



# HOT ROCKS SPECIFICATION SHEET



## FEATURES

/ Granite stone conveyor guarantees an even distribution and retention of heat	/ New easy front access crumb trays to keep your oven cavity clean
/ Compatible with natural or propane gas	/ Stainless steel wire mesh entrance and exit conveyor
/ User-friendly touchscreen panel	/ Fully removable entry and exit conveyors for easy cleaning
/ Up to 6 programmable recipes	/ Stainless steel exterior panels
/ 2 to 30 minutes cook-time	/ Stackable up to 3 decks high
/ Top radiant infrared ceramic elements	/ Heavy duty locking casters
/ Baking surface temperature up to 600°F (315°C)	/ Polished black granite for easy cleaning
/ Easy front access stone replacement	/ Quiet operation
/ Infinitely adjustable top heat settings. (2 independent zones, 0°F to 1 000°F)	/ Quick change stones

# ROCKING EVERYDAY LIFE



# HOT ROCKS

## OVEN OUTPUT

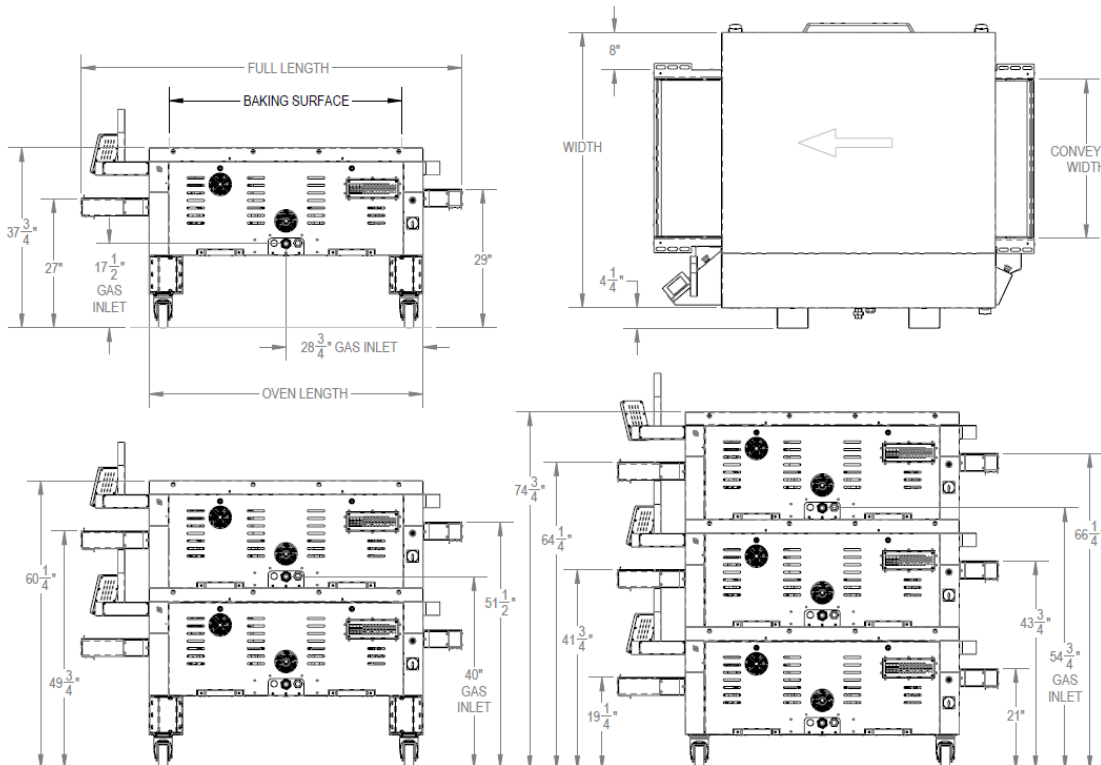
HR-40-33 (Baking Surface: 33 inches width x 40 inches length)													
Pizza Size		12 inches			14 inches			16 inches			18 inches		
Cooking Time (min)		4	5 1/2	7	4	5 1/2	7	4	5 1/2	7	4	5 1/2	7
# Pizzas per Hour	1 Deck	146	106	83	87	63	50	75	55	43	56	41	32
	2 Decks	292	212	167	175	127	100	150	109	86	113	82	64
	3 Decks	438	318	250	262	190	150	225	164	129	169	123	97

## DIMENSIONS

	HR-40-33	
	inch	cm
BAKING SURFACE LENGTH	40	102
BAKING SURFACE WIDTH	33	84
FULL LENGTH	80	203
WIDTH	57	148

## ENTRY AND EXIT CONVEYORS

	HR-40-33	
	inch	cm
ENTRY CONVEYOR (standard)	18	46
ENTRY CONVEYOR (optional)	28	71
EXIT CONVEYOR	18	46





