



# HOT ROCKS

## 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
- / 2 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 entry & exit conveyor
- / Standard entry & exit conveyors
- / Stainless steel exterior panels
- / Side door
- / Stackable up to 3 decks
- / On wheels for easy manipulation

### 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	
<b># Pizzas/Hour</b>	<b>1 Deck</b>	90	65	51	75	54	42	60	43	34	52	38	30
	<b>2 Decks</b>	180	130	102	150	108	84	120	86	68	104	76	60
	<b>3 Decks</b>	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	
<b># Pizzas/Hour</b>	<b>1 Deck</b>	150	109	85	135	98	77	120	87	68	75	54	42
	<b>2 Decks</b>	300	218	170	270	196	154	240	174	136	150	108	84
	<b>3 Decks</b>	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	
<b># Pizzas/Hour</b>	<b>1 Deck</b>	215	156	123	186	135	106	164	119	94	110	80	63
	<b>2 Decks</b>	430	312	246	372	270	212	328	238	188	220	160	126
	<b>3 Decks</b>	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.

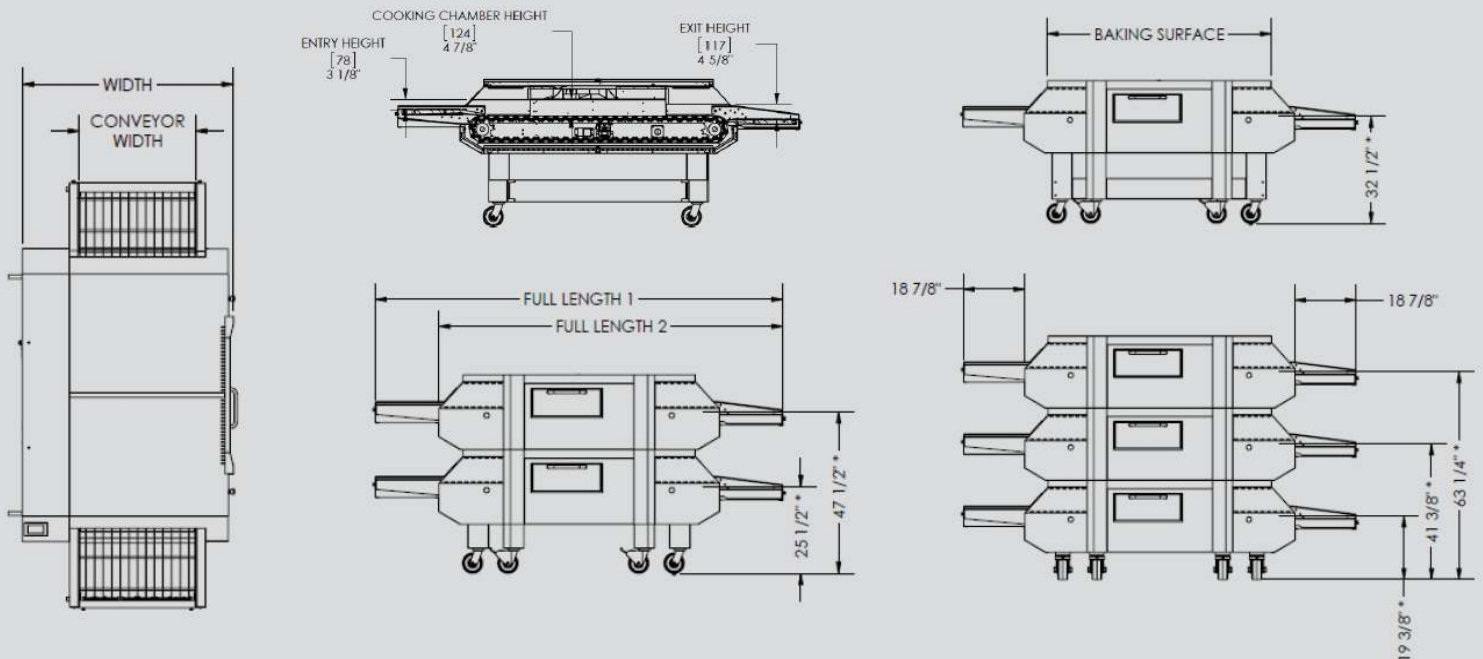


## Dimensions

	HR-70-22		HR-70-33		HR-93-33	
<b>BAKING SURFACE</b>	70"	(178 cm)	70"	(178 cm)	93"	(236 cm)
<b>CONVEYOR WIDTH</b>	22"	(56 cm)	33"	(84 cm)	33"	(84 cm)
<b>FULL LENGTH 1</b>	122"-123½"	(310-314 cm)	122"-123½"	(310-314 cm)	145"-146-½"	(368-372 cm)
<b>FULL LENGTH 2</b>	103"-104-½"	(262-265 cm)	103"-104-½"	(262-265 cm)	136"-137-½"	(345-349 cm)
<b>WIDTH</b>	50 ½"	(128 cm)	61 ½"	(156 cm)	61 ½"	(156 cm)

