



P80E

Modular Electric Oven for Bakery

COMPOSITION WITH 2 BAKING CHAMBERS
INTERNAL HEIGHT 30 cm



OPTIONS AND ACCESSORIES (WITH SURCHARGE)

- Leavening compartment with wheels, height 600 mm
- Leavening compartment with wheels and humidifier, height 600 mm
- Leavening compartment with wheels, height 800 mm
- Leavening compartment with wheels and humidifier, height 800 mm
- Support with wheels, height 600 mm
- Support with wheels, height 800 mm
- Support with wheels, height 950 mm
- Additional tray holder guides for compartment and support
- Refractory brick cooking surface
- Steamer for baking chamber
- Spacer element height 300 mm
- Suction hood

(WITHOUT SURCHARGE)

- Front vapour collection hood in stainless steel sheet

EXTERNAL CONSTRUCTION

- Structure in shaped stainless steel plate
- Side panels in pre-painted sheet metal
- Stainless steel hood with aluminised steel top cover
- Front vapour collection hood in enameled steel sheet
- Steam duct in stainless steel plate
- Stainless steel door with bottom hinge and spring balance
- Tempered glass element
- Handles in thermoplastic material
- Control panel on front right hand side

INTERNAL CONSTRUCTION

- Cooking surface in buckle plate
- Top and side structure in aluminised steel
- Rock wool heat insulation

OPERATION

- Heating by means of spiral heating elements
- Electronic temperature management with independent adjustment of ceiling and floor
- Maximum temperature reached 450°C
- Continuous temperature monitoring with thermocouple
- Vapour ducting using manual butterfly valve

STANDARD EQUIPMENT

- Lighting with incandescent lamp
- Timer
- Economiser
- Independent maximum temperature safety device
- 20 customisable programs



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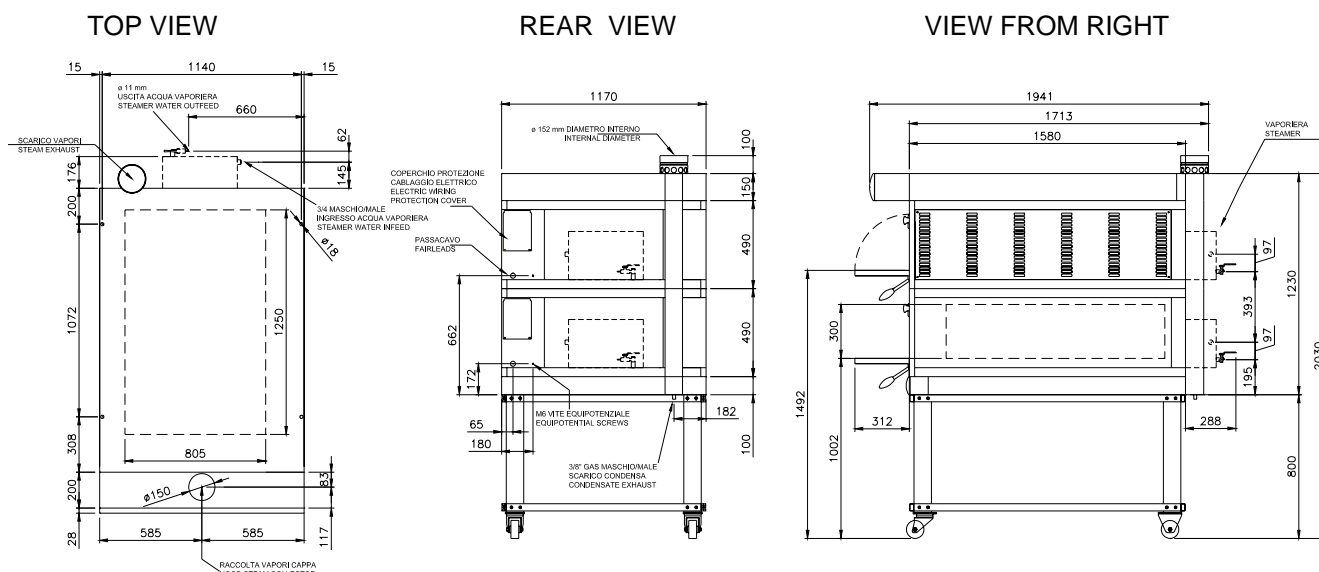
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2 decks height 30

(assembled with support height 800 mm)



Note: The dimensions indicated in the views are in millimetres

SPECIFICATIONS

The appliance comprises two cooking elements and an optional leavening compartment or support. The cooking surface is in buckle plate that provides perfectly even heat distribution over the whole surface, making this oven particular suitable to cook bakery. 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 are to the configuration with 2 baking decks

DIMENSIONS

External height	1330 mm
External depth	1941 mm
External width	1170 mm
Weight (excluding support)	387 Kg
Total baking surface	2 m ²

SHIPPING INFORMATIONS

Packing in wooden crates:	
Height	1480 mm
Depth	2141 mm
Width	1370 mm
Weight	(387+10) Kg

POWER AND POWER SUPPLY

<i>Standard supply</i>	
A.C. V 400 3N	
<i>Optional supply</i>	
A.C. V230 3	
Frequency	50/60 Hz
Max Power	17 kW
* Average power consumption 8.5 kWh	
Connecting cable for each chamber	
type H07RN-F	
5x4 mm ² (V400)	
4x6 mm ² (V230 3)	
Leavening compartment power supply	
A.C. V 230 1 N 50/60 Hz	
Max Power	1.5 kW
* Average power consumption 0.8 kWh	

TOTAL BAKING CAPACITY

Tray (600x400) mm	8	<i>Combined with leavening compartment or support:</i>
		Max height 2430 mm
		Max weight (483+10) Kg

*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