



# 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
- / Removable entry & exit conveyors
- / Stainless steel exterior panels
- / Large side door
- / Stackable up to 3 decks high
- / Heavy duty locking casters

## OVEN OUTPUT

HR-70-22 (Baking Surface: 22 inch width x 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	152	111	87	90	65	51	70	51	34	59	43	34
	2 Decks	305	222	174	180	130	102	140	102	68	119	86	68
	3 Decks	457	333	261	270	195	154	210	153	102	178	130	102

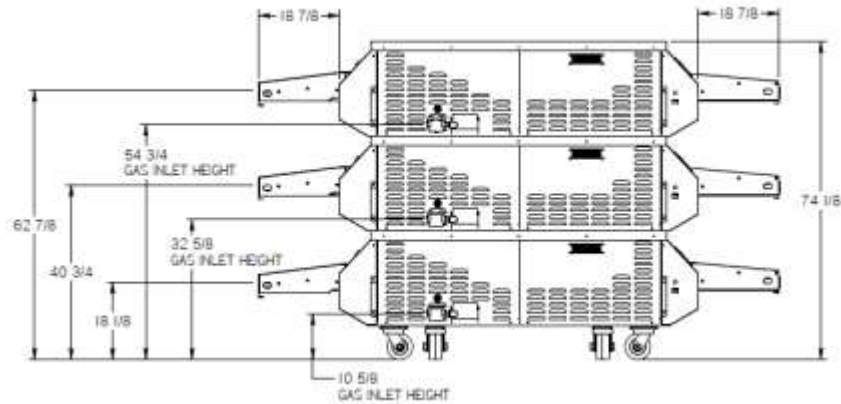
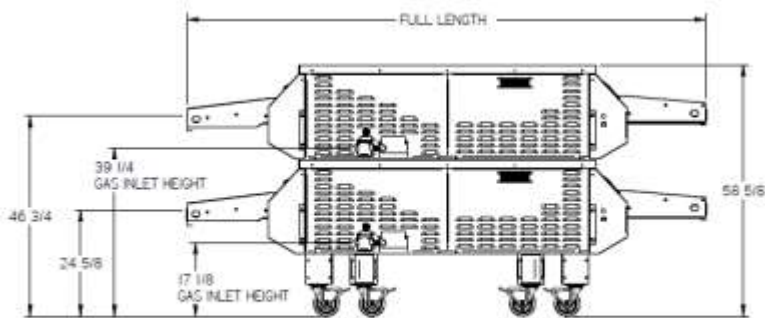
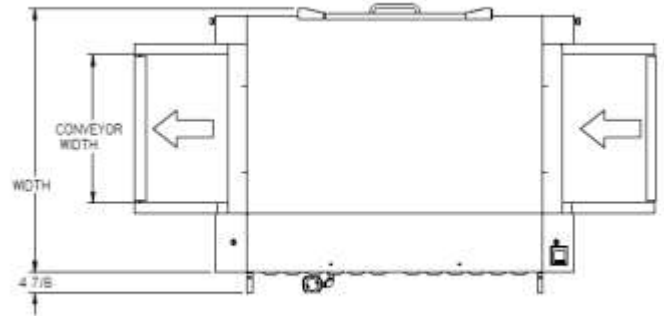
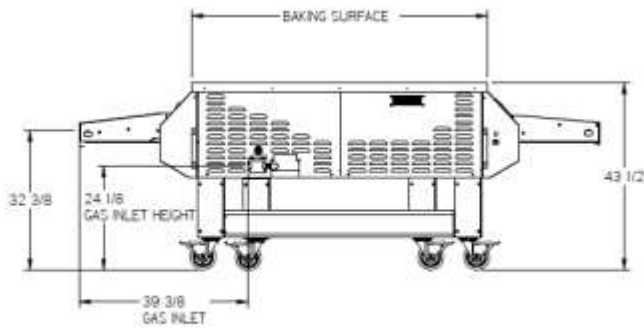
HR-70-33 (Baking Surface: 33 inch width x 70 inch length)													
Pizza Size		12 inch			14 inch			16 inch			18 inch		
Cooking Time (min)		4	5 1/2	7	4	5 1/2	7	4	5 1/2	7	4	5 1/2	7
# Pizzas per Hour	1 Deck	255	186	85	153	111	87	131	95	75	99	72	56
	2 Decks	511	371	170	305	222	175	263	191	150	197	143	113
	3 Decks	766	557	255	458	333	262	394	286	225	296	215	169

HR-93-33 (Baking Surface: 33 inch width x 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	342	248	195	203	148	116	174	127	100	134	97	77
	2 Decks	683	497	390	406	295	232	349	254	200	268	195	153
	3 Decks	1025	745	586	609	443	348	523	380	300	402	292	230



## DIMENSIONS

	HR-70-22		HR-70-33		HR-93-33	
<b>BAKING SURFACE</b>	70 inch	178 cm	70 inch	178 cm	93 inch	236 cm
<b>CONVEYOR WIDTH</b>	22 inch	56 cm	33 inch	84 cm	33 inch	84 cm
<b>FULL LENGTH</b>	123 ½ inch	314 cm	123 ½ inch	314 cm	146 ½ inch	372 cm
<b>WIDTH</b>	50 ½ inch	128 cm	61 ½ inch	156 cm	61 ½ 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 provide a proper seal.



