



iD 65.105 D
Electric oven for Pizza



EXTERNAL CONSTRUCTION

- Front structure in shaped 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
- Jutting control panel on the right front side
- 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
- Electronic temperature management with independent adjustment of ceiling and floor
- Maximum temperature reached 450°C
- Continuous temperature monitoring with 2 thermocouple for every baking chamber

STANDARD EQUIPMENT

- Illumination by incandescent light
- Independent maximum temperature safety device for every baking chamber

TECHNICAL FEATURES iD 65.105 D

OPTIONAL AND ACCESSORIES (WITH SURCHARGE)

- Prover on wheels, height 1000 mm
- Support without trayholder slides, height 600 mm
- Support without trayholder slides, height 900 mm
- 4 wheels kit
- Additional trayholder slides
- Hood



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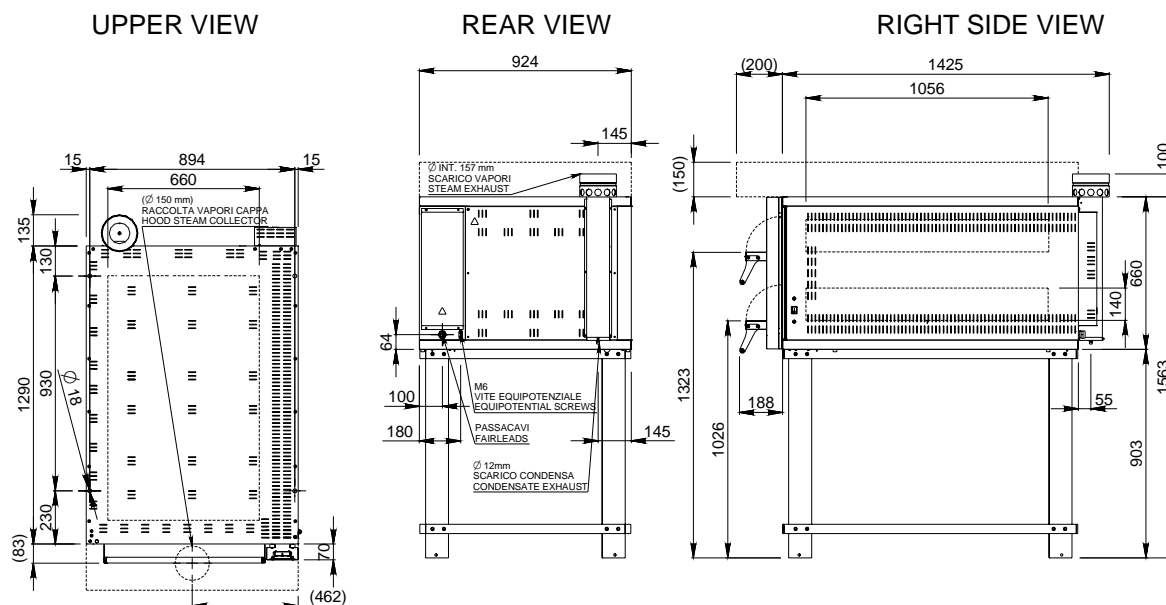
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(assembled with support height 900 mm)



Note: The dimensions in the views are in millimetres.

SPECIFICATION

The appliance is constituted by two baking decks and eventually by prover or support. The baking surface is in refractory material that allow a perfect distribution of heat on the whole surface making able the oven especially for the pizza baking directly on the ground or in trays. The temperature adjustment is electromechanic, the control of the heating elements of the ceiling and the ground are independent. The door has shutter with hinge at bottom with balancing spring and tempered crystal glass to control the baking point of the product. The support is in painted metal structure, the prover is in stainless steel equipie by a thermostat for heating. The temperature of the prover reach maximum 65°C and the baking deck reach maximum 450°C.

All the data here under referred to two baking decks composition

DIMENSIONS

External height	760 mm	Packed oven sizes:	Maximum height	870 mm	<i>Standard power supply</i>	A.C. V 400 3N	
External depth	1495 mm	Maximum height	870 mm	<i>Optional power supply</i>	A.C. V230 3	Frequency	50/60 Hz
External width	924 mm	Maximum depth	1500 mm	Maximum power	15,4 Kw	*Average power consum.	7,7 Kw/h
Weight	208 Kg	Maximum width	1110 mm	Connection cable	type FG7R		
Total baking surface	1,4 m ²	Weight	(208+23) Kg		5x6 mm ² (V400 3N)		
					4x10 mm ² (V230 3)		

TOTAL BAKING CAPACITY

Pizzas diam.	300 mm	12	Power Supply (optional prover)	A.C. V 230 1 N Hz
Pizzas diam.	450 mm	4	Maximum power	1,5 Kw
Trays (600x450) mm		4	*Average power consum.	0,8 Kw/h

POWER SUPPLY AND POWER

SHIPPING INFORMATION

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

-NOTE: Moretti Forni Spa reserves the right to modify the characteristics of the products illustrated in this publication without prior notice