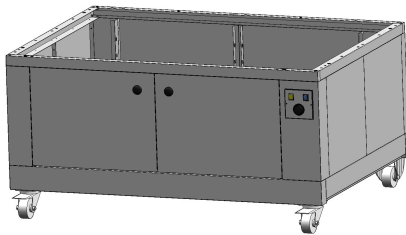


“LEAVENING PROVER”

P Series

Available heights 60-80 cm



EXTERNAL CONSTRUCTION

- Structure in shaped stainless steel plate

INTERNAL CONSTRUCTION

- Lighting with halogen lamp
- Doors lock by magnet

WITHOUT HUMIDIFIER (standard)

- Powder painted trayholder

WITH HUMIDIFIER (on demand)

- Panels and additional top cover in stainless steel AISI 304
- Trayholder in stainless steel plate AISI 304
- Water bowl with plunged heating element

OPERATION

- Heated by armoured heating elements
- Continuous monitoring of the temperature by a thermostat
- Maximum temperature reached 65°C

STANDARD EQUIPMENT

- Rotating front castors with brake. The rear ones are fixed (rotating for the model P150G only)
- Adjustable number of trayholder slides according to the height (see the below scheme)
- Independent switches to switch on the prover and for internal lighting

OPTIONS AND ACCESSORIES

- Prover with humidifier (only for the P60E-P80E-P120E Series)
- Additional trayholder slides



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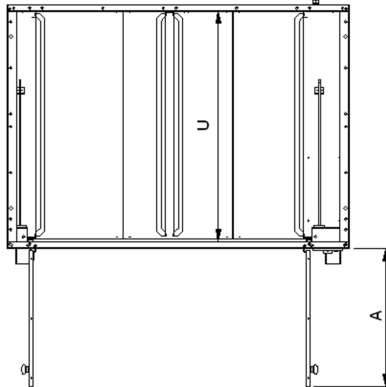
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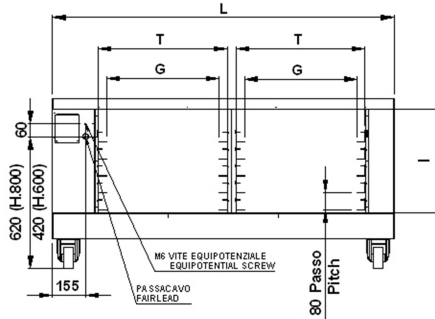


LEAVENING PROVER

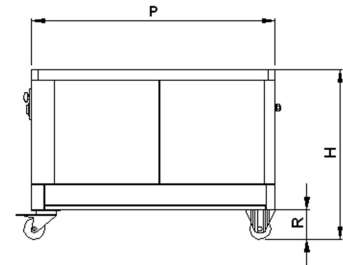
TOP VIEW



REAR VIEW



RIGHT SIDE VIEW



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

NOTE: The versions "60" high can hold max 3 baking chambers while the ones "80" high or higher can hold max 2 baking chambers

SPECIFICATIONS

MODEL	AMALFI L				P60 L/LU		P80 L/LU		P120 L/LU			P110L				P150L	
	A	B [^]	C [^]	D [^]	60	80	60	80	A [^]	B [^]	C [^]	A [^]		B [^]		A [^]	
Nominal height	80				60	80	60	80	80			60	80	60	80	60	80
H mm	800	800	800	800	600	800	600	800	800	800	800	600	800	600	800	608	800
I mm	490	490	490	490	290	490	290	490	490	490	490	290	490	290	490	290	490
R mm	142	142	142	142	142	142	142	142	142	142	142	142	142	142	142	150	142
N° standard slides	8	16	16	16	4	8	4	8	12	12	12	8	12	8	12	8	12
N° optional slides	2	4	4	4	2	2	2	2	8	8	8	4	8	4	8	4	8
N° standard trays 60x40	12	8	16	16	4	8	6	12	12	12	18	4	6	8	12	8	12
N° max trays 60x40	15	10	20	20	6	10	9	15	20	20	30	6	10	12	20	12	20
Weight (kg) with standard slides	83	93	108	150	66/76	74/84	86/100	94/108	91/103	99/113	112/130	65	92	78	110	109	117
A mm	355	494	494	577	330	330	494	494	650	650	650	494	494	494	494	674	674
G mm	474	320 [^]	320 [^]	213 [^]	540	540	540	540	530 [^]	530 [^]	530 [^]	323 [^]	323 [^]	323 [^]	323 [^]	323 [^]	323 [^]
L mm	1020	1320	1320	1520	970	970	1170	1170	1610	1610	1610	1470	1470	1470	1470	2000	2000
P mm	1290	990	1290	1370	1180	1180	1580	1580	947	1147	1547	1020	1020	1420	1420	1132	1132
T mm	611	457 [^]	457 [^]	467 [^]	617	617	617	617	610 [^]	610 [^]	610 [^]	460 [^]	460 [^]	460 [^]	460 [^]	675 [^]	675 [^]
U mm	1265	965	1265	1307	1155	1155	1555	1555	922	1122	1522	995	995	1395	1395	1107	1107

[^]= 2 compartments

TECHNICAL DATA

Prover feeding

A.C. V230 1N 50/60 Hz

Max power 1,5 kW

Max power with humid. 1,75 kW

Medium consum/hour 0,75/0,875 kWh

Connecting cable

type H07RN-F 3x2,5 mm²

* 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