Serie P

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The reliable and effective traditional oven.

Steady, functional, durable. The essence of baking.



serieP range



P120E Pizza, bread and pastry
> P110G Pizza

P150G Pizza

Internal baking chamber dim.: A: L124xP65xH18/30 cm B: L124xP85xH18/30 cm C: L124xP130xH18/30 cm

Power supply: **Electric**

Internal baking chamber dim.: A: L110xP73xH18 cm B: L110xP110xH18 cm Internal baking chamber dim.: L147xP85xH18 cm

Power supply: **Gas**

Power supply: **Gas**

Spec sheets:

Spec sheets:

Spec sheet:

VERSATILE

Unleash your creativity

serieP range features multifunctional, **steady** and **powerful**, both electric and gas ovens.

Ideal for direct and indirect baking of pizza, bread, and pastry, thanks to interchangeable deck made of **refractory brick** or **embossed stainless steel** and the possibility to install the optional **steamer**.





FUNCTIONAL

Easy, efficient and convenient

The key is ease of use thanks to the user-friendly control panel!

serieP range ovens are equipped with **balanced doors**, **ergonomic brushed stainless-steel handles**, and double illumination to make product vision easy during baking: **more energy saving** and **improvement of working operations**.



Watch the video trailer





RELIABLE

Perfect baking

serieP is the result of technical and constructive choices aiming at the **greatest reliability**. Specialised know-how and rigorous quality control for the **maximum durability** to users.

Temperature **stability** and **reactivity** for perfect baking results every time.











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