## Oven Clearances

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





## Installation Requirements

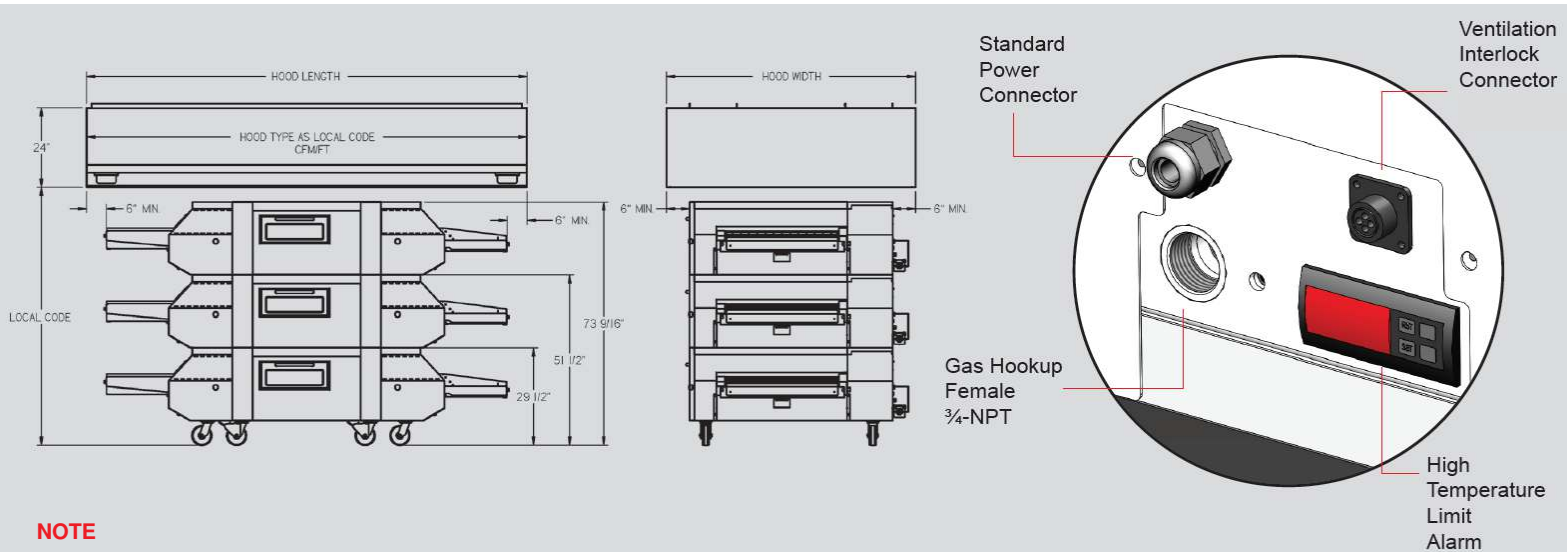
**For the entire installation day, the customer must close his business**

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.

### 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.

**/ Ventilation Needs: a ventilation specialist is strongly recommended**



### NOTE

- / If a ventilation proof of operation interlock device is required, refer to 7-0025-EA\_R03 - Ventilation Interlock for gas oven.
  - A 30ft (10m) cable is included with the oven to connect to the interlock device.
  - A jumping connector is included with the oven if the interlock device is not required.
- / 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.
- / Normally a type 1 hood is required. Refer to local code.
- / Air make-up required. See ventilation specialist.

**/ Electrical Needs: a certified electrician is required on site for the installation**

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)



### NOTE

- / Electrical connections must be made from the main control box or from the service output to the oven. The plugs (both male and female) must be supplied by the customer.



**/ Plumbing Needs:** a certified plumber is required on site for the installation

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.	<b>HR-70-22</b>	<b>HR-70-33</b>	<b>HR-93-33</b>
Propane				100,000	140,000	170,000

**NOTE**

/ Safety chains must retain the tunnel oven to wall to prevent it from moving. The chains are included with the oven. Anchoring must be done by the customer. The length of the safety chain must stop the flexible hoses from straightening.

## 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	
<b>HR-70-22</b>	1,393 (633)	98 (249)	71 (180)	51 (130)	640 (291)	49 (125)	25 (64)	40 (102)
<b>HR-70-33</b>	1,506 (685)	98 (249)	80 (203)	51 (130)	860 (391)	49 (125)	36 (92)	44 (112)
<b>HR-93-33</b>	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	
<b>HR-70-22</b>	1,393 (633)	98 (249)	48 (122)	71 (180)	640 (291)	49 (125)	25 (64)	40 (102)
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