



## P120E "C"

Modular electric oven for pizzeria

COMPOSITION WITH 2 UPPER BAKING CHAMBERS



### 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 960 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

### 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



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