



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

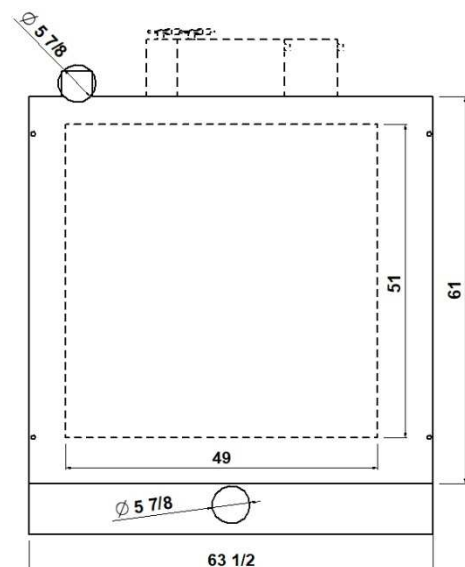
INTERNAL BAKING DIMENSIONS

| | |
|-----------------|---------------------|
| Internal height | 7"/12" |
| Internal depth | 51" |
| Internal width | 49" |
| Baking surface | 17,2ft ² |

STANDARD EQUIPMENT

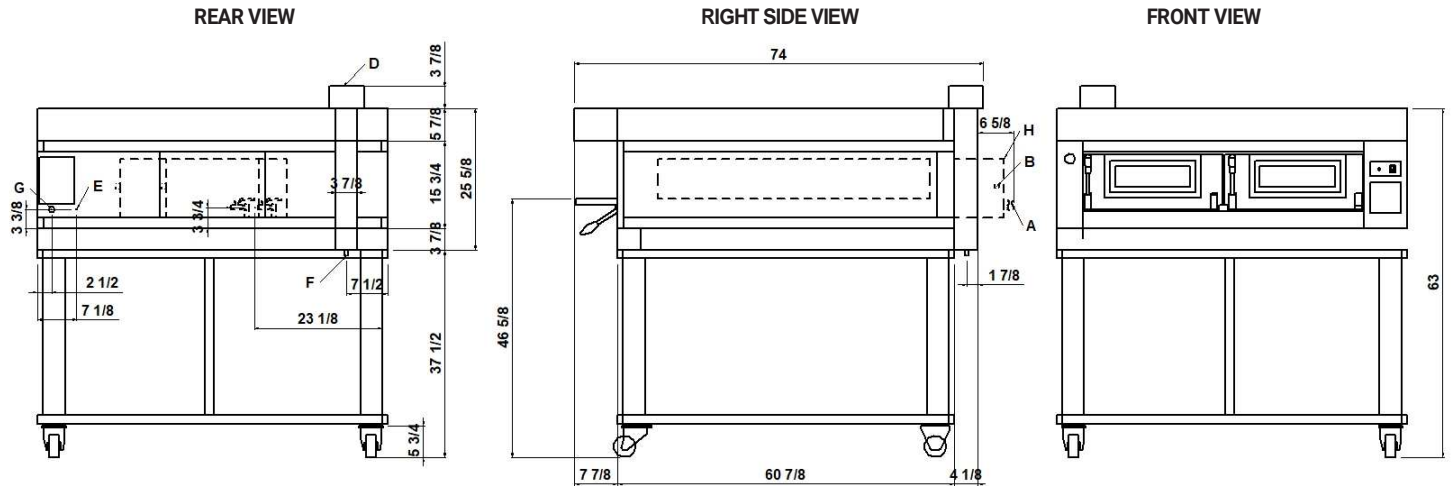
- 20 customisable programs
- Timer
- Economiser
- Independent maximum temperature safety device

TOP VIEW



1 baking chamber height 7"

(assembled with stand height 37 1/2")



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

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

DIMENSIONS

| | |
|-----------------|------------------|
| External height | 25 5/8" (650mm) |
| External depth | 61" (1547mm) |
| External width | 63 1/2" (1610mm) |
| Weight | 763lb (346kg) |

