



## Modular electric deck oven

### 2 decks composition

serieP consists of one or more independent baking chambers and an optional proofer or stand. The baking surface is made of refractory stone with coiled heating elements inside, allowing the perfect heat distribution over the whole surface. This oven is particularly suitable for direct pizza baking, on floor or on trays. Embossed stainless steel surface combined with steamer (optional) is available as an alternative to refractory stone and it is especially recommended for bakery. The baking chamber comes in two heights: 18cm or 30 cm. Temperature management is electronic, power control of ceiling and floor is independent. The oven door is hinged at the bottom, with a tempered glass window to check the product during baking. The stand consists of a painted metal structure, while the proofer is a stainless steel cabinet equipped with a heating thermostat. The proofer can reach the maximum temperature of 149°F, whereas the maximum temperature of the baking chamber is 842°F.



### OPERATION

- Heated by armoured heating elements
- Electronic temperature management with independent adjustment of ceiling and floor
- Maximum temperature reached 842°F
- Continuous temperatures monitoring in baking chamber by thermocouple
- Vapour ducting using manual butterfly valve

### CONSTRUCTION

- Structure made in folded stainless steel
- Side panels in painted sheet metal
- Hood in stainless steel
- Steam duct in stainless steel plate
- Stainless steel door, tempered glass
- Aluminated steel top and side structure
- Dual halogen lighting
- Rock wool heat insulation

### ACCESSORIES

- Leavening proofer on wheels height 31 1/2"
- Stand with wheels height 23 1/2", 31 1/2", 37 1/2"
- Steamer
- Spacer element height 11 13/16"
- Refractory brick or buckle plate surface
- Additional tray holder guides for compartment and stand
- Self-condensing hood
- Frontless hood

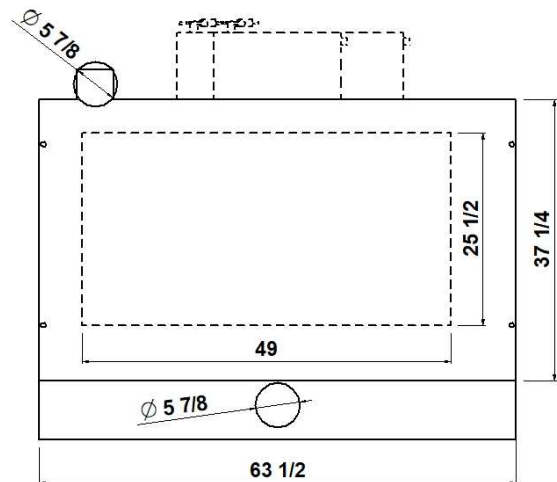
### INTERNAL BAKING DIMENSIONS

Internal height	7"12"
Internal depth	25 1/2"
Internal width	49"
Baking surface	8,6ft <sup>2</sup>

