



Rosita Bisani
SPECIALTY FOOD SERVICES EQUIPMENT

**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.

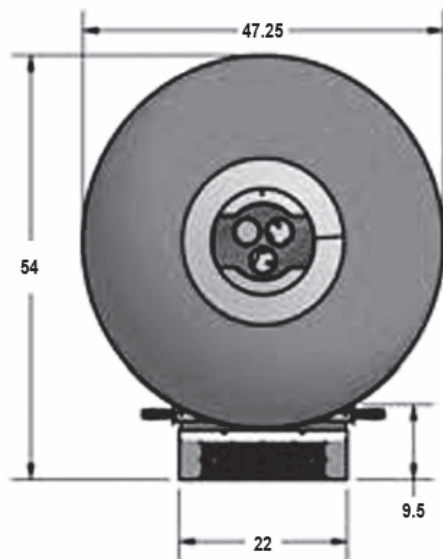
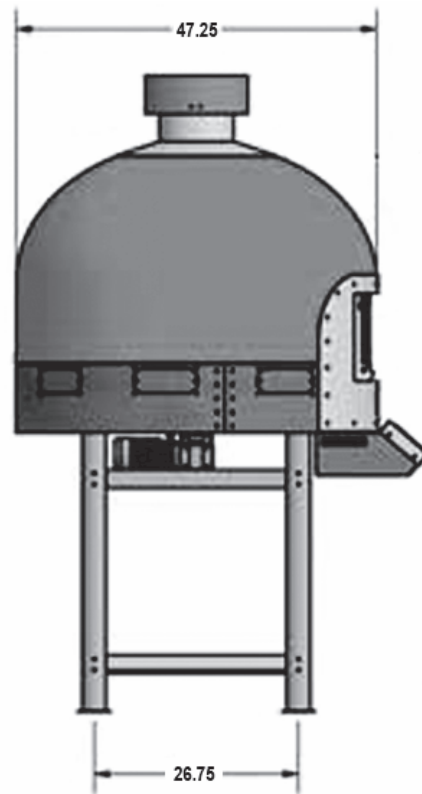
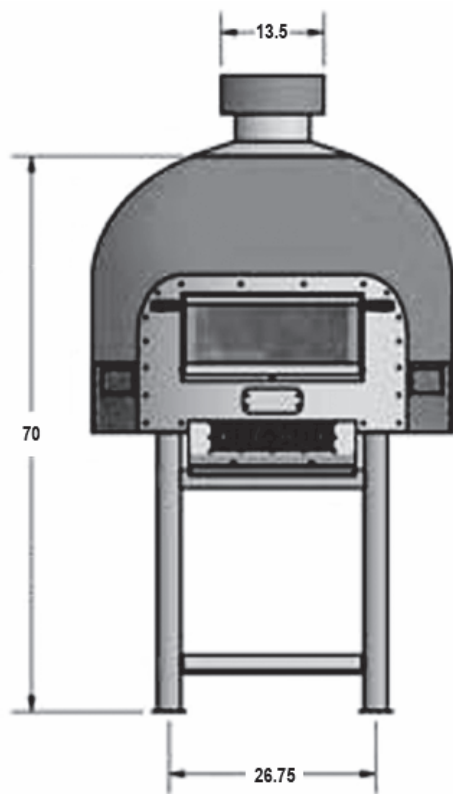
ITEM:

PROJECT:

DATE:

**Rotary Electric Convection Oven
Evento Cupola Dome Basic
FRV100CB**

Rotary Electric Convection Oven Evento Cupola Dome Basic FRV100CB



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)	Cooking Time	
		Capacity	(5) x 11"
Power	220/60/1	Individual Pizza	2 ~ 3 minutes
Weight (lbs.)	1,433	Pan Pizza	4 ~ 6 minutes



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