



Rotary Electric Convection Oven Evento Cupola Dome Basic FRV100CB



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. tecnology (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.

ITEM:

PROJECT:

DATE:

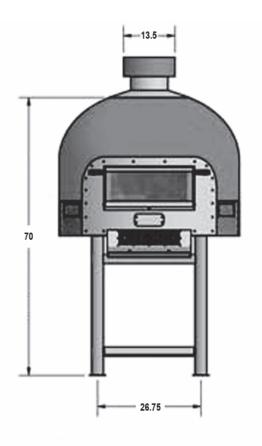
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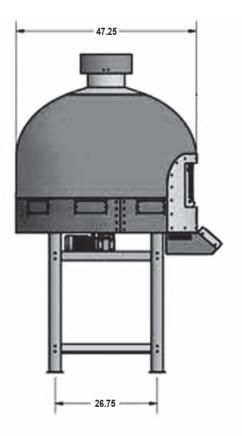


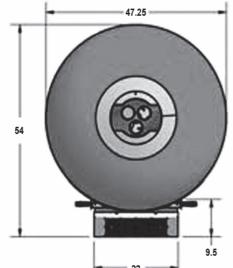




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Internal Diameter: 39"
Internal High: 7"
Door Dimension: 20" x 7"
Voltage: 220 Volts/60 Hz.

Phases: 3L+PE

Productivity per hour: 90 pizzas (11")

Model/ Specifications	FV100CB (39)
Power	220/60/1
Weight (lbs.)	1,433

)	Cooking Time	
	Capacity	(5) x 11"
	Individual Pizza	2 ~ 3 minutes
	Pan Pizza	4 ~ 6 minutes





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