



Rotary Electric
Convection Oven
Cupola Dome Basic - CB
FRV125 Morello Forni



STANDARD FEATURES

- Rotary programmable electric convection pizza oven
- External cylindrical shape in metal and stainless steel
- Independent Heating System between crown and headplates
- Internal refractory body of 900 kg
- Heating time from zero to 750 degrees Fahrenheit in 20 minutes
- Can operate without any flue pipe
- Circulating internal airflow convection optimizes baking and heat efficiency
- Automated airflow control prevents heat loss when oven door is opened
- Ergonomic handles and sprint actuated door facilitate constant opening and door closing
- INTELTOUCH digital control allows customization of different preparation programs
- Software secures automatic oven thermostatic function control during operation
- Programmable timer and adjustable power and baking intensity
- Product identical to that produced from live wood or coal
- Optional cupola dome in pesto coccio or natural stone mosaic finish
- 220/60/3

OPTION

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

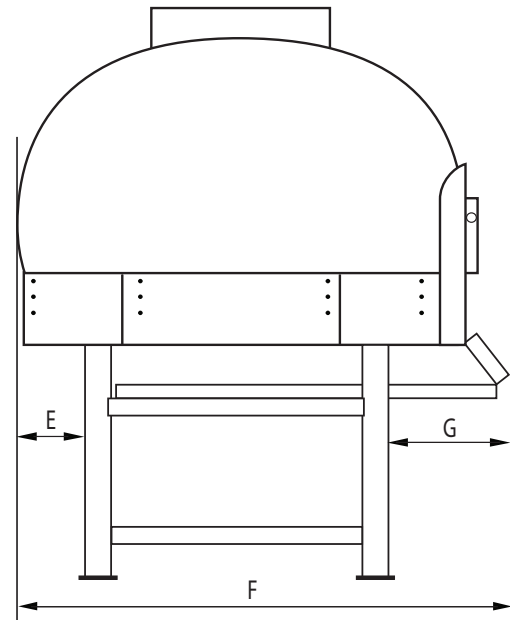
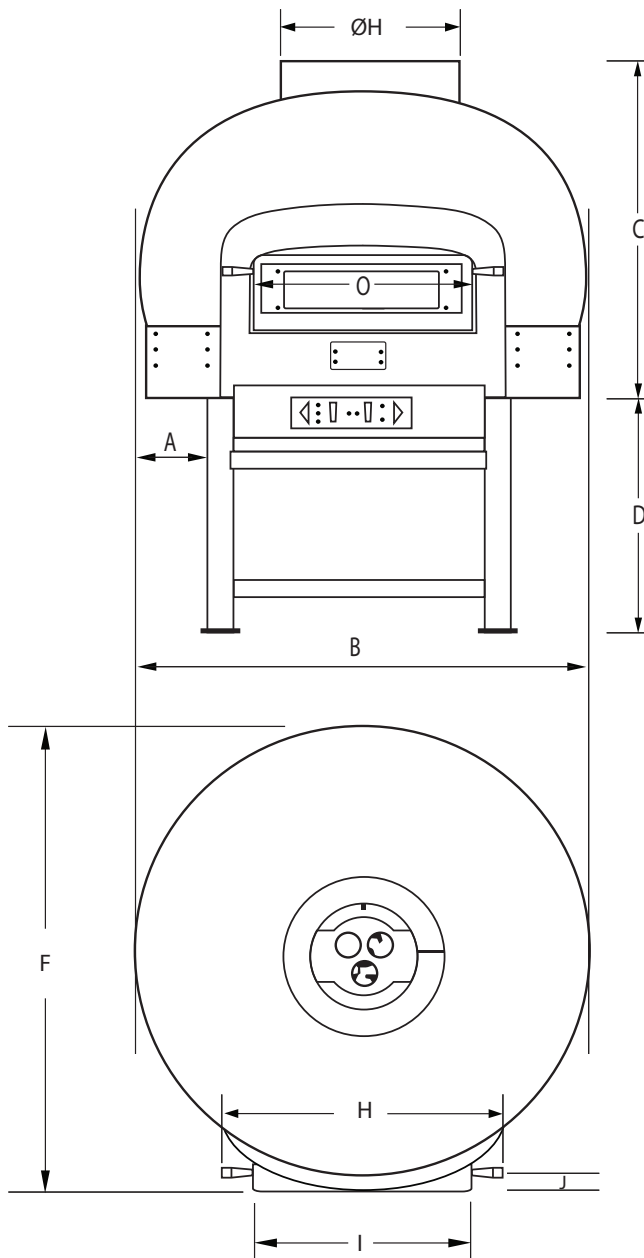
ITEM:

PROJECT:

DATE:

**Rotary Electric Convection Oven
Cupola Dome Basic - CB
FRV125 Morello Forni**

Rotary Electric Convection Oven Cupola Dome Basic - CB FRV125 Morello Forni



Model/ Specifications	FRV125 (49")	Cooking Time	
		Capacity	(8) x 11"
Power	220/60/3	Individual Pizza	2 ~ 3 minutes
Amps	90	Pan Pizza	4 ~ 6 minutes
Watts	30,000	Productivity per hour	180 pizzas (11")
Weight (lbs.)	4,080		
Phases	3L+PE		

Model/ Dimension (inches)	A	B	C	D	E	F	G	H	I	J	K	O
			C+D 75.1									
FRV125 (49")	12.2	63.7	40.5	34.6	12.2	70.8	18.9	37.4	29.5	25.5	125	25.5



Rosito Bisani Imports, Inc.
940 South La Brea Avenue, Los Angeles CA, 90036
Tel: 323-937-1888 • Fax: 323-938-0728 • Toll Free: 1-800-848-4444
E-mail: sales@rosito-bisani.com
www.rosito-bisani.com
530 South Henderson Road, Suite F, King of Prussia PA, 19406
Tel: 610-265-5950 • Fax: 888-576-8524