalog may change without notice



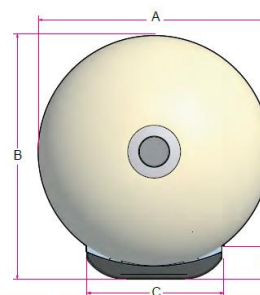
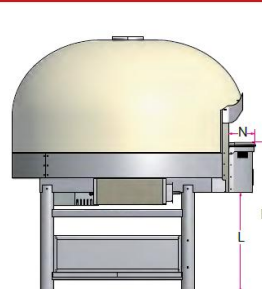
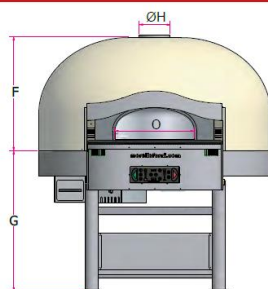
Mod./Ref.	ØH	A	B	C	D	F	G	L	M	N	O	peso/weight (kg)
PGi100	25	156	167	92	30	100	94	90	122	25	45	1600
PGi110	25	166	177	102	30	100	94	90	122	25	55	1700
PGi130	25	186	196	112	30	100	94	90	122	25	65	2100
PGi150	25	212	212	122	30	100	94	90	122	25	75	2500



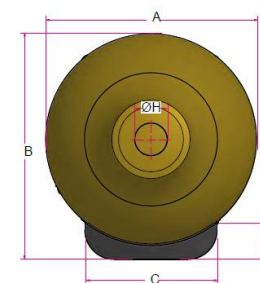
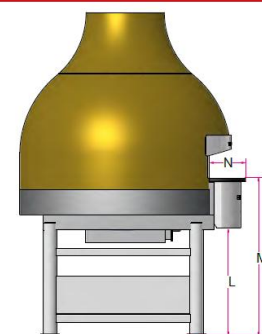
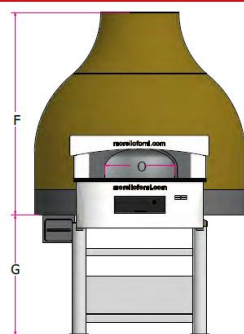
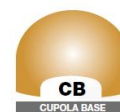
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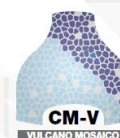
**FORNO STATICO/
STATIC OVEN**



Mod./Ref.	ØH	A	B	C	D	F	G	L	M	N	O	peso/weight (kg)
PGi100	25	162	167	92	30	104	92	90	122	25	45	1700
PGi110	25	166	177	102	30	112	94	90	122	25	55	1800
PGi130	25	190	200	112	30	112	94	90	122	25	65	2200
PGi150	25	212	212	122	30	112	94	90	122	25	75	2700



Mod./Ref.	ØH	A	B	C	D	F	G	L	M	N	O	peso/weight (kg)
PGi100	25	162	167	92	30	124	92	90	122	25	45	1900
PGi110	25	166	177	102	30	132	94	90	122	25	55	2000
PGi130	25	190	200	112	30	132	94	90	122	25	65	2400
PGi150	25	212	212	122	30	140	94	90	122	25	75	2900



alcune nostre finiture
some of our
finishes



PGi110 CB



PGi110 STD

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