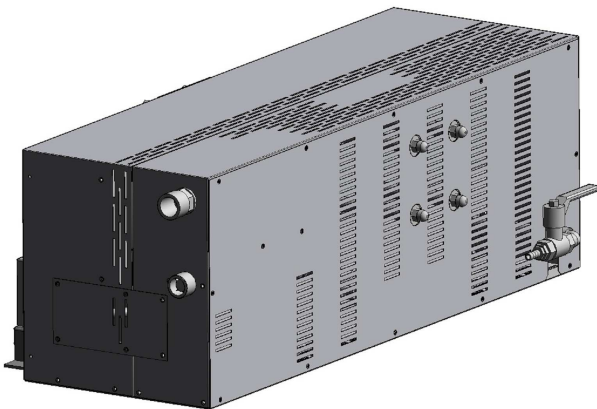


P120 W - S120-125 W
Steamer 3200W



EXTERNAL CONSTRUCTION

- Structure in shaped stainless steel plate

INTERNAL CONSTRUCTION

- Steam generator body in welded stainless steel with steaming mass inside
- Thermal insulation in mineral wool
- Nebulizing tube in stainless steel

FUNCTIONING

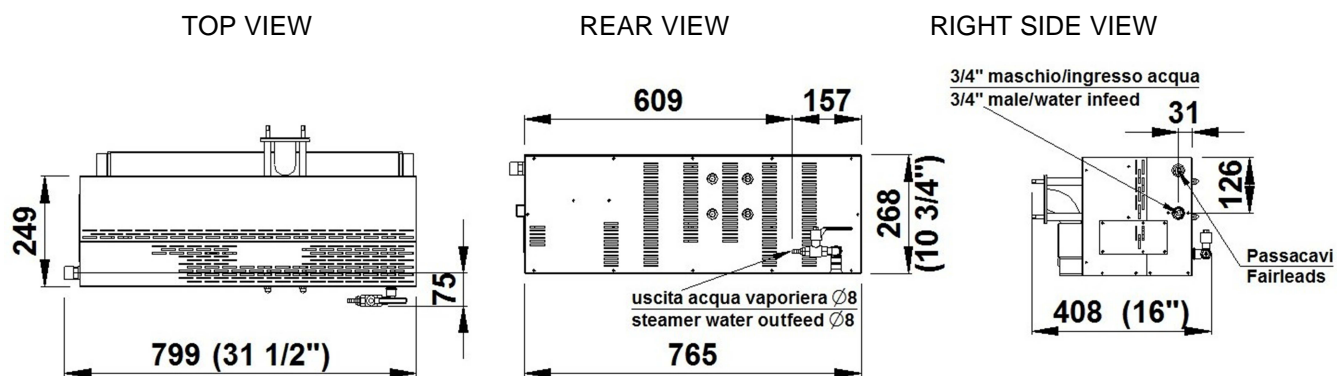
- Heated by armoured heating elements
- Continuous monitoring of the temperature by a thermostat
- Timed Time of inlet water
- Manual or programmable steam inlet management via oven electronic control panel

STANDARD EQUIPMENT

- Solenoid valve and inlet water tube
- Water drain tap
- Fairlead for input electric network



P120 W - S120-125 W



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

SPECIFICATIONS

Wet steam generator for oven food products. The appliance comprises one heating element in stainless steel, filled with bars, crossed by one nebulizing tube; when the mass reaches the required temperature, is overwhelmed by the water entered through solenoid whose opening time is timed. Temperature monitoring by a thermostat. The vaporizations management, which can be manual or programmed, is controlled by the oven electronic control panel.

TECHNICAL FEATURES

DIMENSIONS

Ext. height
Ext. depth
Ext. width
Weight

268mm
408mm
799mm
28kg

SHIPPING INFORMATION

Packing with pallet and board:
Height 450mm
Depth 500mm
Width 900mm
Weight (28+7)kg

FEEDING AND POWER

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

Frequency 50/60Hz
Max power 3200W
*Average power cons. 1600Wh

Water Pressure (1-1,5) bar

* 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