



P60E

Modular Electric Oven for Pizza

COMPOSITION WITH 2 COOKING DECKS



EXTERNAL CONSTRUCTION

- Structure in folded steel sheet
- Side panels in coloured sheet
- Stainless steel hood with top in aluminized sheet
- Front vapour collection hood in enameled steel sheet
- Exhaust steam chimney in steel sheet
- Downward-opening stainless steel door hinged with spring balance system
- Tempered glass
- Handles in thermoplastic material
- Control panel on the right side

INTERNAL CONSTRUCTION

- Bottom in refractory bricks
- Sides and ceiling in aluminized steel
- Thermal insulation in rock wool

FUNCTIONING

- Heating by armored heating elements
- Electronic temperature setting with independent regulation of the ceiling and the bottom
- Max. temperature 450°C
- Continuous temperature survey by mean of a thermocouple
- Steam exhaust by mean of a manual butterfly valve

STANDARD EQUIPMENT

- Lighting system by mean of incandescent lamp
- Timer
- Energy saver
- Independent safety system of max. temperature
- 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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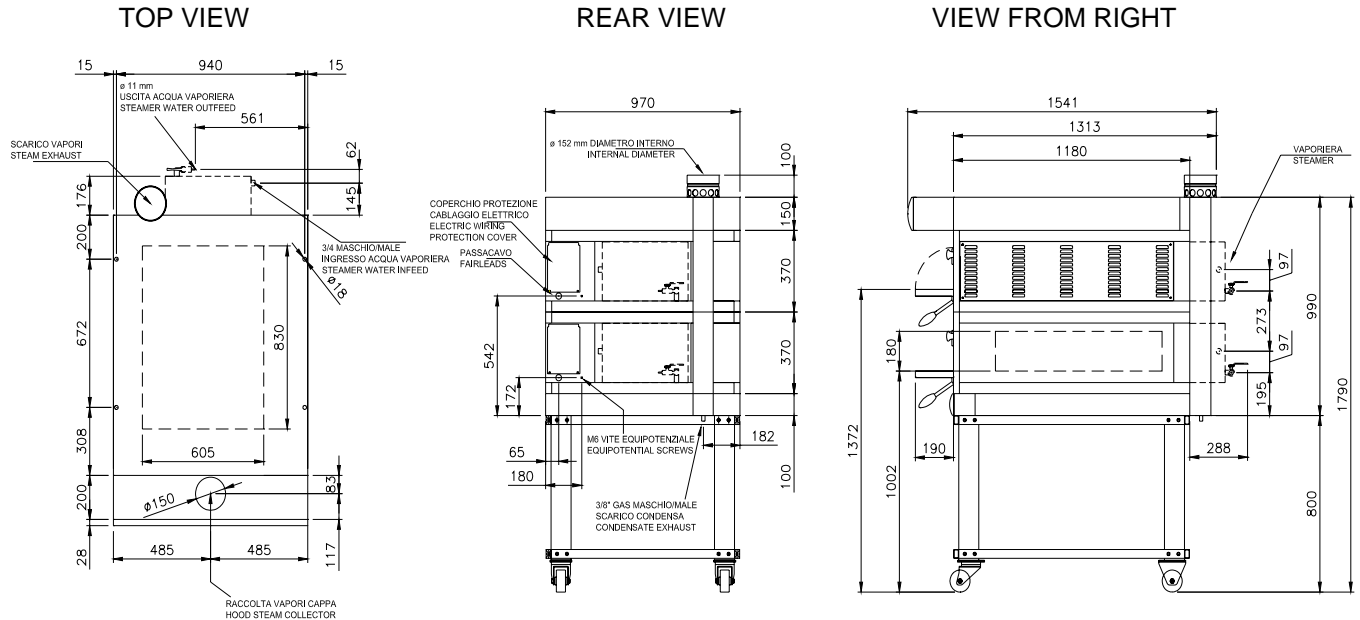
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P60E 2 decks

(assembled with support height 800 mm)



Note: The dimensions indicated in the views are in millimetres

SPECIFICATIONS

The equipment consists in two independent 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 under indicated are referred to the composition with 2 cooking decks

SIZES

External height	1090 mm
External depth	1541 mm
External width	970 mm
Weight (excluding support)	235 kg
Total baking surface	1 m ²

SHIPPING INFORMATIONS

Packing in wooden crates	
Height	1240 mm
Depth	1741 mm
Width	1170 mm
Weight	(235+10) kg

POWER AND POWER SUPPLY

<i>Standard supply</i>	
A.C. V 400 3N	
<i>Optional supply</i>	
A.C. V230 3	
Frequency	50/60 Hz
Max Power	15.8 kW
*Average power consumption	8 kWh
Connecting cable for each deck	
type H07RN-F	
5x4 mm ² (V400)	
4x6 mm ² (V230 3)	
Prover supply	
A.C.V 230 1 N 50/60 Hz	
Max Power	1.5 kW
*Average power consumption	0.8 kWh

TOTAL BAKING CAPACITY

Pizzas diam. 300 mm	8
Pizzas diam. 450 mm	2
Trays (600x400) mm	4

Combined with prover or support:

Max height	2200 mm
Max height	(301+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