

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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