



PM 65.105 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
vapour outlet in stainless steel

INTERNAL CONSTRUCTION

■ Baking surface in refractory brick

ч	Thermal insulation in mineral wool					
FUI	NCTIONING					
	Heating by armoured heating elements					
ш	Separate heating element control by mean contactors that are controlled by thermostats					

Continuous measurement of temperature by

Upper and lateral structure in aluminized sheet

STANDARD EQUIPMENT

■ Maximum temperature reached 450°C

☐ Illumination by halogen lamp

probe indicator

OPTI	ONS	AND A	ACCE	SSOR	IES
(WITH	SURC	HARGE)		

	Prover	on	whe	els	height	1000 mr	n
_	_						

- 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



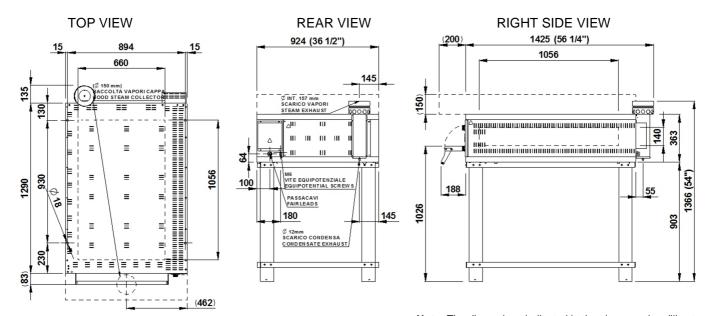
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(assembled with support height 900 mm)



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

SPECIFICATIONS

The appliance comprises one 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 electromechanic, 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 support 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 provided below refer to the configuration with 1 chamber

DIMENSIONS SHIPPING INFORMATION **FEEDING AND POWER** External height 463mm Packed oven sizes Standard power supply External depth 1425mm Max height A.C. V400 3N 550mm External width Max depth 924mm 1500mm Optional power supply Weight 118kg Max width 1110mm A.C. V230 3 Total baking surface $0.7m^{2}$ Weight (118+21)kgFrequency 50/60Hz 7.7kW Max power TOTAL BAKING CAPACITY Average power cons. 3.8kWh Connecting cable Pizza diameter 300mm type H05RN-F 6 5x4 mm² (V400 3N) 4x6 mm² (V230 3) Pizza diameter 450mm 2 Tray (600x450)mm 2 Power supply (optional prover) A.C. V230 1N 50/60 Hz Max power 1,5kW Average power cons. 0.8kWh Conn. cable type H07RN-F 3x1,5 mm²

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

⁻ NOTE: MORETTI FORNI S.P.A. reserves the right to modify the characteristics of the products illustrated in this publication without prior notice