

# **GOLD** **SPITFIRE**<sup>®</sup> **NEW GENERATION**

## *Valoriani Rotating Series*

- Refractory Cotto baking floor
- Tailor -made Spitfire
- R.H.S.<sup>®</sup> System
- Power: Wood/ Gas



**Euroquip**

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# GOLD SPITFIRE® NEW GENERATION

## Valoriani Rotating Series

Thanks to their immense experience in the refractory field, Valoriani made its first Rotating Pizza Oven, available in the version wood/gas combination. The main advantages of these rotating pizza ovens compared to competitors' brands are:

- \* Baking floor made of refractory Cotto tile and 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

All of 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 to easily control all the oven function as the baking temperature, the floor rotation speed, the baking time and the temperature of the RHS System.

### Model: ROTATING 120

Inside dimensions of the dome cm: 140x140

Rotating floor cm: 120x120

Mouth cm: 55x29

Flue manifold (Ø) cm: 20

Outside dimensions cm: 180x202

Pizza capacity (Ø 30/32 cm): 8/9



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