HOT ROCKS

## INSTALLATION SPECIFICATIONS

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

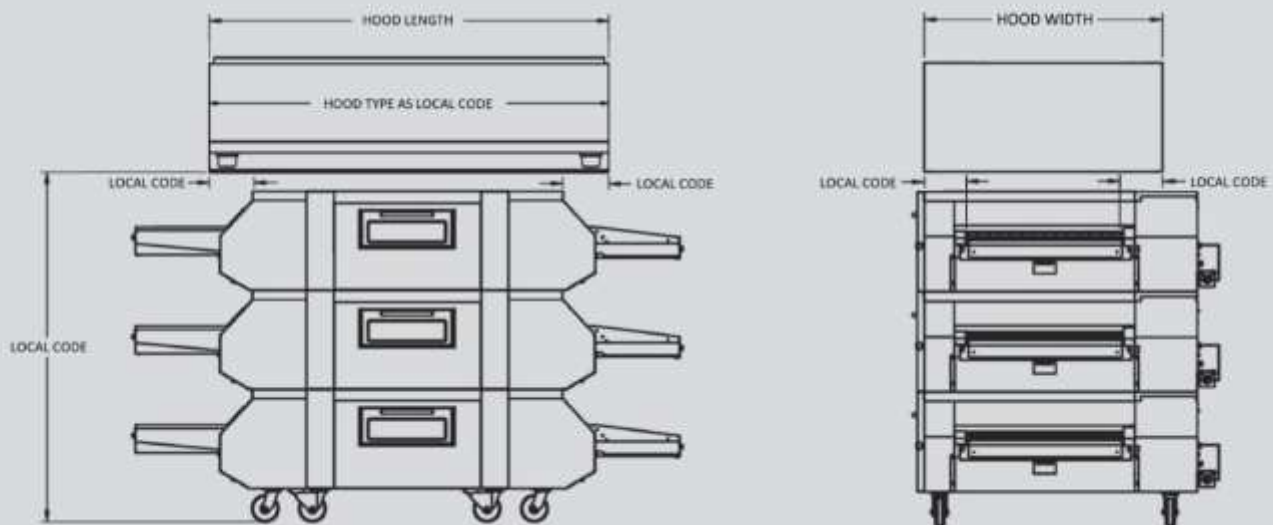
/ When the installation package is purchased, a Hot Rocks authorized technician will unload and assemble the oven at the customer's location. All oven parts can fit through a standard 32" x 80" door.

/ All electrical, gas, and ventilation hook-ups are at the customer's responsibility.

/ 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. Contact Hot Rocks customer service for the *Ventilation Interlock for gas oven (7-0025-EA)* document copy.

/ A 30ft (10m) cable is available to connect to the interlock device if this option is chosen.

/ 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 internal oven regulator must be adjusted between 6" and 8" W.C. otherwise poor performance, ignition problem and damage to the oven may occur.

/ Hood type must meet your local code. Refer to your fire marshal or ventilation specialist.

/ Air make-up required. See a ventilation specialist.

/ Draft passing through the oven can cause severe cooking inconsistencies. See diagram below for example.





## ELECTRICAL REQUIREMENTS

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

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



CSA Std. 1.8-2006 (R2012)  
ANSI Std. Z83.11-2006 (2012)



ANSI/NSF STD. 4-2009

### NOTE

- / Electrical receptacle must be in place prior to installation
- / The oven comes with 5 foot power cord and 15A 250VAC plug type NEMA 6-15R. The plug can be fitted with an adaptor or changed by an electrician following the electrical requirement.

Example of plug 15A 250VAC type NEMA 6-15R:



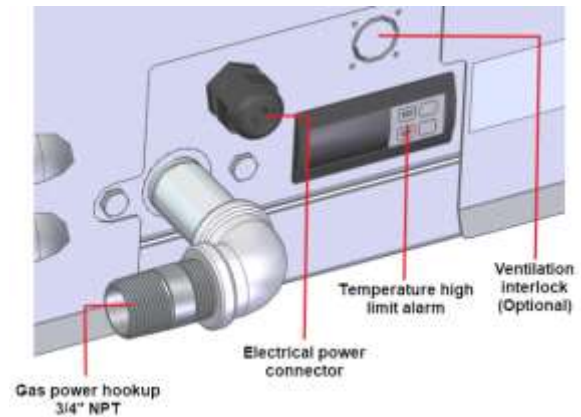
## PLUMBING REQUIREMENTS

**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)		
			HR-70-22	HR-70-33	HR-93-33
Natural	¾ NPT	6-8 inch W.C.	100,000	140,000	170,000

### NOTE

- / Included Safety chains need to anchor the oven to the wall. Anchoring is the customers responsibility. The length of the safety chain must prevent the flexible hoses from straightening.
- / The gas hose and fitting are not included with the oven. Customers responsibility to have one on site for installation by certified plumber.
- / The oven comes with male 3/4 NPT end connection





## 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
<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 (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
<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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<b>HR-93-33</b>	1,703 (774)	123 (313)	48 (122)	80 (203)	1,100 (500)	49 (125)	36 (92)	48 (122)

## WARRANTY

The Hot Rocks ovens come with a 5-year parts warranty and a 1-year labor warranty, providing the assurance of long-lasting quality.

