



HOT ROCKS

SPECIFICATION SHEET



FEATURES

- / Granite stone conveyor guarantees an even distribution and retention of heat
- / Compatible with natural or propane gas
- / User friendly touchscreen panel
- / Up to 4 programmable recipes
- / 2 to 30 minutes cook-time
- / Top convection temperature up to 750°F (400°C)
- / Baking surface temperature up to 600°F (315°C)
- / Easy to access crumb trays
- / Stainless steel wire mesh entry and exit conveyor
- / Simplified removal of entry and exit conveyors
- / Stainless steel exterior panels
- / Large front door
- / Stackable up to 3 decks high
- / On wheels for easy moving

OVEN OUTPUT

HR-70-22 (Baking Surface: 22 inch width by 70 inch 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 per 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 inch width by 70 inch 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 per 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 inch width by 93 inch 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 per 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-month period. Each visit includes a maintenance and maintenance kits.

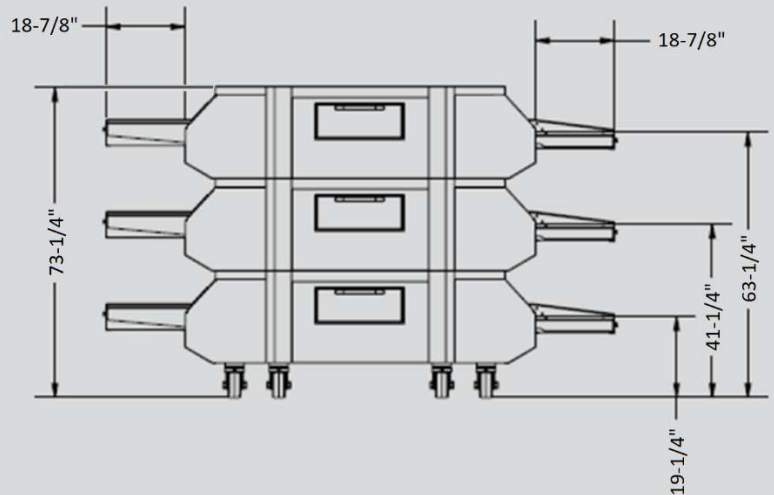
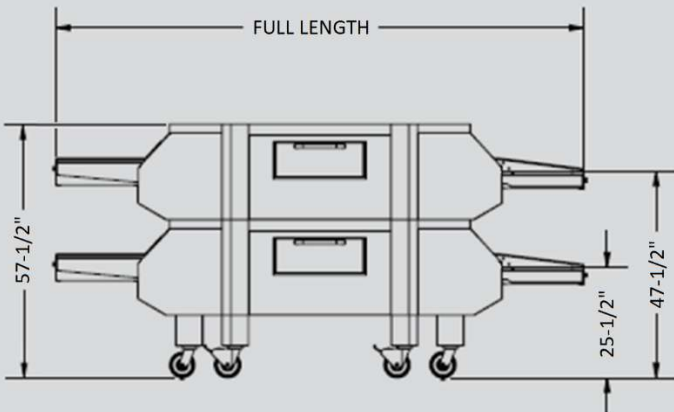
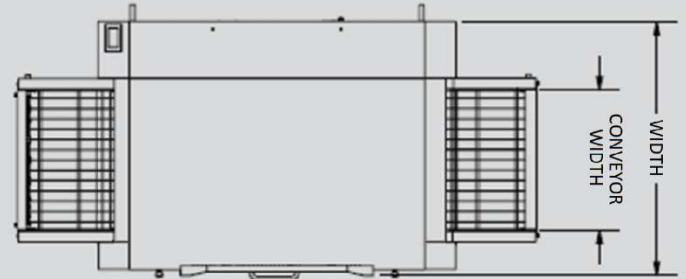
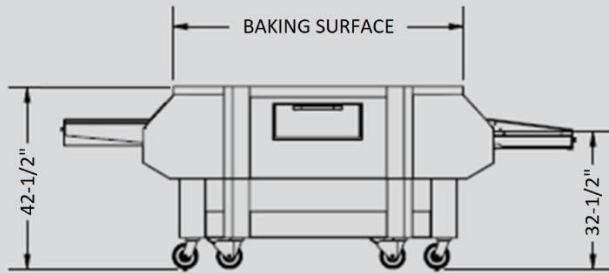
/ **Warranty** – Standard 1-year warranty on parts and labour, under normal use and service conditions. With the Preventive Maintenance Program, an additional year is given for a total of two (2) years.



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DIMENSIONS

	HR-70-22		HR-70-33		HR-93-33	
BAKING SURFACE	70 inch	178 cm	70 inch	178 cm	93 inch	236 cm
CONVEYOR WIDTH	22 inch	56 cm	33 inch	84 cm	33 inch	84 cm
FULL LENGTH	123 1/2 inch	314 cm	123 1/2 inch	314 cm	146 1/2 inch	372 cm
WIDTH	50 1/2 inch	128 cm	61 1/2 inch	156 cm	61 1/2 inch	156 cm



NOTE

- / Minimum 6 inches of clearance is required on all sides of the oven.
- / When stacking multiple ovens, a high temperature silicone must be applied between each unit to ensure a proper seal.



