





Modular electric deck oven

2 decks composition

serieP consists of one or more independent baking chambers and an optional prover 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 recomended 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 prover is a stainless steel cabinet equipped with a heating thermostat. The prover 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 prover on wheels height 600, 800mm
- Stand with wheels height 600, 800, 950mm
- 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
 830mm

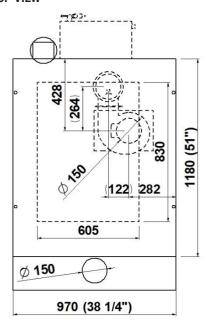
 Internal widht
 605mm

 Baking surface
 0,5m²

STANDARD EQUIPMENT

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

TOP VIEW



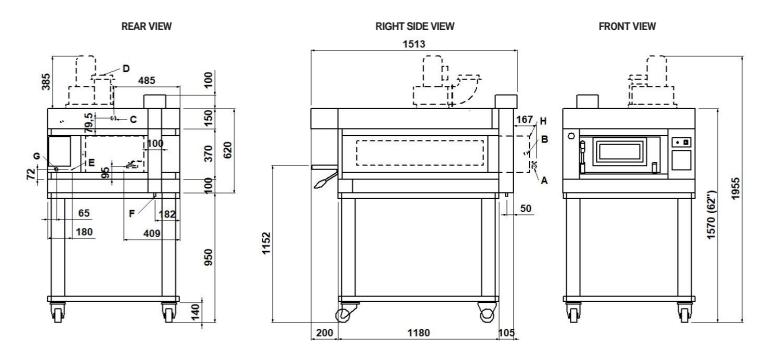






1 baking chamber height 18cm

(assembled with stand height 950mm)



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

A	B	C	D
Ø8	3/4" male	Ø16	Ø150
steamer water outlet	steamer water inlet	hood condensate exhaust	steam exhaust
E M6 equipotential screws	F Ø12 condensate exhaust	G fairleads	H Steamer 1600W (see data sheet)

DIMENSIONS

SHIPPING INFORMATION

External height	620mm	Packed in wooden crate	
External depth	1180mm	Height	870mm
External width	970mm	Depth	1741mm
Weight	177kg	Width	1170mm
		Weight	(177+50)kg

TOTAL BAKING CAPACITY

Troy (600v400)mm	2	when comb
Tray (600x400)mm	_	compartment
Pizza diameter 300mm	4	Man la simba
Dizza diameter 150mm	1	Max neight
Pizza diameter 450mm	ı	compartment Max height Max weight

When combined with leavening or stand:

1820mm (251+60)kg

FEEDING AND POWER

Standard feeding A.C. V400 3N Feeding on request

A.C. V230 3

50/60Hz Frequency 7,9kW Max power *Average power cons 4,0kWh Connecting cable for each chamber

type H07RN-F 5x4mm² (V400 3N) 4x6mm² (V230 3)

Power supply (optional prover)

A.C. V230 1N 50/60 Hz Max power

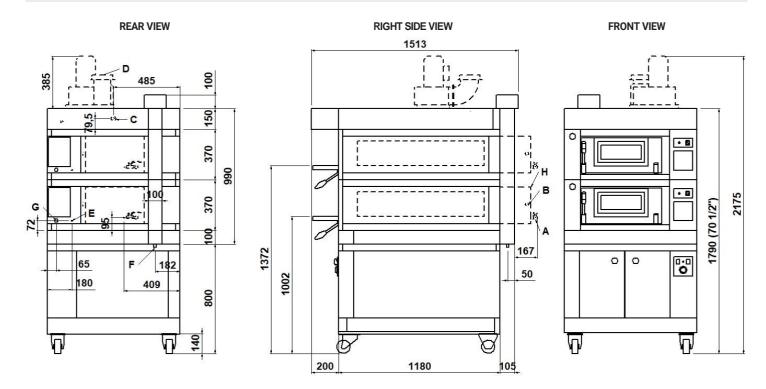
1,5kW *Average power cons 0,8kWh Conn. Cable type H07RN-F 3x1,5mm²





2 baking chambers height 18cm

(assembled with prover height 800mm)



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

DIMENSIONS

SHIPPING INFORMATION

External neight	990111111	Packed in wooden crate	
External depth	1180mm	Height	1240mm
External width	970mm	Depth	1741mm
Weight	303kg	Width	1170mm
-	_	Weight	(303+60)kg

TOTAL BAKING CAPACITY

Tray (600x400)mm
Pizza diameter 300mm
Pizza diameter 450mm

When combined with leavening compartment or stand:

