

S125E 2 Deck- Bakery

Modular electric oven for bakery
COMPOSITION WITH 2 BAKING CHAMBER
INTERNAL HEIGHT 30cm



Date	_____
Project	_____
Location	_____

MODEL | **ITEM CODE**

INTERNAL CONSTRUCTION

- Cooking surface in buckle plate
- Aluminated steel top and side structure
- Dual halogen lighting
- Rock wool heat insulation

FUNCTIONING

- Heated by highly performing armoured heating elements
- Temperature management using P.I.D. (Proportional Integrative Derivative) permit the automatic energy regulation to the quantity of the baked product
- ADAPTIVE-POWER® TECHNOLOGY
- Separated temperature management of ceiling and floor
- DUAL-TEMP® TECHNOLOGY
- Separated power management of ceiling and floor
- ECO-SMARTBAKING® TECHNOLOGY
- Automatic cleaning program for carbonization
- Maximum temperature reached 270°C
- Continuous temperatures monitoring in cooking chamber by 2 thermocouples
- Vapour ducting using manual butterfly valve

STANDARD EQUIPMENT

- Color multilanguage display TFT 5"
- 100 customized programs with baking steps
- ECO-STAND BY® TECHNOLOGY for break
- POWER-BOOSTER® TECHNOLOGY for workload peaks
- HALF-LOAD® TECHNOLOGY for partial load
- Customized Hotkey with recurring control
- Self-diagnosis with error message display
- Independent double cooking Timer and Multitimer
- Weekly Timer with the possibility to program two lightings and two power off every day
- Independent security device of maximum temperature
- DATA-FEED® SYSTEM: usb slot and remote connection for import/export data

OPTIONS AND ACCESSORIES

- Leavening prover on wheels, height 800mm
- Leavening prover on wheels and humidifier, height 800mm
- Leavening prover on wheels, height 600mm
- Leavening prover on wheels and humidifer, height 600mm
- Support with wheels, height 600mm
- Support with wheels, height 800mm
- Steamer for baking chamber
- Refractory brick cooking surface
- Additional tray holder guides for compartment and support
- Motor for hood vapours extraction 500 m³/h
- Max power optimizer (Fource®) 28,8kW
- Lateral tool-holder for compartment

EXTERNAL CONSTRUCTION

- Structure made in folded stainless steel
- Side panels in pre-painted sheet metal
- Channel hood
- Front vapour collection hood in stainless steel she with tempered silk-screen printed glass logo
- BlackBar® Design
- Steam duct in stainless steel plate
- Stainless steel door with bottom hinge and spring balance, tempered glass element
- Door handle in stainless steel

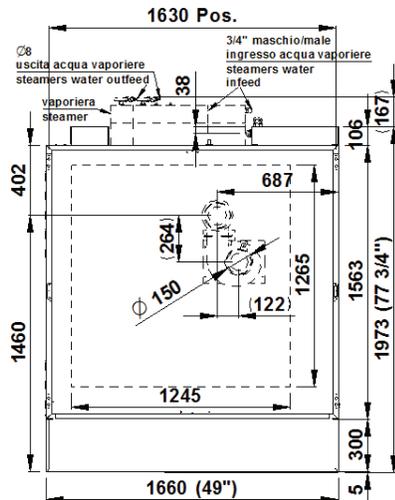


Technical Data

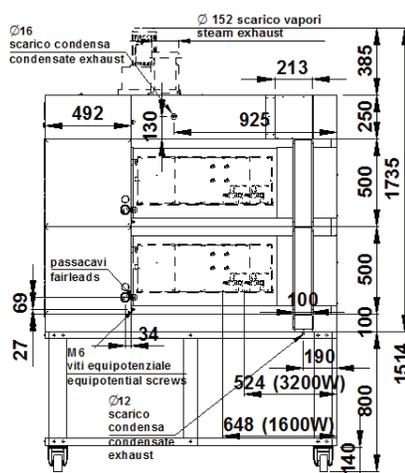
S125E 2 baking chambers height 30cm

(assembled with support height 800mm)

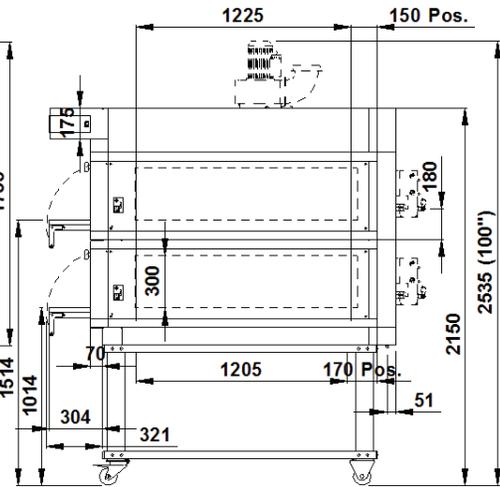
TOP VIEW



REAR VIEW



RIGHT SIDE VIEW



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

SPECIFICATIONS

The appliance comprises two independent cooking elements and an optional leavening compartment or support. The oven 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 (AISI 304 version with humidifier) 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 270°C

All the data provided below refer to the configuration with 2 baking chambers

DIMENSIONS

External height	1350mm
External depth	1973mm
External width	1660mm
Weight	661kg
Baking surface	3m ²

SHIPPING INFORMATION

Packed in wooden crate	
Height	1500mm
Depth	2173mm
Width	1870mm
Weight	(661+60)kg

FEEDING AND POWER

Feeding	A.C. V230 3
Frequency	60Hz
Max power	34,6kW
*Average power cons	10,2kWh
Connecting cable for each chamber	type H07RN-F
	4x10mm ² (V230 3)
Power supply (optional prover)	A.C. V230 1N 60 Hz
Max power	1,5kW
Max power um.	1,75kW
*Average power cons	0,8kWh
Conn. Cable type	H07RN-F
	3x1,5mm ²

TOTAL BAKING CAPACITY

Tray (600x400)mm	12	When combined with leavening compartment or support:
		Max height
		Max weight

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

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