### STANDARD EQUIPMENT

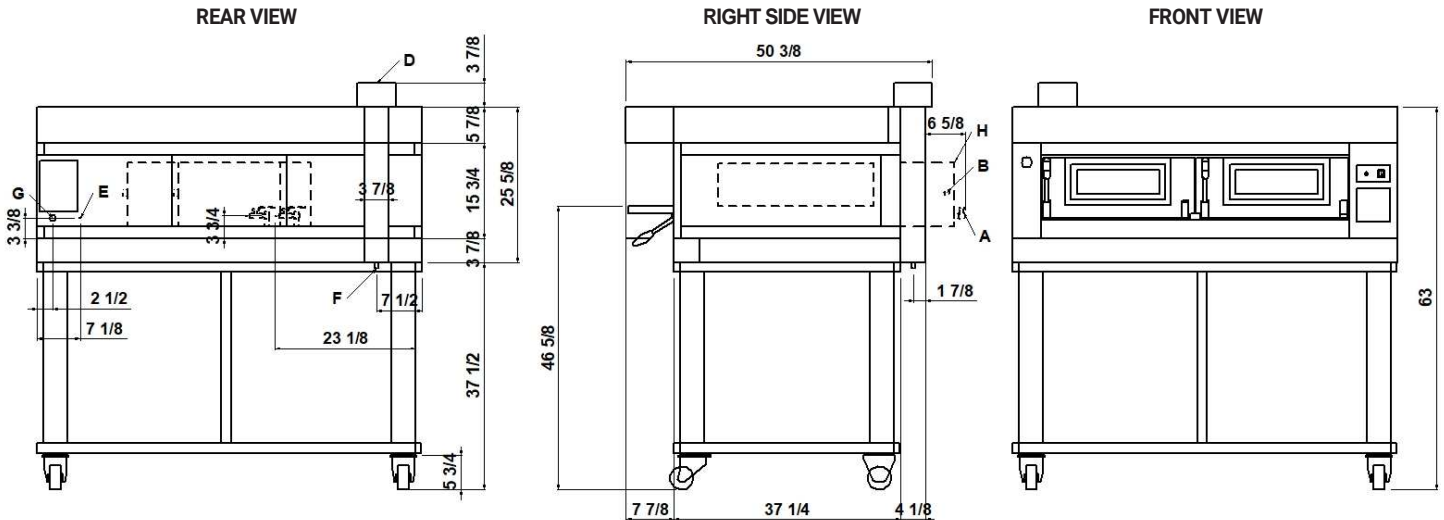
- 20 customisable programs
- Timer
- Economiser
- Independent maximum temperature safety device

### TOP VIEW



**1 baking chamber height 7"**

(assembled with stand height 37 1/2")



**NOTE:** The dimensions indicated in the views are in inches.

<b>A</b> Ø 5/16" steamer water outlet	<b>B</b> 3/4" male steamer water inlet	<b>D</b> Ø 5 7/8" steam exhaust	<b>E</b> M6 equipotential screws
<b>F</b> Ø 1/2" condensate exhaust	<b>G</b> fairleads	<b>H</b> Steamer 3480W (see data sheet)	

**DIMENSIONS**

External height	25 5/8" (650mm)
External depth	37 1/4" (947mm)
External width	63 1/2" (1610mm)
Weight	523lb (237kg)

**TOTAL BAKING CAPACITY**

Tray 26"x18" (600x400)mm	3
Pizza diameter 12"	8
Pizza diameter 18"	2

**SHIPPING INFORMATION**

Packed in wooden crate	
Height	36" (900mm)
Depth	58" (1452mm)
Width	72" (1810mm)
Weight	633lb (287kg)

When combined with leavening compartment or stand:	
Max height	73" (1850mm)
Max weight	856lb (388kg)

