



S120E

Modular electric oven for pizzeria

COMPOSITION WITH 2 BAKING CHAMBERS



OPTIONS AND ACCESSORIES

- Leavening prover on wheels, height 800mm
- Leavening prover on wheels, height 600mm
- Support with wheels, height 600mm
- Support with wheels, height 800mm
- Baking surface in buckle plate or bakingstone
- Additional tray holder guides for compartment and support
- Motor for hood vapours extraction 500 m³/h
- Max power optimizer (Fource[®]) 18,6kW
- Reverse door
- Lateral tool-holder for compartment

EXTERNAL CONSTRUCTION

- Structure made in folded stainless steel
- Side panels in pre-painted sheet metal
- Channel hood
- Front vapour collection hood in stainless steel sheet with tempered silk-screen printed glass logo BlackBar[®] Design
- Steam duct in stainless steel plate
- Stainless steel door with bottom hinge and spring balance, tempered glass element
- Door handle in stainless steel

INTERNAL CONSTRUCTION

- Refractory brick baking surface
- Aluminated steel top and side structure
- Dual halogen lighting
- Rock wool heat insulation

FUNCTIONING

- Heated by highly performing armoured heating elements
- Temperature management using P.I.D. (Proportional Integrative Derivative) permit the automatic energy regulation to the quantity of the baked product ADAPTIVE-POWER[®] TECHNOLOGY
- Separated temperature management of ceiling and floor DUAL-TEMP[®] TECHNOLOGY
- Separated power management of ceiling and floor ECO-SMARTBAKING[®] TECHNOLOGY
- Automatic cleaning program for carbonization
- Maximum temperature reached 450°C
- Continuous temperatures monitoring in baking chamber by 2 thermocouples
- Vapour ducting using manual butterfly valve

STANDARD EQUIPMENT

- Color multilanguage display TFT 5"
- 100 customized programs with baking steps
- ECO-STAND BY[®] TECHNOLOGY for break
- POWER-BOOSTER[®] TECHNOLOGY for workload peaks
- HALF-LOAD[®] TECHNOLOGY for partial load
- Customized Hotkey with recurring control
- Self-diagnosis with error message display
- Independent double baking Timer and Multitimer
- Weekly Timer with the possibility to program two lightings and two power off every day
- Independent security device of maximum temperature
- DATA-FEED[®] SYSTEM: usb slot and remote connection for import/export data



MORETTI FORNI S.P.A.

www.morettiforni.com

info@morettiforni.com

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

Tel. +39.0721.96161 - Fax +39.0721.9616299

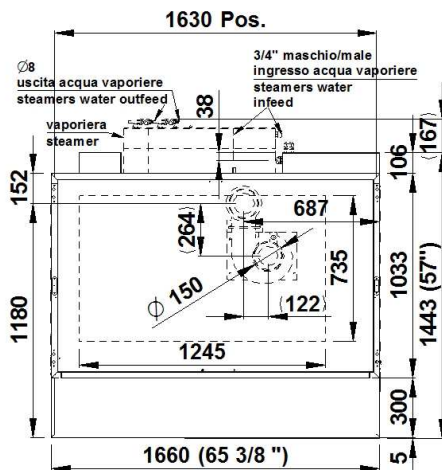


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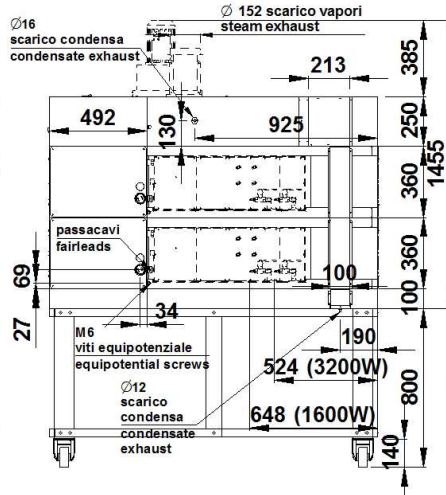
2 baking chambers height 16cm

(assembled with support height 800mm)

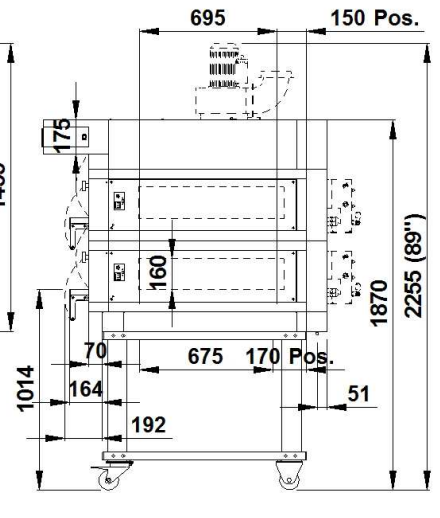
TOP VIEW



REAR VIEW



RIGHT SIDE VIEW



Note: The dimensions indicated in the views are in millimeters. Steamer not expected.

SPECIFICATIONS

The appliance comprises two independent baking elements and an optional leavening compartment or support. The oven baking surface is made of refractory, allowing perfect heat distribution over the whole surface and making this oven particularly suitable for baking pizza directly or on trays. 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 baking. 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	1070mm
External depth	1443mm
External width	1660mm
Weight	441kg
Baking surface	1,8m ²

SHIPPING INFORMATION

Packed in wooden crate	
Height	1220mm
Depth	1643mm
Width	1870mm
Weight	(441+60)kg

FEEDING AND POWER

Standard feeding	
A.C. V400 3N	
Feeding on request	
A.C. V230 3	
Frequency	50/60Hz
Max power	24kW
*Average power cons	7kW
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	0,8kW
Conn. Cable type	H07RN-F
3x1,5mm ²	

TOTAL BAKING CAPACITY

Tray (600x400)mm	6
Pizza diameter 350mm	12
Pizza diameter 450mm	6

When combined with leavening compartment or support:	
Max height	2020mm
Max weight	(537+70)kg

* 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