TOTAL BAKING CAPACITY

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

SHIPPING INFORMATION

| | |
|------------------------|---------------|
| Packed in wooden crate | |
| Height | 36" (900mm) |
| Depth | 81" (2052mm) |
| Width | 72" (1810mm) |
| Weight | 874lb (396kg) |

| | |
|--|----------------|
| When combined with leavening compartment or stand: | |
| Max height | 73" (1850mm) |
| Max weight | 1142lb (518kg) |

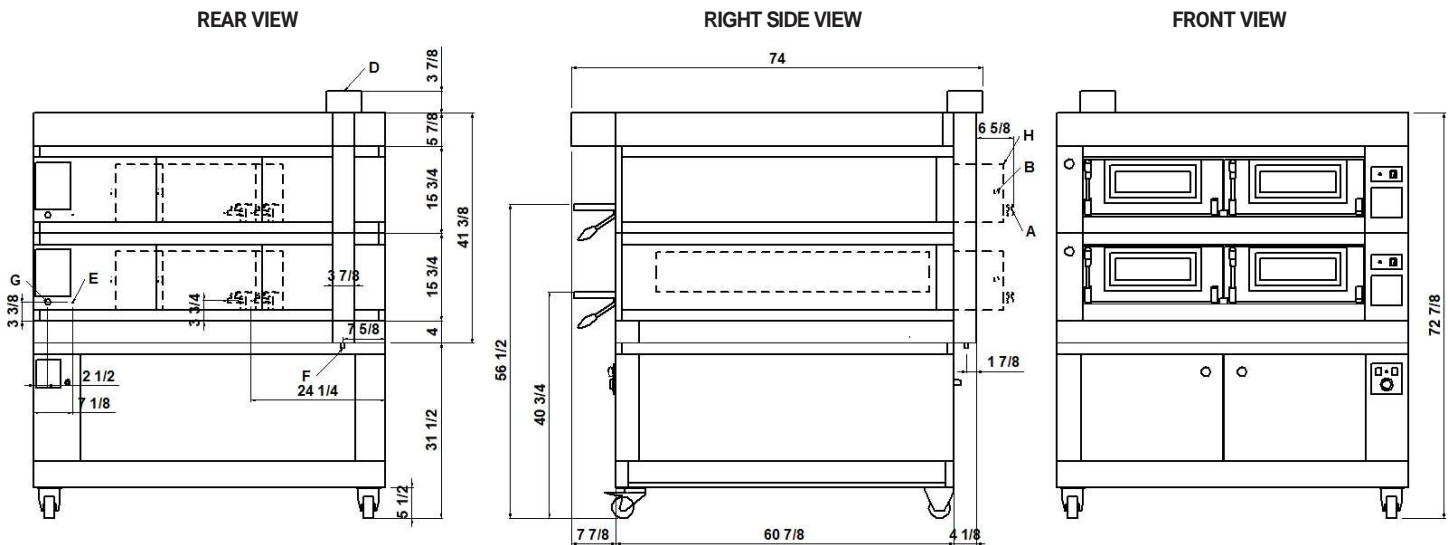
FEEDING AND POWER

| | |
|-----------------------------------|-----------------------|
| Standard feeding | |
| A.C. V240 3ph | |
| Feeding on request | |
| A.C. V208 3ph | |
| Frequency | 60Hz |
| Max power | 16,9kW/DECK |
| *Average power cons | 8,5kWh |
| Ampère max | |
| | 40,7A/DECK (V240 3ph) |
| | 46,9A/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.