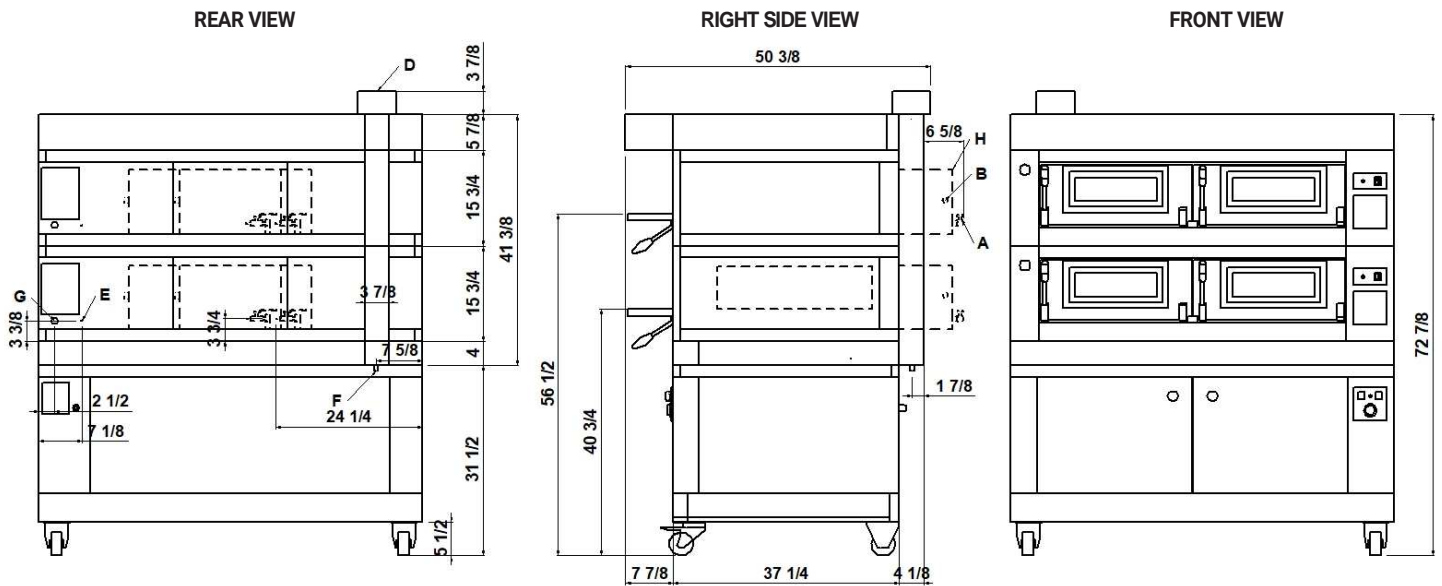
**FEEDING AND POWER**

Standard feeding	
A.C. V240 3ph	
Feeding on request	
A.C. V208 3ph	
Frequency	60Hz
Max power	9,4kW/DECK
*Average power cons	4,7kWh
Ampère max	
	22,6A/DECK (V240 3ph)
	26,1A/DECK (V208 3ph)
Connecting cable for each chamber	
	9AWG/DECK
Power supply (optional proofer)	
A.C. V(208/240) 1ph 60Hz	
Max power	1,8kW
*Average power cons	0,9kWh
Conn. Cable 14AWG – Ampère	7,5A

\* This value is subject to variation according to the way in which the equipment is used

**NOTE:** MORETTI FORNI S.P.A. reserves the right to modify the characteristics of the products illustrated in this publication without prior notice

**2 baking chambers height 7"**  
(assembled with proofer height 31 1/2")



**NOTE:** The dimensions indicated in the views are in inches.

<b>A</b> Ø 5/16" steamer water outlet	<b>B</b> 3/4" male steamer water inlet	<b>D</b> Ø 5 7/8" steam exhaust	<b>E</b> M6 equipotential screws
<b>F</b> Ø 1/2" condensate exhaust	<b>G</b> fairleads	<b>H</b> Steamer 3480W (see data sheet)	

**DIMENSIONS**

External height	41 3/8" (1050mm)
External depth	37 1/4" (947mm)
External width	63 1/2" (1610mm)
Weight	878lb (398kg)

**TOTAL BAKING CAPACITY**

Tray 26"x18" (600x400)mm	6
Pizza diameter 12"	16
Pizza diameter 18"	4

**SHIPPING INFORMATION**

Packed in wooden crate	
Height	51 1/2" (1300mm)
Depth	58" (1452mm)
Width	72" (1810mm)
Weight	1010lb (458kg)

