

 **MORETTI
FORNI**



serie 
TRADITION



The **reliable**
and **effective**
traditional oven.

Steady, functional, durable. The essence of baking.

serieP
range



Amalfi

Pizza

Internal baking chamber dim.:

A: **L65xP103xH18 cm**

B: **L95xP73xH18 cm**

C: **L95xP103xH18 cm**

Power supply:

Electric

Spec sheets:



P60E

Pizza, bread and pastry

Internal baking chamber dim.:

L60xP83xH18/30 cm

Power supply:

Electric

Spec sheet:



P80E

Pizza, bread and pastry

Internal baking chamber dim.:

L80xP125xH18/30 cm

Power supply:

Electric

Spec sheet:





P120E

Pizza, bread and pastry

Internal baking chamber dim.:

A: **L124xP65xH18/30 cm**

B: **L124xP85xH18/30 cm**

C: **L124xP130xH18/30 cm**

Power supply:

Electric

Spec sheets:



VERSATILE

Unleash your **creativity**

serieP range features multifunctional, **steady** and **powerful**.

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



serie P
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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**.

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Watch the
video trailer



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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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**MORETTI
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