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

DIMENSIONS

| | |
|-----------------|------------------|
| External height | 41 3/8" (1050mm) |
| External depth | 61" (1547mm) |
| External width | 63 1/2" (1610mm) |
| Weight | 1281lb (581kg) |

TOTAL BAKING CAPACITY

| | |
|--------------------------|----|
| Tray 26"x18" (600x400)mm | 12 |
| Pizza diameter 12" | 32 |
| Pizza diameter 18" | 12 |

SHIPPING INFORMATION

| | |
|------------------------|------------------|
| Packed in wooden crate | |
| Height | 51 1/2" (1300mm) |
| Depth | 81" (2052mm) |
| Width | 72" (1810mm) |
| Weight | 1414lb (641kg) |

| | |
|--|----------------|
| When combined with leavening compartment or stand: | |
| Max height | 89" (2250mm) |
| Max weight | 1683lb (763kg) |

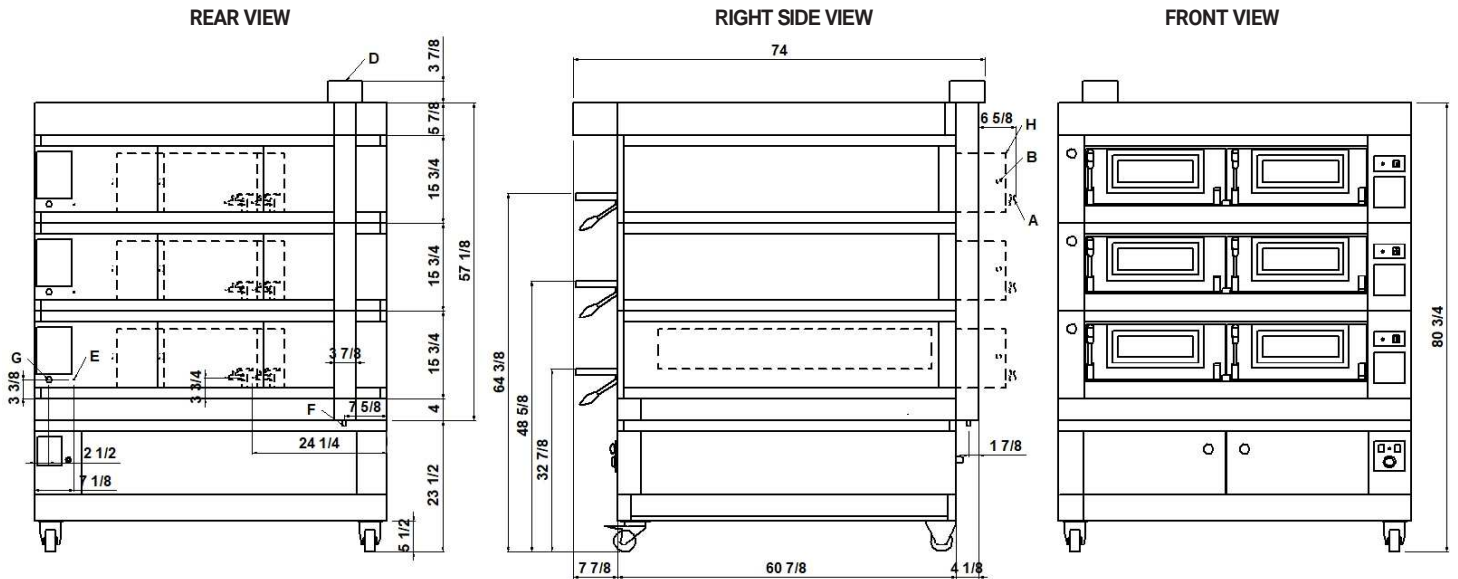
FEEDING AND POWER

| | |
|-----------------------------------|----------------------|
| Standard feeding | |
| A.C. V400 3N | |
| Feeding on request | |
| A.C. V230 3 | |
| Frequency | 50/60Hz |
| Max power | 31,0kW |
| *Average power cons | 15,6kWh |
| Connecting cable for each chamber | |
| type H07RN-F | |
| 5x6mm ² (V400 3N) | |
| 4x10mm 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 |

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

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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.

