MORETTI FORNI ® S.P.A.

P120 W
Steamer 3480W

EXTERNAL CONSTRUCTION

❑ Structure in shaped stainless steel plate

INTERNAL CONSTRUCTION

❑ Steam generator body in welded stainless steel with steaming mass inside
❑ Thermal insulation in mineral wool
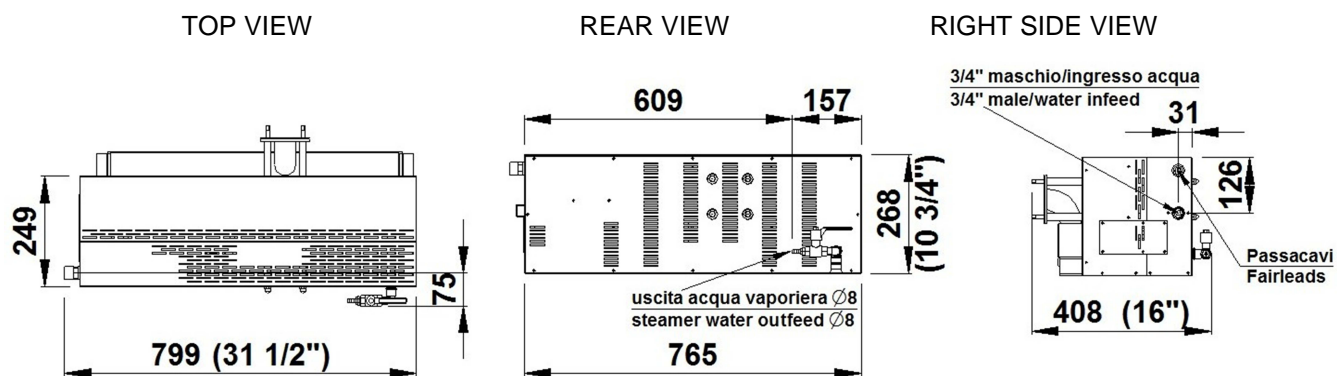❑ Nebulizing tube in stainless steel

FUNCTIONING

❑ Heated by armoured heating elements
❑ Continuous monitoring of the temperature by a thermostat
❑ Timed Time of inlet water
❑ Manual or programmable steam inlet management via oven electronic control panel

STANDARD EQUIPMENT

❑ Solenoid valve and inlet water tube
❑ Water drain tap
❑ Fairlead for input electric network

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P120 W

TOP VIEW	REAR VIEW	RIGHT SIDE VIEW

TOP VIEW

249

799 (31 1/2")

75

REAR VIEW

609   157

268 (10 3/4")

uscita acqua vaporiera ⌀8
steamer water outfeed ⌀8

765

RIGHT SIDE VIEW

3/4" maschio/ingresso acqua
3/4" male/water infeed

31

126

Passacavi
Fairleads

408 (16")

Note: The dimensions indicated in the views are in millimeters.

SPECIFICATIONS

Wet steam generator for oven food products. The appliance comprises one heating element in stainless steel, filled with bars, crossed by one nebulizing tube; when the mass reaches the required temperature, is overwhelmed by the water entered through solenoid whose opening time is timed. Temperature monitoring by a thermostat. The vaporizations management, which can be manual or programmed, is controlled by the oven electronic control panel.

TECHNICAL FEATURES

DIMENSIONS

Ext. height	268mm (10 3/4")
Ext. depth	408mm (16")
Ext. width	799mm (31 1/2")
Weight	28kg (62lb)

SHIPPING INFORMATION

Packing with pallet and board:

Height	450mm (18")
Depth	500mm (20")
Width	900mm (36")
Weight	35kg (78lb)

FEEDING AND POWER

Standard feeding oven
A.C. V240 3ph

Feeding oven on request
A.C. V208 3ph

Frequency	60Hz
Max power	3480W
*Average power cons.	1740Wh

Ampère max
7.25A (V240 3ph)
8.37A (V208 3ph)

Water Pressure (14-22) psi

* 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