8 Max height 2200mm
2 Max weight (377+70)kg

FEEDING AND POWER

Standard feeding A.C. V400 3N Feeding on request A.C. V230 3

A.C. V230 3 Frequency

Frequency 50/60Hz
Max power 15,8kW
*Average power cons 7,9kWh
Connecting cable for each chamber

type H07RN-F 5x4mm² (V400 3N) 4x6mm² (V230 3)

Power supply (optional prover) A.C. V230 1N 50/60 Hz

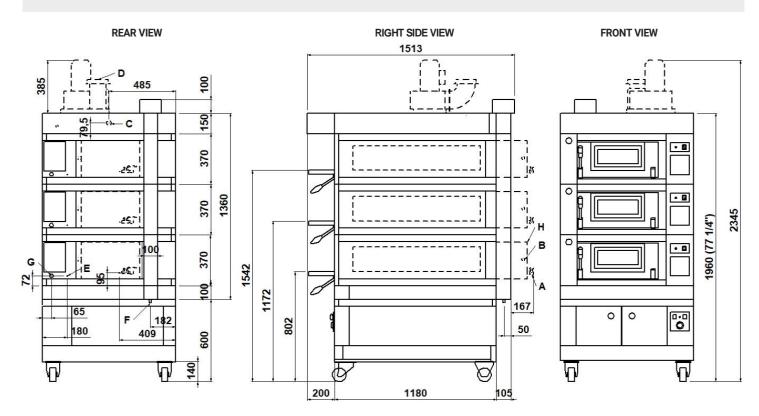
Max power 1,5kW *Average power cons 0,8kWh Conn. Cable type H07RN-F 3x1,5mm²





3 baking chambers height 18cm

(assembled with prover height 600mm)



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

A	B	C	D
Ø8	3/4" male	Ø16	Ø150
steamer water outlet	steamer water inlet	Hood condensate exhaust	steam exhaust
E M6 equipotential screws	F Ø12 condensate exhaust	G fairleads	H Steamer 1600W (see data sheet)

DIMENSIONS SHIPPING INFORMATION

External height	1360mm	Packed in wooden crate	
External depth	1180mm	Height	1610mm
External width	970mm	Depth	1741mm
Weight	429kg	Width	1170mm
	_	Weight	(429+70)kg

TOTAL BAKING CAPACITY

Tray (600x400)mm	6	vviieii	Combined	WILLI	leaverillig
11ay (000x400)111111	O	compa	rtment or sta	and:	
Pizza diameter 300mm	12	Max he	rtment or sta ight eight		2560mm
Pizza diameter 450mm	3	Maxwa	ight		(485+80)kg
		Max we	eigiit		(400±00)Kg

FEEDING AND POWER

Standard feeding

A.C. V400 3N		
Feeding on requ	uest	
A.C. V230 3		
Frequency	50/60Hz	
Max power	23,7kW	
*Average power	cons 11,9kWh	
Connecting cab	ole for each chamber	r
ty	ype H07RN-F	
5x4	4mm ² (V400 3N)	

4x6mm² (V230 3) Power supply (optional prover) A.C. V230 1N 50/60 Hz

Max power 1,5kW 0,8kWh *Average power cons Conn. Cable type H07RN-F 3x1,5mm²

* 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

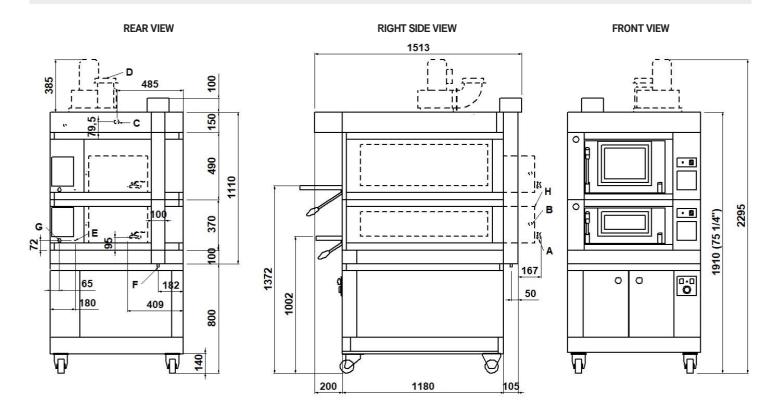
When combined with leavening





2 baking chambers height 18+30 cm

(assembled with prover height 800mm)



