

Trento Valoriani Rotativo 120 Gas and Wood Fired Pizza Oven with Rotating Deck, Red Mosaic

ITEM 48145

MODEL ROTATIVO120-RI

With rotating feature to disperse heat evenly throughout

The main advantages compared to competition are

- Baking floor made of REFRACTORY COTTO, not of concrete.
- SPITFIRE GAS BURNER tailor-made to satisfy the baking requirements of the oven.
- R.H.S.® System (Recycling Heating System) that allows the heat recovery and use, by making it circulate at very high temperatures under the baking floor.
- Use of the best insulation materials available on the market.

These features allow a remarkable consumption saving and an easy achievement of temperature suitable also for Neapolitan pizza. Moreover, the easy and reliable control panel allows easy control of all the oven functions such as the baking temperature, the floor rotation speed, the baking time, and the temperature of the RHS System.

FEATURES

- Presents a spectacular cooking display, adding ambiance.
- Low maintenance cooking.
- Cost-effective operation with a choice of wood-only, gas only or gas/wood combination.
- Fast cooking times – a pizza will cook perfectly in 2-3 minutes.
- Ability to cook an array of different foods – from pizzas to your complete menu.
- Enhanced flavors – your customers will love the Versatility – ability to utilize different cooking methods; baking, braising, stewing, sautéing, grilling, smoking, roasting, searing in juices, maintaining moisture & flavor, preventing food from drying.
- Extremely durable and – built to last.
- Made in and fully imported from Italy.



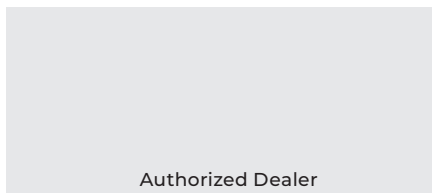
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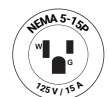
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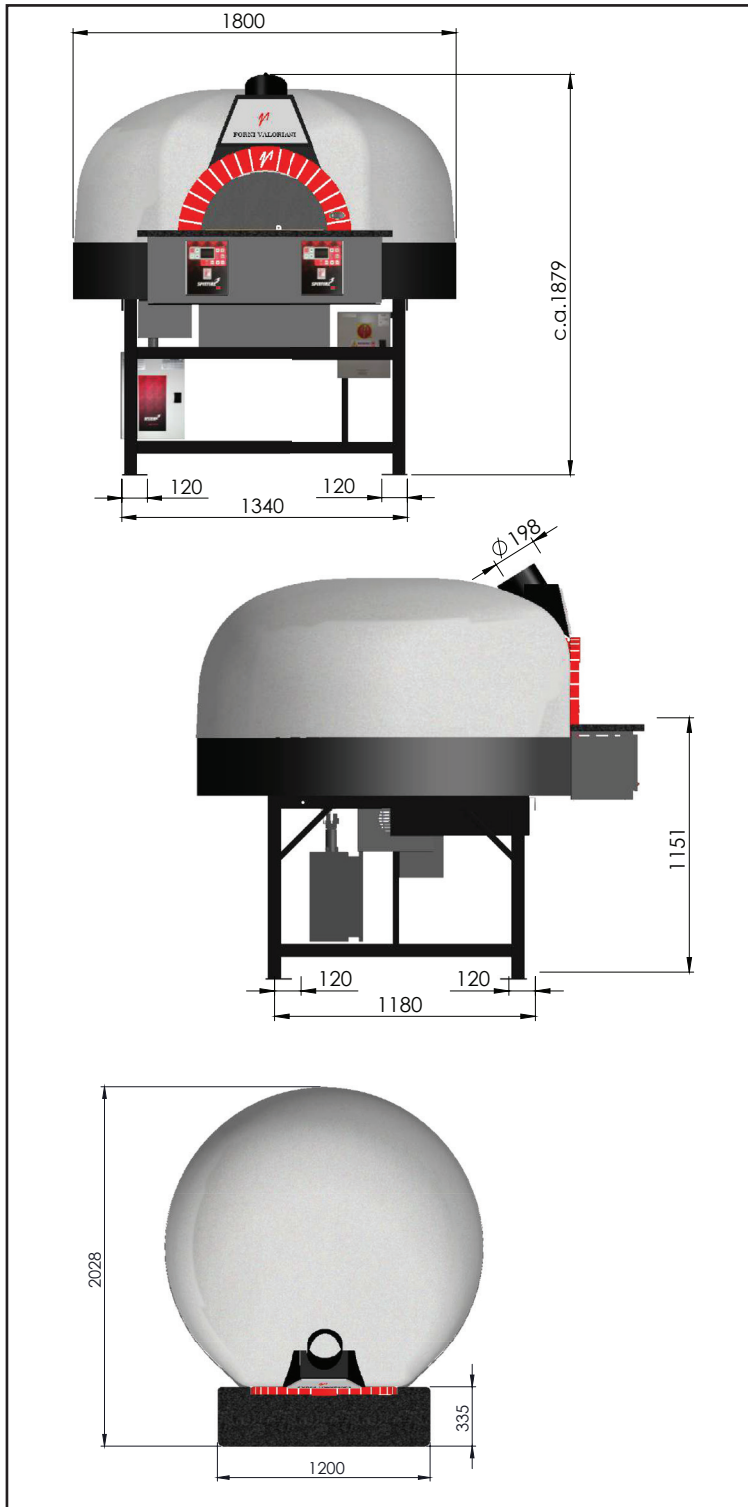
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Authorized Dealer



Technical Drawing



Technical Specification

Item	48145
Model	ROTATIVO120-RI
Pizza Capacity (dia 11"-12")	8-9
Color/Material	Red Brown Mosaic and Black Brick
BTU (max per hour)	98,952
BTU (Power in working order)	69,266
LPG Gas Working (Kcal max)	24,935
Kcal (Power in working order)	17,455
Power	Burner - 90 W Rotation - 200 W
Amps	Burner - 1 A Rotation - 2 A
Electrical	110-120Vac / 60Hz / 1Ph
Required Extraction Flow	290/310 Nm³/h
Heating Time (From cold oven to 300°C / 572°F)	100 minutes
Working Temperature	260-538°C (500-1000°F)
Flue Diameter	8" (200 mm)
Arch Opening (WH)	22" x 11.5" (550 x 290 mm)
Rotating Floor	47" x 47" (1200 x 1200 mm)
Interior Dimensions (WxH)	55" x 55" (1400 x 1400 mm)
Net Weight	3637.6 lb. (1650 kg.)
Net Dimensions (WDH)	70.9" x 79.8" x 42.3" (1800 x 2028 x 1074 mm)
Gross Weight	4409 lb. (2000 kg)
Gross Dimensions (WDH)	79.5" x 87" x 81" (2020 x 2220 x 2050 mm)
Stand Net Dimensions (WDH)	52.8" x 46.5" x 31.7" (1340 x 1180 x 805 mm)