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

DIMENSIONS

| | |
|-----------------|------------------|
| External height | 57 1/8" (1450mm) |
| External depth | 61" (1547mm) |
| External width | 63 1/2" (1610mm) |
| Weight | 1799lb (716kg) |

TOTAL BAKING CAPACITY

| | |
|--------------------------|----|
| Tray 26"x18" (600x400)mm | 18 |
| Pizza diameter 12" | 48 |
| Pizza diameter 18" | 18 |

SHIPPING INFORMATION

| | |
|------------------------|----------------|
| Packed in wooden crate | |
| Height | 67" (1700mm) |
| Depth | 81" (2052mm) |
| Width | 72" (1810mm) |
| Weight | 1954lb (886kg) |

| | |
|--|-----------------|
| When combined with leavening compartment or stand: | |
| Max height | 105" (2650mm) |
| Max weight | 2223lb (1008kg) |

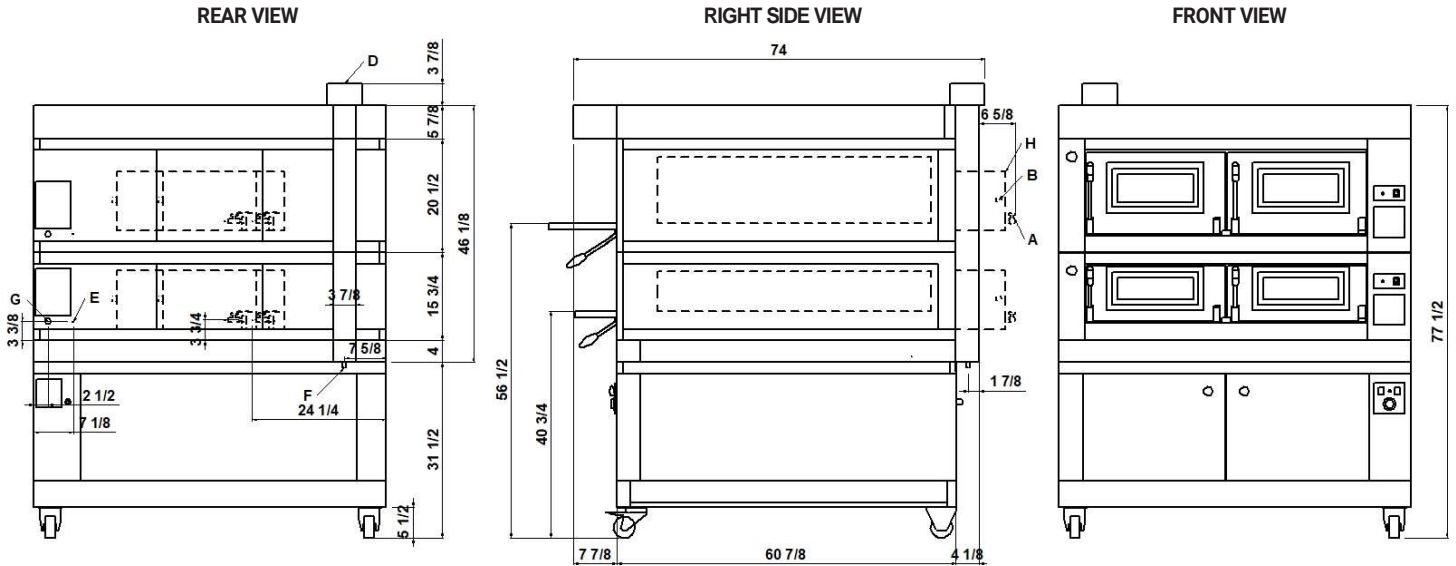
FEEDING AND POWER

| | |
|---|---------|
| Standard feeding | |
| A.C. V400 3N | |
| Feeding on request | |
| A.C. V230 3 | |
| Frequency | 50/60Hz |
| Max power | 46,5kW |
| *Average power cons | 23,4kWh |
| Connecting cable for each chamber | |
| type H07RN-F | |
| 5x6mm ² (V400 3N) | |
| 4x10mm 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 | |

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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.

