



P60E

Modular electric oven for bakery

COMPOSITION WITH 2 BAKING CHAMBERS
INTERNAL HEIGHT 30cm



OPTIONS AND ACCESSORIES (WITH SURCHARGE)

- ☐ Leavening prover on wheels, height 800mm
- ☐ Leavening prover on wheels and humidifier, height 800mm
- ☐ Leavening prover on wheels, height 600mm
- ☐ Leavening prover on wheels and humidifier, height 600mm
- ☐ Support with wheels, height 600mm
- ☐ Support with wheels, height 800mm
- ☐ 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 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

- ☐ 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
- ☐ 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



MORETTI FORNI S.P.A.

www.morettiforni.com

marketing@morettiforni.com

Via A.Meucci, 4 - 61037 Mondolfo (PU) ITALIA

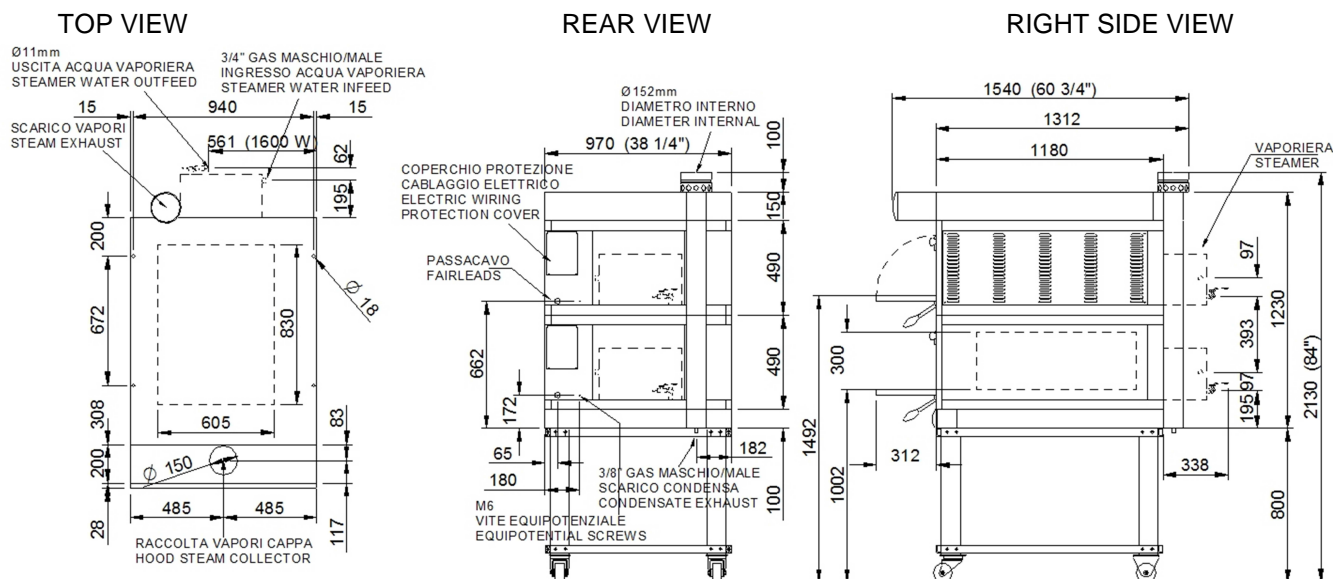
Tel. +39.0721.96161 - Fax +39.0721.9616299



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2 baking chambers height 30cm

(assembled with support height 800mm)



Nota: The dimensions indicated in the views are in millimetres.

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, whereas the maximum temperature of the baking chamber is 450°C.

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

DIMENSIONS

External height	1330mm
External depth	1541mm
External width	970mm
Weight	327kg
Baking surface	1m ²

SHIPPING INFORMATION

Packed in wooden crate	
Height	1480mm
Depth	1741mm
Width	1170mm
Weight	(327+60)kg

FEEDING AND POWER

Standard feeding	
A.C. V400 3N	
Feeding on request	
A.C. V230 3	
Frequency	50/60Hz
Max power	12kW
Average power cons	6kWh
Connecting cable for each chamber	
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

Tray (600x400)mm

When combined with leavening compartment or support:	
Max height	2440mm
Max weight	(401+70)kg

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

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