

iD 105.65 D
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
- 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
- Electronic power management with independent adjustment of ceiling and floor
- Maximum temperature reached 450°C
- Continuous temperature monitoring with 2 thermocouple

STANDARD EQUIPMENT

- Illumination by halogen lamp
- Independent maximum temperature safety device

OPTIONS 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
- Hood



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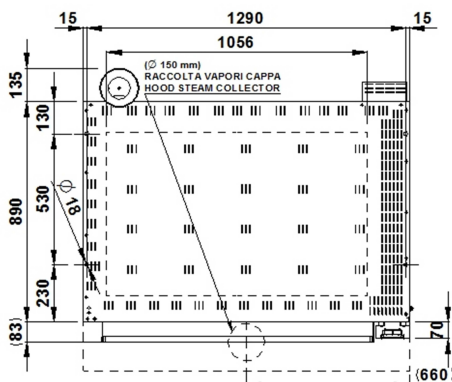
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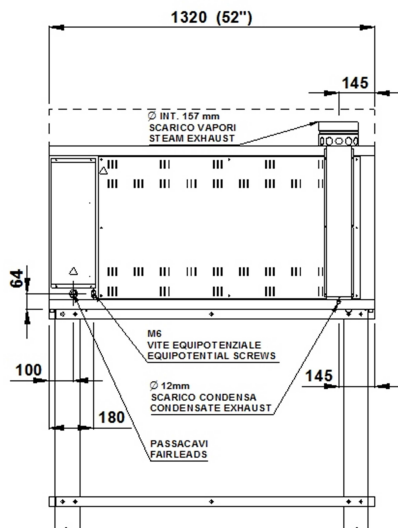
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(assembled with support height 900 mm)

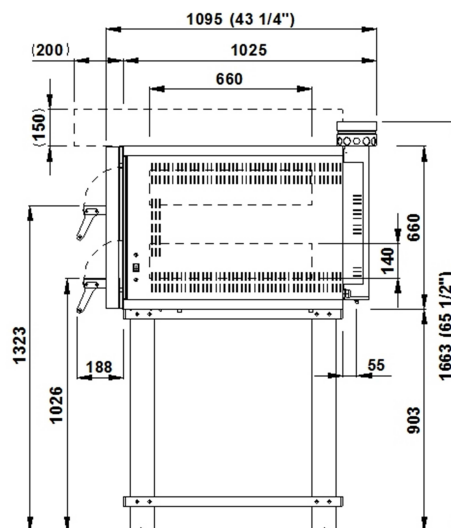
TOP VIEW



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 electronic, 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 2 chambers

DIMENSIONS

| | |
|----------------------|-------------------|
| External height | 760mm |
| External depth | 1095mm |
| External width | 1320mm |
| Weight | 200kg |
| Total baking surface | 1,4m ² |

SHIPPING INFORMATION

| | |
|-------------------|------------|
| Packed oven sizes | |
| Max height | 870mm |
| Max depth | 1110mm |
| Max width | 1500mm |
| Weight | (200+23)kg |

FEEDING AND POWER

| | |
|-----------------------------------|-------------------------------|
| <i>Standard power supply</i> | |
| A.C. V400 3N | |
| <i>Optional power supply</i> | |
| A.C. V230 3 | |
| Frequency | 50/60Hz |
| Max power | 16,3kW |
| *Average power cons. | 8,2kWh |
| Connecting cable for each chamber | |
| type H05RN-F | |
| 5x6 mm ² (V400 3N) | |
| 4x10 mm ² (V230 3) | |
| 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 mm ² |

TOTAL BAKING CAPACITY

| | |
|----------------------|----|
| Pizza diameter 300mm | 12 |
| Pizza diameter 450mm | 4 |
| Tray (600x450)mm | 4 |

*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