



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

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

**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
- Stacking kit (only matched with prover on reinforced wheels)
- Hood



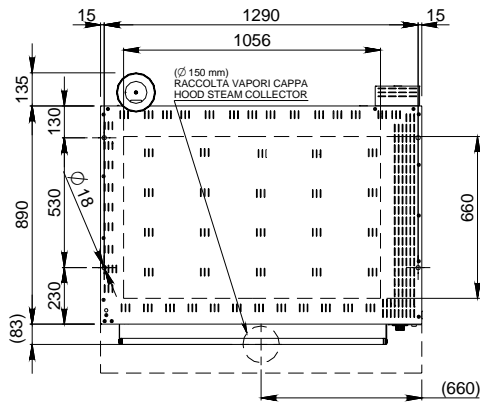
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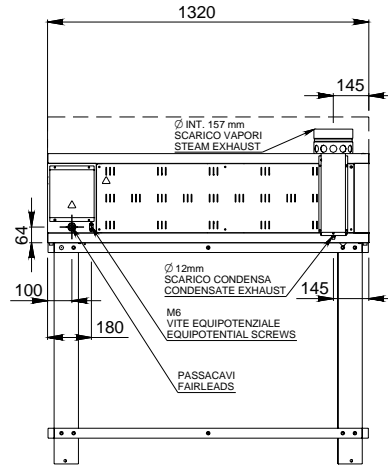
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(assembled with support height 900 mm)

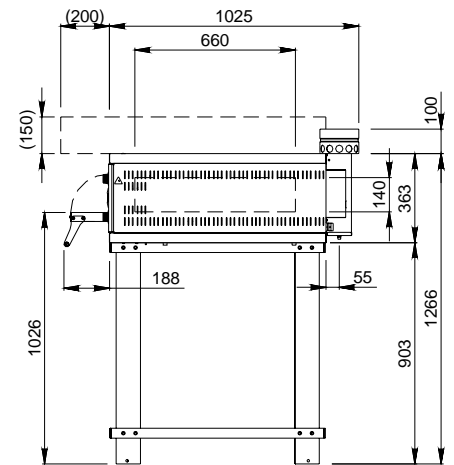
UPPER VIEW



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 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 one baking deck composition

DIMENSIONS

External height	463 mm
External depth	1025 mm
External width	1320 mm
Weight	123 kg
Total baking surface	0,7 m ²

SHIPPING INFORMATION

Packed oven sizes	
Maximum height	550 mm
Maximum depth	1110 mm
Maximum width	1500 mm
Weight	(123+21) kg

POWER SUPPLY AND POWER

<i>Standard power supply</i>	
A.C. V	400 3N
<i>Optional power supply</i>	
A.C. V	230 3
Frequency	50/60 Hz
Maximum power	8,2 kW
Average power consum	4,1 kWh
Connection cable	
type FG7R	
5x4 mm ² (V400 3N)	
4x6 mm ² (V230 3)	

TOTAL BAKING CAPACITY

Pizzas diam. 300 mm	6
Pizzas diam. 450 mm	2
Trays (600x450) mm	2

Power supply(optional prover)	
A.C. V	230 1 N Hz
Maximum power	1,5 kW
Average power consum	0,8 kWh
Conn. cable	type H07RN-F 3x1,5 mm ²

*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