



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

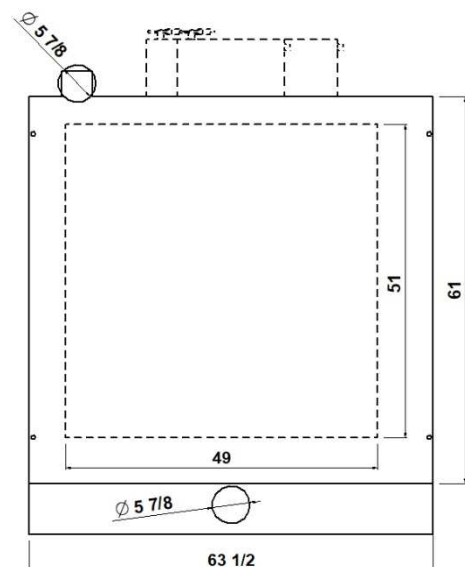
INTERNAL BAKING DIMENSIONS

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

STANDARD EQUIPMENT

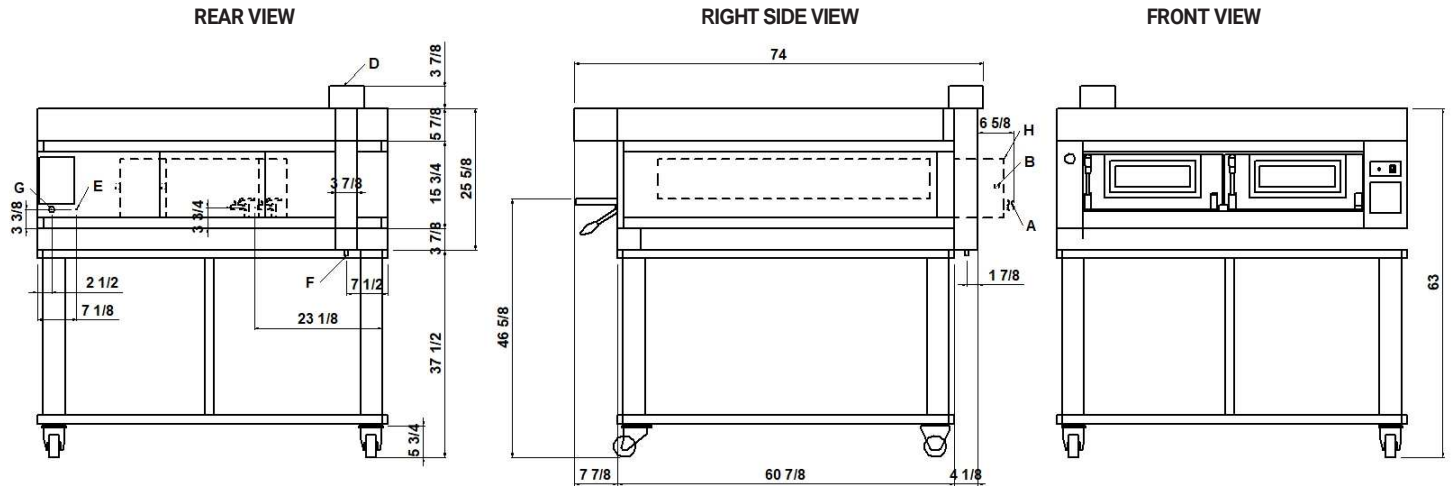
- 20 customisable programs
- Timer
- Economiser
- Independent maximum temperature safety device

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)

