



P120E "C"

Modular electric oven for pizzeria

COMPOSITION WITH 3 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 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

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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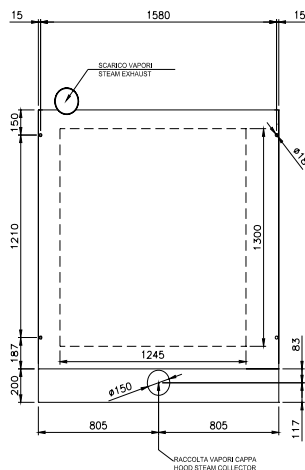
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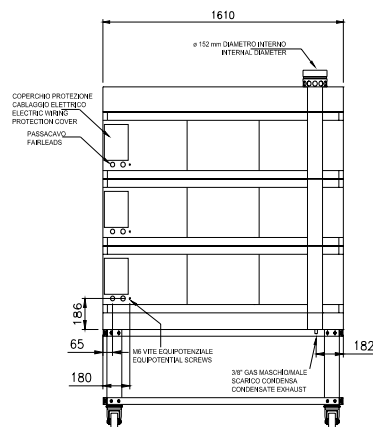
3 upper chambers

(assembled with support height 600 mm)

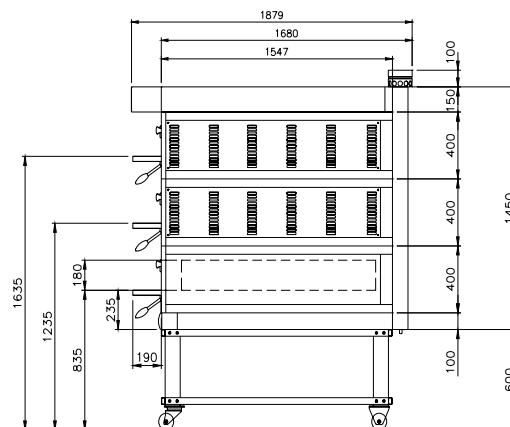
TOP VIEW



REAR VIEW



VIEW FROM RIGHT



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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, whereas the maximum temperature of the baking chamber is 450°C

All the data provided below refer to the configuration with 3 upper baking chambers

DIMENSIONS

External height	1550 mm
External depth	1879 mm
External width	1610 mm
Weight (excluding support)	779 kg
Total baking surface	4,8 m ²

TOTAL BAKING CAPACITY

Pizza diameter	300 mm	48
Pizza diameter	450 mm	18
Tray (600x400)		18

SHIPPING INFORMATION

Packed in wooden crate	
Height	1700 mm
Depth	2052 mm
Width	1810 mm
Weight	(779+10) kg

When combined with leavening compartment or support:	
Max height	2650 mm
Max weight	(899+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	46.5 kW
*Medium consum/hour	23.2 kWh
Connecting cable	
tipo H07RN-F	
5x6 mm ² (V400)	
4x10 mm ² (V230 3)	
<i>Prover feeding</i>	
A.C.V 230 1 N 50/60 Hz	
Max power	1.5 kW
*Medium consum/hour	0.8 kWh

* 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