

**PD 105.105**  
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

### 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 halogen lamp

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



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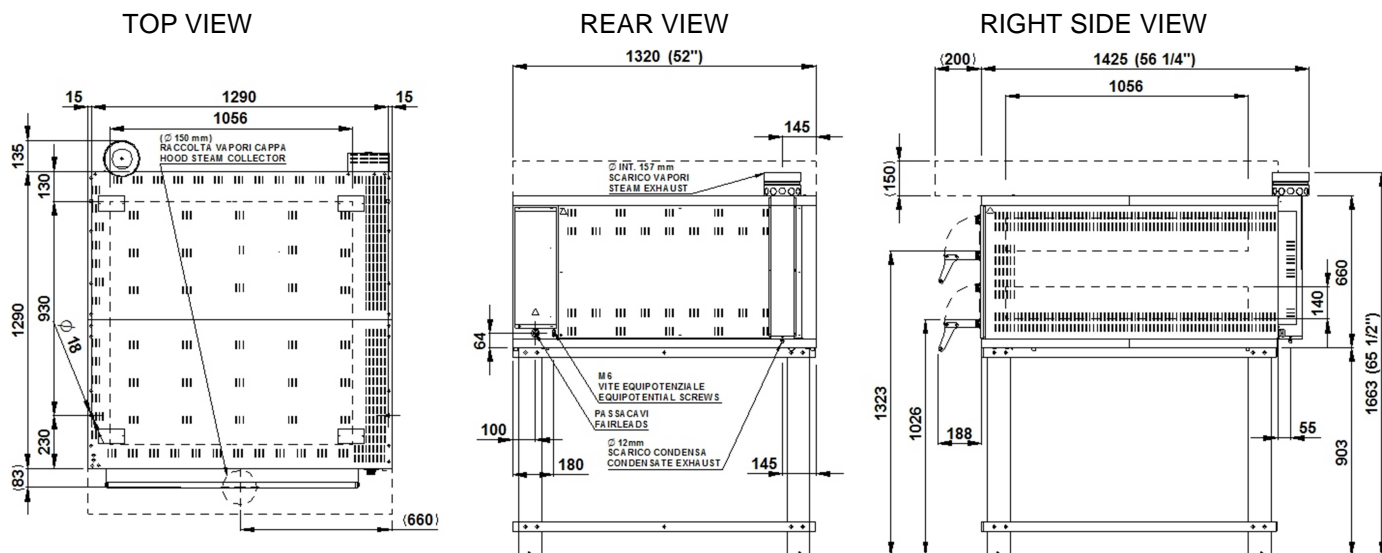
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(assembled with support height 900 mm)



**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 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 2 chambers

### DIMENSIONS

External height	760mm
External depth	1425mm
External width	1320mm
Weight	282kg
Total baking surface	2,3m <sup>2</sup>

### SHIPPING INFORMATION

Packed oven sizes	
Max height	910mm
Max depth	1550mm
Max width	1410mm
Weight	(282+25)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	23,1kW
*Average power cons.	11,6kWh
Connecting cable for each chamber	
type H05RN-F	
5x10 mm <sup>2</sup> (V400 3N)	
4x16 mm <sup>2</sup> (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 <sup>2</sup>	

### TOTAL BAKING CAPACITY

Pizza diameter 300mm	18
Pizza diameter 450mm	8
Tray (600x450)mm	8

\*This value is subject to variation according to the way in which the equipment is used

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