



P120E "A"

Modular electric oven for pizzeria

COMPOSITION WITH 3 BAKING CHAMBERS



OPTIONS AND ACCESSORIES (WITH SURCHARGE)

- ☐ Support with wheels, height 600mm (23 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



MORETTI FORNI S.P.A.

www.morettiforni.com

info@morettiforni.com

Via A.Meucci, 4 - 61037 Mondolfo (PU) ITALIA

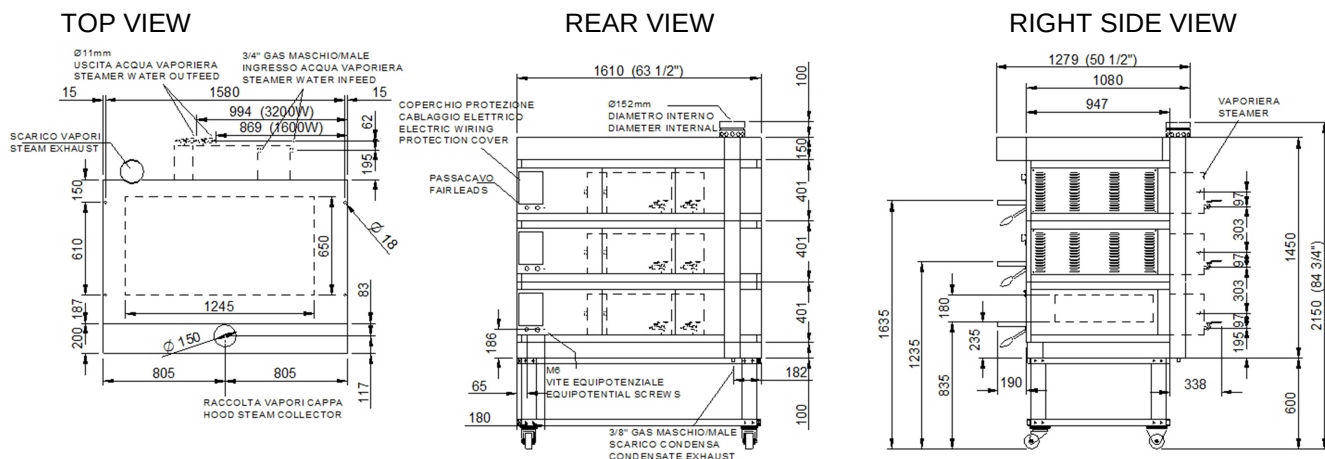
Tel. +39.0721.96161 - Fax +39.0721.9616299



P120E "A"

3 baking chambers height 18cm (7")

(assembled with support height 600mm (23 1/2"))



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 (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 3 baking chambers

DIMENSIONS		SHIPPING INFORMATION	FEEDING AND POWER
External height	2150mm (84 3/4")	Packed in wooden crate	<i>Standard feeding</i>
External depth	1279mm (50 1/2")	Height	1700mm (67") A.C. V240 3ph
External width	1610mm (63 1/2")	Depth	1452mm (58") <i>Feeding on request</i>
Weight	559kg (1233lb)	Width	1810mm (72") A.C. V208 3ph
Baking surface	2,4m ² (25,83ft ²)	Weight	(629)kg (1387)lb
TOTAL BAKING CAPACITY		When combined with leavening compartment or support:	Frequency 60Hz
Tray (600x400)mm	9	Max height	2650mm (105") 67,8A (V240 3ph)
Tray 26"x18"	6	Max weight	(730)kg (1610)lb 78,3A (V208 3ph)
Pizza diameter 300mm (12")	24		Connecting cable for each chamber (8AWG)
Pizza diameter 450mm (18")	6		Power supply (optional prover) A.C. V(208/240) 1ph 60 Hz
			Max power 1,8kW
			*Average power cons 0,9kWh
			Conn. Cable (14AWG)

* 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