

Rotary Gas-Fired Oven Cupola Dome Basic FGR110CB



STANDARD FEATURES

- Gas Cupola Basic Dome Oven with rotating cooking bedplate chamber.
- Constructed from high refractory premium grade alumina.
- Oven walls average 7" thickness with completely sealed wall enclosures.
- 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-MFI0 Touch Screen Electronic Control System.
- Independent intuitive digital safety controls.
- Programmable time, speed, temperature and flame control system.
- Optimized performance and large productivity.
- Emergency Stop push button.
- 220/60/1

OPTION

Custom Colors RAL

IIEIV	
-------	--

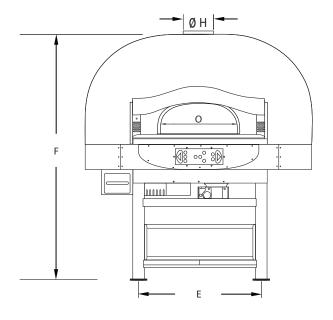
D	D	\cap	1		\sim	ľ
	пι	U		_		ı

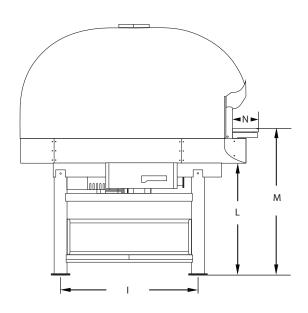
DATE:

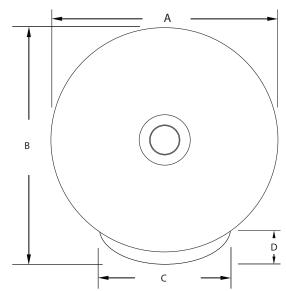
Rotary Gas-Fired Oven Cupola Dome Basic FGR110CB



Rotary Gas-Fired Oven Cupola Dome Basic FGR110CB







Model/	FGR110CB	Cooking Time				
Specifications	(43)					
Power	220/60/1	Capacity	(7) x 11"			
Gas Fitting (inches)	3/4	Individual Pizza	2 ~ 3 minutes			
BTU	BTU 95,540					
			4 ~ 6			
Weight (lbs.)	4,410	Pan Pizza	minutes			

Model/ Dimension (inches)	A	В	С	D	E	F	ØH	I	L	М	N	0
FGR-110CB (43)	65.5	70	40.5	12	37	81	10	45.5	32.5	48	10	22



Rosito Bisani Imports, Inc.

940 South La Brea Avenue, Los Angeles CA, 90036
Tel: 323-937-1888 • Fax: 323-938-0728 • Toll Free: 1-800-848-4444
E-mail: sales@rosito-bisani.com

www.rosito-bisani.com

530 South Henderson Road, Suite F, King of Prussia PA, 19406 Tel: 610-265-5950 • Fax: 888-576-8524