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

DIMENSIONS

| | |
|-----------------|------------------|
| External height | 46" (1170mm) |
| External depth | 61" (1547mm) |
| External width | 63 1/2" (1610mm) |
| Weight | 1380lb (625kg) |

SHIPPING INFORMATION

| | |
|------------------------|----------------|
| Packed in wooden crate | |
| Height | 56" (1420mm) |
| Depth | 81" (2052mm) |
| Width | 72" (1810mm) |
| Weight | 1510lb (685kg) |

FEEDING AND POWER

| | |
|-----------------------------------|----------------------|
| Standard feeding | |
| A.C. V400 3N | |
| Feeding on request | |
| A.C. V230 3 | |
| Frequency | 50/60Hz |
| Max power | 31,0kW |
| *Average power cons | 15,6kWh |
| Connecting cable for each chamber | |
| type H07RN-F | |
| 5x6mm ² (V400 3N) | |
| 4x10mm 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 |

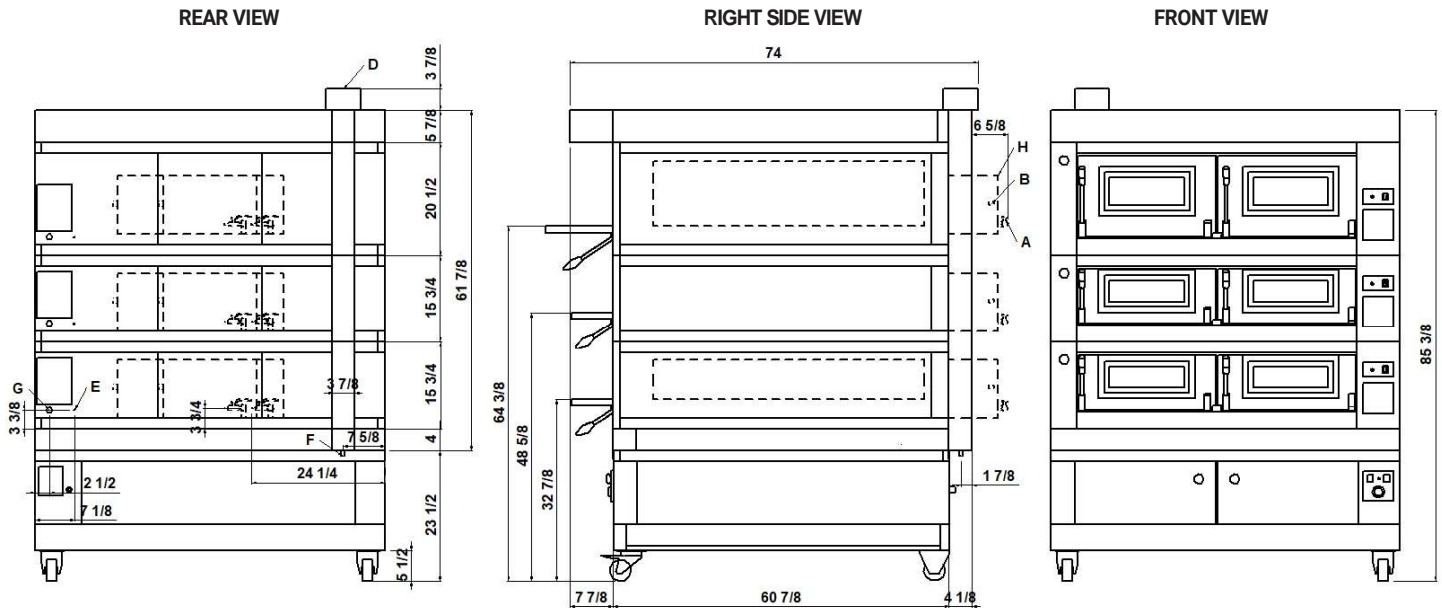
TOTAL BAKING CAPACITY

| | |
|--------------------------|----|
| Tray 26"x18" (600x400)mm | 12 |
| Pizza diameter 12" | 32 |
| Pizza diameter 18" | 12 |

| | |
|--|----------------|
| When combined with leavening compartment or stand: | |
| Max height | 94" (2370mm) |
| Max weight | 1775lb (805kg) |

