

P120E "C"

Modular electric oven for pizzeria

COMPOSITION WITH 3 BAKING CHAMBERS



OPTIONS AND ACCESSORIES (WITH SURCHARGE)

- Support with wheels, height 600mm (23 1/2")
- Additional tray holder guides for compartment and support
- Suction hood

(WITHOUT SURCHARGE)

- Front vapour collection hood in stainless steel sheet

EXTERNAL CONSTRUCTION

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

INTERNAL CONSTRUCTION

- Refractory brick cooking surface
- Aluminated steel top and side structure
- Rock wool heat insulation

FUNCTIONING

- Heated by armoured heating elements
- Electronic temperature management with independent adjustment of ceiling and floor
- Maximum temperatura reached 450°C (840°F)
- Continuous temperature monitoring with thermocouple
- Vapour ducting using manual butterfly valve

STANDARD EQUIPMENT

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



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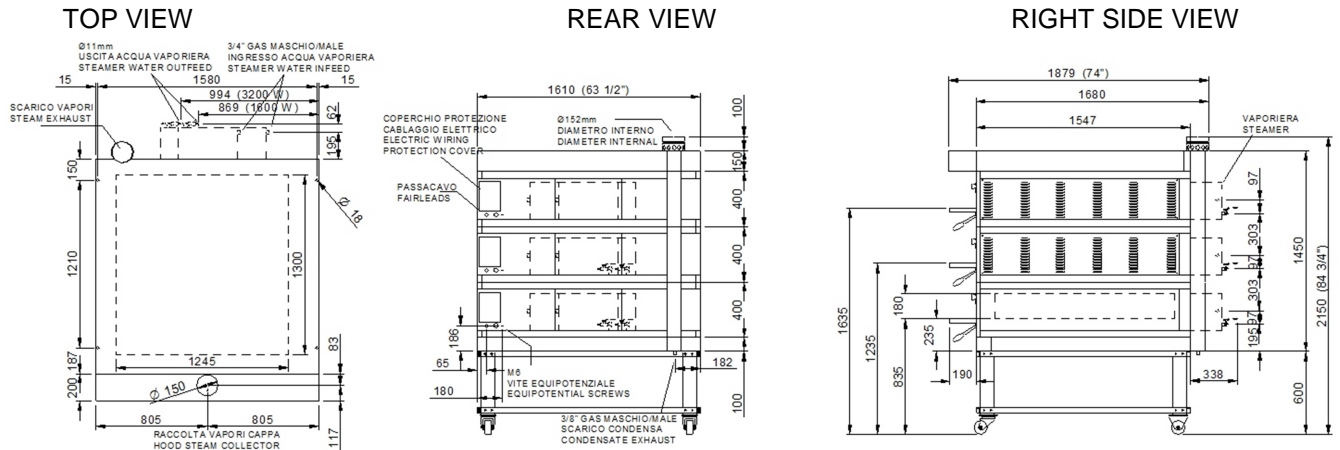
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3 baking chambers height 18cm (7")

(assembled with support height 600mm (23 1/2"))



Note: The dimensions indicated in the views are in millimeters. Steamer for Bakery only.

SPECIFICATIONS

The appliance comprises three independent cooking elements and an optional leavening compartment or support. The oven cooking surface is made of refractory, allowing perfect heat distribution over the whole surface and making this oven particularly suitable for use by pizza cooks. 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 (150°F), whereas the maximum temperature of the baking chamber is 450°C (840°F).

All the data provided below refer to the configuration with 3 baking chambers

DIMENSIONS	SHIPPING INFORMATION	FEEDING AND POWER
External height	2150mm (84 3/4")	Packed in wooden crate
External depth	1879mm (74")	Height
External width	1610mm (63 1/2")	Depth
Weight	716kg (1799lb)	Width
Baking surface	4,8m ² (51,66ft ²)	Weight
		(886)kg (1954)lb
		Frequency
		Max power
		*Average power cons
		Ampère Max
		Max height
		Max weight
		Connecting cable for each chamber
		(6AWG)
		Power supply (optional prover)
		A.C. V(208/240) 1ph 60 Hz
		Max power
		*Average power cons
		Conn. Cable (14AWG)

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

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