



Rotating Wood/Gas Fired Pizza Ovens

BRV-RO-W/G

Models 110-120-140



BRV-110 W/G

W = 69"

D = 71"

H = 77" (w/stand)

BRV-120 W/G

W = 75"

D = 79"

H = 78" (w/stand)

BRV-140 W/G

W = 77"

D = 79"

H = 79" (w/stand)

Features

A rotating platform allows even exposure to the open flame for more consistent cooking, and no pizza turning. State-of-the-art technology is combined with the ancient pizza cooking tradition, to produce a classic pizza more economically.



Revolution speed of the cook-top is programmable or manually adjustable from 12 seconds to 2 minutes per revolution. Digital display indicates the temperature and cooking time for up to 10, 11" pizzas.

Approvals

ETL Fireplace/Stove • (UL 737, 6th ed.) ETL Electric (UL 197)
ETL (Sanitation) NSF4 - City of Los Angeles RR 8218
ETL Gas (ANSI 783.11/CGA 1.8-M96)

230v/60hz, 750watts, 3.3 amps, 4,000 lbs
Capacity: 1 to 10 - 11" diameter pizzas



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BRV-RO-W/G
Models I10-I20-I40

