



## 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 65°C (149°F), whereas the maximum temperature of the baking chamber is 450°C (842°F).



### OPERATION

- Heated by armoured heating elements
- Electronic temperature management with independent adjustment of ceiling and floor
- Maximum temperature reached 450°C (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 800mm
- Stand with wheels height 600, 800, 950mm
- Leavening with humidifier 250W
- Steamer
- Spacer element height 300mm
- Refractory brick or buckle plate surface
- Additional tray holder guides for compartment and stand
- Motor for hood vapours extraction 500 m3/h
- Self-condensing hood
- Frontless hood

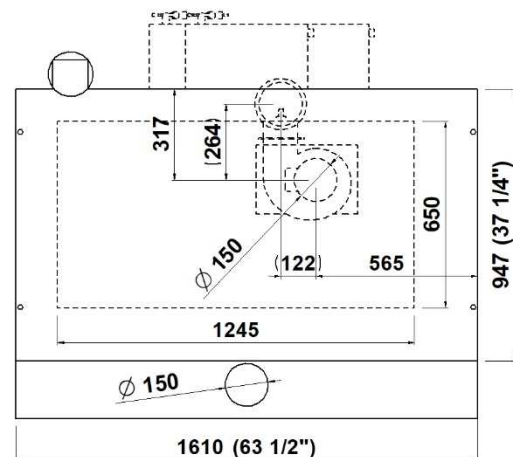
### INTERNAL BAKING DIMENSIONS

Internal height	180-300mm
Internal depth	650mm
Internal width	1245mm
Baking surface	0,8m <sup>2</sup>

### STANDARD EQUIPMENT

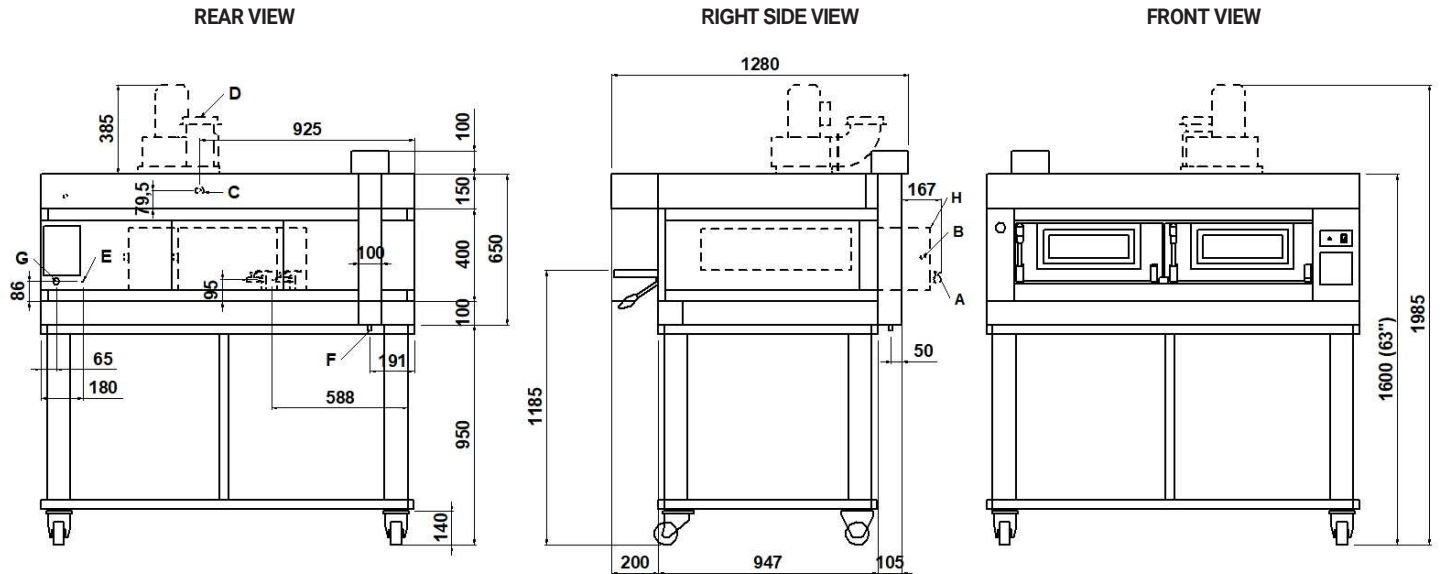
- 20 customisable programs
- Timer
- Economiser
- Independent maximum temperature safety device