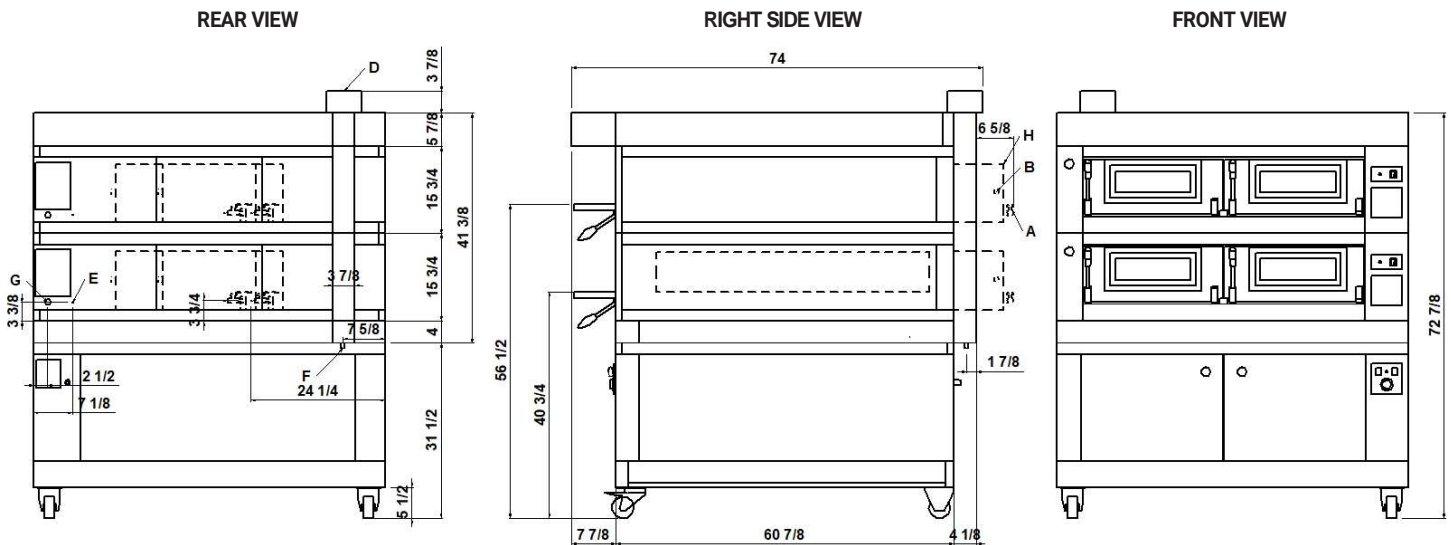
FEEDING AND POWER

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)

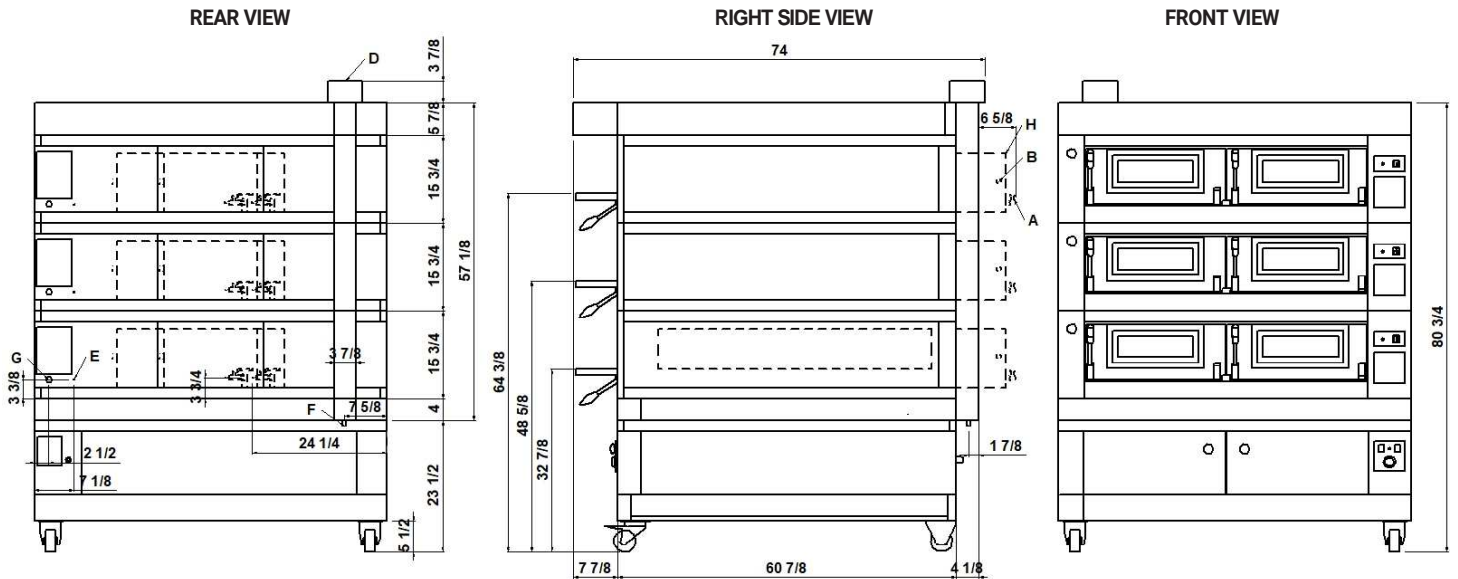
FEEDING AND POWER

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	

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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)