HOT ROCKS

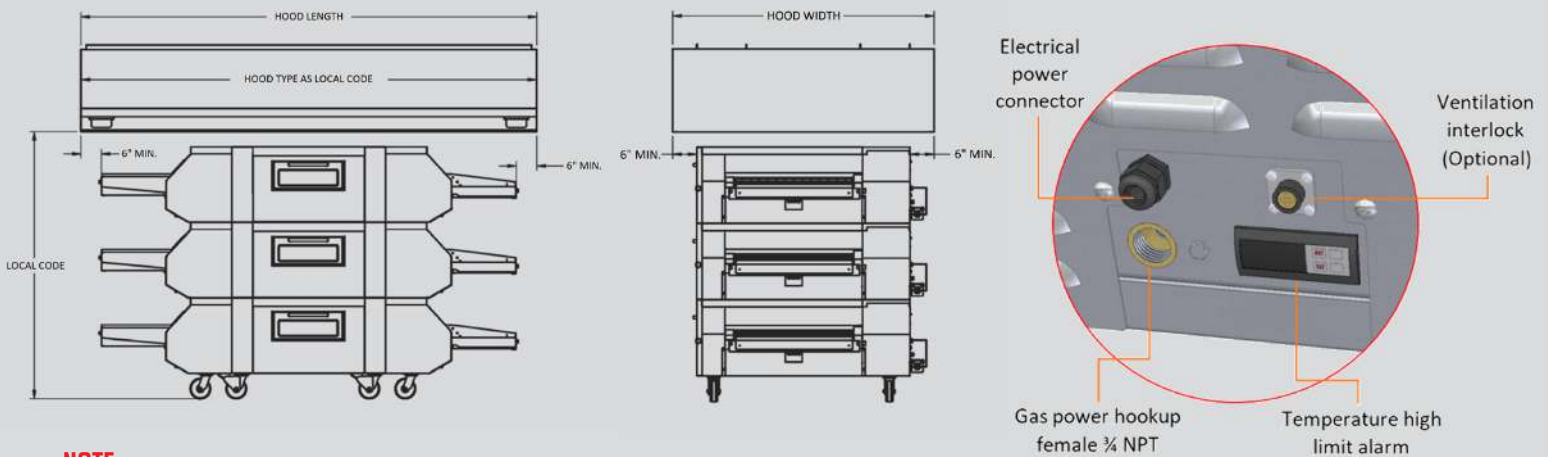
INSTALLATION SPECIFICATIONS

During the entire install, the customer must close their business. (Installs average 8-12 hours)

- / A Hot Rocks authorized technician will unload and assemble the oven at the customer's location. All oven parts can fit through a standard 36" x 80" door.
- / All electrical, gas, and ventilation hook-ups are at the customer's expense.
- / This work must be done by the proper trade professionals and in accordance to local codes.

VENTILATION REQUIREMENTS

A ventilation specialist is required



NOTE

- / If a ventilation interlock device is required, refer to document 7-0025-EA_R03 - Ventilation Interlock for gas oven. Contact Hot Rocks customer service for a copy.
 - / A 30ft (10m) cable is included with the oven to connect to the interlock device.
 - / A jump 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" W.C. otherwise damage to the oven may occur.
- / Normally a type 1 hood is required. Refer to local code for specifications.
- / Air make-up required. See a ventilation specialist.
- / Draft passing directly through the oven could cause severe inconsistencies cooking problem. See diagram below for example.





ELECTRICAL REQUIREMENTS

A certified electrician is required on site for the installation

	Voltage	Amps	Volt-Ampere	Phase	Hertz	Cabling
All Models	208-240V	10A	2400V-A maximum	1PH	60Hz	3 wire cord



NOTE

- / Electrical connections must be made directly from the main control box or from the service output to the oven in advance of the installation day.
- / The plug and receptacle are not included, only the power cord. The oven's connections must be made by an electrician on the installation day.

Example of a recommended twist lock plug



PLUMBING REQUIREMENTS

A certified gas service technician is required on site for the installation

Type	Gas Pipe Inlet Per Deck	Inlet Pressure	Power Per Deck (BTU/HR)		
			HR-70-22	HR-70-33	HR-93-33
Natural or Propane	3/4 NPT	6-8 inch W.C.	100,000	140,000	170,000

NOTE

- / Safety chains must connect the oven to the wall to prevent it from moving. Anchoring must be done by the customer. The length of the safety chain must prevent the flexible hoses from straightening.
- / Safety chains are included with the oven.
- / The gas hose does not come with the oven. The customer must purchase one and have it available on site for the installation day.

SHIPPING INFORMATION

SHIPPED FLAT (HORIZONTAL)								
	CRATE #1				CRATE #2			
	WEIGHT LBS (KG)	APPROX. DIMENSIONS INCH (CM)			WEIGHT LBS (KG)	APPROX. DIMENSIONS INCH (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 SIDE (VERTICAL)								
	CRATE #1				CRATE #2			
	WEIGHT LBS (KG)	APPROX. DIMENSIONS INCH (CM)			WEIGHT LBS (KG)	APPROX. DIMENSIONS INCH (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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