### TOP VIEW



**1 baking chamber height 18cm**

(assembled with stand height 950mm)



**NOTE:** The dimensions indicated in the views are in millimeters.

<b>A</b> Ø8 steamer water outlet	<b>B</b> 3/4" male steamer water inlet	<b>C</b> Ø16 hood condensate exhaust	<b>D</b> Ø150 steam exhaust
<b>E</b> M6 equipotential screws	<b>F</b> Ø12 condensate exhaust	<b>G</b> fairleads	<b>H</b> Steamer 3200W (see data sheet)

**DIMENSIONS**

External height	650mm
External depth	947mm
External width	1610mm
Weight	237kg

**SHIPPING INFORMATION**

Packed in wooden crate	
Height	900mm
Depth	1452mm
Width	1810mm
Weight	(237+50)kg

**FEEDING AND POWER**

Standard feeding	
A.C. V400 3N	
Feeding on request	
A.C. V230 3	
Frequency	50/60Hz
Max power	8,6kW
*Average power cons	4,3kWh
Connecting cable for each chamber	
type H07RN-F	
5x4mm <sup>2</sup> (V400 3N)	
4x6mm <sup>2</sup> (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 <sup>2</sup>

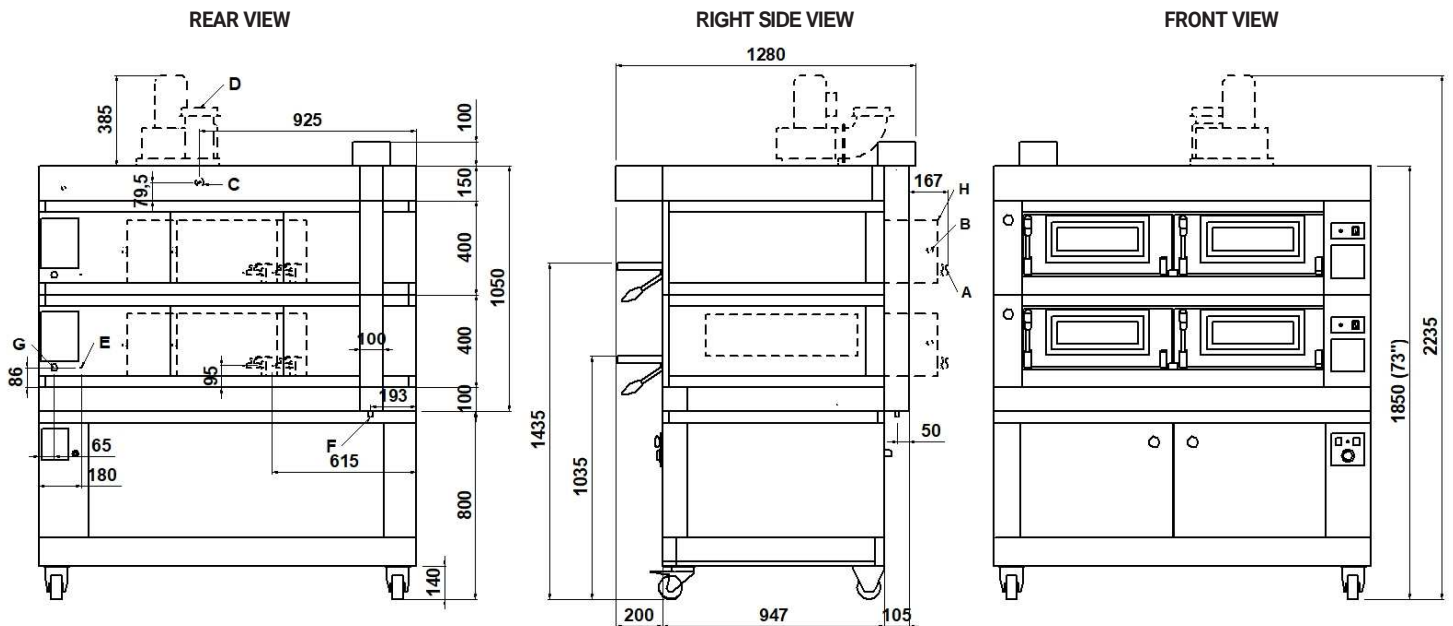
**TOTAL BAKING CAPACITY**

Tray (600x400)mm	3	When combined with leavening compartment or stand:
Pizza diameter 300mm	8	Max height
Pizza diameter 450mm	2	Max weight

\* 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 18cm**  
(assembled with prover height 800mm)



