



**Rasita Bisani**  
SPECIALTY FOOD SERVICES EQUIPMENT

Rotary Electric  
Convection Oven  
Standard (Stainless Steel) - ST  
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

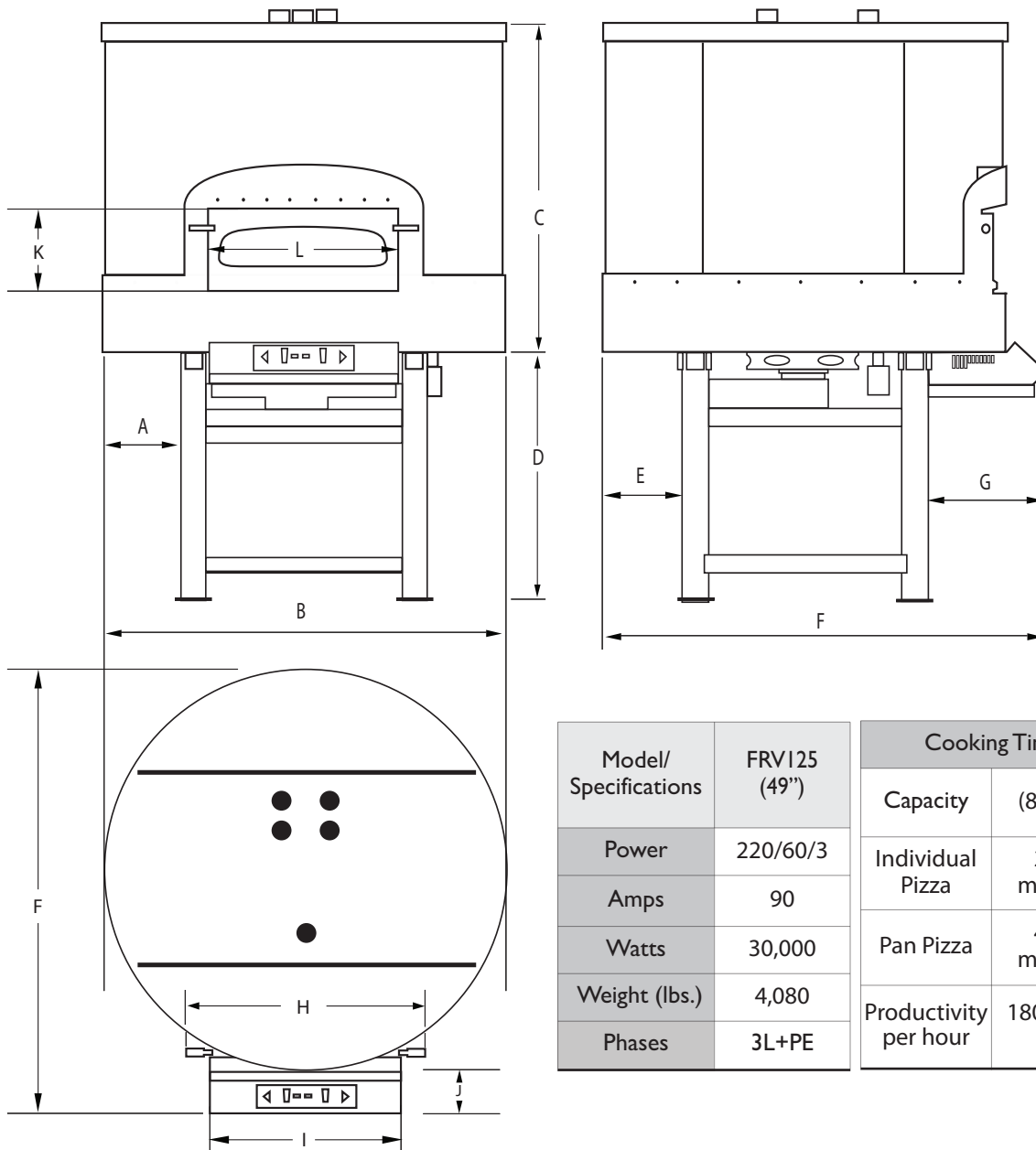
ITEM:

PROJECT:

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Standard (Stainless Steel) - ST  
FRV125 Morello Forni**

# Rotary Electric Convection Oven Standard (Stainless Steel) - ST FRV125 Morello Forni



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

Model/ Dimension (inches)	A	B	C	D	E	F	G	H	I	J	K	L
			C+D 75.25									
FRV125 (49")	12.2	64	40.5	34.75	12.2	71	19	37.4	29.5	9.5	7	25.5



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