

P60E

Modular electric oven for pizzeria

COMPOSITION WITH 1 BAKING CHAMBER



OPTIONS AND ACCESSORIES (WITH SURCHARGE)

- Leavening prover on wheels, height 800mm
- Leavening prover on wheels, height 600mm
- Support with wheels, height 600mm
- Support with wheels, height 800mm
- Support with wheels, height 950mm
- Additional tray holder guides for compartment and support
- Spacer element height 300mm
- 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 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

- Refractory brick cooking surface
- 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
- 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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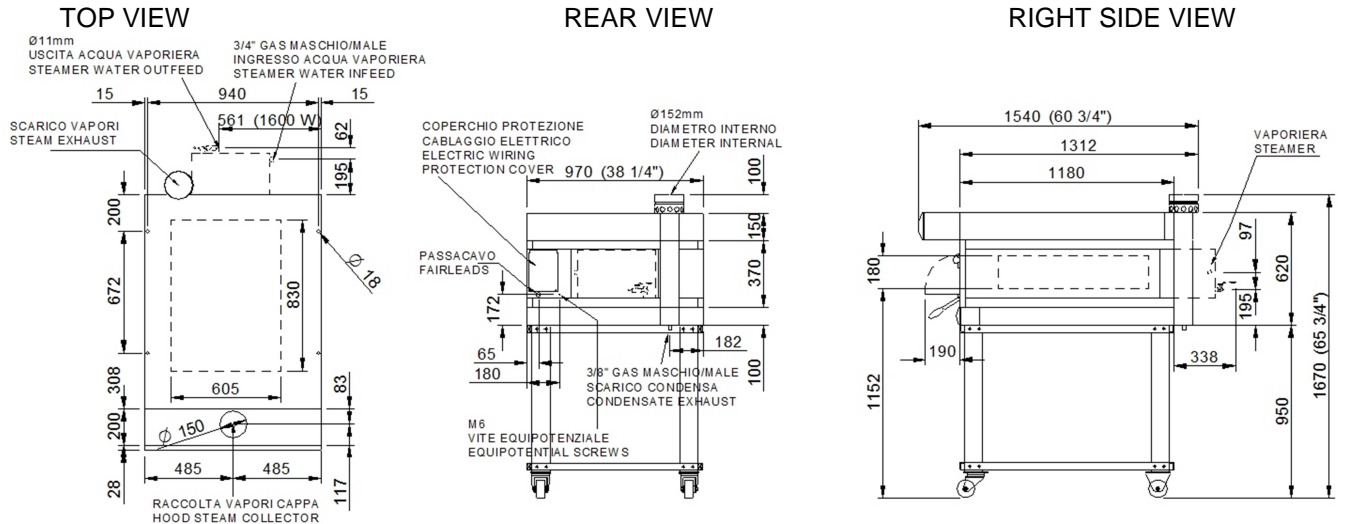
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1 baking chamber height 18cm

(assembled with 950mm)



Nota: The dimensions indicated in the views are in millimetres. Steamer for Bakery only.

SPECIFICATIONS

The appliance comprises one cooking element and an optional leavening compartment or support. The oven cooking surface is made of refractory, allowing perfect heat distribution over the whole surface and making this oven particularly suitable for use by pizza cooks. 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, whereas the maximum temperature of the baking chamber is 450°C

All the data provided below refer to the configuration with 1 baking chamber

DIMENSIONS

| | |
|-----------------|-------------------|
| External height | 720mm |
| External depth | 1541mm |
| External width | 970mm |
| Weight | 177kg |
| Baking surface | 0,5m ² |

SHIPPING INFORMATION

| | |
|------------------------|------------|
| Packed in wooden crate | |
| Height | 870mm |
| Depth | 1741mm |
| Width | 1170mm |
| Weight | (177+50)kg |

FEEDING AND POWER

| | |
|--------------------------------|---------|
| <i>Standard feeding</i> | |
| A.C. V400 3N | |
| <i>Feeding on request</i> | |
| A.C. V230 3 | |
| Frequency | 50/60Hz |
| Max power | 7,9kW |
| *Average power cons | 4kWh |
| Connecting cable | |
| type | H07RN-F |
| 5x4mm ² (V400 3N) | |
| 4x6mm ² (V230 3) | |
| Power supply (optional prover) | |
| A.C. V230 1N 50/60 Hz | |
| Max power | 1,5kW |
| *Average power cons | 0,8kWh |
| Conn. Cable type | H07RN-F |
| 3x1,5mm ² | |

TOTAL BAKING CAPACITY

| | |
|--|------------|
| When combined with leavening compartment or support: | |
| Tray (600x400)mm | 2 |
| Max height | 1820mm |
| Max weight | (251+60)kg |
| Pizza diameter 300mm | 4 |
| Pizza diameter 450mm | 1 |

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

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