**NOTE:** The dimensions indicated in the views are in millimeters.

<b>A</b> Ø8 steamer water outlet	<b>B</b> 3/4" male steamer water inlet	<b>C</b> Ø16 Hood condensate exhaust	<b>D</b> Ø150 steam exhaust
<b>E</b> M6 equipotential screws	<b>F</b> Ø12 condensate exhaust	<b>G</b> fairleads	<b>H</b> Steamer 3200W (see data sheet)

**DIMENSIONS**

External height	1050mm
External depth	947mm
External width	1610mm
Weight	398kg

**SHIPPING INFORMATION**

Packed in wooden crate	
Height	1300mm
Depth	1452mm
Width	1810mm
Weight	(398+60)kg

**FEEDING AND POWER**

Standard feeding	
A.C. V400 3N	
Feeding on request	
A.C. V230 3	
Frequency	50/60Hz
Max power	17,2kW
*Average power cons	8,6kWh
Connecting cable for each chamber	
type H07RN-F	
5x4mm <sup>2</sup> (V400 3N)	
4x6mm <sup>2</sup> (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 <sup>2</sup>	

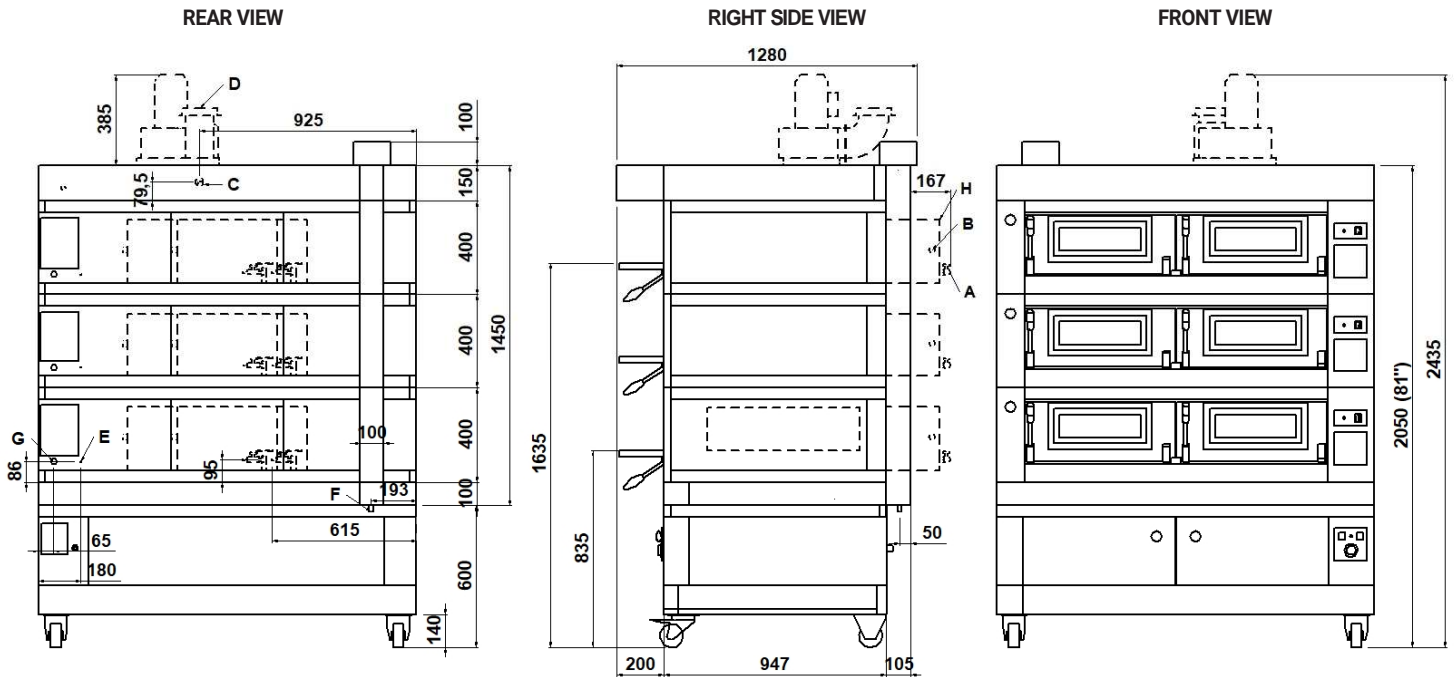
**TOTAL BAKING CAPACITY**

Tray (600x400)mm	6	When combined with leavening
Pizza diameter 300mm	16	compartment or stand:
Pizza diameter 450mm	4	Max height
		Max weight

