

iDeck PM 60.60

ELECTRIC OVEN FOR PIZZA

Date	_____
Project	_____
Location	_____



	MODEL	ITEM CODE
□ 85 x 93 x 37 cm	PM 60.60	M01-PM 60.60
▲ 61 x 66 x 14 cm kW max 4,2		

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

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

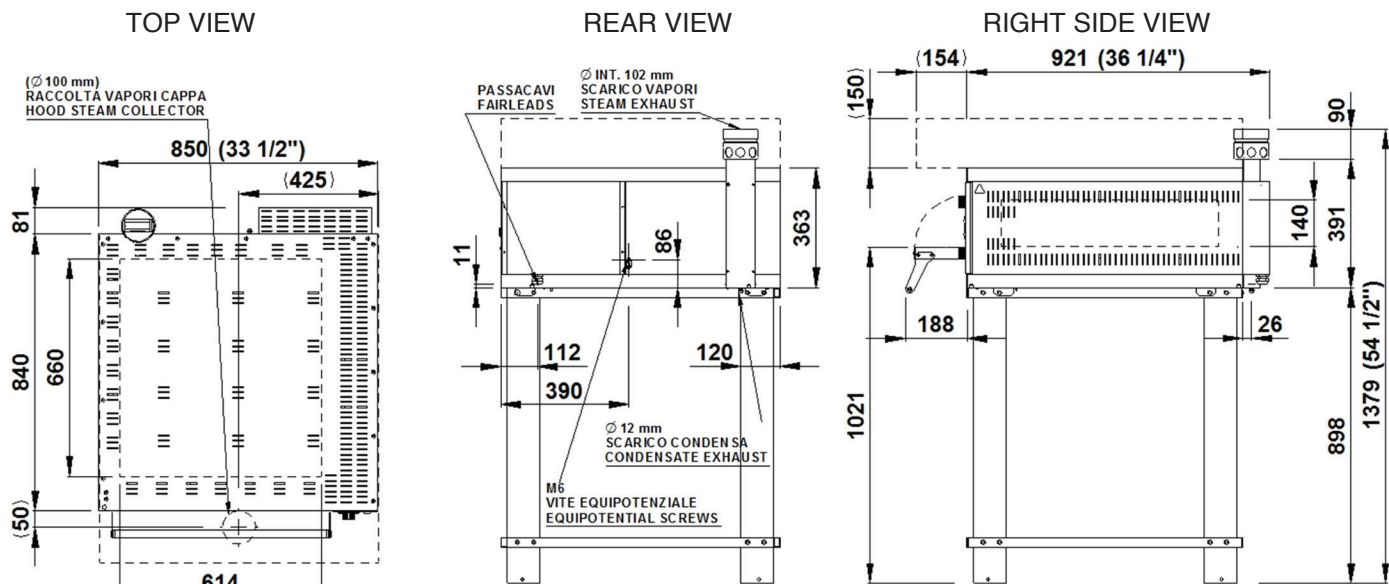
- Illumination by halogen lamp



Technical Data

PM 60.60

(assembled with support height 900 mm)



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

SPECIFICATIONS

The appliance comprises one element 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

External height	481mm
External depth	921mm
External width	850mm
Weight	80kg
Total baking surface	0,4m ²

SHIPPING INFORMATION

Packed oven sizes	
Max height	560mm
Max depth	1060mm
Max width	920mm
Weight	(80+13)kg

FEEDING AND POWER

<i>Standard power supply</i>	
A.C. V230 3, A.C. V230 1ph	
Frequency	60Hz
Max power	4,2kW
*Average power cons.	2,1kWh
Connecting cable	
type H07RN-F	
4x4 mm ² (V230 3ph)	
3x4 mm ² (V230 1ph)	
Power supply (optional prover)	
A.C. V230 1ph 60 Hz	
Max power	1kW
*Average power cons.	0,5kWh
Conn. cable type H07RN-F 3x1,5 mm ²	

TOTAL BAKING CAPACITY

Pizza diameter 300mm	4
Pizza diameter 450mm	1
Tray (600x600)mm	1