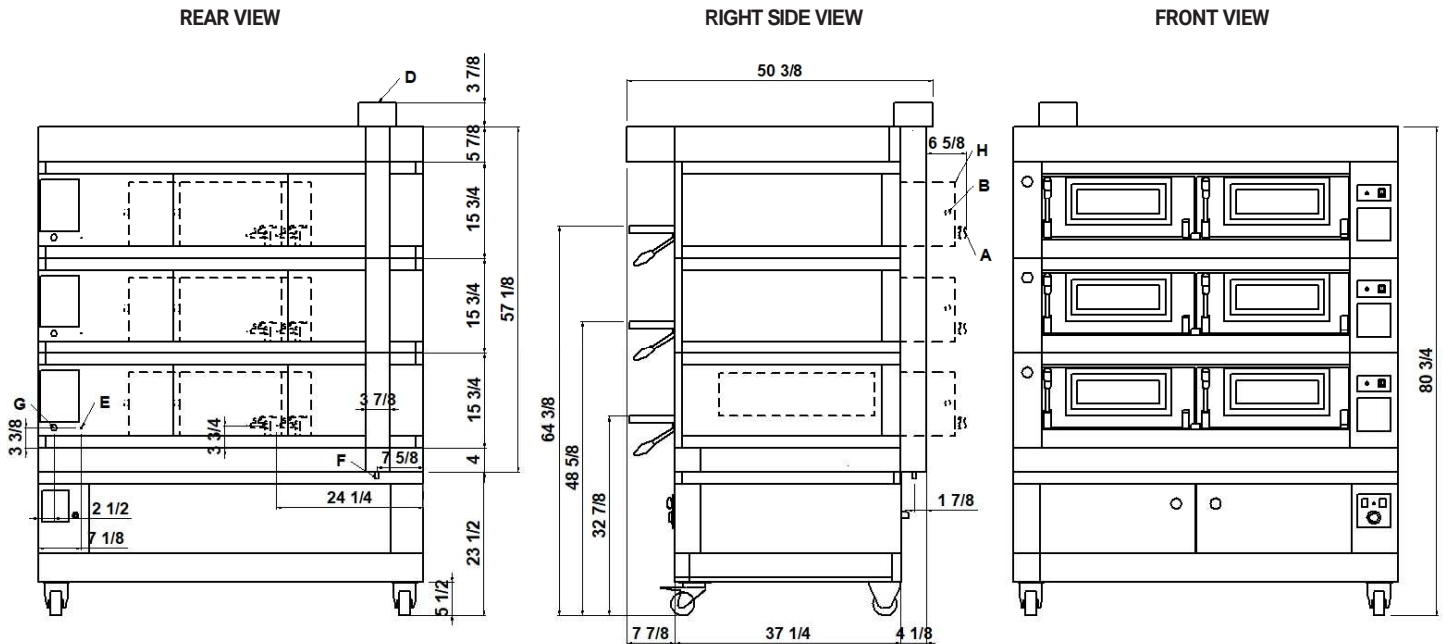
When combined with leavening compartment or stand:	
Max height	89" (2250mm)
Max weight	1233lb (559kg)

**FEEDING AND POWER**

Standard feeding	
A.C. V240 3ph	
Feeding on request	
A.C. V208 3ph	
Frequency	60Hz
Max power	9,4kW/DECK
*Average power cons	4,7kWh
Ampère max	
	22,6A/DECK (V240 3ph)
	26,1A/DECK (V208 3ph)
Connecting cable for each chamber	
	9AWG/DECK
Power supply (optional proofer)	
A.C. V(208/240) 1ph 60Hz	
Max power	1,8kW
*Average power cons	0,9kWh
Conn. Cable 14AWG – Ampère	7,5A

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**3 baking chambers height 7"**  
(assembled with proofer height 23 1/2")



**NOTE:** The dimensions indicated in the views are in inches.

<b>A</b> Ø 5/16" steamer water outlet	<b>B</b> 3/4" male steamer water inlet	<b>D</b> Ø 5 7/8" steam exhaust	<b>E</b> M6 equipotential screws
<b>F</b> Ø 1/2" condensate exhaust	<b>G</b> fairleads	<b>H</b> Steamer 3480W (see data sheet)	

**DIMENSIONS**

External height	57 1/8" (1450mm)
External depth	37 1/4" (947mm)
External width	63 1/2" (1610mm)
Weight	1233lb (559kg)

**SHIPPING INFORMATION**

Packed in wooden crate	
Height	67" (1700mm)
Depth	58" (1452mm)
Width	72" (1810mm)
Weight	1387lb (629kg)

**FEEDING AND POWER**

Standard feeding	
A.C. V240 3ph	
Feeding on request	
A.C. V208 3ph	
Frequency	60Hz
Max power	9,4kW/DECK
*Average power cons	4,7kWh
Ampère max	22,6A/DECK (V240 3ph)
	26,1A/DECK (V208 3ph)
Connecting cable for each chamber	9AWG/DECK
Power supply (optional proofer)	
A.C. V(208/240) 1ph 60Hz	
Max power	1,8kW
*Average power cons	0,9kWh
Conn. Cable 14AWG – Ampère	7,5A