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



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

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

DIMENSIONS

| | |
|-----------------|------------------|
| External height | 61 7/8" (1570mm) |
| External depth | 61" (1547mm) |
| External width | 63 1/2" (1610mm) |
| Weight | 1895lb (860kg) |

SHIPPING INFORMATION

| | |
|------------------------|----------------|
| Packed in wooden crate | |
| Height | 72" (1820mm) |
| Depth | 81" (2052mm) |
| Width | 72" (1810mm) |
| Weight | 2050lb (930kg) |

FEEDING AND POWER

| | |
|-----------------------------------|----------------------|
| Standard feeding | |
| A.C. V400 3N | |
| Feeding on request | |
| A.C. V230 3 | |
| Frequency | 50/60Hz |
| Max power | 46,5kW |
| *Average power cons | 23,4kWh |
| Connecting cable for each chamber | |
| type H07RN-F | |
| 5x6mm ² (V400 3N) | |
| 4x10mm 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 26"x18" (600x400)mm | 18 | When combined with leavening compartment or stand: |
| Pizza diameter 12" | 48 | Max height |
| Pizza diameter 18" | 18 | Max weight |

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

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P120 C
TECHNICAL DATA

| SHIPPING INFORMATION H18 | | P120C_1_18 | P120C_2_18 | P120C_3_18 |
|-------------------------------------|-------------|----------------|------------------|-----------------|
| Packed in wooden crate | Height | 36" (900mm) | 51 1/2" (1300mm) | 67" (1700mm) |
| | Weight | 874lb (396kg) | 1414lb (641kg) | 1954lb (886kg) |
| When combined with proofer or stand | Max. height | 73" (1850mm) | 89" (2250mm) | 105" (2650mm) |
| | Max. weight | 1142lb (518kg) | 1683lb (763kg) | 2223lb (1008kg) |
| SHIPPING INFORMATION H30 | | P120C_1_30 | P120C_2_30 | P120C_3_30 |
| Packed in wooden crate | Height | 41" (1020mm) | 61" (1540mm) | 82" (2060mm) |
| | Weight | 917lb (416kg) | 1501lb (681kg) | 2086lb (946kg) |
| When combined with proofer or stand | Max. height | 78" (1970mm) | 93" (2340mm) | 113" (2860mm) |
| | Max. weight | 1186lb (538kg) | 1770lb (803kg) | 2377lb (1078kg) |

| FEEDING AND POWER (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 | 16,9 |
|---|---|--------------------|-------------------|----------|------|
| | | | *Medium cons/hour | kWh | 8,5 |
| | | | Ampère Max | A/DECK | 40,7 |
| | | | Connecting cable | AWG/DECK | 7 |
| | A.C. V208 3ph 60Hz | Feeding on request | Max power | kW | 16,9 |
| | | | *Medium cons/hour | kWh | 8,5 |
| | | | Ampère Max | A/DECK | 46,9 |
| | | | Connecting cable | AWG/DECK | 7 |
| | A.C. V240 3ph 60Hz pastry heating elements | Standard feeding | Max power | kW | 12,5 |
| | | | *Medium cons/hour | kWh | 6,3 |
| | | | Ampère Max | A/DECK | 30,1 |
| | | | Connecting cable | AWG/DECK | 7 |
| | A.C. V208 3ph 60Hz pastry heating elements | Feeding on request | Max power | kW | 12,5 |
| | | | *Medium cons/hour | kWh | 6,3 |
| | | | Ampère Max | A/DECK | 34,7 |
| | | | 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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