



P120E "A"

Modular electric oven for pizzeria

COMPOSITION WITH 2 UPPER BAKING CHAMBERS



EXTERNAL CONSTRUCTION

- Structure in shaped stainless steel plate
- 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

OPERATION

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

STANDARD EQUIPMENT

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

OPTIONS AND ACCESSORIES

(WITH SURCHARGE)

- Leavening compartment with wheels, height 800 mm
- Support with wheels, height 600 mm
- Support with wheels, height 800 mm
- Support with wheels, height 950 mm
- Additional tray holder guides for compartment and support
- Spacer element height 300 mm
- Suction hood

(WITHOUT SURCHARGE)

- Front vapour collection hood in stainless steel sheet

TECHNICAL FEATURES P120E "A" - 2 DECKS PIZZERIA



MORETTI FORNI S.P.A.

www.morettiforni.com

e-mail: marketing@morettiforni.com

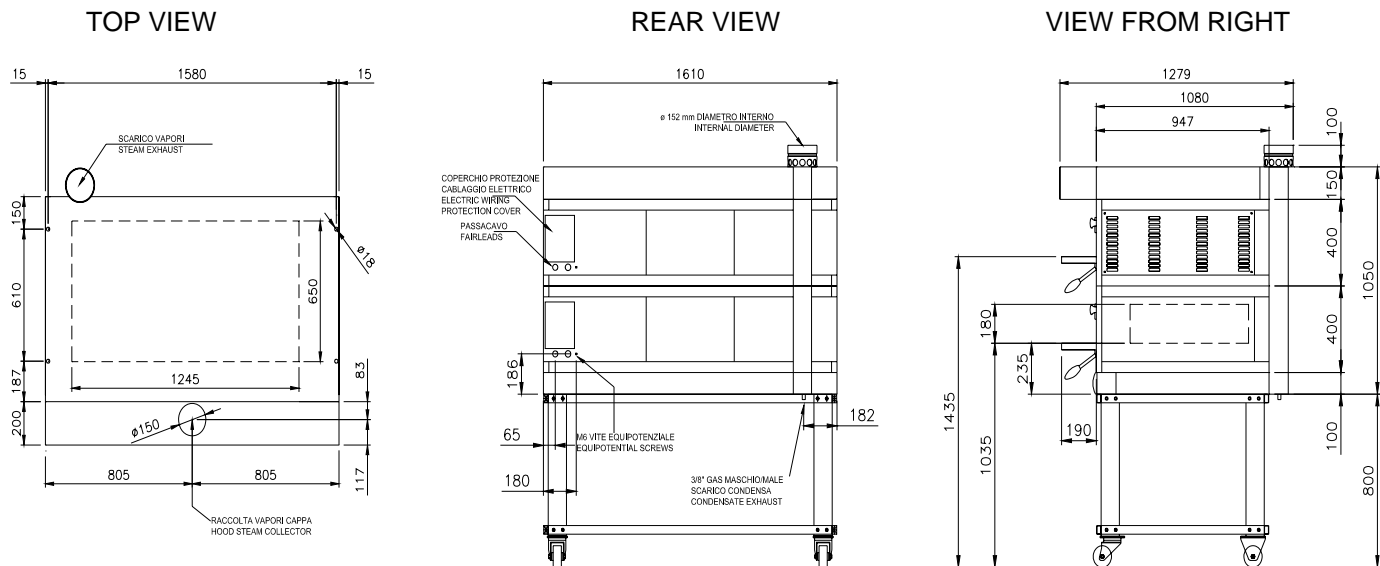
Via A.Meucci, 4 - 61037 Mondolfo (PU) ITALIA

Tel. +39.0721.96161 - Fax +39.0721.9616299

P120E "A"

2 upper chambers

(assembled with support height 800 mm)



Note: The dimensions indicated in the views are in millimetres.

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 pizzeria 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 2 baking chambers

DIMENSIONS

External height	1150 mm
External depth	1279 mm
External width	1610 mm
Weight (excluding support)	310 kg
Total baking surface	1,6 m ²

SHIPPING INFORMATION

Packed in wooden crate	
Height	1300 mm
Depth	1452 mm
Width	1810 mm
Weight	(305+10) kg

FEEDING AND POWER

<i>Standard feeding</i>	
A.C. V 400 3N	
<i>Feeding on request</i>	
A.C. V230 3	
Frequency	50/60 Hz
Max power	17.2 kW
*Medium consum/hour	8.6 kWh
Connecting cable	
tipo H07RN-F	
5x4 mm ² (V400)	
4x6 mm ² (V230 3)	
Prover feeding	
A.C.V 230 1 N 50/60 Hz	
Max power	1.5 kW
*Medium consum/hour	0.8 kWh

TOTAL BAKING CAPACITY

Pizza diameter 300 mm	16	When combined with leavening
Pizza diameter 450 mm	4	compartment or support:
Tray (600x400)mm	6	Max height
		Max weight

2250 mm
(400+10) kg

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

-NOTE: Moretti Forni Spa reserves the right to modify the characteristics of the products illustrated in this publication without prior notice