**TOTAL BAKING CAPACITY**

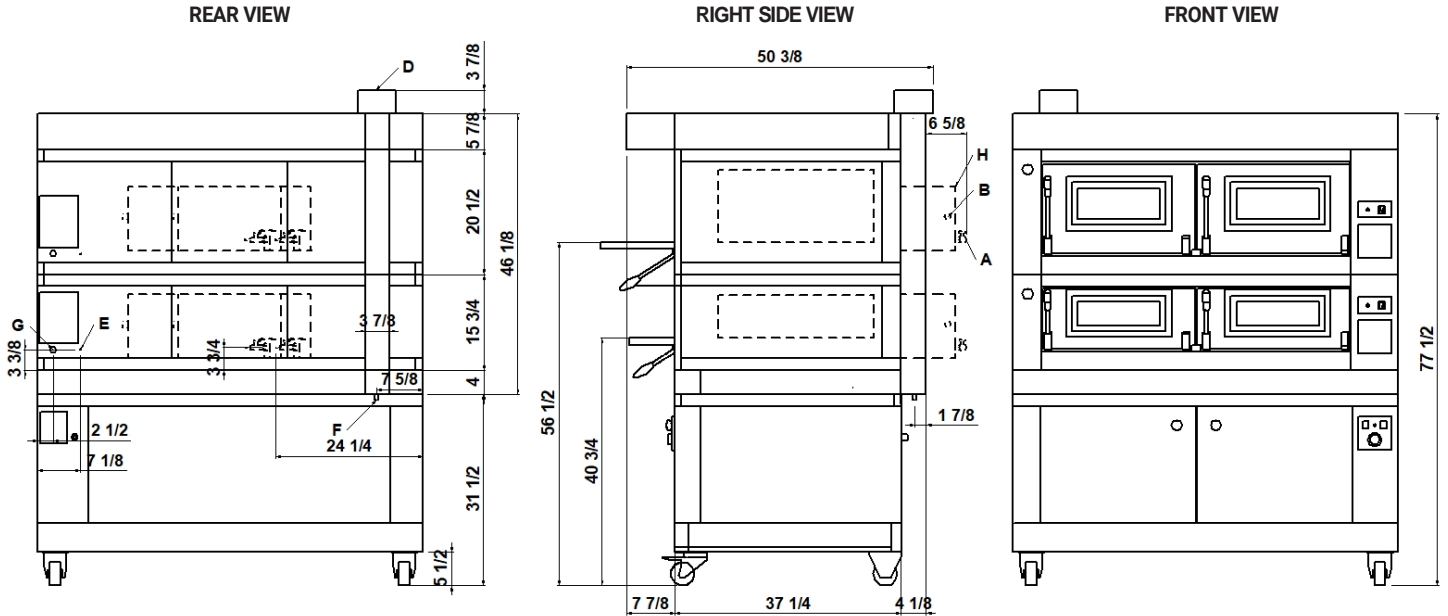
Tray 26"x18" (600x400)mm	9	When combined with leavening compartment or stand:
Pizza diameter 12"	24	Max height
Pizza diameter 18"	6	Max weight

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**2 baking chambers height 7"+12"**

(assembled with proofer height 31 1/2")



**NOTE:** The dimensions indicated in the views are in inches.

<b>A</b> Ø 5/16" steamer water outlet	<b>B</b> 3/4" male steamer water inlet	<b>D</b> Ø 5 7/8" steam exhaust	<b>E</b> M6 equipotential screws
<b>F</b> Ø 1/2" condensate exhaust	<b>G</b> fairleads	<b>H</b> Steamer 3480W (see data sheet)	

**DIMENSIONS**

External height	46" (1170mm)
External depth	37 1/4" (947mm)
External width	63 1/2" (1610mm)
Weight	960lb (435kg)

**TOTAL BAKING CAPACITY**

Tray 26"x18" (600x400)mm	6
Pizza diameter 12"	16
Pizza diameter 18"	4

**SHIPPING INFORMATION**

Packed in wooden crate	
Height	56" (1420mm)
Depth	58" (1452mm)
Width	72" (1810mm)
Weight	1010lb (458kg)

