



P120E "B"

Modular electric oven for pizzeria

COMPOSITION WITH 3 BAKING CHAMBERS



OPTIONS AND ACCESSORIES (WITH SURCHARGE)

- ☐ Support with wheels, height 600mm
- ☐ Additional tray holder guides for compartment and support
- ☐ Suction hood

(WITHOUT SURCHARGE)

- ☐ Front vapour collection hood in stainless steel sheet

EXTERNAL CONSTRUCTION

- ☐ Structure made in folded stainless steel
- ☐ Side panels in pre-painted sheet metal
- ☐ Stainless steel hood with aluminised steel top cover
- ☐ Front vapour collection hood in enameled steel sheet
- ☐ Steam duct in stainless steel plate
- ☐ Stainless steel double door with bottom hinge and spring balance
- ☐ Tempered glass element
- ☐ Handles in thermoplastic material
- ☐ Control panel on front right hand side

INTERNAL CONSTRUCTION

- ☐ Refractory brick cooking surface
- ☐ Aluminated steel top and side structure
- ☐ Rock wool heat insulation

FUNCTIONING

- ☐ Heated by armoured heating elements
- ☐ Electronic temperature management with independent adjustment of ceiling and floor
- ☐ Maximum temperatura reached 450°C
- ☐ Continuous temperature monitoring with thermocouple
- ☐ Vapour ducting using manual butterfly valve

STANDARD EQUIPMENT

- ☐ Lighting with halogen lamp
- ☐ Timer
- ☐ Economiser
- ☐ Independent maximum temperature safety device
- ☐ 20 customisable programs



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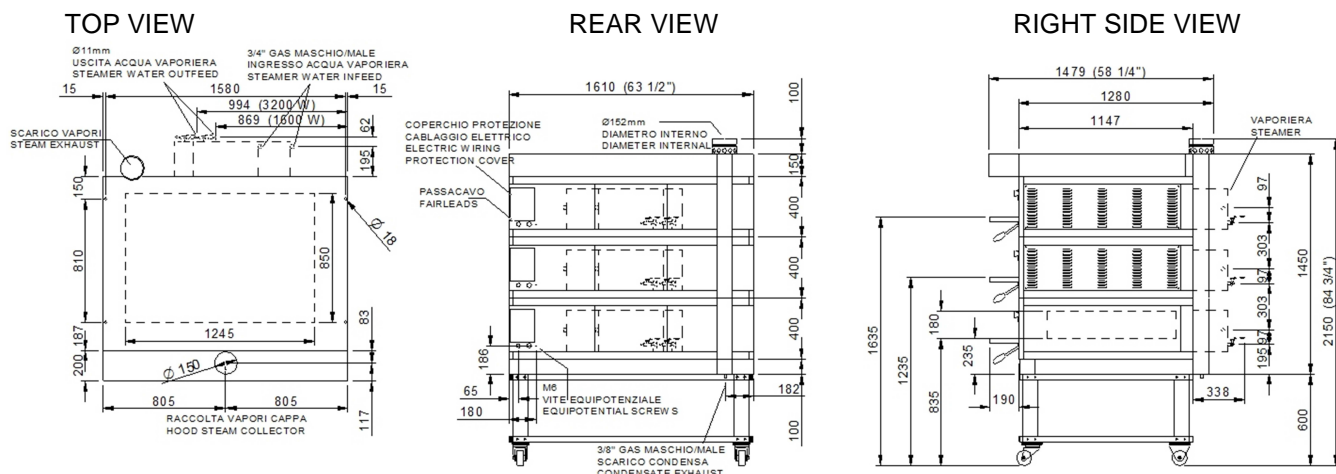
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3 baking chambers height 18cm

(assembled with support height 600mm)



Note: The dimensions indicated in the views are in millimeters. Steamer for Bakery only.

SPECIFICATIONS

The appliance comprises three independent cooking elements and an optional leavening compartment or support. The oven cooking surface is made of refractory, allowing perfect heat distribution over the whole surface and making this oven particularly suitable for use by pizza cooks. Temperature adjustment is electronic, with independent control of the ceiling and floor heating elements. The oven door is hinged at the bottom, with a tempered glass window to check the state of the product while it is cooking. The support comprises a painted metal structure, whereas the leavening compartment has a stainless steel structure and is fitted with a heating thermostat. The leavening compartment can reach a maximum temperature of 65°C, whereas the maximum temperature of the baking chamber is 450°C.

All the data provided below refer to the configuration with 3 baking chambers

DIMENSIONS		SHIPPING INFORMATION	FEEDING AND POWER
External height	1550mm	Packed in wooden crate	<i>Standard feeding</i>
External depth	1479mm	Height	1700mm A.C. V400 3N
External width	1610mm	Depth	1652mm <i>Feeding on request</i>
Weight	638kg	Width	1810mm A.C. V230 3
Baking surface	3,3m ²	Weight	(638+70)kg
TOTAL BAKING CAPACITY		When combined with leavening compartment or support:	Frequency 50/60Hz
Tray (600x400)mm	12	Max height	2650mm
Pizza diameter 300mm	33	Max weight	(737+80)kg
Pizza diameter 450mm	12		
			Max power 27,9kW
			* Average power cons 14kWh
			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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