



**PD 60.60**  
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

### 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°C
- Continuous measurement of temperature by probe indicator

### STANDARD EQUIPMENT

- Illumination by incandescent light

### 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
- Stacking kit
- Hood

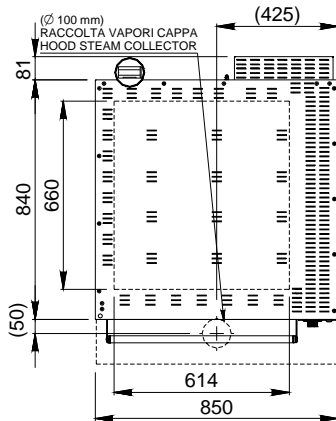


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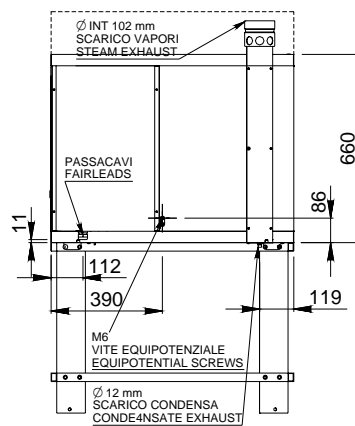
## PD 60.60

(assembled with support height 600 mm)

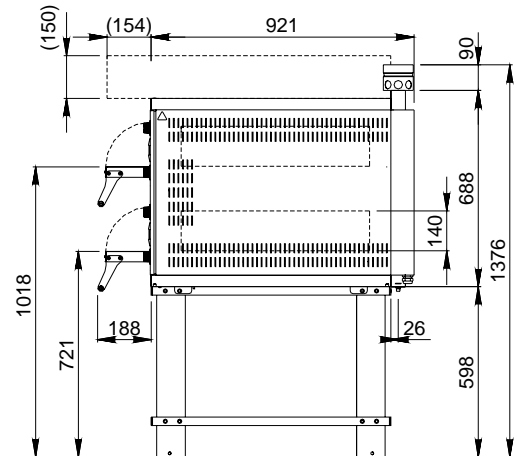
UPPER VIEW



REAR VIEW



RIGHT SIDE VIEW



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

### SPECIFICATIONS

The appliance is constituted by 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 equipped bay thermostat for heating. The temperature of the prover reach maximum 65°C and the backing deck reach maximum 450°C.

All the data here under are referred to two baking decks composition

#### DIMENSIONS

External height	778 mm
External depth	921 mm
External width	850 mm
Weight	133 kg
Total baking surface	0,8 m <sup>2</sup>

#### SHIPPING INFORMATIONS

Packed oven sizes:	
Maximum height	840 mm
Maximum depth	1060 mm
Maximum width	920 mm
Weight	(133+14) kg

#### POWER SUPPLY AND POWER

<i>Standard power supply</i>	
A.C. V	400 3N
<i>Optional supply</i>	
A.C. V	230 3, A.C. V230 1N
Frequency	50/60 Hz
Maximum Power	8,4 kW
* Average power consumption	
4,2 kWh	
Connection cable	
type FG7R	
5x6 mm <sup>2</sup> (V400 3N)	
4x6 mm <sup>2</sup> (V230 3)	
3x6 mm <sup>2</sup> (V230 1N)	

#### TOTAL BAKING CAPACITY

Pizzas diam. 300 mm	8
Pizzas diam. 450 mm	2
Trays (600x 600) mm	2

Supply (optional prover)	
A.C V	230 1N 50/60 Hz
Maximum power	1 kW
* Average power consumption	
0,5 kWh	

\*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