

Rototrans-oven 'Mirror'D100-G (Standard)



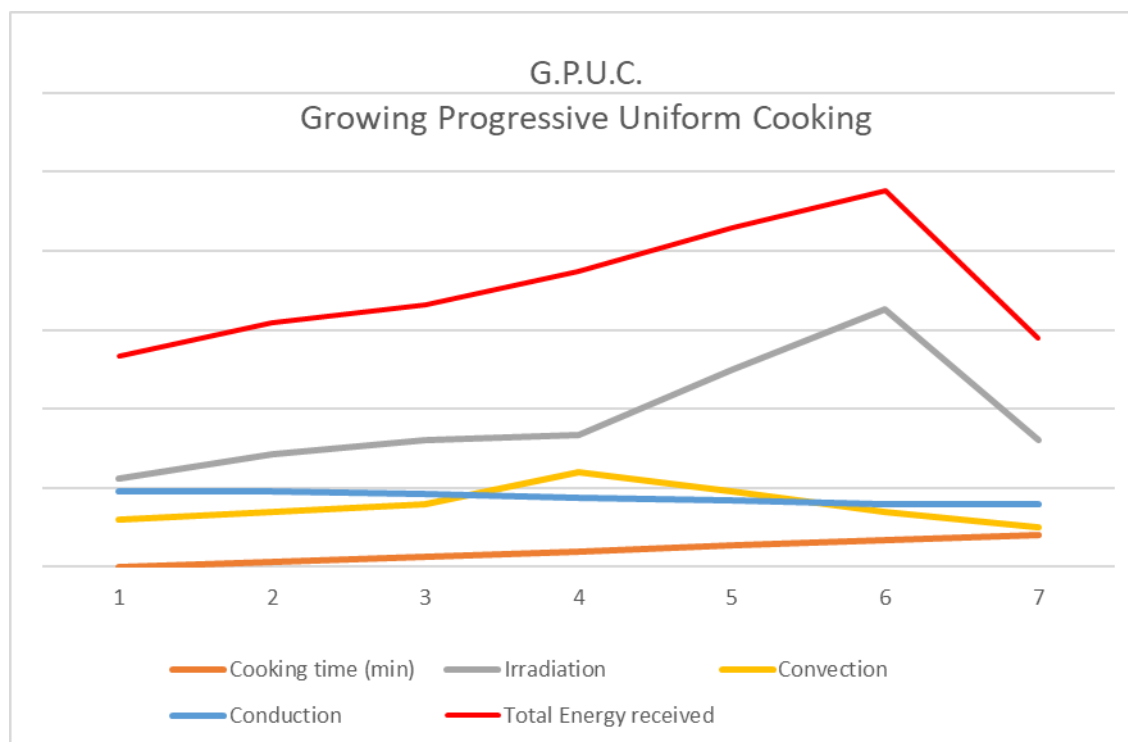
Rototrans-oven 'Mirror' D100-G uses gas (GPL or Metan) and electric power to guarantee an optimum cooking. It uses the system patented by GED to move pizzas inside the oven along an optimized path. During its travel inside the oven each pizza turns continuously on itself too. This double rotational movement guarantees high quality Italian Pizza cooking.

Pizza is cooked on refractory stone in respect to Italian tradition.

Introduction and extraction take place outside the oven, simplifying everything, reducing training time and high skills of employees.

G.P.U.C. (Growing Progressive Uniform Cooking)

Pizza is cooked in the oven in a ride, starting from the coldest area and ending on the flame, so that Pizza is gradually cooked invested by an increasing heating power in a uniform way on all its area. The graph shows the results of the thermal power received during cooking.



Rototrans-Oven 'Mirror'

The new concept to produce high quality Italian Pizza

Innovations:

1- Placing pizzas



Pizza is *placed on a refractory stone plate at the Oven mouth in an easy way.*

2- Picking pizzas up

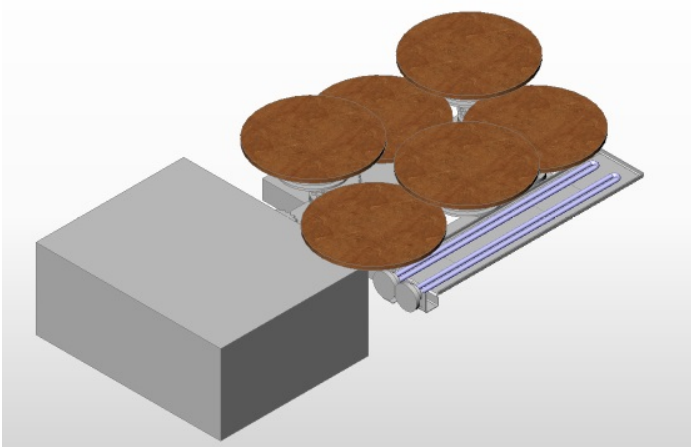


Pizza is picked up *in the same place* (at the Oven mouth) after a lot of revolution along an optimized path inside the oven. Pizza is cooked in one internal ride.

3- Rototranslation



Pizzas move themselves inside the oven, along an optimized path. Each pizza turns continuously on itself too, during its travel inside the oven. This double rotational movement guarantees high quality Italian Pizza cooking and low skills of employees.



Rototraslo System



Technical Data:

Dimensions : (look at the drawing)

Weight: 250 kg

Gas: GPL, Metan Gas

Gas Heater Power medium: 13 Kw

Gas Heater Power maximum: 24 kw

Electric Power: 3,5 Kw monofase

Performances:

Number of pizzas: 60 pizzas/hour (depending by ingredients)

Cooking time : around 2 min/pizza (depending by ingredients)

Quality: High, Italian pizza

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

Igiene: Maximized . All is realized in stainless-steel. Possibility to extract the refractory stone plates easily and quickly to clean the oven.