When combined with leavening compartment or stand:	
Max height	94" (2370mm)
Max weight	1233lb (559kg)

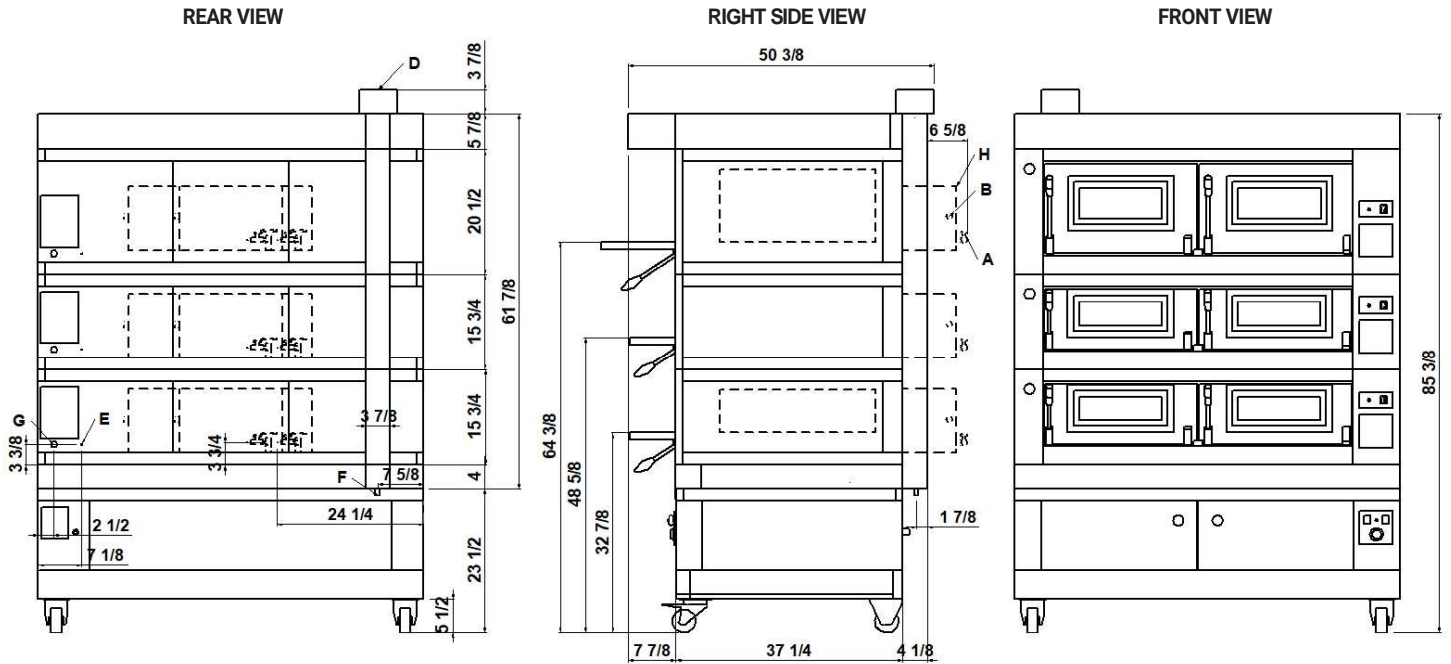
**FEEDING AND POWER**

Standard feeding	
A.C. V240 3ph	
Feeding on request	
A.C. V208 3ph	
Frequency	60Hz
Max power	9,4kW/DECK
*Average power cons	4,7kWh
Ampère max	
	22,6A/DECK (V240 3ph)
	26,1A/DECK (V208 3ph)
Connecting cable for each chamber	
	9AWG/DECK
Power supply (optional proofer)	
A.C. V(208/240) 1ph 60Hz	
Max power	1,8kW
*Average power cons	0,9kWh
Conn. Cable 14AWG – Ampère	7,5A

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**3 baking chambers height 7"+7"+12"**  
(assembled with stand proofer 23 1/2")



