



Rosita Bisani

SPECIALTY FOOD SERVICES EQUIPMENT

**Rotary Electric Convection Oven
Evento Cupola Dome Basic
FRV125CB**



STANDARD FEATURES

- Rotating electric convection oven in heavy refractory structure with independent heating system between crown and bedplate.
- This new oven allows many different kinds of baking like pizza, arabic, bread, pastry and gastronomy thanks to its adjustable air flow and bedplate temperature.
- It is available with a fully programmable Touch System control panel with P.I.D. technology (proportional, integrative, derivate), or alternatively with a digital control panel system based on Solid State Relais SSR power control.
- Internal backing chamber is covered in stainless steel.
- Baking bedplate made by refractory material.
- Optional steam exhaust forced extraction system is available.

OPTION

Custom Colors: Marble Mosaic or natural plaster Coccio Pesto red or yellow.

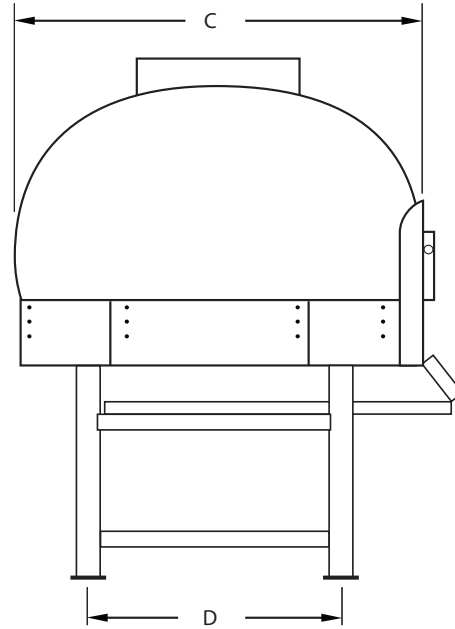
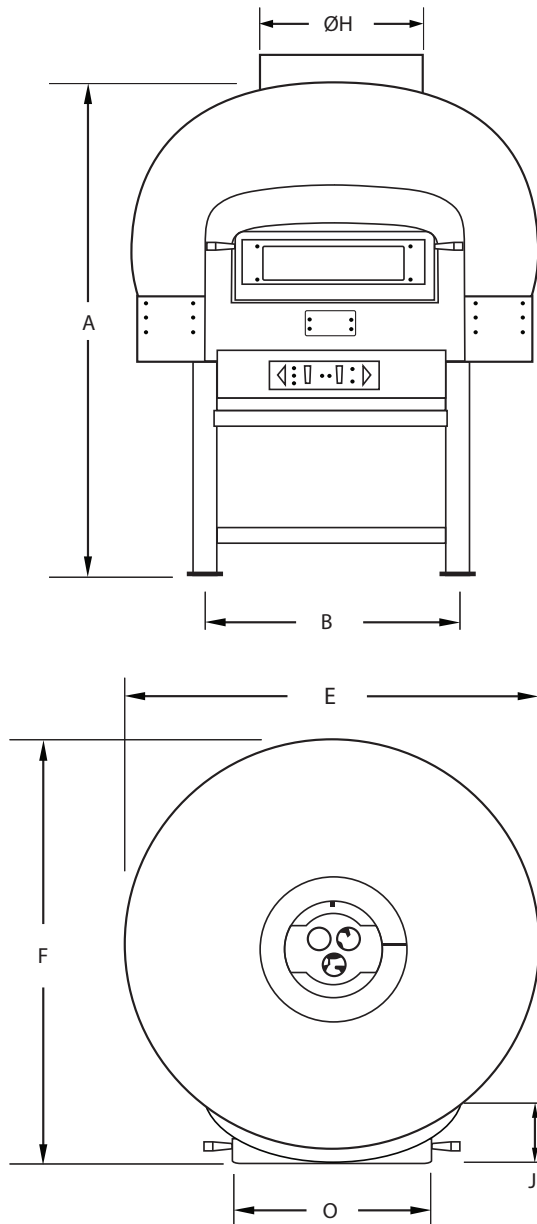
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FLUE CONNECTION

All ovens are provided with an exhaust flue collar 1/2" or 2 1/2" in height and 8" or 10" nominal diameter depending on model. The flue collar (ØH) is located on oven top to provide a secure connection to the chimney. The oven flue collar is designed to be connected to chimney listed to UL-103HT. When working on gas only ovens, the oven is suitable for connection to Type B Gas Vent when used with the draft hood. When burning wood, an independent Flue evacuation system is required.

ELECTRICAL CONNECTION

Verify the power supply has the same rating as the oven.

AIR SUPPLY

These ovens require make-up air to replace combustion air and excess air taken out by the flue. Always check for adequate openings to allow required make-up air flow in. Check table included in operations manual.

Cooking Time		Model/ Specifications	FRV125CB (39)
Capacity	(5) x 11"		
Individual Pizza	2 ~ 3 minutes	Power	220/60/1
Pan Pizza	4 ~ 6 minutes	Weight (lbs.)	1,433
Productivity per hour	90 pizzas (11")	Phases	3L+PE

Model/ Dimension (inches)	A	B	C	D	E	F	ØH	J	O	Internal Diameter: 39" Internal High: 7" Mouth Opening: 19.6" Door Dimension: 20" x 7"
FRV-125CB (39)	70	26.75	47.25	26.75	47.2	54	13.5	9.5	20	



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