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

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**3 baking chambers height 18cm**  
(assembled with prover height 600mm)



**NOTE:** The dimensions indicated in the views are in millimeters.

<b>A</b> Ø8 steamer water outlet	<b>B</b> 3/4" male steamer water inlet	<b>C</b> Ø16 Hood condensate exhaust	<b>D</b> Ø150 steam exhaust
<b>E</b> M6 equipotential screws	<b>F</b> Ø12 condensate exhaust	<b>G</b> fairleads	<b>H</b> Steamer 3200W (see data sheet)

**DIMENSIONS**

External height	1450mm
External depth	947mm
External width	1610mm
Weight	559kg

**SHIPPING INFORMATION**

Packed in wooden crate	Height	1700mm
	Depth	1452mm
	Width	1810mm
	Weight	(559+70)kg

**FEEDING AND POWER**

Standard feeding	
A.C. V400 3N	
Feeding on request	
A.C. V230 3	
Frequency	50/60Hz
Max power	25,6kW
*Average power cons	12,9kWh
Connecting cable for each chamber	
type H07RN-F	
5x4mm <sup>2</sup> (V400 3N)	
4x6mm <sup>2</sup> (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 <sup>2</sup>

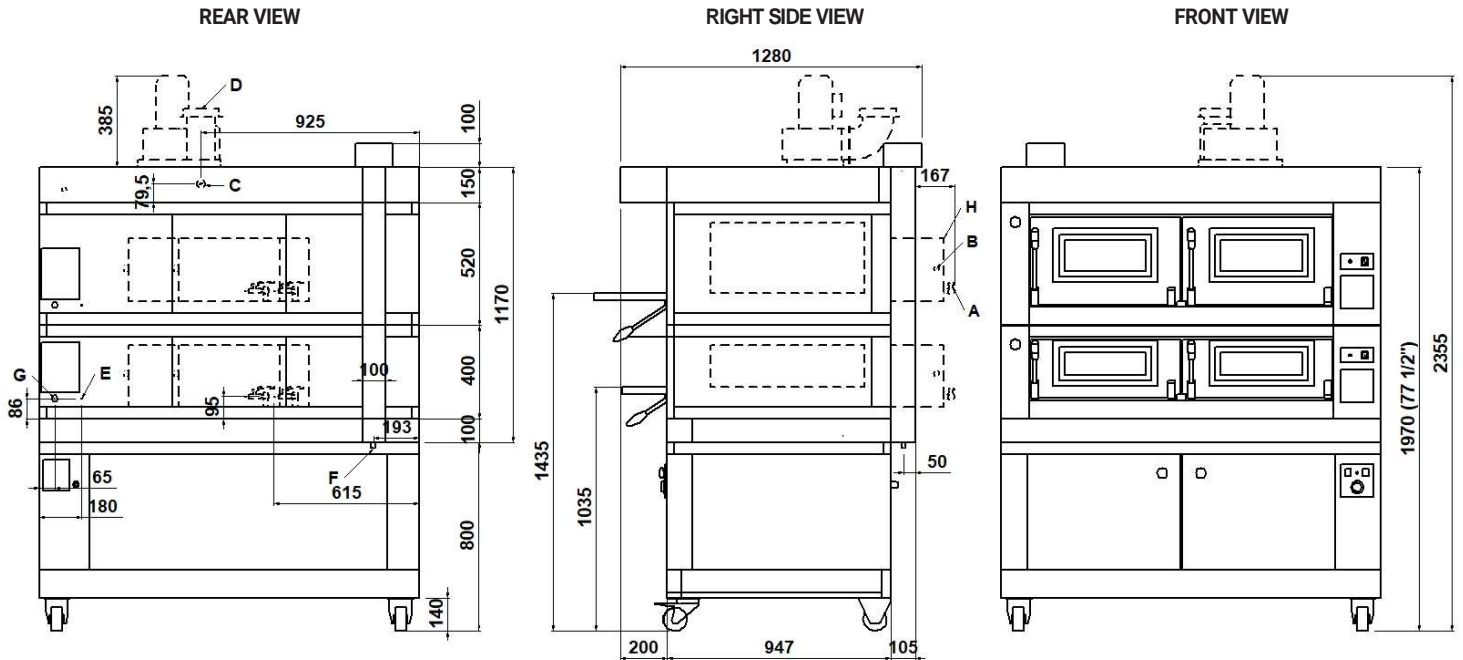
**TOTAL BAKING CAPACITY**

Tray (600x400)mm	9	When combined with leavening	
Pizza diameter 300mm	24	compartment or stand:	
Pizza diameter 450mm	6	Max height	2650mm
		Max weight	(650+80)kg

