

**PIZZY MONO 60.60**  
Electric Pizza Oven



**EXTERNAL CONSTRUCTION**

- Structure in shaped stainless steel
- Door with bottom hinge
- Tempered glass element
- Control panel on front right hand side
- Exhaust steam chimney in stainless steel plate

**INTERNAL CONSTRUCTION**

- Refractory brick cooking surface
- Top and side structure in aluminised steel
- Rock wool heat insulation

**FUNCTIONING**

- Heating by armored heating elements
- Heating elements separate survey by thermostat
- Max temperature 450°C
- Continuous temperature survey by mean of a probe

**STANDARD EQUIPMENT**

- Lighting system by mean of incandescent lamp

**OPTIONS AND ACCESSORIES  
(WITH SURCHARGE)**

- Leavening prover on foots, height 1000 mm
- Stand without tray holder, height 700 mm
- Stand without tray holder, height 900 mm
- Four castors kit
- Additional tray holder slides for prover
- Stacking kit

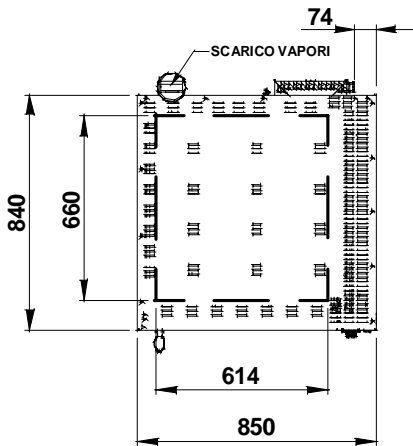


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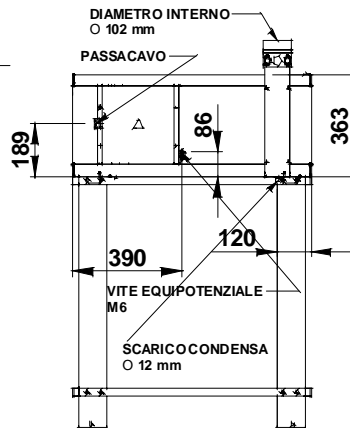
## Pizzy Mono 60.60

(assembled with stand height 900 mm)

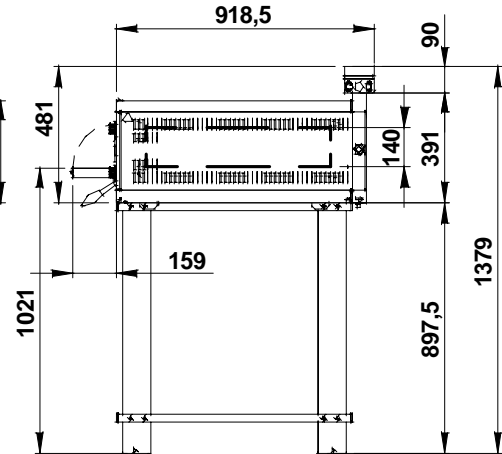
TOP VIEW



REAR VIEW



RIGHT SIDE VIEW



**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 electromechanical, 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 stand 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 dates here under indicated are referred to the composition with 1 baking deck**

### DIMENSIONS

External height	481 mm
External depth	918,5 mm
External width	850 mm
Weight	64 Kg
Total baking surface	0.4 m <sup>2</sup>

### SHIPPING INFORMATION

Packed Oven:	
Max height	561 mm
Max depth	1054 mm
Max width	920 mm
Weight	(64+13) Kg

### FEEDING AND POWER

<i>Standard feeding</i>	
A.C. V	400 3N
<i>Feeding on request</i>	
A.C. V	230 3, A.C. V230 1N
Frequency	50/60 Hz
Max power	4.2 Kw
* Average power cons.	2.1 Kw/h
Connecting cable	
	type FG7R
	5x2,5 mm <sup>2</sup> (V400 3N)
	4x2,5 mm <sup>2</sup> (V230 3)
	3x2,5 mm <sup>2</sup> (V230 1N)
Prover feeding	
A.C. V	230 1N 50/60 Hz
Max power	1 Kw
* Average power cons.	0.5 Kw/h

### TOTAL BAKING CAPACITY

Pizzas diam. 280 mm	4
Pizzas diam. 500 mm	1
Trays (600x600) mm	1

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

- 2 -NOTE: Moretti Forni Spa reserves the right to modify the characteristics of the products illustrated in this publication without prior notice