



P60E

Modular Electric Oven for Pizza

COMPOSITION WITH 1 COOKING DECK



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 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
- Top and side structure in aluminised steel
- Rock wool heat insulation

OPERATION

- Heating by means of spiral 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

OPTIONAL AND ACCESSORIES (WITH ADDITIONAL PRICE)

- Leavening prover on wheels, height 600 mm
- Leavening prover on wheels, height 800 mm
- Support on wheels, height 600 mm
- Support on wheels, height 800 mm
- Support on wheels, height 950 mm
- Additional tray holder slides for prover and support
- Spacer element height 300 mm
- Suction hood

(WITHOUT SURCHARGE)

- Front vapour collection hood in stainless steel sheet



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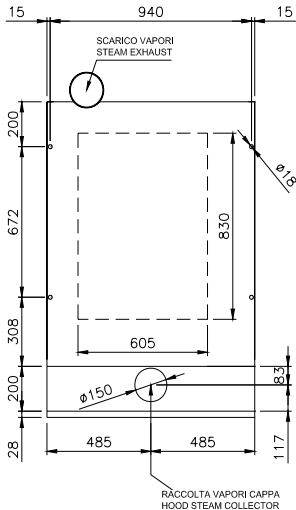
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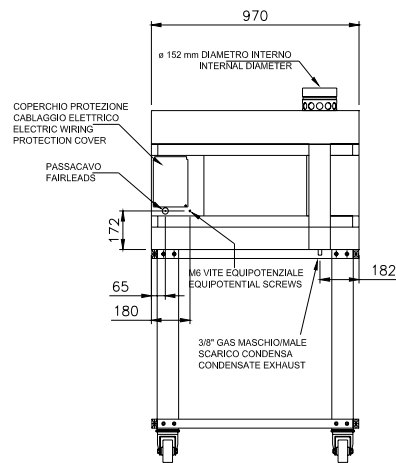
P60E 1 deck

(assembled with support height 950 mm)

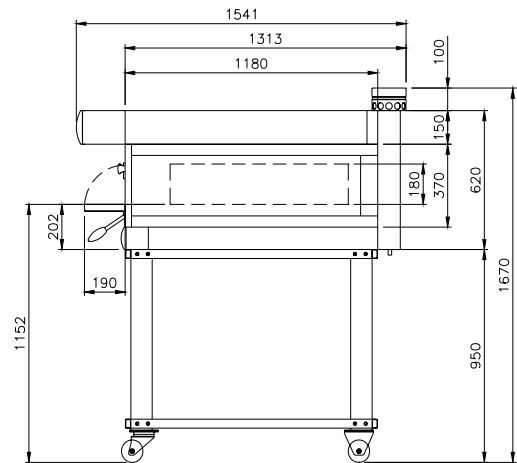
TOP VIEW



REAR VIEW



VIEW FROM RIGHT



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

SPECIFICATIONS

The equipment consists in one cooking decks and an eventual leavening prover or support. The baking deck bottom is in embossed sheet steel which grants a perfect heat distribution on all the surface, making this oven particularly suitable for the pastry. The temperature regulation is electronic, the ceiling and bottom heating elements control is independent. The oven door is downward-opening and hinged with tempered glass to control the product baking level. The support consists in a structure in coloured metal, the prover structure at the contrary is in stainless steel and it is equipped with a thermostat for the heating. The prover reaches a max. temperature of 65° C and the max. temperature of the baking deck is 450°

All the data here indicated are referred to the composition with 1 cooking deck

SIZES

External height	720 mm
External depth	1541 mm
External width	970 mm
Weight (excluding support)	151 Kg
Total baking surface	0.5 m ²

SHIPPING INFORMATION

Packed oven in wooden crates:	
Max height	870 mm
Max depth	1741 mm
Max width	1170 mm
Weight	(151+10) Kg

FEEDING AND POWER

Standard feeding	
A.C. V 400 3N	
Feeding on request	
A.C. V230 3	
Frequency	50/60 Hz
Max power	7.9 kW
Medium consum/hour	4 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

Pizzas diam.	300 mm	4
Pizzas diam.	450 mm	1
Tray (600x400) mm		2

Combined with prover or support

Max height	1820 mm
Max weight	(217+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