

Rotary Electric  
 Convection Oven  
 Cupola Dome Basic - CB  
 FRV100 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

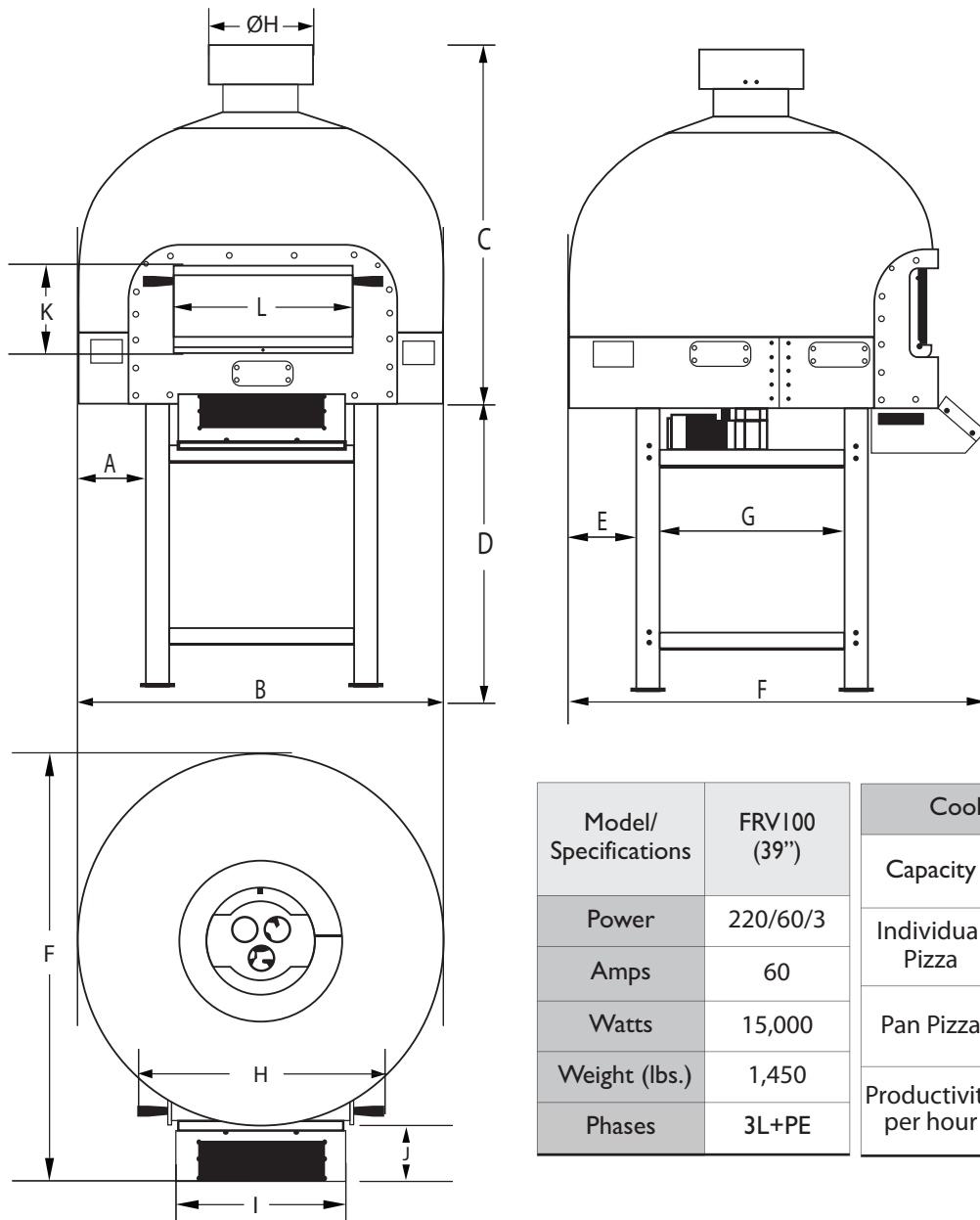
ITEM:

PROJECT:

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# Rotary Electric Convection Oven Cupola Dome Basic - CB FRV100 Morello Forni



Model/ Specifications	FRV100 (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										
FRV100 (39")	9.5	47.5	35	35.5	9.5	54	19	31.75	22	9.5	7	19.7	13.5



**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