



Specification Sheet



Features

- / Granite stone conveyor guarantees even heat distribution and retention
- / Natural or propane gas
- / Easy-to-use touchscreen panel
- / Up to 10 programmable recipes
- / 3 to 30 minutes cook-time
- / Top convection heating up to 750°F (400°C)
- / Baking surface temperature up to 600°F (315°C)
- / Removable crumb trays
- / Removable stainless steel wire mesh exit conveyor
- / Standard entry & exit conveyors
- / Stainless steel exterior panels
- / Glass side door
- / Stackable up to 3 decks
- / On wheels for easy manipulation
- / Variable damper to accurately control top temperature

Oven Output

HR-70-22 (Baking Surface: 22" width x 70" length)													
Pizza Size		12 inch			14 inch			16 inch			18 inch		
Cooking Time (min)		4	5 1/2	7	4	5 1/2	7	4	5 1/2	7	4	5 1/2	7
# Pizzas/Hour	1 Deck	90	65	51	75	54	42	60	43	34	52	38	30
	2 Decks	180	130	102	150	108	84	120	86	68	104	76	60
	3 Decks	270	195	153	225	162	126	180	129	102	156	114	90

HR-70-33 (Baking Surface: 33" width x 70" length)													
Pizza Size		12 inch			14 inch			16 inch			18 inch		
Cooking Time (min)		4	5 1/2	7	4	5 1/2	7	4	5 1/2	7	4	5 1/2	7
# Pizzas/Hour	1 Deck	150	109	85	135	98	77	120	87	68	75	54	42
	2 Decks	300	218	170	270	196	154	240	174	136	150	108	84
	3 Decks	450	327	255	405	294	231	360	261	204	225	162	126

HR-93-33 (Baking Surface: 33" width x 93" length)													
Pizza Size		12 inch			14 inch			16 inch			18 inch		
Cooking Time (min)		4	5 1/2	7	4	5 1/2	7	4	5 1/2	7	4	5 1/2	7
# Pizzas/Hour	1 Deck	215	156	123	186	135	106	164	119	94	110	80	63
	2 Decks	430	312	246	372	270	212	328	238	188	220	160	126
	3 Decks	645	468	369	558	405	318	492	357	282	330	240	189

- / **Preventive Maintenance Program** includes 4 visits from an approved service company during a 24-months period. Each visit includes a full maintenance.
- / **Warranty** – Standard 1-year warranty on parts and labor, under normal use and service conditions. With the Preventive Maintenance Program, an extra year is added for a total of two (2) years.