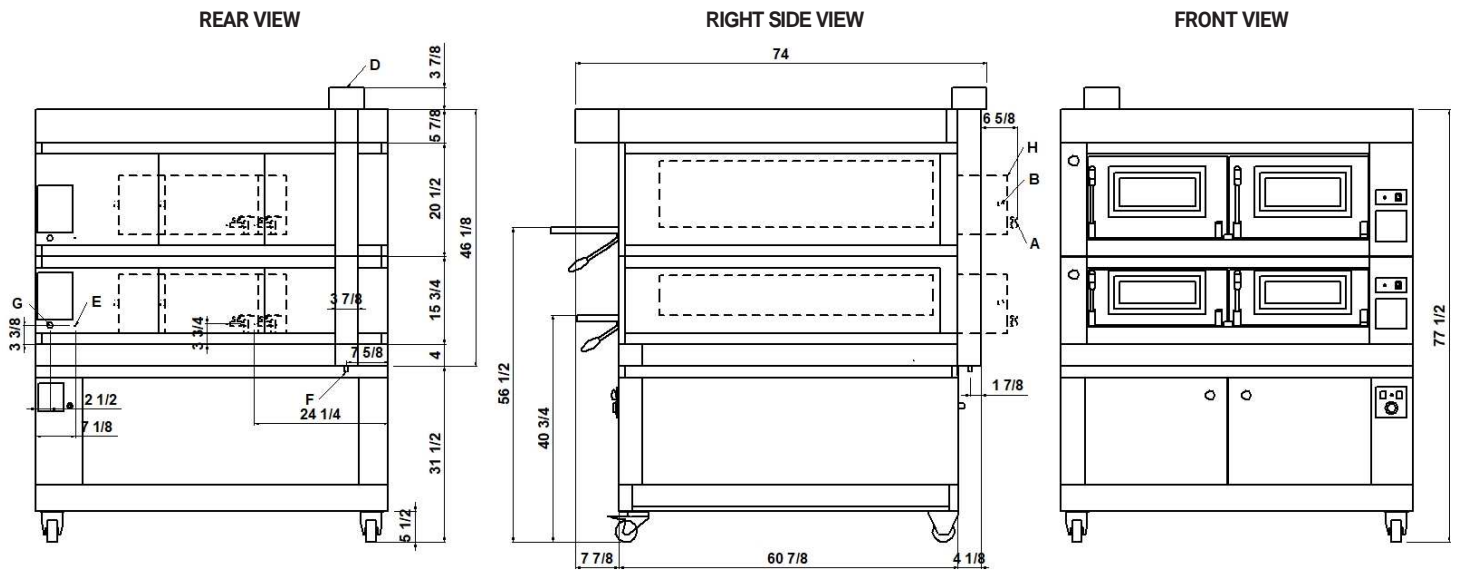
FEEDING AND POWER

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	

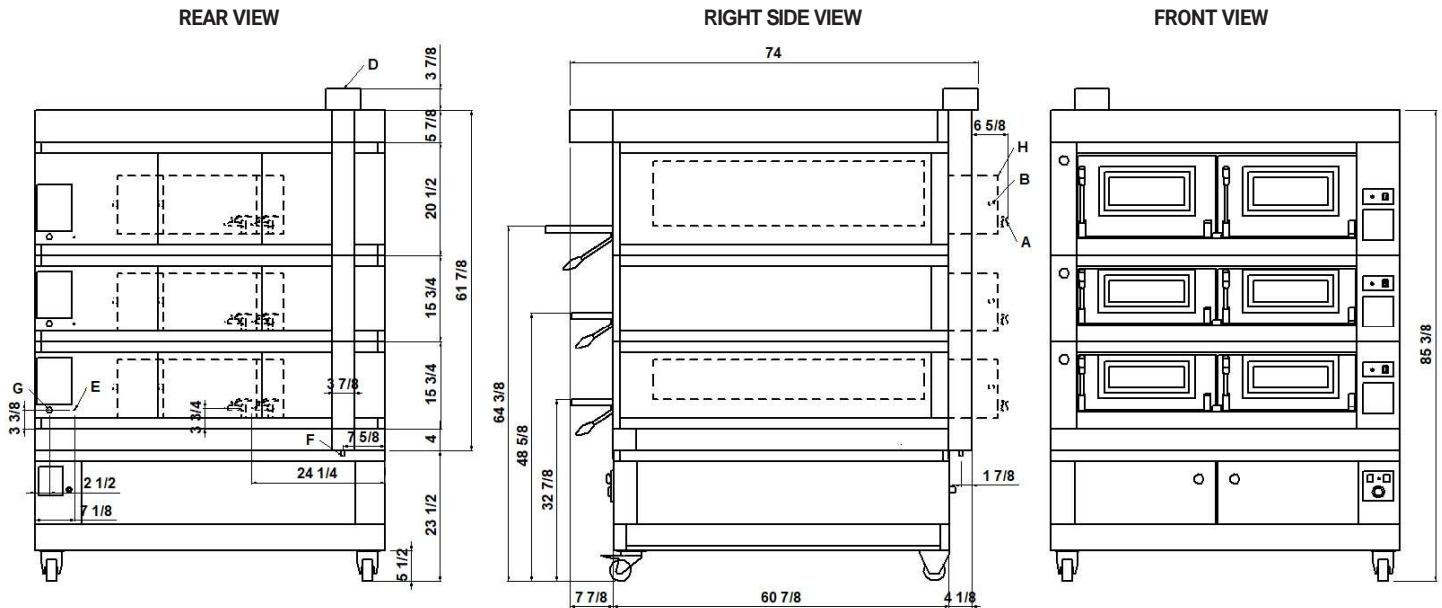
TOTAL BAKING CAPACITY

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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