



iD 60.60 M

Electric Modular 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

STANDARD EQUIPMENT

- Illumination by incandescent light
- Independent maximum temperature safety device

OPTIONALS AND ACCESSORIES (WITH SURCHARGE)

- Prover on wheels, height 700 mm
- 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



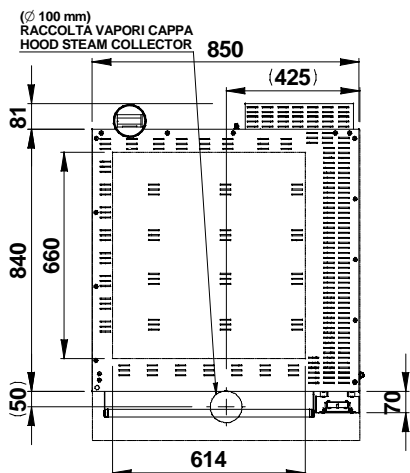
MORETTI FORNI S.P.A.
www.morettiforni.com
e-mail: marketing@morettiforni.com
Via A.Meucci, 4 - 61037 Mondolfo (PU) ITALIA
Tel. +39.0721.96161 - Fax +39.0721.9616299



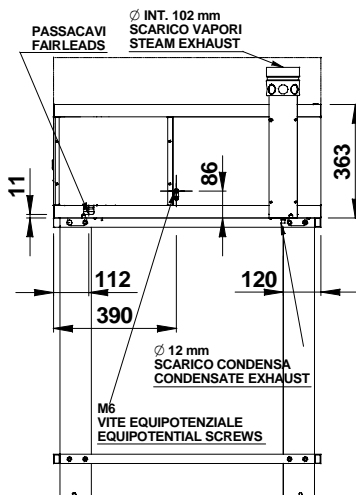
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(assembled with support height 600 mm)

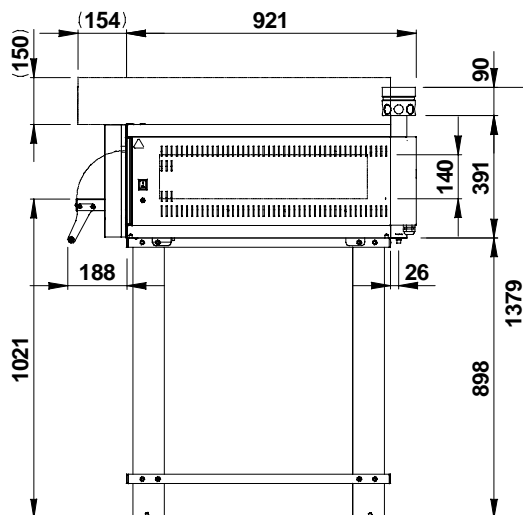
UPPER VIEW



REAR VIEW



RIGHT SIDE VIEW



Note: The dimensions in the views are in millimetres.

SPECIFICATIONS

The appliance is constituted by one baking deck 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 equippe 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 are referred to one baking deck composition

DIMENSIONS

| | |
|----------------------|--------------------|
| External height | 481 mm |
| External depth | 991 mm |
| External width | 850 mm |
| Weight | 80 Kg |
| Total baking surface | 0,4 m ² |

SHIPPING INFORMATION

| | |
|--------------------|------------|
| Packed oven sizes: | |
| Maximum height | 560 mm |
| Maximum depth | 1060 mm |
| Maximum width | 920 mm |
| Weight | (80+13) Kg |

POWER SUPPLY AND POWER

| | |
|---------------------------------|----------|
| <i>Standard power supply</i> | |
| A.C. V 400 3N | |
| <i>Optional power supply</i> | |
| A.C. V230 3, A.C. V230 1N | |
| Frequency | 50/60 Hz |
| Maximum power | 4,2 Kw |
| *Average power consum. | 2,1 Kw/h |
| Connection cable | |
| type FG7R | |
| 5x2,5 mm ² (V400 3N) | |
| 4x2,5 mm ² (V230 3) | |
| 3x4 mm ² (V230 1N) | |

TOTAL BAKING CAPACITY

| | |
|---------------------|---|
| Pizzas diam. 300 mm | 4 |
| Pizzas diam. 450 mm | 1 |
| Trays (600x 600) mm | 1 |

| | |
|--------------------------------|----------|
| Power supply (optional prover) | |
| A.C V 230 1N 50/60 Hz | |
| Maximum power | 1 Kw |
| *Average power consum. | 0,5 Kw/h |

*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