

ROTOTRANS-OVEN FEATURES

Preparing pizza according to traditional method

Pizza Oven Innovation



- Oven heathed by gas with or without wood
- Pizza introduction outside, not inside the oven (innovation)
- NO pizza management inside the oven (innovation)

Rototrans-Oven what change, so innovative



- Introduction of pizzas 'very easy' without need of experience by people
- Manual management of pizzas: absent
- Power on and temperature maintenance: automatic
- High speed and quality standardization
- Totally built in stainless steel
- Sistem and dedigne Patented

Rototrans-Oven



- Production in quality is maximized, no waste, hygiene is maximized (everything built in steel)
- Optimization of the internal space, maximum number of pizzas per surface
- People skills lowest, cooking can be managed by personal with no experience
- High speed and quality standardization

Italian pizza quality: the same of traditional and standardized

COOKING PROCESS INNOVATION

Placing Pizza

You place pizza on a stone plate (traditional italian way) at the Oven mouth in an easy way.



1

Cooking pizza

Pizzas make a lot of revolutions on themselves along an optimized internal path inside the oven.



2

Picking pizza

You pick cooked pizza up in the same place, at the Oven mouth.



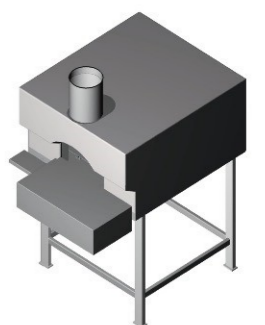
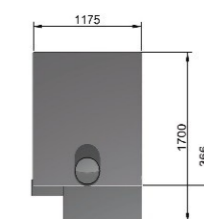
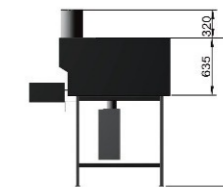
3

Technical Data
 Dimentions : 1175 x 1700 - h1640 mm
 Weight: 180 kg
 Gas: GPL, Metan Gas
 Gas Heater Power medium: 13Kw/h
 Electric Power: 3,5 Kw monofase

Performances
 Number of pizzas: 50-60 pizzas/hour
 Cooking time : around 2,5 min/pizza
 Quality: High, Italian pizza

Igiene
 Maximum, all realized in steel, possibility to extract the stone plates easily and quickly

Internal Capacity:
 6 pizzas of Diameter 30 cm into an Oven of diameter 100 cm



Rototrans-oven 'Mirror'