



ROTATING 120

Rotating Pizza Ovens

Made in Italy Wood Fired Ovens

Valoriani Rotating 120 is the last innovation developed in the pizza industry, available in the wood/gas version combination.





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MODEL	Inside Dimensions	Outside Dimensions	Weight Kg	Flue Manifold Øcm	Capacity Pizza (Ø 30/32 cm)
ROTATING 120	550 x 290	1800 x 2017 x 1874	1,900	25	8/9

Thanks to the 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.

CALL NOW!

Create the *Authentic*
WOOD FIRED BREAD

FOR AN OBLIGATION FREE QUOTE

(02) 9707 2977

FOR MORE INFORMATION

VISIT OUR WEBSITE

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Manufactured by



Professional Range

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