

P120E "A"

Modular electric oven for bakery

COMPOSITION WITH 2 BAKING CHAMBERS
INTERNAL HEIGHT 30cm (12")



OPTIONS AND ACCESSORIES (WITH SURCHARGE)

- Leavening prover on wheels, height 800mm (31 1/2")
- Leavening prover on wheels and humidifier, height 800mm (31 1/2")
- Support with wheels, height 600mm (23 1/2")
- Support with wheels, height 800mm (31 1/2")
- Additional tray holder guides for compartment and support
- Steamer for baking chamber
- Refractory brick cooking surface
- Suction hood

(WITHOUT SURCHARGE)

- Front vapour collection hood in stainless steel sheet

EXTERNAL CONSTRUCTION

- Structure made in folded stainless steel
- Side panels in pre-painted sheet metal
- Stainless steel hood with aluminised steel top cover
- Front vapour collection hood in HT coating 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

- Cooking surface in buckle plate
- Aluminated steel top and side structure
- Rock wool heat insulation

FUNCTIONING

- Heated by armoured heating elements
- Electronic temperature management with independent adjustment of ceiling and floor
- Maximum temperatura reached 450°C (840°F)
- Continuous temperature monitoring with thermocouple
- Vapour ducting using manual butterfly valve

STANDARD EQUIPMENT

- Lighting with halogen lamp
- Timer
- Economiser
- Independent maximum temperature safety device
- 20 customisable programs



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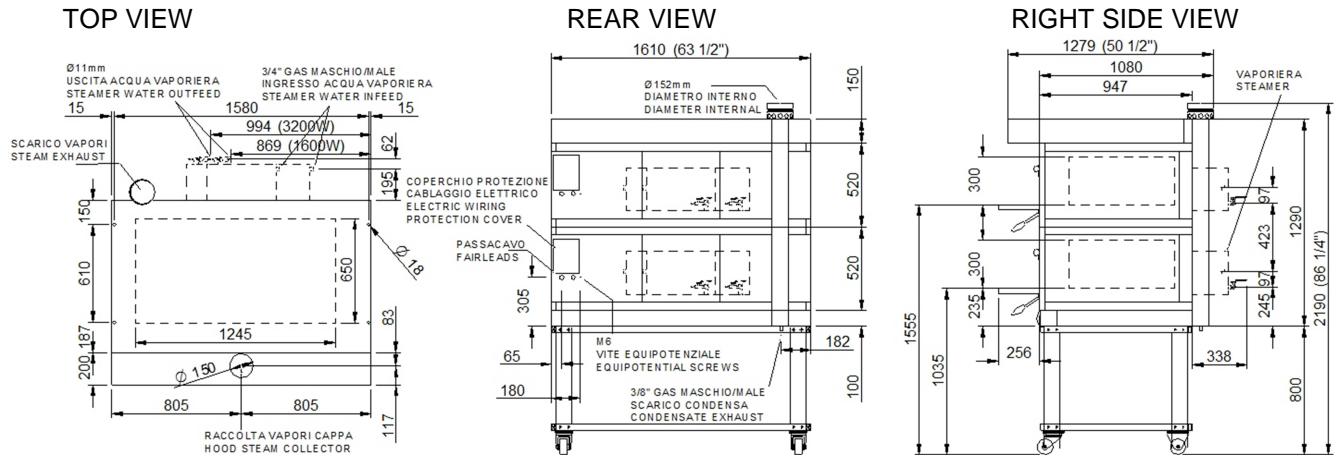
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P120E "A"

2 baking chambers height 30cm (12")

(assembled with support height 800mm (31 1/2"))



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

SPECIFICATIONS

The appliance comprises two independent cooking elements and an optional leavening compartment or support. The oven cooking surface is in buckle plate that provides perfectly even heat distribution over the whole surface, making this oven particular suitable to cook bakery. 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 (150°F), whereas the maximum temperature of the baking chamber is 450°C (840°F)

All the data provided below refer to the configuration with 2 baking chambers

DIMENSIONS	SHIPPING INFORMATION	FEEDING AND POWER
External height	2190mm (86 1/4")	Packed in wooden crate
External depth	1279mm (50 3/8")	Height
External width	1610mm (63 1/2")	1540mm (61")
Weight	436kg (962lb)	Depth
Baking surface	1,6m ² (17,22ft ²)	1452mm (58")
		Width
		1810mm (72")
		Weight
		(496)kg (1094)lb
TOTAL BAKING CAPACITY	When combined with leavening compartment or support:	<i>Standard feeding</i>
Tray (600x400)mm	6	A.C. V240 3ph
Tray 26"x18"	4	<i>Feeding on request</i>
	Max height	A.C. V208 3ph
	2340mm (93")	Frequency
	Max weight	60Hz
	(597)kg (1317)lb	Max power
		18,8kW
		*Average power cons
		9,4kWh
		Ampère Max
		45,2A (V240 3ph)
		52,2A (V208 3ph)
		Connecting cable for each chamber (8AWG)
		Power supply (optional prover)
		A.C. V(208/240) 1ph 60 Hz
		Max power
		1,8kW
		*Average power cons
		0,9kWh
		Conn. Cable (14AWG)

* 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