

SPECIFICATION SHEET



FEATURES

/ Granite stone conveyor guarantees an even distribution and	/ New easy front access crumb trays to keep your oven cavity
retention of heat	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.	/ Quick change stones
(2 independent zones, 0°F to 1 000°F)	

ROCKING EVERYDAY LIFE

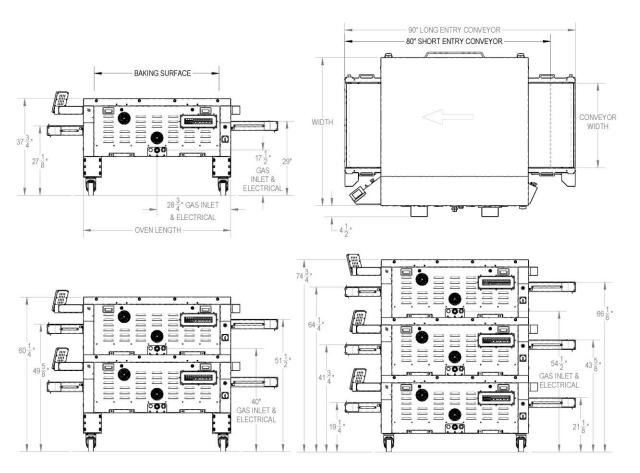


OVEN OUTPUT

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
	1 Deck	146	106	83	87	63	50	75	55	43	56	41	32
# Pizzas per Hour	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

OVEN DIMENSIONS

	HR-40-33					
BAKING SURFACE LENGTH	40 inches	102 cm				
BAKING SURFACE WIDTH	33 inches	84 cm				
OVEN LENGTH	57 inches	145 cm				
FULL LENGTH	80 inches or 90 inches	203 cm or 229 cm				
WIDTH	57 inches	148 cm				





INSTALLATION SPECIFICATIONS

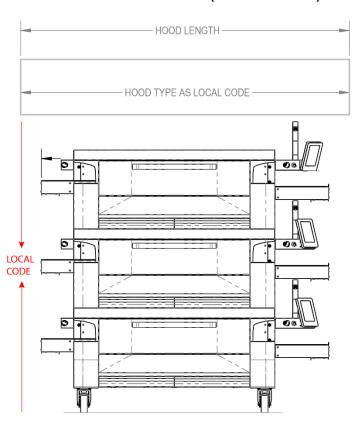
During the entire install, the customer must close their business. (Installs average 8-12 hours)

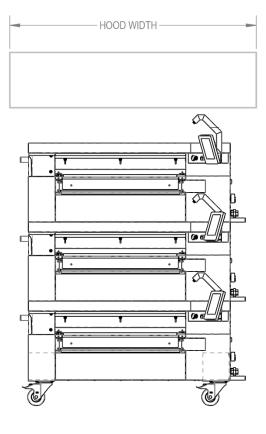
/ A Hot Rocks authorized technician will unload and assemble the oven at the customer's location. All oven parts can fit through a standard 36" x 80" door.

/ 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
All M	lodels	208-240V	40A	8900W 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 50A 208/240V plug type NEMA 14-50P.

Example of plug 50A 250VAC type NEMA 14-50P:

CONNECTIVITY REQUIREMENTS

/ Oven must be wired connected to internet using a ethernet CAT 6E.

This granted access to remotely see for the custome the oven status and parameter online, remotely change recipe and get text message of alarm and diagnosis.

It's allow a better technical service support from Hot Rocks service departement for new update and feature on the oven.

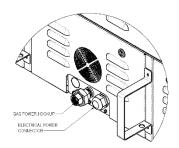
PLUMBING REQUIREMENTS

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

Туре	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)									
		CRAT	E #1		CRATE #2 (STONE)					
	WEIGHT	APPROX.	DIMENSIONS	inch (cm)	WEIGHT	APPROX. DIMENSIONS inch (cm)				
	LBS (KG)	L	W	н	LBS (KG)	L	w	Н		
HR-40-33	1043 (474)	N.A.	N.A.	N.A.	157 (71)	N.A.	N.A.	N.A.		