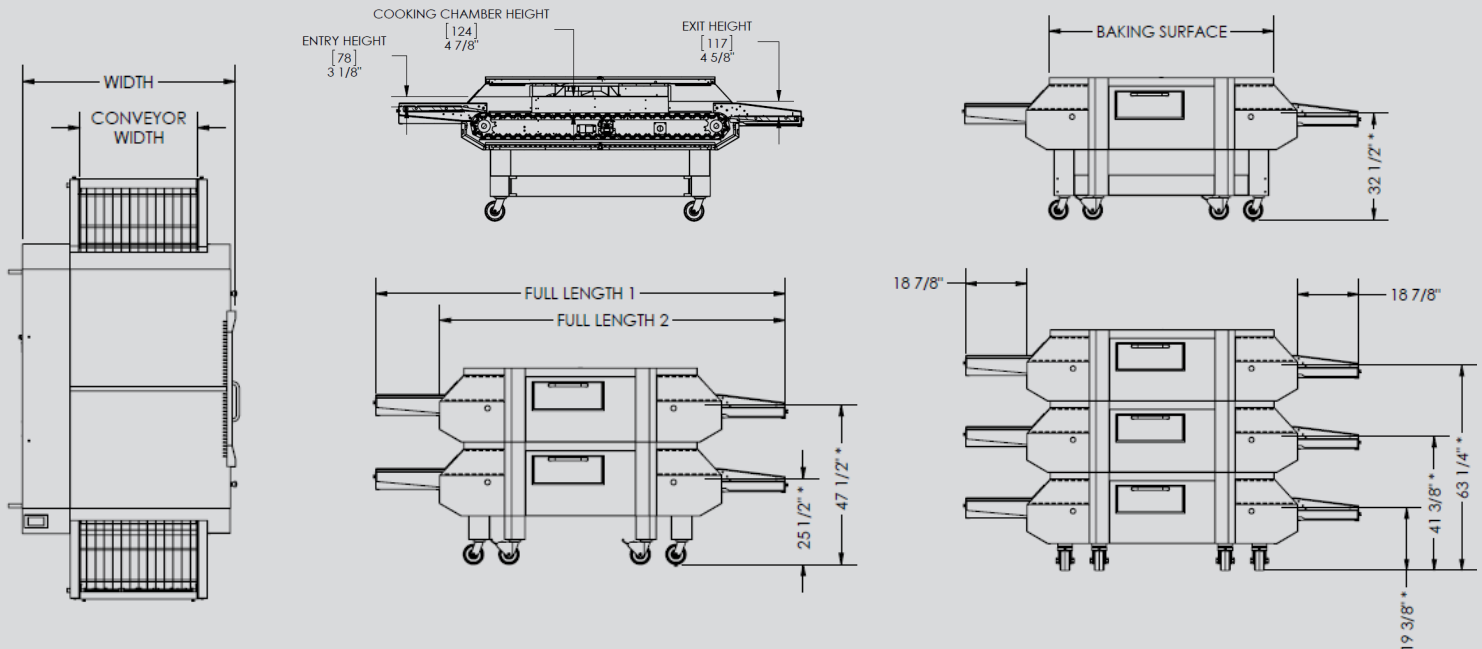


Dimensions

	HR-70-22		HR-70-33		HR-93-33	
BAKING SURFACE	70"	(178 cm)	70"	(178 cm)	93"	(236 cm)
CONVEYOR WIDTH	22"	(56 cm)	33"	(84 cm)	33"	(84 cm)
FULL LENGTH 1	121 $\frac{5}{8}$ "	(261 cm)	121 $\frac{5}{8}$ "	(261 cm)	145 $\frac{5}{8}$ "	(322 cm)
FULL LENGTH 2	102 $\frac{3}{4}$ "	(261 cm)	102 $\frac{3}{4}$ "	(261 cm)	126 $\frac{3}{4}$ "	(322 cm)
WIDTH	49 $\frac{1}{4}$ "	(125 cm)	60 $\frac{1}{4}$ "	(153 cm)	60 $\frac{1}{4}$ "	(153 cm)

