



## PD 72.72

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 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



**MORETTI FORNI S.P.A.**

[www.morettiforni.com](http://www.morettiforni.com)

[info@morettiforni.com](mailto:info@morettiforni.com)

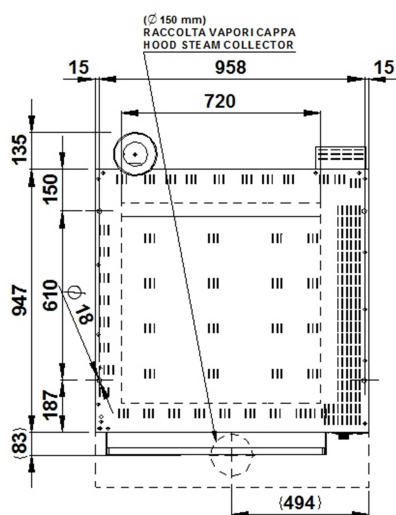
Via A.Meucci, 4 - 61037 Mondolfo (PU) ITALIA

Tel. +39.0721.96161 - Fax +39.0721.9616299

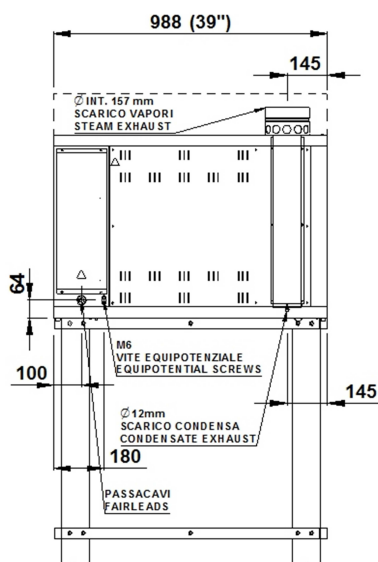
**PD 72.72**

(assembled with support height 900 mm)

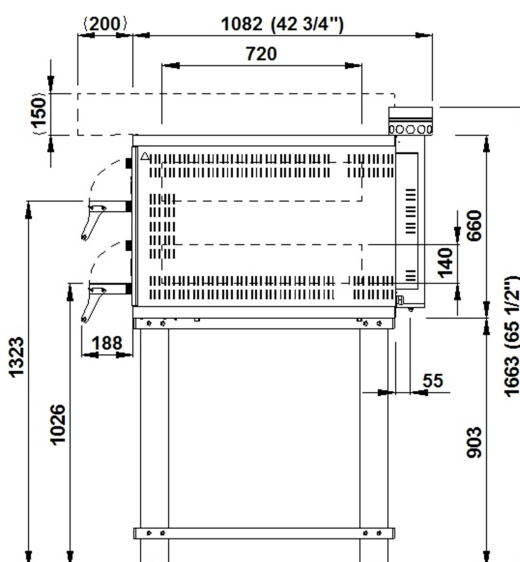
TOP VIEW



REAR VIEW



RIGHT SIDE VIEW



**Note:** The dimensions indicated in the views are in millimeters.

## SPECIFICATIONS

The appliance comprises two elements baking elements and an optional leavening compartment or support. The oven baking surface is made of refractory material that provides perfectly even heat distribution over the whole surface, making this oven particular suitable to bake 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 baking. 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		SHIPPING INFORMATION		FEEDING AND POWER	
External height	760mm	Packed oven sizes		<i>Standard power supply</i>	
External depth	1082mm	Max height	870mm	A.C. V400 3N	
External width	988mm	Max depth	1160mm	<i>Optional power supply</i>	
Weight	175kg	Max width	1180mm	A.C. V230 3	
Total baking surface	1m <sup>2</sup>	Weight	(175+23)kg	Frequency	50/60Hz
<b>TOTAL BAKING CAPACITY</b>				Max power	12kW
				*Average power cons.	6kWh
				Connecting cable	
Pizza diameter 350mm	8	type H07RN-F			
Pizza diameter 450mm	2	5x6 mm <sup>2</sup> (V400 3N)			
Tray (600x600)mm	2	4x10 mm <sup>2</sup> (V230 3)			
				Power supply (optional prover)	
				A.C. V230 1N 50/60 Hz	
				Max power	1kW
				*Average power cons.	0,8kWh
				Conn. cable type H07RN-F 3x1,5 mm <sup>2</sup>	

**\*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