

RIALTO HI-TECH "C"

Modular electric oven for pizzeria

COMPOSITION WITH 1 BAKING CHAMBER



EXTERNAL CONSTRUCTION

- Structure in shaped stainless steel plate
- Side panels in pre-painted sheet metal
- Stainless steel hood with aluminised steel top cover
- Steam duct in stainless steel plate
- Stainless steel double door with bottom hinge and spring balance
- Tempered glass element
- Control panel on front right hand side

INTERNAL CONSTRUCTION

- Refractory brick cooking surface
- Aluminated steel top and side structure
- Rock wool heat insulation

OPERATION

- Heated by armoured heating elements
- Electronic temperature management with independent adjustment of ceiling and floor
- Maximum temperature reached 840°F
- Continuous temperature monitoring with thermocouple
- Vapour ducting using manual butterfly valve

STANDARD EQUIPMENT

- Lighting with incandescent lamp
- Timer
- Economiser
- Independent maximum temperature safety device

OPTIONS AND ACCESSORIES (WITH SURCHARGE)

- Leavening compartment with wheels, height 800 mm
- Stand with wheels, height 600 mm
- Stand with wheels, height 800 mm
- Stand with wheels, height 950 mm
- Additional tray holder guides for compartment and stand
- Spacer element height 300 mm



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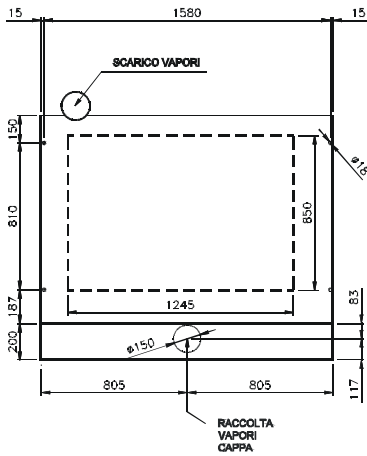
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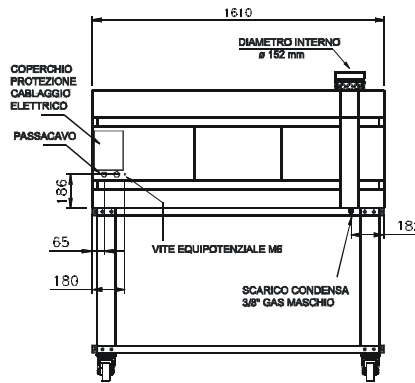
RIALTO HI TECH "C" 1 CHAMBER

(assembled with stand height 950mm)

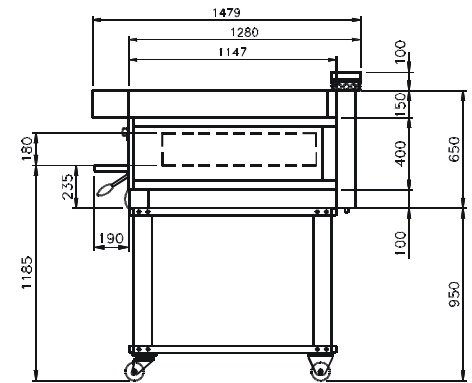
TOP VIEW



REAR VIEW



VIEW FROM RIGHT



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, allowing perfect heat distribution over the whole surface and making this oven particularly suitable for use by pizza cooks. 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 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 data provided below refer to the configuration with 1 baking chamber

DIMENSIONS

External height	750 mm
External depth	1479 mm
External width	1610 mm
Weight (excluding support)	235 Kg
Total baking surface	1,1 m ²

SHIPPING INFORMATION

Packed in wooden crate	
Height	900 mm
Depth	1652 mm
Width	1810 mm
Weight	(235+10) Kg

POWER SUPPLY AND POWER

<i>Standard power supply</i>	
A.C. V 240 3-phase	
Frequency	50/60 Hz
Max Power	10,1 Kw
*Average power consumption	5,1 Kw/h

TOTAL BAKING CAPACITY

Pizza diameter 280 mm	8
Pizza diameter 500 mm	2
Tray (600x400)mm	4

When combined with leavening compartment or stand:	
Max height	1850 mm
Max weight	(340+10) Kg

Connection cable	
type H07RN-F	
4x9 AWG (6 mm ²) V240 3-ph	
Leavening compartment power supply	
A.C. V 240 1-ph 50/60 Hz	
Max Power	1.8 Kw
*Average power consumption	0.9 Kw/h

* 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