

## PIZZY DUO 105.105

Electric Pizza Oven



### EXTERNAL CONSTRUCTION

- Structure in shaped stainless steel
- Door with bottom hinge
- Tempered glass element
- Control panel on front right hand side
- Exhaust steam chimney in stainless steel plate

### INTERNAL CONSTRUCTION

- Refractory brick cooking surface
- Top and side structure in aluminised steel
- Rock wool heat insulation

### FUNCTIONING

- Heating by armored heating elements
- Heating elements separate survey by thermostat
- Max temperature 450°C
- Continuous temperature survey by mean of a probe

### STANDARD EQUIPMENT

- Lighting system by mean of incandescent lamp

### OPTIONALS AND ACCESSORIES (WITH SURCHARGE)

- Leavening prover on foots, height 1000 mm
- Stand without tray holder, height 700 mm
- Stand without tray holder, height 900 mm
- Four castors kit
- Additional tray holder slides for prover
- Stacking kit



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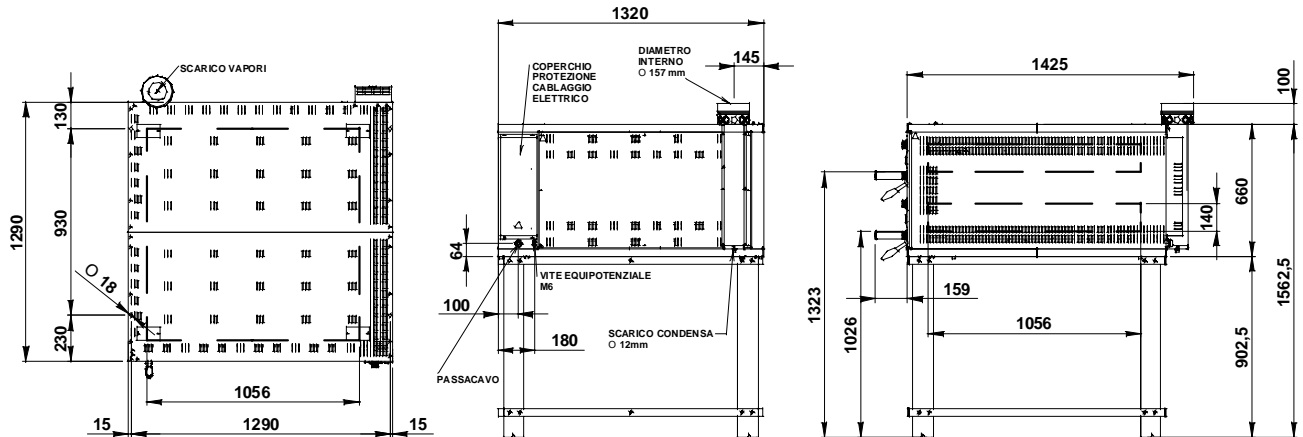
## Pizzy Duo 105.105

(assembled with stand height 900 mm)

TOP VIEW

REAR VIEW

RIGHT SIDE VIEW



**Note:** The dimensions indicated in the views are in millimetres.

### SPECIFICATIONS

The appliance comprises two independent 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 electromechanical, 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 stand 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 here under indicated are referred to the composition with 2 baking decks

### DIMENSIONS

External height	760 mm
External depth	1425 mm
External width	1320 mm
Weight	238 Kg
Total baking surface	2.3 m <sup>2</sup>

### TOTAL BAKING CAPACITY

Pizzas diameter	280 mm	18
Pizzas diameter	500 mm	8
Tray (450x 450) mm		8

### SHIPPING INFORMATION

Packed oven:	
Max height	855 mm
Max depth	1549 mm
Max width	1409 mm
Weight	(238+25) Kg

### FEEDING AND POWER

<i>Standard feeding</i>	
A.C. V 400 3N	
<i>Feeding on request</i>	
A.C. V230 3	
Frequency	50/60 Hz
Max power	23.1 Kw
* Average power cons.	11.6 Kw/h
Connecting cable	
type FG7R	
5x10 mm <sup>2</sup> (V400 3N)	
4x16 mm <sup>2</sup> (V230 3)	
Prover feeding	
A.C. V 230 1 N 50/60 Hz	
Max power	1.5 Kw
* Average power cons.	0.8 Kw/h

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

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

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