# HOT ROCKS

## INSTALLATION SPECIFICATIONS

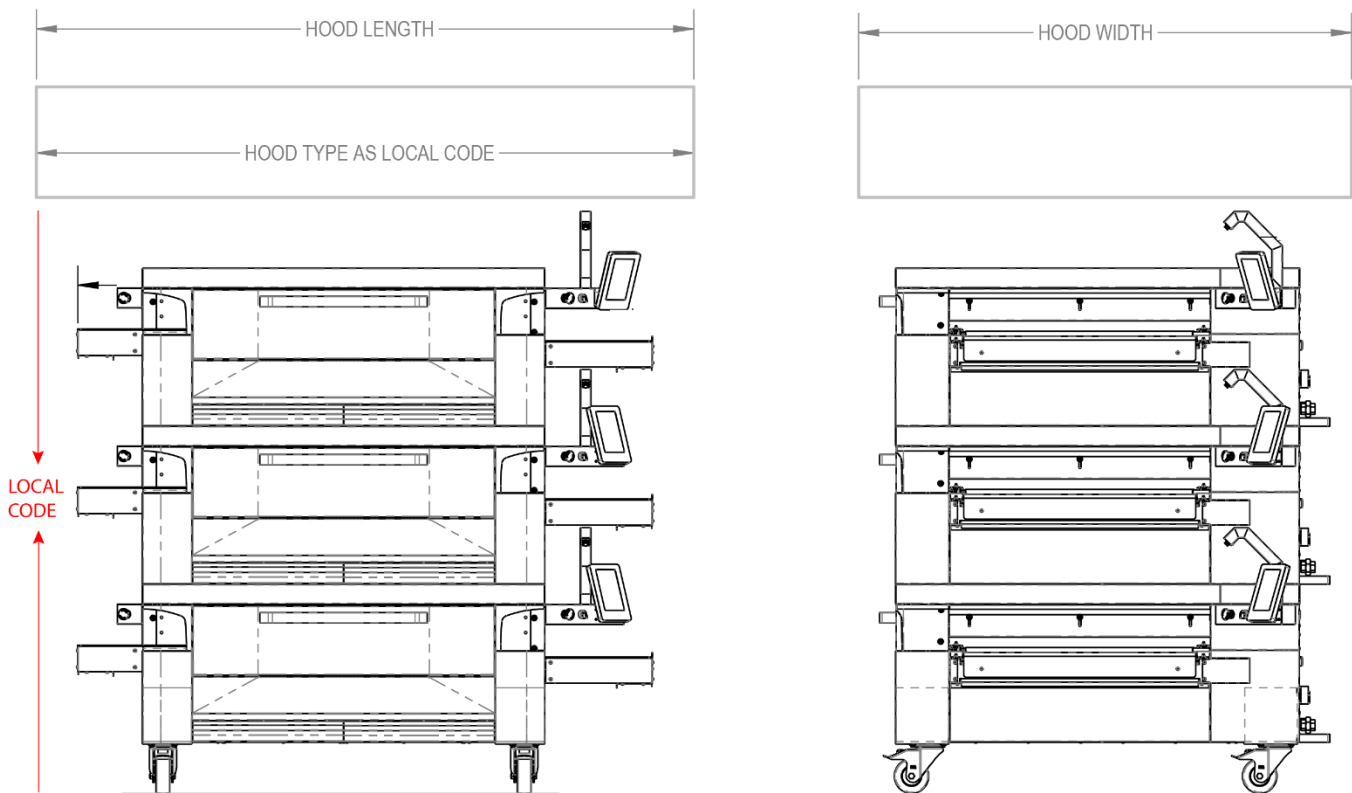
**During the entire install, the customer must close their business. (Installs average 8-12 hours)**

/ 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 by others and must be in place before the installation date.

/ This work must be done by the proper trade professionals and in accordance to local codes.

### VENTILATION REQUIREMENTS (Per local code)

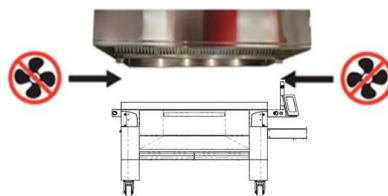


#### NOTE

/ External gas regulator **MUST** be provided BY OTHERS. The external oven regulator must be adjusted between 6" and 8" W.C. otherwise poor performance, ignition problem and/or damage to the oven may occur.

/ Hood type must meet your local code. Refer to your fire marshal or ventilation specialist. Negative pressure could affect the baking consistency.

/ Draft passing through the oven (AC, air make-up, doors, windows) could cause severe inconsistencies baking issues. See diagram below for example .





## ELECTRICAL REQUIREMENTS

**A certified electrician is required on site for the installation**

	Voltage	Amps	Watts	Phase	Hertz	Cabling
<b>All Models</b>	208-240V	45A	9 400W 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 oven comes with 5 foot power cord and 60A 208/240V plug type NEMA 14-60P.

Example of plug 60A 250VAC type NEMA 14-60P:



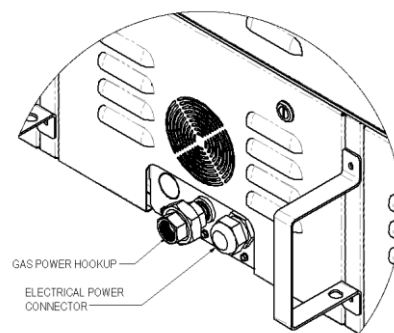
## PLUMBING REQUIREMENTS

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

Type	Gas Pipe Inlet per Deck	Oven Gas Valve Inlet Pressure	Maximum Power Per Deck (BTU/HR) for all models
Natural	¾ NPT	6-8 inch W.C.	70000

### NOTE

- / A Safety chain is provided, installation BY OTHERS. Safety chain must prevent gas hoses from straightening.
- / Gas hose and fitting BY OTHERS
- / Oven gas connection is ¾ NPT



## SHIPPING INFORMATION

SHIPPED ON OVEN'S SIDE (VERTICAL)								
		CRATE #1			CRATE #2 (STONE)			
	WEIGHT LBS (KG)	APPROX. DIMENSIONS inch (cm)			WEIGHT LBS (KG)	APPROX. DIMENSIONS inch (cm)		
		L	W	H		L	W	H
<b>HR-40-33</b>	1043 (474)	N.A.	N.A.	N.A.	157 (71)	N.A.	N.A.	N.A.