



## P80E

Modular Electric Oven for Pizza

COMPOSITION WITH 1 BAKING DECK



### 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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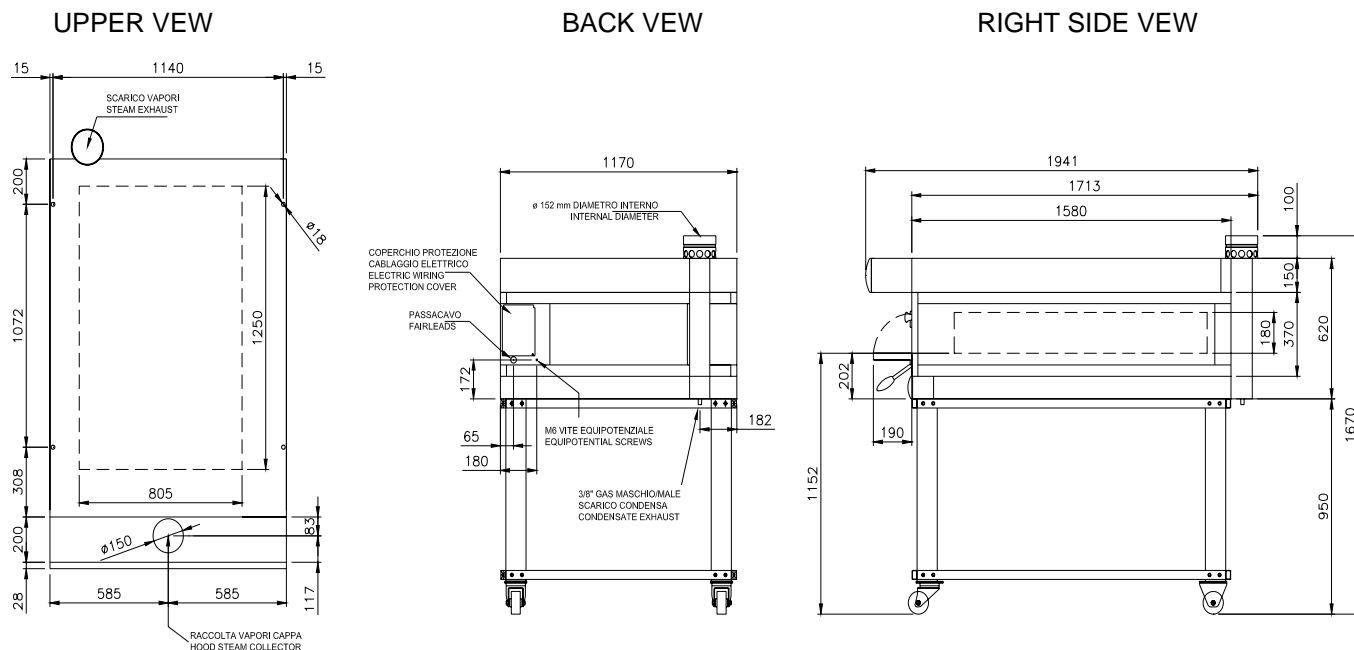
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## P80E 1 deck (assembled with support height 950 mm)



**Note:** The dates indicated are in millimetres.

### SPECIFICATIONS

The equipment consists in one baking deck 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 1 baking deck**

#### SIZES

External height	720 mm
External depth	1941 mm
External width	1170 mm
Weight (excluding support)	242 kg
Total baking surface	1 m <sup>2</sup>

#### TOTAL BAKING CAPACITY

Pizzas diam. 300 mm	9
Pizzas diam. 450 mm	3
Tray (600x400) mm	4

#### SHIPPING INFORMATION

Packing in wooden crates:	
Height	870 mm
Depth	2141 mm
Width	1370 mm
Weight	(242+10) kg

Combined with leavening prover or support:

Max height	1820 mm
Max weight	(338+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	11 kW
*Medium consum/hour	5.5 kWh
Connecting cable	
type H07RN-F	
5x4 mm <sup>2</sup> (V400)	
4x10 mm <sup>2</sup> (V230 3)	
Prover feeding	
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