\* This value is subject to variation according to the way in which the equipment is used  
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**2 baking chambers height 18+30 cm**

(assembled with prover height 800mm)



**NOTE:** The dimensions indicated in the views are in millimeters.

<b>A</b> Ø8 steamer water outlet	<b>B</b> 3/4" male steamer water inlet	<b>C</b> Ø16 Hood condensate exhaust	<b>D</b> Ø150 steam exhaust
<b>E</b> M6 equipotential screws	<b>F</b> Ø12 condensate exhaust	<b>G</b> fairleads	<b>H</b> Steamer 3200W (see data sheet)

**DIMENSIONS**

External height	1170mm
External depth	947mm
External width	1610mm
Weight	435kg

**SHIPPING INFORMATION**

Packed in wooden crate	
Height	1420mm
Depth	1452mm
Width	1810mm
Weight	(398+60)kg

**FEEDING AND POWER**

Standard feeding	
A.C. V400 3N	
Feeding on request	
A.C. V230 3	
Frequency	50/60Hz
Max power	17,2kW
*Average power cons	8,6kWh
Connecting cable for each chamber	
type H07RN-F	
5x4mm <sup>2</sup> (V400 3N)	
4x6mm <sup>2</sup> (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 <sup>2</sup>	

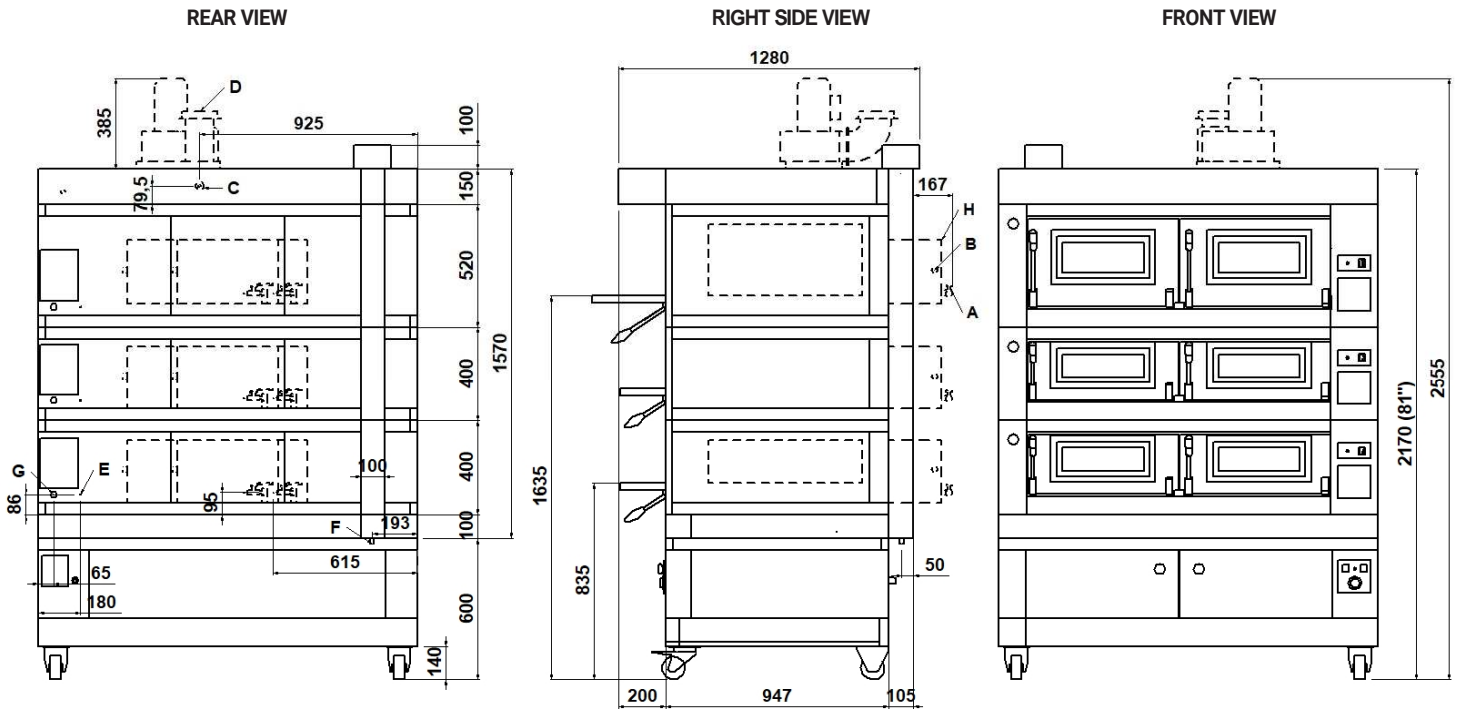
**TOTAL BAKING CAPACITY**

Tray (600x400)mm	6	When combined with leavening compartment or stand:	
Pizza diameter 300mm	16	Max height	2370mm
Pizza diameter 450mm	4	Max weight	(489+70)kg

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**3 baking chambers height 18+18+30 cm**  
(assembled with stand prover 600mm)



**NOTE:** The dimensions indicated in the views are in millimeters.

<b>A</b> Ø8 steamer water outlet	<b>B</b> 3/4" male steamer water inlet	<b>C</b> Ø16 Hood condensate exhaust	<b>D</b> Ø150 steam exhaust
<b>E</b> M6 equipotential screws	<b>F</b> Ø12 condensate exhaust	<b>G</b> fairleads	<b>H</b> Steamer 3200W (see data sheet)

**DIMENSIONS**

External height	1570mm
External depth	947mm
External width	1610mm
Weight	600kg

**SHIPPING INFORMATION**

Packed in wooden crate	
Height	1820mm
Depth	1452mm
Width	1810mm
Weight	(600+70)kg

**FEEDING AND POWER**

Standard feeding	
A.C. V400 3N	
Feeding on request	
A.C. V230 3	
Frequency	50/60Hz
