

Rotating Hybrid Gas and Wood Fired Oven Cupola Dome Basic FGR*i*100CB



STANDARD FEATURES

- Hybrid (wood/gas) Cupola Basic Dome Oven with rotating cooking bedplate chamber.
- Constructed from high refractory premium grade alumina with heavy metal enclosure and stand.
- Oven walls average 7" thickness with completely sealed wall enclosures.
- Operates gas only, wood only, or combination wood and gas.
- Double gas burner system in stainless steel.
- Internal dome burner and under bedplate gas burner system.
- Thermal insulation made of mineral fibre with high insulating properties; minimum 6" from top to bottom requiring 3" clearance to combustible materials.
- INTELTOUCH-MF10 Touch Screen Electronic Control System.
- Independent intuitive digital safety controls.
- Programmable time, speed, temperature and flame control system.
- Optimized performance and large productivity.
- Emergency push button to stop.
- 220/60/1

OPTION

Custom Colors RAL

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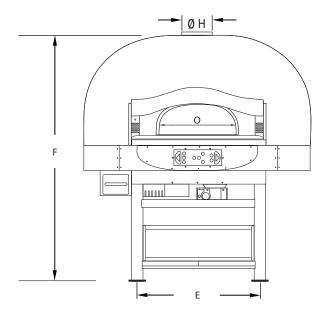
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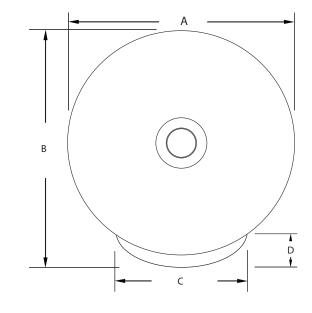
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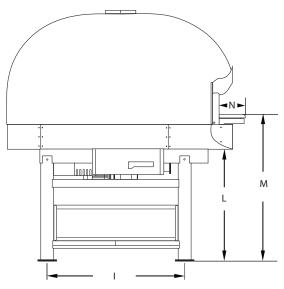
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FLUE CONNECTION All ovens are provided with an exhaust flue collar $\ensuremath{\mathcal{V}}$ " or $2\ensuremath{\mathcal{V}}$ " in height and 8" or 10" nominal diameter depending on model. The flue collar (\emptyset H) is located on oven top to provide a secure connection to the chimney. The oven flue collar is designed to be connected to chimney listed to UL-103HT. When working on gas only ovens, the oven is suitable for connection to Type B Gas Vent when used with the draft hood. When burning wood, an independent Flue evacuation system is required.

ELECTRICAL CONNECTION

Verify the power supply has the same rating as the oven.

These ovens require make-up air to replace combustion air and excess air taken out by the flue. Always check for adequate openings to allow required make-up air flow in. Check table included in operations manual.

Model/	FGRi100CB	Cooking Time			
Specifications	(43)				
Power	220/60/1	Capacity	(7) x 11"		
Gas Fitting (inches)	3/4	Individual Pizza	2 ~ 3 minutes		
BTU	136,000				
Weight (lbs.)	4,410	Pan Pizza	4 ~ 6 minutes		

Model/ Dimension (inches)	A	В	С	D	Е	F	ØH	I	L	М	Ν	0
FGR <i>i</i> 100CB (43)	65.5	70	40.5	12	37	81	10	45.5	32.5	48	10	21.5



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