



## PM 105.65

Electric oven for pizza



## **EXTERNAL CONSTRUCTION**

	Front structure made in folded stainless steel Oven panels made pre-painted metal sheets Door in stainless steel with shutter with hinge at bottom with balancing spring Door handle in stainless steel Tempered crystal glass Control panel on the right front side Vapour outlet in stainless steel
Ц	Vapour outlet in stainless steel

## INTERNAL CONSTRUCTION

Baking surface in refractory brick
Upper and lateral structure in aluminized sheet
Thermal insulation in mineral wool

## **FUNCTIONING**

	Heating by armoured heating elements							
	Separate heating element control by mean							
	contactors that are controlled by thermostats Maximum temperature reached 450℃							
	Continuous measurement of temperature by							
	probe indicator							

## STANDARD EQUIPMENT

☐ Illumination by halogen lamp

# OPTIONS AND ACCESSORIES (WITH SURCHARGE)

ш	Prover	on wheels	s height	1000 mm

- ☐ Support without trayholder slides, height 600 mm
- ☐ Support without trayholder slides, height 900 mm
- 4 wheels kit
- Additional trayholder slides
- ☐ Stacking kit (only matched with prover on reinforced wheels)
- ☐ Hood



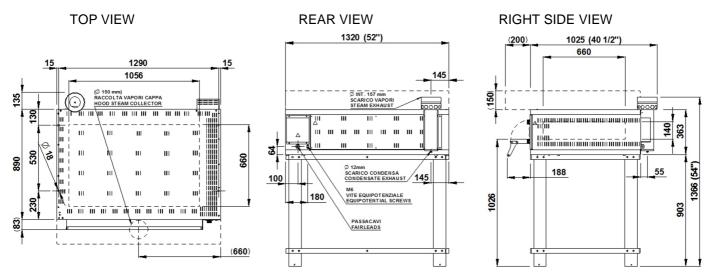
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(assembled with support height 900 mm)



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

\*Average power cons.

Conn. cable type H07RN-F 3x1,5 mm<sup>2</sup>

0,8kWh

#### **SPECIFICATIONS**

The appliance comprises one cooking elements and an optional leavening compartment or support. The oven cooking surface is made of refractory material that provides perfectly even heat distribution over the whole surface, making this oven particular suitable to cook pizza, either directly on the surface or in trays. Temperature adjustment is electromechanic, 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 refer to the configuration with 1 chamber

## DIMENSIONS SHIPPING INFORMATION FEEDING AND POWER

External height External depth External width Weight Total baking surface	463mm 1025mm 1320mm 123kg 0,7m <sup>2</sup>	Packed oven sizes Max height Max depth Max width Weight	550mm 1110mm 1500mm (123+21)kg	Standard power supply A.C. V400 3N Optional power supply A.C. V230 3 Frequency Max power	50/60Hz 8,2kW	
TOTAL BAKING CAPACITY				*Average power cons.	4,1kWh	
				Connecting cable		
Pizza diameter 300mm 6				type H05RN-F		
Pizza diameter 450mm 2				5x4 mm <sup>2</sup> (V400 3N)		
Tray (600x450)mm 2 4x6 mm <sup>2</sup> (V230 3)			3)			
,	Power supply (optional prover)			ver)		
	A.C. V230 1N 50/60 Hz			•		
				Max power	1,5kW	

<sup>\*</sup>This value is subject to variation according to the way in which the equipment is used

<sup>-</sup> NOTE: MORETTI FORNI S.P.A. reserves the right to modify the characteristics of the products illustrated in this publication without prior notice