

# **S120E**

Modular electric oven for pizzeria

**COMPOSITION WITH 3 BAKING CHAMBERS** 



# **OPTIONS AND ACCESSORIES**

- ☐ Leavening prover on wheels, height 600mm
- ☐ Support with wheels, height 600mm
- ☐ Support with wheels, height 400mm
- ☐ Cooking surface in buckle plate
- Additional tray holder guides for compartment and support
- ☐ Motor for hood vapours extraction 500 m³/h
- ☐ 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
- ☐ 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 cooking 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-SMART BAKING® TECHNOLOGY
- ☐ Automatic cleaning program for carbonization
- Maximum temperature reached 450°C
- ☐ Continuous temperatures monitoring in cooking chamber by 2 thermocouples
- Vapour ducting using manual butterfly valve

## STANDARD EQUIPMENT

- ☐ Color multilanguage display TFT 5"
- ☐ 100 customized programs
- ☐ 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 cooking Timer
- ☐ Weekly Timer with the possibility to program two lightings and two power off every day
- ☐ Independent security device of maximum temperature
- ☐ USB slot for data reading/input DATA-FEED® SYSTEM



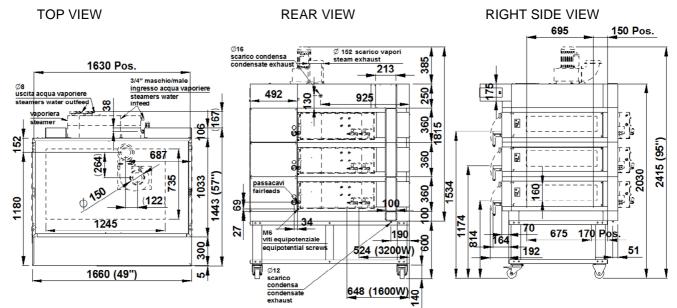
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# S120E 3 baking chambers height 16cm

(assembled with support height 600mm)



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

#### **SPECIFICATIONS**

The appliance comprises tree independent cooking elements and an optional leavening compartment or support. The oven cooking surface is made of refractory, allowing pefect heat distribution over the whole surface and making this oven particularly suitable for use by pizza cooks. 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 cooking. 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 3 baking chambers

DIMENSIONS		SHIPPING INFORMATION		FEEDING AND POWER
External height	1430mm	Packed in wooden crate		Standard feeding
External depth	1443mm	Height	1580mm	A.C. V400 3N
External width	1660mm	Depth	1643mm	Feeding on request
Weight	612kg	Width	1870mm	A.C. V230 3
Baking surface	$2,7m^{2}$		12+70)kg	Frequency 50/60Hz
G	•			Max power 36kW
TOTAL BAKING CAPACIT	Y	When combined with leav	ening/	*Average power cons 10,5kWh
		compartment or support:	•	Connecting cable for each chamber
Tray (600x400)mm	9	Max height	2180mm	type H07RN-F
		Max weight (6	99+80)kg	5x4mm <sup>2</sup> (V400 3N)
Pizza diameter 350mm	18	G		4x6mm <sup>2</sup> (V230 3)
Pizza diameter 450mm	9			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>
				•

<sup>\*</sup> This value is subject to variation according to the way in which the equipment is used

<sup>-</sup> NOTE: MORETTI FORNI S.P.A. reserves the right to modify the characteristics of the products illustrated in this publication without prior notice