Max power	25,6kW
*Average power cons	12,9kWh
Connecting cable for each chamber	
type H07RN-F	
5x4mm <sup>2</sup> (V400 3N)	
4x6mm <sup>2</sup> (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 <sup>2</sup>	

**TOTAL BAKING CAPACITY**

Tray (600x400)mm	9	When combined with leavening compartment or stand:	
Pizza diameter 300mm	24	Max height	2770mm
Pizza diameter 450mm	6	Max weight	(700+80)kg

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

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**P120 A**  
TECHNICAL DATA

SHIPPING INFORMATION H18		P120A_1_18	P120A_2_18	P120A_3_18
Packed in wooden crate	Height	900mm	1300mm	1700mm
	Weight	(237+50)kg	(398+60)kg	(559+70)kg
When combined with prover or stand	Max. height	1850mm	2250mm	2650mm
	Max. weight	(328+60)kg	(489+70)kg	(650+80)kg
SHIPPING INFORMATION H30		P120A_1_30	P120A_2_30	P120A_3_30
Packed in wooden crate	Height	1020mm	1540mm	2060mm
	Weight	(245+50)kg	(436+60)kg	(616+70)kg
When combined with prover or stand	Max. height	1970mm	2340mm	2860mm
	Max. weight	(347+60)kg	(527+70)kg	(707+80)kg

<b>FEEDING AND POWER</b> (REFERRED TO 1 BAKING CHAMBER)	Max power	Pizzeria	kW	8,6
	*Average power consumption		kWh	2,6
	Max power	Pastry	kW	8,6
	*Average power consumption		kWh	2,6
	Max power	Boosted heating elements	kW	10,2
	*Average power consumption		kWh	5,1

**TECHNICAL DATA**  
ONLY FOR UL MODEL

<b>FEEDING AND POWER</b> (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	9,4
			*Medium cons/hour	kWh	4,7
			Ampère Max	A/DECK	22,6
			Connecting cable	AWG/DECK	9
	A.C. V208 3ph 60Hz	Feeding on request	Max power	kW	9,4
			*Medium cons/hour	kWh	4,7
			Ampère Max	A	26,1
			Connecting cable	AWG/DECK	9
	A.C. V240 3ph 60Hz boosted heating elements	Standard feeding	Max power	kW	12,1
			*Medium cons/hour	kWh	6,1
			Ampère Max	A/DECK	29,1
			Connecting cable	AWG/DECK	7
	A.C. V208 3ph 60Hz boosted heating elements	Feeding on request	Max power	kW	12,1
			*Medium cons/hour	kWh	6,1
			Ampère Max	A/DECK	33,6
			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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