



P120E "B"

Modular electric oven for pizzeria

COMPOSITION WITH 2 BAKING CHAMBERS



OPTIONS AND ACCESSORIES (WITH SURCHARGE)

- ☐ Leavening prover on wheels, height 800mm (31 1/2")
- ☐ Support with wheels, height 600mm (23 1/2")
- ☐ Support with wheels, height 800mm (31 1/2")
- ☐ 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 HT coating 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 (840°F)
- ☐ 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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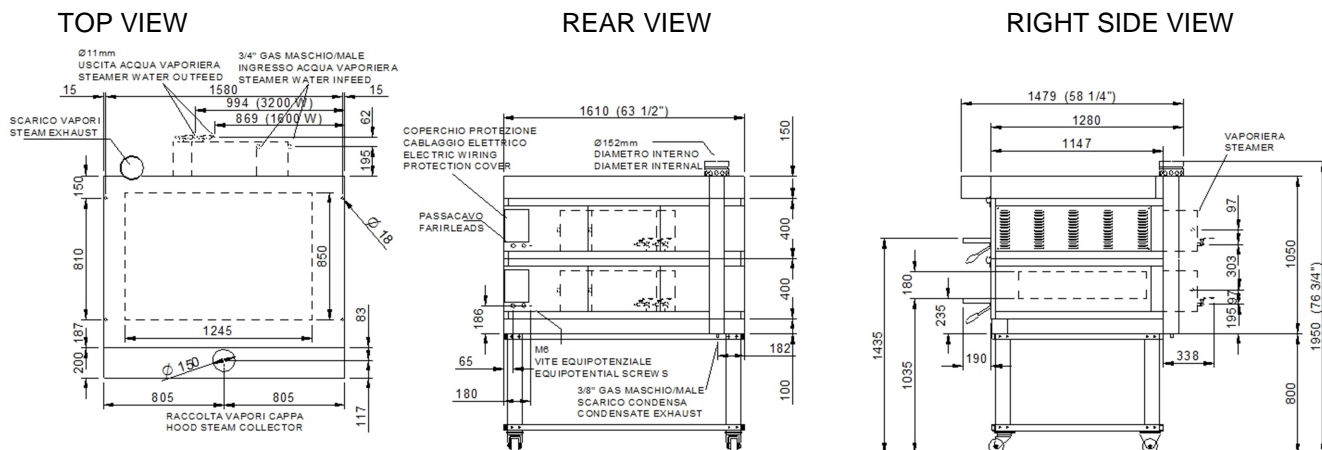
www.morettiforni.com

info@morettiforni.com

Via A.Meucci, 4 - 61037 Mondolfo (PU) ITALIA
Tel. +39.0721.96161 - Fax +39.0721.9616299



P120E “B”
2 baking chambers height 18cm (7”)
 (assembled with support height 800mm (31 1/2”))



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

SPECIFICATIONS

The appliance comprises two 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 (150°F), whereas the maximum temperature of the baking chamber is 450°C (840°F).

All the data provided below refer to the configuration with 2 baking chambers

DIMENSIONS		SHIPPING INFORMATION		FEEDING AND POWER	
External height	1950mm (76 3/4")	Packed in wooden crate		Standard feeding	
External depth	1479mm (58 1/4")	Height	1300mm (52")	A.C. V240 3ph	
External width	1610mm (63 1/2")	Depth	1652mm (65")	Feeding on request	
Weight	455kg (1004lb)	Width	1810mm (72")	A.C. V208 3ph	
Baking surface	2,2m ² (23,68ft ²)	Weight	(515)kg (1136)lb	Frequency	60Hz
TOTAL BAKING CAPACITY		When combined with leavening compartment or support:		Max power	20,2kW
				*Average power cons	10,1kWh
				Ampère Max	
				48,6A (V240 3ph)	
				56,2A (V208 3ph)	
Tray (600x400)mm	8	Max height	2250mm (89")	Connecting cable for each chamber (8AWG) Power supply (optional prover) A.C. V(208/240) 1ph 60 Hz Max power 1,8kW *Average power cons 0,9kWh Conn. Cable (14AWG)	
Tray 26"x18"	6	Max weight	(624)kg (1376)lb		
Pizza diameter 300mm (12")	16				
Pizza diameter 450mm (18")	8				

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

- **NOTE:** MORETTI FORNI S.P.A. reserves the right to modify the characteristics of the products illustrated in this publication without prior notice