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

A	B	C	D
Ø8	3/4" male	Ø16	Ø150
steamer water outlet	steamer water inlet	Hood condensate exhaust	steam exhaust
E M6 equipotential screws	F Ø12 condensate exhaust	G fairleads	H Steamer 1600W (see data sheet)

combined with leavening

DIMENSIONS

SHIPPING INFORMATION

External height	1110mm	Packed in wooden crate	
External depth	1180mm	Height	1360mm
External width	970mm	Depth	1741mm
Weight	330kg	Width	1170mm
		Weight	(330+60)kg
		-	

TOTAL BAKING CAPACITY

 $T_{ray} (600 \times 400) mm$

Tray (000x400)IIIII	4	compartment or stand:	
Pizza diameter 300mm	8	Max height	2320mm
Pizza diameter 450mm	2	Max weight	(405+70)kg

When

FEEDING AND POWER

Standard feeding A.C. V400 3N Feeding on request A.C. V230 3

Frequency 50/60Hz 15,8kW Max power 7.9kWh *Average power cons Connecting cable for each chamber

> type H07RN-F 5x4mm² (V400 3N) 4x6mm² (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 3x1,5mm²

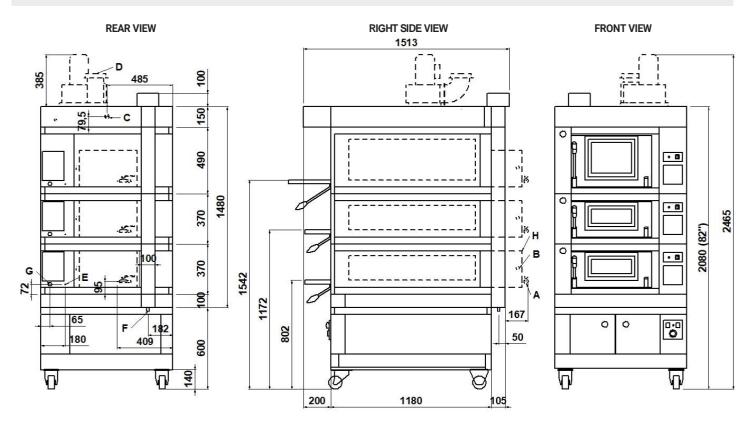
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3 baking chambers height 18+18+30 cm

(assembled with stand prover 600mm)



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

A	B	C	D
Ø8	3/4" male	Ø16	Ø150
steamer water outlet	steamer water inlet	Hood condensate exhaust	steam exhaust
E M6 equipotential screws	F Ø12 condensate exhaust	G fairleads	H Steamer 1600W (see data sheet)

(515+80)kg

DIMENSIONS SHIPPING INFORMATION

External height	1480mm	Packed in wooden crate	
External depth	1180mm	Height	1730mm
External width	970mm	Depth	1741mm
Weight	460kg	Width	1170mm
	-	Weight	(460+70)kg

TOTAL BAKING CAPACITY

or stand:	
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	/C1 C + 00 \lambda
or	stand:

FEEDING AND POWER

Standard feeding A.C. V400 3N Feeding on request A.C. V230 3

A.C. V230 3 Frequency

Frequency 50/60Hz
Max power 23,7kW
*Average power cons 11,9kWh
Connecting cable for each chamber
type H07RN-F

5x4mm² (V400 3N) 4x6mm² (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 3x1,5mm²

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

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Max weight





P60 TECHNICAL DATA

SHIPPING INFORMATI	ON H18	P60_1_18	P60_2_18	P60_3_18
Packed in wooden crate	Height	870mm	1240mm	1610mm
Packed III Woodell Crate	Weight	(177+50)kg	(303+60)kg	(429+70)kg
When combined with prover	Max. height	1820mm	2200mm	2560mm
or stand	Max. weight	(251+60)kg	(377+70)kg	(485+80)kg
SHIPPING INFORMATION H30		P60_1_30	P60_2_30	P60_3_30
Packed in wooden crate	Height	990mm	1480mm	1970mm
	Weight	(189+50)kg	(327+60)kg	(465+70)kg
When combined with prover or stand	Max. height	1940mm	2440mm	2920mm
	Max. weight	(263+60)kg	(401+70)kg	(521+80)kg

FEEDING AND POWER (REFERRED TO 1 BAKING CHAMBER)	Max power	Pizzeria	kW	7,9
	*Average power consumption	Fizzeiia	kWh	4,0
	Max power	Pastry	kW	6,0
	*Average power consumption	Pastry	kWh	3,0
	Max power	Boosted heating	kW	9,0
	*Average power consumption	elements	kWh	4,5