



Rotary Electric
Convection Oven
Evento Cupola Dome Mosaic
FRV100CM



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.

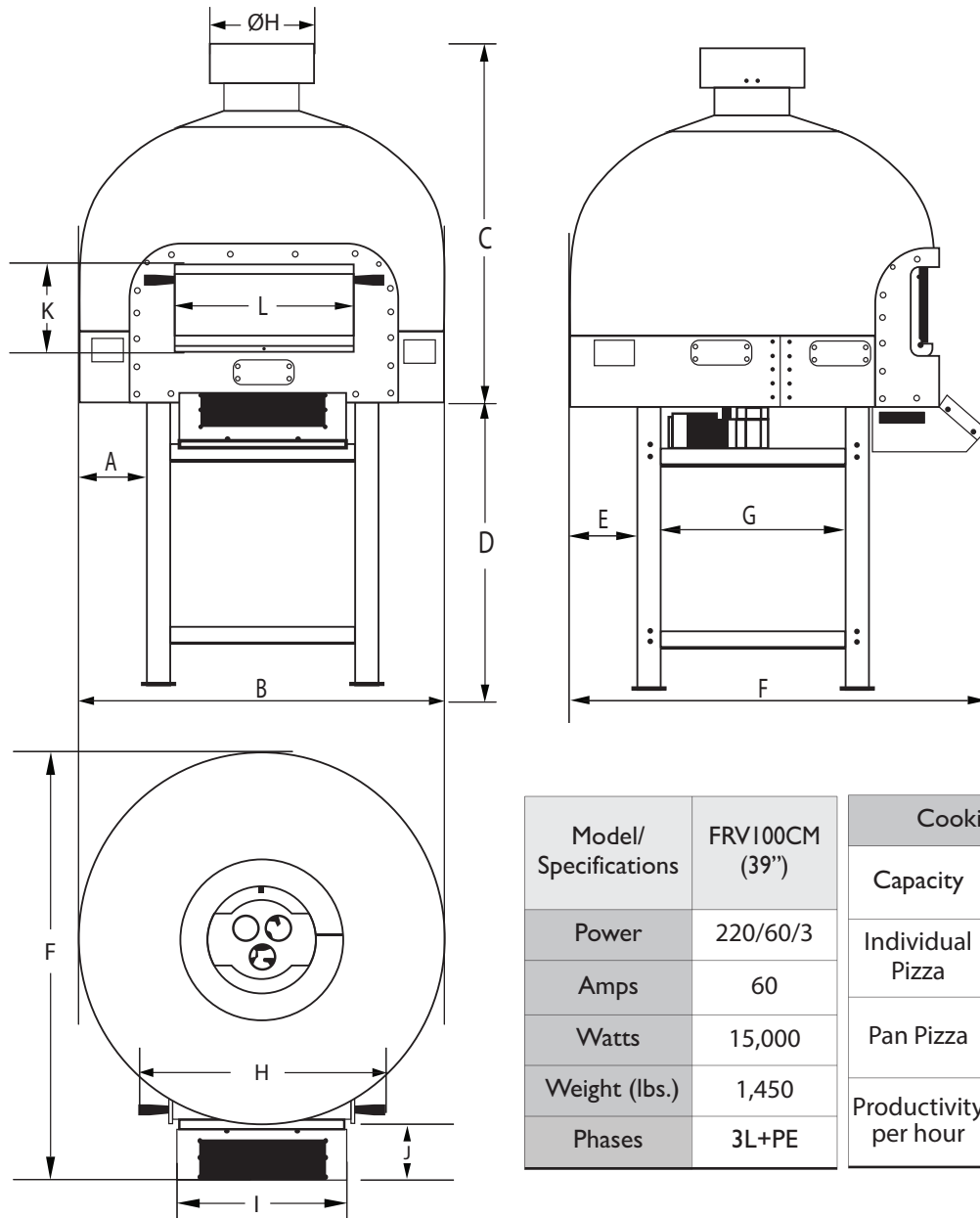
ITEM:

PROJECT:

DATE:

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Model/ Specifications	FRV100CM (39")	Cooking Time	
		Capacity	(5) x 11"
Power	220/60/3	Individual Pizza	2 ~ 3 minutes
Amps	60	Pan Pizza	4 ~ 6 minutes
Watts	15,000	Productivity per hour	90 pizzas (11")
Weight (lbs.)	1,450		
Phases	3L+PE		

Model/ Dimension (inches)	A	B	C	D	E	F	G	H	I	J	K	L	ØH
			C+D 70.5										
FRV100CM (39")	9.5	47.5	35	35.5	9.5	54	19	31.75	22	9.5	7	19.7	13.5



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