**NOTE:** The dimensions indicated in the views are in inches.

<b>A</b> Ø 5/16" steamer water outlet	<b>B</b> 3/4" male steamer water inlet	<b>D</b> Ø 5 7/8" steam exhaust	<b>E</b> M6 equipotential screws
<b>F</b> Ø 1/2" condensate exhaust	<b>G</b> fairleads	<b>H</b> Steamer 3480W (see data sheet)	

**DIMENSIONS**

External height	61 7/8" (1570mm)
External depth	37 1/4" (947mm)
External width	63 1/2" (1610mm)
Weight	1323lb (600kg)

**SHIPPING INFORMATION**

Packed in wooden crate	
Height	72" (1820mm)
Depth	58" (1452mm)
Width	72" (1810mm)
Weight	1477lb (670kg)

**FEEDING AND POWER**

Standard feeding	
A.C. V240 3ph	
Feeding on request	
A.C. V208 3ph	
Frequency	60Hz
Max power	9,4kW/DECK
*Average power cons	4,7kWh
Ampère max	
	22,6A/DECK (V240 3ph)
	26,1A/DECK (V208 3ph)
Connecting cable for each chamber	
	9AWG/DECK
Power supply (optional proofer)	
A.C. V(208/240) 1ph 60Hz	
Max power	1,8kW
*Average power cons	0,9kWh
Conn. Cable 14AWG – Ampère	7,5A

**TOTAL BAKING CAPACITY**

Tray 26"x18" (600x400)mm	9
Pizza diameter 12"	24
Pizza diameter 18"	6

When combined with leavening compartment or stand:	
Max height	109" (2770mm)
Max weight	1720lb (780kg)

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**P120 A**  
TECHNICAL DATA

SHIPPING INFORMATION H18		P120A_1_18	P120A_2_18	P120A_3_18
Packed in wooden crate	Height	36" (900mm)	51 1/2" (1300mm)	67" (1700mm)
	Weight	633lb (287kg)	1010lb (458kg)	1387lb (629kg)
When combined with proofer or stand	Max. height	73" (1850mm)	89" (2250mm)	105" (2650mm)
	Max. weight	856lb (388kg)	1233lb (559kg)	1610 (730kg)
SHIPPING INFORMATION H30		P120A_1_30	P120A_2_30	P120A_3_30
Packed in wooden crate	Height	41" (1020mm)	61" (1540mm)	82" (2060mm)
	Weight	651lb (295kg)	1094lb (496kg)	1513lb (686kg)
When combined with proofer or stand	Max. height	78" (1970mm)	93" (2340mm)	113" (2860mm)
	Max. weight	897lb (407kg)	1317lb (597kg)	1735lb (787kg)

<b>FEEDING AND POWER</b> (EACH DECK NEEDS TO BE CONNECTED INDEPENDENTLY AND THE LOAD SHOWN BELOW ARE PER DECK)	A.C. V240 3ph 60Hz	Standard feeding	Max power	kW	9,4
			*Medium cons/hour	kWh	4,7
			Ampère Max	A/DECK	22,6
			Connecting cable	AWG/DECK	9
	A.C. V208 3ph 60Hz	Feeding on request	Max power	kW	9,4
			*Medium cons/hour	kWh	4,7
			Ampère Max	A	26,1
			Connecting cable	AWG/DECK	9
	A.C. V240 3ph 60Hz boosted heating elements	Standard feeding	Max power	kW	12,1
			*Medium cons/hour	kWh	6,1
			Ampère Max	A/DECK	29,1
			Connecting cable	AWG/DECK	7
	A.C. V208 3ph 60Hz boosted heating elements	Feeding on request	Max power	kW	12,1
			*Medium cons/hour	kWh	6,1
			Ampère Max	A/DECK	33,6
			Connecting cable	AWG/DECK	7
	A.C. V(208/240) 1ph 60Hz	Proofer	Max power	kW	1,8
			*Medium cons/hour	kWh	0,9
			Ampère Max	A/DECK	7,5
			Connecting cable	AWG/DECK	14

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