

**R14E**  
Electric Oven for Bakery



**EXTERNAL STRUCTURE**

- Structure in stainless steel plate
- Hood in stainless steel plate
- Door in stainless steel plate with tempered double to check the state of the product while it is cooking
- Locking handle in plated cast iron
- Geared motor for rack rotation on the upper side of the oven
- Control board on the right side of the front
- Rollers beneath the base to move the oven

**INTERNAL STRUCTURE**

- Baking deck in stainless steel
- Thermal insulation in rock wool
- Rotating truck for 14 pans in stainless steel
- Air deflectors in stainless steel
- Water nebulization system for programmable or manual steam production

**OPERATION**

- Heated by circular armored heating double elements
- Control of power PID (Proportional Supplementary Derivative) can allow the automatic regulation of energy necessary on the basis of the quantity of the batch product
- Electronic setting functions management
- Maximum temperature to reach 270° C
- Continuous temperature monitoring with 2 thermocouples
- Electronic temperature management with 2 independent adjustments
- Ventilation system by 2 centrifugal fans with double direction
- Steams exhaustion by hand throttle valve

**STANDARD EQUIPMENT**

- Rear-lighted liquid crystal display
- 60 Programs with the possibility to change 3 temperatures
- End baking timer
- Weekly switch on timer
- Self-diagnosis display of error message
- Lighting by 4 halogen lamps easy to replace
- Independent system of maximum temperature
- Adjustable air deflectors for high baking uniformity
- Forced aspiration of the steams inside and outside the baking deck
- Static truck function

**OPTIONAL AND ACCESSORIES**  
(WITH ADDITIONAL PRICE)

- Rotative trolley 18 trays



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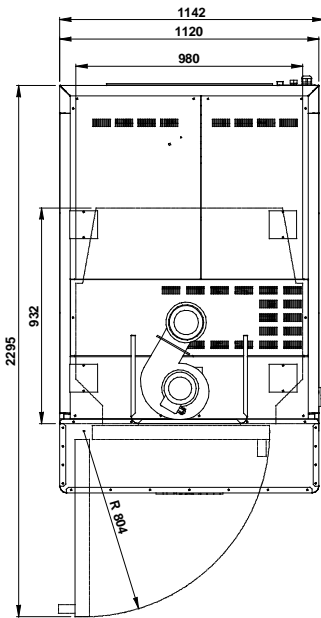
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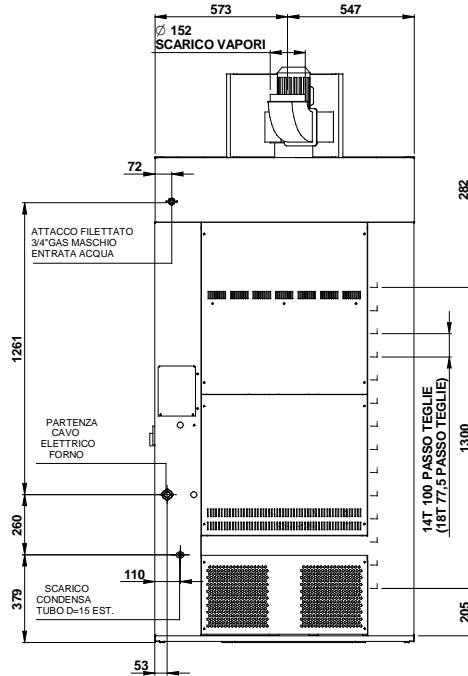
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## R 14 E

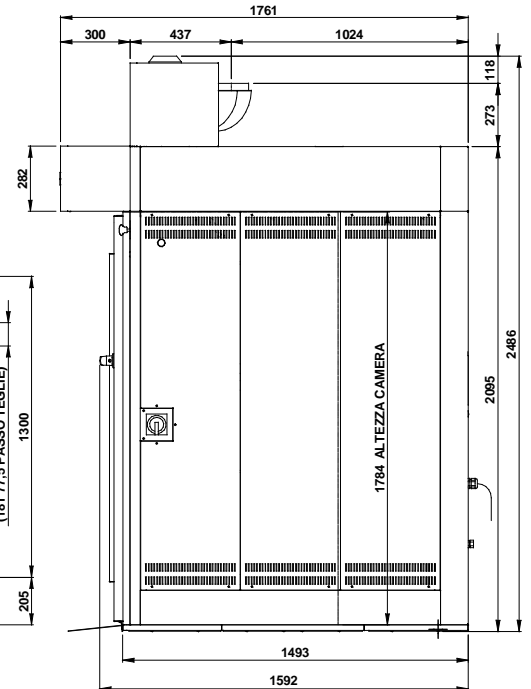
UPPER VIEW



BACK VIEW



RIGHT SIDE VIEW



**Note:** The dimensions indicated in the views are in millimetres.

### SPECIFICATIONS

The equipment consists in one baking deck, on rollers for the rotation. The oven is particularly suitable for the pastry, for all the operators. It is equipped with electronic control to set, the steamer control is programmable or manual. The regulation of power is automatic in basis of the load, the two resistors are controlled independently. Tempered glass oven door to control the product baking level. By mean of the ventilation system with air deflectors combined with the trolley rotation it is possible to get a perfect uniform baking, the max. oven temperature to set is 270°C.

### TECHNICAL FEATURES OF THE BAKING DECK

#### SIZES

External height	2481 mm
External depth	1761 mm
External width	1142 mm
Oven weight	580 kg
Truck weight 14T	29 kg
Truck weight 18T	32 kg

#### BAKING DECK CAPACITY

Trays capacity (standard)	14
Tarys capacity (optional)	18
Trays	(600x400) mm
Space between tray holder slides 14T	100 mm
Space between tray holder slides 18T	77,5 mm
Trolley	610x445x H 1603 mm

#### SHIPMENT INFORMATION

Oven packed on footboard:	
Height	2350 mm
Depth	1664 mm
Width	1142 mm
Weight	590 kg

#### Package in wood cage:

Height max	2350 mm
Depth max	1980 mm
Width max	1310 mm
Weight	650 kg

#### Packed truck size

Height max	2350 mm
Depth max	1980 mm
Width max	1310 mm

#### FEEDING AND POWER

<i>Electric feeding</i>	
A.C. V400 3N	
<i>Optional feeding</i>	
A.C. V230 3	
Frequency	50/60 Hz
Max Power	25,56 kW
*Average power consumption	12,8 Kwh
Connection cable	
Tipo H07RN-F	
5x10mm <sup>2</sup> (V400)	
4x16mm <sup>2</sup> (V230 3)	
Water pressare	1-1,5 bar

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

-NOTE: Moretti Forni Spa reserves the right to modify the characteristics of the products illustrated in this publication without prior notice