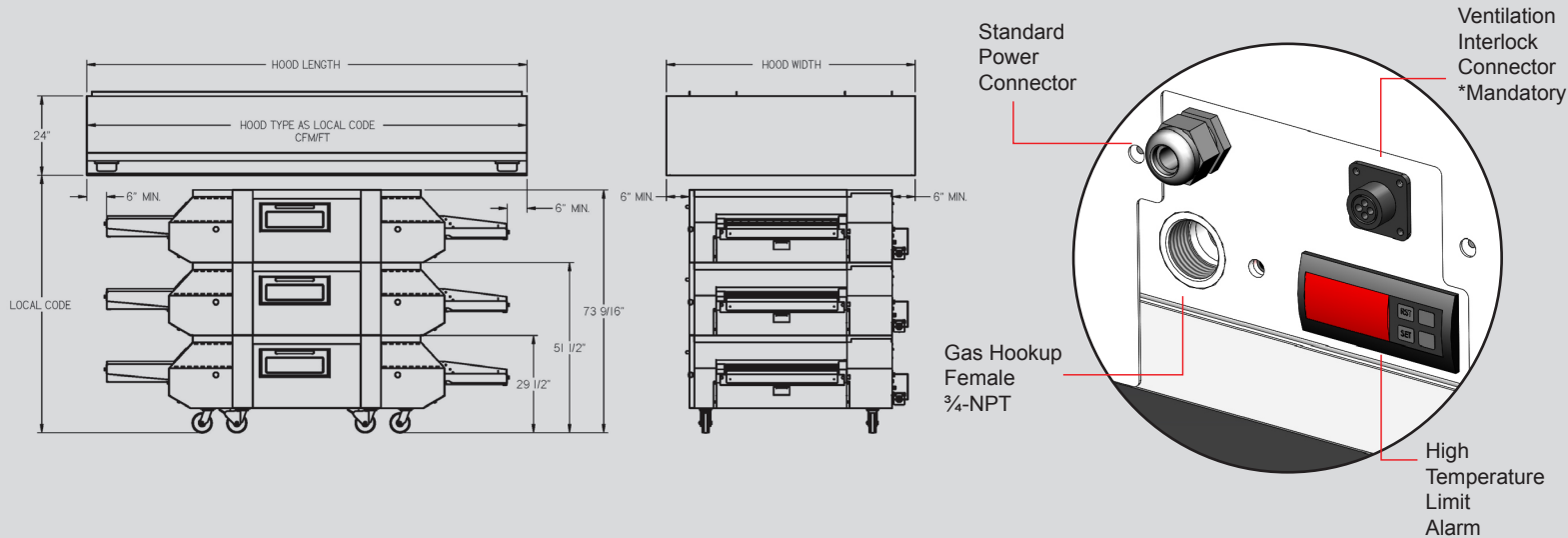
Oven Clearances

OVEN: BACK	6" clearance
OVEN: SIDES	2" clearance
END OF ENTRY/EXIT CONVEYORS	No clearance required
OVEN: ENTRY (WITH NO CONVEYOR)	18" for direct product placement



Installation Specifications

A Hot Rocks technical supervisor will unload and assemble the oven at the customer's location. All oven parts can pass through a regular 36" x 80" door and can be moved by hand. All electrical, gas, and ventilation hook-ups, along with the oven's burners start-up, are at the Customer's expense. They have to be done by the proper trades and according to local codes. Each oven must be hooked-up to a hood pressure switch supplied and installed at the Customer's expense.



NOTE

A ventilation proof of operation interlock device must be installed and supplied by the Customer. A signal from the device driving the exhaust fan is not acceptable, the signal must be interrupted in case of mechanical failure. The interlock device must support a current of 5A. Each appliance require its own interlock device. Interlock devices must not be wired in parallel otherwise it will damage them.

- / Examples of non acceptable devices: Relay, contactor or switch.
- / Examples of acceptable devices: differential pressure switch used to compare room pressure with duct pressure, flow switch, current sensing transformer that will detect overcurrent and undercurrent from the exhaust motor.
- / A 30ft (10m) cable is included with the oven to connect to the interlock device. For more details consult guide 7-0025-EA Ventilation Interlock for gas ovens.

NOTE

A dedicated gas pressure regulator is supplied with the oven. The regulator must be adjusted between 6 and 8 in H₂O otherwise damage to the oven may occur.

Electrical Rating (per deck)

Model	Voltage	Phase	Hertz	Amps	Supplies
HR-70-22	208-240V	1PH	60Hz	10A	3 wires (2 hot, 1 ground)
HR-70-33				10A	3 wires (2 hot, 1 ground)
HR-93-33				10A	3 wires (2 hot, 1 ground)





Gas Supply Specification

Type	Gas Pipe Inlet Per Deck	Manifold Pressure	Inlet Pressure	Power Per Deck (BTU/HR)		
Natural	¾ NPT	0" W.C.	6-8" W.C.	HR-70-22	HR-70-33	HR-93-33
Propane				100,000	140,000	170,000

Technical Specifications

- / Single ¼ HP drive system
- / 15A dedicated circuit required per deck
- / Variable damper to control top temperature accurately
- / 3 phase motor for best reliability

NOTE

Continuous product development is a Hot Rocks Pizza Ovens policy, therefore we reserve the right to change specifications and/or design without prior notice.

Shipping Information

SHIPPED FLAT								
CRATE #1					CRATE #2			
	WEIGHT LBS (KG)	APPROX. DIMENSIONS IN. (CM)			WEIGHT LBS (KG)	APPROX. DIMENSIONS IN. (CM)		
		L	W	H		L	W	H
HR-70-22	1,393 (633)	98 (249)	71 (180)	51 (130)	640 (291)	49 (125)	25 (64)	40 (102)
HR-70-33	1,506 (685)	98 (249)	80 (203)	51 (130)	860 (391)	49 (125)	36 (92)	44 (112)
HR-93-33	1,703 (774)	123 (313)	80 (203)	51 (130)	1,100 (500)	49 (125)	36 (92)	48 (122)

SHIPPED ON OVEN'S SIDE								
CRATE #1					CRATE #2			
	WEIGHT LBS (KG)	APPROX. DIMENSIONS IN. (CM)			WEIGHT LBS (KG)	APPROX. DIMENSIONS IN. (CM)		
		L	W	H		L	W	H
HR-70-22	1,393 (633)	98 (249)	48 (122)	71 (180)	640 (291)	49 (125)	25 (64)	40 (102)
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