



## P120E "B"

Modular electric oven for bakery

COMPOSITION WITH 1 BAKING CHAMBER  
INTERNAL HEIGHT 30cm (12")



### OPTIONS AND ACCESSORIES (WITH SURCHARGE)

- ☐ Leavening prover on wheels, height 800mm (31 1/2")
- ☐ Leavening prover on wheels and humidifier, height 800mm (31 1/2")
- ☐ Support with wheels, height 600mm (23 1/2")
- ☐ Support with wheels, height 800mm (31 1/2")
- ☐ Support with wheels, height 950mm (37 1/2")
- ☐ Additional tray holder guides for compartment and support
- ☐ Steamer for baking chamber
- ☐ Spacer element height 300mm (12")
- ☐ Refractory brick cooking surface
- ☐ 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

- ☐ Cooking surface in buckle plate
- ☐ 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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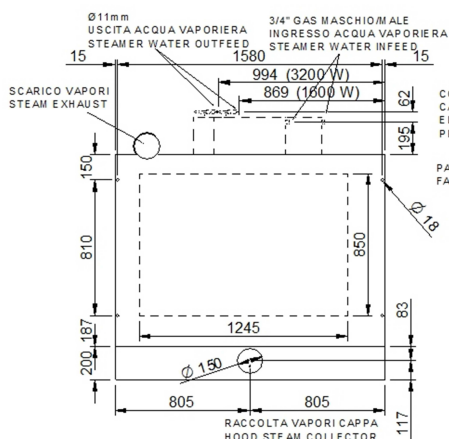
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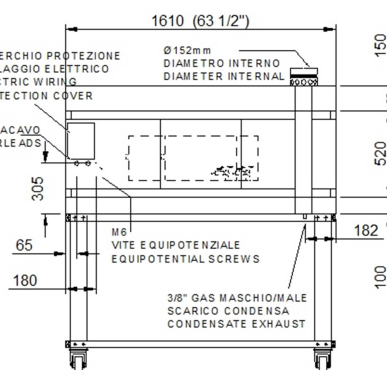
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**P120E “B”**  
**1 baking chamber height 30cm (12”)**  
 (assembled with support height 950mm (37 1/2”))

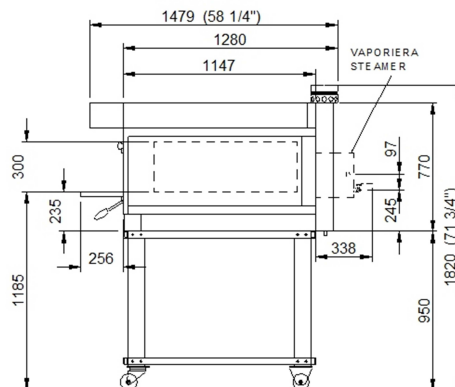
TOP VIEW



REAR VIEW



RIGHT SIDE VIEW



**Note:** The dimensions indicated in the views are in millimeters.

## SPECIFICATIONS

The appliance comprises one cooking element and an optional leavening compartment or support. The oven cooking surface is in buckle plate that provides perfectly even heat distribution over the whole surface, making this oven particular suitable to cook bakery. 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 1 baking chamber**

DIMENSIONS		SHIPPING INFORMATION		FEEDING AND POWER	
External height	1820mm (71 3/4")	Packed in wooden crate		Standard feeding	
External depth	1479mm (58 1/4")	Height	1020mm (41")	A.C. V240 3ph	
External width	1610mm (63 1/2")	Depth	1652mm (65")	Feeding on request	
Weight	289kg (638lb)	Width	1810mm (72")	A.C. V208 3ph	
Baking surface	1,1m <sup>2</sup> (11,84ft <sup>2</sup> )	Weight	(339)kg (748)lb	Frequency	60Hz
TOTAL BAKING CAPACITY		When combined with leavening compartment or support:		Max power	10,1kW
				*Average power cons	5kWh
Tray (600x400)mm	4	Max height	1970mm (78")	Ampère Max	
Tray 26"x18"	3	Max weight	(448)kg (988)lb		
				Connecting cable	
				(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)	

\* 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